



□□□ □□□□□□□□  
 □□□□□ □□□ □□□ □□□□□  
 □□□□ □□□□ □□ □□□□□□□□

Qr-Code LinkedIn



LET'S CONNECT!

□□ □□□

The main goals of the EU project FoodSafeR are the identification, assessment and management of emerging food safety hazards and associated risks. The project aims to investigate both microbial and chemical hazards, with my work focusing on the latter. In this area, the goals include improving prediction tools for plant and fungal toxins and identifying emerging mycotoxins in samples from various European countries.

□ □ □

The project FoodSafeR will enhance food safety by improving predictive tools for the occurrence of mycotoxins, taking weather data into account, which is particularly important in light of ongoing climate change.

□ □ □ □ □ □ □ □

We analyzed the fate of different mycotoxins during the production of crackers and pasta together with Barilla to identify potential degradation products. Thereby, we confirmed the stability of aflatoxin, fumonisins and T-2/HT-2 toxins.

□□ □□□□ □

My personal ambition for the future is to identify previously unknown chemical risks to food safety for our society, document the foods in which these risks may occur at increased levels, and provide recommendations on how to modify production processes and nutritional behaviors to reduce both the levels of these chemicals and their uptake.

