

EURL mycotoxins & plant toxins

Training EURLTR-MP13

Program

Training 17-21 March 2025

Wageningen Food Safety Research



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Day 1 Monday, March 17		
08:45	Coffee - registrations	
09:00	Welcome and Introduction	Josipa Grzetic Martens
09:30	Lecture 1: Quinolizidine alkaloids in food and feed, overview and analytical approaches	Sylvia Kalli
10:30	Hands on: Quantification of QAs in food and feed - Extraction	Diana Pereboom de Fauw, Domenique van der Horst, Jesper Lucassen, Timo Jellema
11:30	Coffee break	
11:45	Hands-on: Quantification of QAs in food and feed - Extraction	Diana Pereboom de Fauw, Domenique van der Horst, Jesper Lucassen, Timo Jellema
13:00	Lunch	
13:45	Hands-on: Quantification of QAs in food and feed - Analysis	Diana Pereboom de Fauw, Domenique van der Horst, Jesper Lucassen, Timo Jellema
14:30	Coffee break	
15:00	Lecture 2: Laboratory sample processing and homogeneity	Sylvia Kalli
15:40	Lecture 3: Cyanogenic glycosides - analysis by LC/MS	Domenique van der Horst
16:00	Lecture 4: Tremorgenic, ergot and tropane alkaloids in forage feed	Ilaria Di Marco Pisciotano
16:30	Leaving for hotel	
18:00	Dinner at hotel	
Day 2 Tuesday, March 18		
09:00	Lab tour: Laboratory samples (pre) processing and homogenisation	Ruud van Dam, Jesper Lucassen
10:45	Lecture 5: Glycoalkaloids in potato and potato products	Nick Geelen
11:30	Coffee break	
11:45	Hands-on: Quantification of QAs in food and feed - Data processing	Domenique van der Horst
13:00	Lunch	
13:45	Hands-on: Quantification of glycoalkaloids in potato and potato products - Extraction	Nick Geelen, Rafat Alrahal, Timo Jellema, Domenique van der Horst
15:00	Coffee break	

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15:15	Hands-on: Quantification of glycoalkaloids in potato and potato products - Extraction and analysis	Nick Geelen, Rafat Alrahal, Timo Jellema, Dominique van der Horst
16:15	Lecture 6: Adulterated food supplements on the Dutch Market, methods of detection and practical examples	Joshua Jager
17:00	Leaving for hotel	
18:00	<i>Dinner at hotel</i>	

Day 3	Wednesday, March 19	
09:00	Lecture 7: Non-targeted HRMS approaches for natural toxins	Laura Righetti
09:50	Lecture 8: Food Safety Mass Spectral Library, a powerful tool for identifying harmful substances in food	Ivan Aloisi
10:10	Lecture 9: Mycotoxins in fermented meats	Ilaria Di Marco Pisciotano
10:30	Coffee break	
10:45	Lecture 10: Validation principles and approaches	Hans Mol
11:45	Q&A	
12:30	Lunch break	
13:30	Lecture 11: Validation principles and approaches – SOP 2145	Hans Mol
14:15	Hands-on: Evaluation of the results of GA LC-MS/MS analysis	Nick Geelen
15:00	Coffee break	
15:15	AQC discussion	Hans Mol
16:30	Social event	
18:30	<i>Dinner at local restaurant</i>	

Day 4	Thursday, March 20	
09:00	Lecture 12: Introduction into multimycotoxin analysis using LC-MS/MS – Enniatins and beauvericin	Marta Sopel
09:40	Lecture 13: Introduction to hands-on work sample extraction and IAC and QuEChERS clean-up	Ruud van Dam
10:00	Demo: Sample processing and extraction	Jesper Lucassen, Mees Hiddink, Rafat Alrahal, Ruud van Dam
11:30	Coffee break	
12:00	Demo: Sample processing and extraction	Jesper Lucassen, Mees Hiddink, Rafat Alrahal, Ruud van Dam
13:00	Lunch	
13:45	Demo: Extract analysis and data acquisition using LC-MS/MS	Jesper Lucassen, Mees Hiddink, Rafat Alrahal, Ruud van Dam
14:30	Demo: IAC re-use	Jesper Lucassen, Mees Hiddink, Rafat Alrahal, Ruud van Dam
15:00	Coffee break	
15:15	Lecture 14: Aflatoxins in tigernuts	Marta Sopel

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15:45	Lecture 15: Method optimization – aflatoxins in cocoa Reuse of IAC columns: guidelines for reliable performance	Alwin Kruijt - record
16:10	Lecture 16: Cucurbitacins in food	Ilaria Di Marco Pisciotano
16:30	Leaving for hotel	
18:00	<i>Dinner at hotel</i>	

Day 5	Friday, March 21 - Demo on multimycotoxin results evaluation, Q&A, discussion	
09:30	Lecture 17: EURL mycotoxins & plant toxins 2025-2027	Josipa Grzetic Martens
10:00	Demo: Evaluation of the results of LC-MS/MS analysis	Jesper Lucassen, Mees Hiddink
11:00	Coffee break	
11:15	Open floor: Q&A & discussion	
12:30	End of program - Lunch to go	Josipa Grzetic Martens

Trainers

M. Hiddink, BSc
J.F.Q. Lucassen
R. Alrahal
N.F.A. Geelen, BSc
T.B. Jellema
D.P.K.H. Pereboom de Fauw
D.A.C. van der Horst, Ing.

Lecturers

J.G.J. Mol, PhD
L.R. Righetti, PhD
S. Kalli, PhD
I. Di Marco Pisciotano, PhD
J. Grzetic Martens, PhD
I. Aloisi, PhD
J. Jager, MSc
M.M. Sopel, PhD

Coordinator

M.M. Sopel, PhD