

Workshop

"Food- and Airborne Fungi and Their Significance on Food Safety"

PREFACE

Tropical country, such as Indonesia, is prone to fungal infestation leading to mycotoxin contamination. Survey data showed high mycotoxin contamination in marketed cereals, especially in peanut and corn, and their processed products. Therefore it is very important to develop awareness and its appropriate safety measures among stakeholders involved in food chain on mycotoxins hazard, especially aflatoxins.

There are several ways of fungi getting into our food and airborne contamination contributes the significance impact on food quality deterioration. The contamination could start during post harvest handling, food processing, and storage of final products. The previous approach is to identify the spoilage fungi isolated from deteriorated commodities or products. Currently detection of food- and airborne fungi could act as a preliminary approach to reveal the prevalence of fungi causing contamination.

OBJECTIVES

1. Improving awareness and control of food- and airborne toxigenic fungi;
2. Acquiring knowledge and skills on identification of food- and airborne fungi;
3. Performing mycotoxins analysis for food safety control in industry.

PARTICIPANTS and CONTRIBUTION FEE

Participants : Industry, University, Government, and Community
Contribution fee : Rp 750.000,- (industry)
Rp 500.000,- (university, government, and community)

VENUES

Department of Food and Agricultural Product Technology
Faculty of Agricultural Technology, Gadjah Mada University

SCHEDULE

Date : October 21, 2008

Time	Activities
08:00 - 08:30	Registration
08:30 - 09:00	Opening ceremony
09:00 - 10:00	Introduction and Detection Method of Airborne Fungi (Dr. Robert A. Samson, CBS Fungal Biodiversity Centre)
10:00 - 10:15	Coffee break
10:15 - 11:15	Occurrence and Control of Mycotoxins in Europe (Netherlands) (Dr. Robert A. Samson, CBS Fungal Biodiversity Centre)
11:15 - 12:15	Occurrence, Control, and Regulation of Mycotoxins in Indonesia (Prof. Dr. Endang Sutriswati Rahayu, Faculty of Agricultural Technology, GMU)
12:15 - 13:15	Lunch
13:15 - 14:15	Sample Preparation, Clean-up, and Analysis of Mycotoxins (Dr. nat.techn. F.M.C. Sigit Setyabudi, Faculty of Agricultural Technology, GMU)
14:15 - 15:15	The Fate of Aflatoxins During Food Processing (Dr. Sardjono, Faculty of Agricultural Technology, GMU)
15:15 - 15:30	Coffee break
15:30 - 16:30	Laboratory exercise : Direct plating

Date : October 22, 2008

Time	Activities
08:30 - 10:00	Laboratory exercise : Sampling and detection of airborne fungi
10:00 - 10:15	Coffee break
10:15 - 12:15	Laboratory exercise : Enumeration and identification of food spoilage fungi
12:15 - 13:15	Lunch
13:15 - 15:30	Laboratory exercise : Analysis of aflatoxins using HPLC and ELISA
15:30 - 16:00	Discussion
16:00	Closing ceremony

SECRETARIAT

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REGISTRATION FORM



WORKSHOP



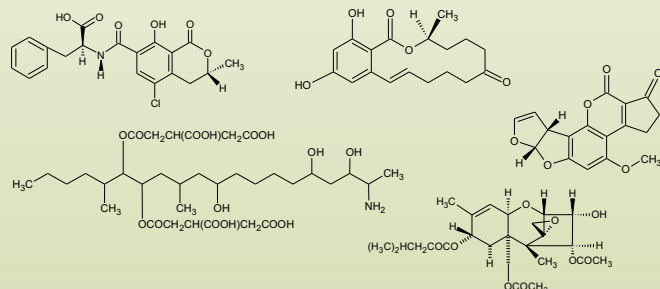
Name : _____

Occupation : _____

Address : _____

Phone / Fax : _____

Email : _____



- Registration form should be submitted to secretariat before October 16, 2008 enclosed with copy of bank receipt
- Payment of contribution fee should be transferred to :

Bank Mandiri Cabang MM-UGM
No.Account : 137-00-0531418-8
a.n. Ir. Priyanto Triwitono, M.P.
QQ Jurusan TPHP FTP-UGM

- Total participants would be limited up to 30 persons

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October 21 - 22, 2008



Organized by

Department of Food and Agricultural Product Technology
Faculty of Agricultural Technology, Gadjah Mada University

Collaboration with

Centraalbureau voor Schimmelcultures (CBS)
Fungal Biodiversity Centre,
Institute of the Royal Academy of Arts and Sciences (KNAW)
Utrecht, The Netherlands