

## SESSION 7 MANAGING MYCOTOXINS IN A SUSTAINABLE FUTURE

### PRIORITIZATION OF MYCOTOXINS FOR RISK MANAGEMENT ACTION BASED ON BOTH PUBLIC HEALTH RISK AND MITIGATION EFFICACY

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There is a large and progressively growing number of mycotoxins with new potential concerns and implications on consumer protection. The classical approach to risk management is to deal with each emerging hazard individually, leading to both overload and lack of coherence in terms of an overall risk-based approach. The development of mitigation strategies should prioritize mycotoxins that regularly occur at undesirable levels in commonly consumed commodities, wherein both the toxicological profiles and effectiveness of mitigation are understood with a reasonable degree of certainty. The ultimate goal of mycotoxin mitigation is to prevent adverse health effects caused by foodborne exposure to mycotoxins, while preserving nutritional and organoleptic quality of food. The International Life Sciences Institute Europe (ILSI Europe) Food Contaminants Task Force is firmly committed to contributing to the understanding of the issues of mycotoxins affecting the different points of the food chain.

This presentation will illustrate a recent new activity that is devoted to establishing a framework for the prioritization of mycotoxins found in food following a risk-based approach (decision tree). Based on the evidence and scale of risk to consumers, and the potential for risk mitigation, the framework will enable the differentiation between mycotoxins where risk management action is both warranted and likely to be effective based on available evidence. Through case-studies, this framework will also highlight potential knowledge gaps. The proposed activity is therefore devoted to delineating the right path for scaling and prioritizing mycotoxins in terms of risk-ranking and consequent mitigation opportunities.

#### References

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