

Food Safety and Mycotoxins: MycoRed Structure and Results



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WHAT ARE MYCOTOXINS?







- Toxic secondary metabolites produced by moulds (mainly Aspergillus, Penicillium, Fusarium).
- Contamination occurs in the field and can increase during harvesting, drying and storage.
- More than 400 different mycotoxins are known about 10% of which occur in foods, being the main source for human exposure.
- Several fungal genera could produce the same mycotoxin / the same genus could produce different mycotoxins.

WHAT ARE MYCOTOXINS?





- Resistance to common thermal treatments.
- Cereals and cereal products, vegetables, dried fruit, spices, wine, beer, coffee, milk, cheeses, meat and eggs may be contaminated by mycotoxins.
- In the world, more than 25 % of foods are considered significantly contaminated by mycotoxins (source FAO).
- Contamination and severity of the problem vary from year to year and also from one geographic region to another.

Mycotoxin problems due to trade exchanges



Imported products with high risk of mycotoxin contamination:

- maize (fumonisins and aflatoxins) from all continents
- cereals (deoxynivalenol, ochratoxin A) mostly from north and south America
- coffee (ochratoxin A) mostly South America & Africa
- pistachio nuts (aflatoxins) mostly from North Africa & Asia
- peanuts & other nuts (aflatoxins) mostly North, South America & Africa
- spices (aflatoxins) mostly from Asia & Africa

... actions from EU to global level









Novel Integrated Strategies For Worldwide <u>Myco</u>toxin <u>Red</u>uction in Food and Feed Chains (FP7-KBBE)

LARGE COLLABORATIVE PROJECT

Project Coordinator: Antonio F. Logrieco (ISPA-CNR)

Budget:	7189 M Euros
N° Partners:	25
N° countries:	17
Personpower:	1055
Duration:	48 months
Period:	2009-2013

MycoRed Consortium

Project Coordinator: Antonio F. Logrieco

Research	Universities	International	Componies
Centers		Organizations	Companies
CNR (IT)	CRANFIELD (UK)	IITA (NG)	Romer (AT)
MRI (DE)	BOKU (AT)	CIMMYT (MX)	BF (AT)
PRI (NL)	DTU (DK)		MAT (IT)
CRC (HU)	UCSC (IT)		INC (ES)
INRA (FR)	UNRC (AR)		FEFANA (BE)
RIVM (NL)	UNIRoma1 (IT)		
TUBITAK MAM (TR)	DSA (IT)		
INBI (RU)	UdL (SP)		
NRC (EG)			
SAMRC (SA)			

The MycoRed project

The project addressed the problem of mycotoxins at global level, aiming to :

- develop <u>novel solution</u>-driven methodologies and handling procedures to reduce both pre- and postharvest contamination in selected feed and food chains
- generate and disseminate <u>information</u> and <u>education strategies</u> to reduce mycotoxin risks worldwide
- create a <u>wide interest</u> among players and international network

High risk areas of Africa, Asia and Latin America have received major attention by cooperation with international agriculture and food organizations and by applying the results of all technical workpackages





Structure



PRE-HARVEST (WP1)



Several <u>wheat genotypes</u> with low FHB incidence and DON content have been identified

Results

FIELD



In corn, resistance to F. graminearum, F. verticillioides and F. culmorum have been detected in several hybrids

PRE-HARVEST (WP1)

Results FIELD



In resistant maize most of the genes provide a basal level of defence to the fungus <u>prior</u> to infection.

In susceptible maize most of the PR genes are induced <u>after</u> infection.



Infection with Fusarium verticilloides

Induction of about 80 early genes



Induction of about 240 late genes



Results STORAGE & TRANSPORTATION

NOVEL POST-HARVEST AND STORAGE HANDLING PRACTICES (WP4)



Ambient intelligence system

Sensor Node

A wireless sensor network device has been developed and used into pilot scale grain silos to monitor temperature, humidity and CO₂.

Results RISK ASSESSMENT

ADVANCED TECHNOLOGIES TO CONTROL TOXIGENIC FUNGI (WP6)





A large number of *Fusarium* species (+ 1000) were isolated from wheat kernels worldwide, showing intra and inter genetic variability and different toxigenic profiles.

All strains are deposited in ISPA-ITEM fungal Collection http://server.ispa.cnr.it/ITEM/Collection

Novel technologies (DNA arrays) to quantify Aspergillus, Fusarium and Penicillium from different commodities.

Novel approaches to control mycotoxigenic fungi by application of light at different wavelengths permitting a better control of fungal growth and toxin production. Results RISK ASSESSMENT

ADVANCED TECHNOLOGIES TO CONTROL TOXIGENIC FUNGI (WP6)



Specific detection of *F. langsethiae* DNA with the *F. langsethiae* primer/probe combination.



Specific detection of *F.* sporotrichioides using the corresponding primers and probe.

ADVANCED ANALYTICAL TOOLS FOR RAPID MYCOTOXIN DETECTION (WP7)



Results RAPID

DETECTION





Advanced quantitative analytical methods (LC-MS/MS) have been developed and validated for **rapid multi-mycotoxin** detection (250 metabolites) in all commodities addressed by MycoRed.

A method for the determination of **masked species** of DON and ZEA has been developed.

- Two methods have been developed for the determination of mycotoxin biomarkers in urine.
- Rapid test kits (strip tests, FPIA) for the detection of DON, AFs and FUMs have been validated.

Rapid methods



- Tedious sample preparation
 - Grinding of sample
 - Extraction
 - Clean-up
- Time consuming separation and detection
 - GC-ECD (MS)
 - HPLC-DAD (FD, MS)
- Expensive equipments and operation costs



Growing demand for rapid and easy-to-perform methods

Time of analysis: 5 - 20 min

Rapid / Emerging methods for mycotoxin analysis

* Immunoassays/immunosensors:

- Fast-Enzyme Linked Immunosorbent Assay (ELISA)
- Flow-Through ImmunoAssays (FIA)
- Lateral Flow Devices (LFD) or dipsticks
- Fluorescence Polarization ImmunoAssays (FPIA)
- Electrochemical Immunoassays (SPE)
- Surface Plasmon Resonance-based sensors (SPR)
- Multi Analyte Profiling technology (Luminex)
- Biosensor arrays
- Infrared spectroscopy (NIR, MIR, FT-NIR)
- * Electronic nose (MOS)
- Methods using alternative receptor (antibody fragments, peptides, molecularly imprinted polymers, aptamers)









Fluorescence Polarization Immunoassay (FPIA)

FPIA is a homogeneous competitive fluorescence immunoassay

The assay is based on the competition in solution of free antigen (Ag) with a fluorescently tagged antigen (Ag-FL) for an Ag-specific monoclonal antibody.

Elements of an FPIA



- Specific antibody
- Tracer (fluorescent antigen)
- Instrument to measure fluorescence polarization







Assay parameters (i.e. incubation time, precision and sensitivity) depend upon the selection of the appropriate antibody-tracer combination.

FPIA – DON in wheat and derivative products



Lippolis V., Pascale M., Visconti A. (2006), J. Food Prot., 69, 2712-2719 Valenzano S., Lippolis V., Pascale M. et al., Food Analytical Methods, 2014, 7(4), 806-813



Multiplex dipstick - *Fusarium* toxins in cereals, cereal food, maize feed



The commercial kit





www.unisensor.be

MULTIPLEX: 6 mycotoxin analysed in 1 test
FAST: up to 8 samples in 1 hour (including sample preparation)
SENSITIVE: mycotoxin detection at levels close to EU regulatory limits
USER FRIENDLY: 5 min for sample preparation, easily performed on site

Novel materials for mycotoxin analysis: Aptamers



- Aptamers are single-stranded oligonucleotides (DNA or RNA) that bind with high affinity and specificity to specific targets.
- Aptamers are produced by an *in vitro* selection process called SELEX (Systematic Evolution of Ligands by Exponential).
- Aptamers, like antibodies, have potential in a broad range of applications including biosensors, affinity chromatography, lateral flow devices.
- Aptamers for OTA, FB₁, AFB₁ and ZEA have been produced.

DNA aptamer-SPE column clean-up/HPLC-FLD OTA in wheat



DNA aptamer-SPE column clean-up/HPLC-FLD OTA in wheat



✓ Re-usability of aptamer –SPE columns: up to 5 times (recovery \geq 97%)

Validation: comparison with HPLC/IMA analysis (33 naturally contaminated wheat samples)

De Girolamo et al. 2011. Food Chem., 127, 1378-1384.

DNA aptamer-SPE column clean-up/TR-FRET OTA in wheat

Time Resolved-Fluorescence Resonance Energy Transfer (TR-FRET)



DNA aptamer-SPE column clean-up/TR-FRET OTA in wheat



Validation: comparison with HPLC/IMA analysis (29 naturally contaminated wheat samples) wheat test material (FAPAS T1976) found value 1.45 ± 0.03 μg/kg

(assigned value 2.10 µg/kg satisfactory range 1.18-3.03 µg/kg)

De Girolamo et al., 2012. Anal Bioanal Chem., 403, 2627

Rapid method based on antibodyrecognition for food allergen detection

DEVELOPMENT OF A SURFACE PLASMON RESONANCE BASED BIOSENSOR FOR OVALBUMIN DETECTION IN WINES ALSO INTEGRATED WITH NANOTECHNOLOGIES



R. Pilolli, A. Visconti, L. Monaci, 2014, J. Food Agric. Chem. (submitted)

Surface Plasmon Resonance based biosensor for ovalbumin detection in wine



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Reference flow channel (FC₂)

rabbit policlonal negative antibody

LIGAND: policional anti-OVA antibody **BINDING**: Direct covalent binding was through an amine-coupling surface

CAS S

Assay sensitivity



- Egg white standard solution
- Egg white spiked to Falanghina wine
- Egg white spiked to Pinot Grigio wine

	EW standard solutions	White wine spiked with EW
LOD	0.7 μg/mL	1 μg/mL
LOQ	4 μg/mL	4 μg/mL

WORK IN PROGRESS



Mycotoxins

- Development of an immunosensor based on electrochemical impedance spectroscopy (EIS) for the determination of aflatoxin M1 in milk (in collaboration with CNR-NANO)
- Development of an immunosensor based on EIS for the determination of ochratoxin A (OTA) in meat products (in collaboration with CNR-NANO)

Aptamers

- Development of a lateral flow devices (LFD) for the determination of OTA in meat products.
- ✓ Selection of **aptamers for biogenic amines** (thyramine, histamine).

Allergens

✓ Ovalbumin in wine: method transfer to a miniaturized SPR portable device.

Coupling with AuNPs to increase sensitivity of the method.

WORK IN PROGRESS

Pathogens and microorganisms



 Development of an immunosensor based on electrochemical impedance spectroscopy (EIS) for the detection of pathogens (*Salmonella* spp., *Listeria monocytogenes*) in meat (in collaboration with CNR-NANO)



 Development of a lab-on-a-chip for the detection of pathogens (Salmonella spp., Listeria monocytogenes, Campylobacter spp., Staphylococcus aureus) in meat (in collaboration with CNR-NANO)

 Development of a lab-on-a-chip for the detection of moulds and yeasts in dairy products (in collaboration with CNR-NANO)



Thanks for your attention

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