



## WP 8 'Training, Dissemination and Technology Transfer'

### INFO-SHEET on TRUEFOOD main research results Mycotoxins in beer

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#### **Needs / challenges:**

Mycotoxins can appear in the food chain as a result of fungal infection of crops, either by being eaten directly by humans, or by being used as livestock feed. Mycotoxins greatly resist decomposition or being broken down in digestion, so they remain in the food chain in meat and dairy products. Even temperature treatments, such as cooking and freezing, do not destroy mycotoxins. The mycotoxins are very often found in cereals. For this reason beer is one of potential risk beverage.

#### **Possible solutions / Improvements through research activities (WP and task):**

The aim of this research was to identify the Critical Control Points (CCPs) for mycotoxins, N-nitrosamines and biogenic amines in malting and brewing production chain to establish specific hygiene rules to ensure a high level of consumer protection with regard to food safety. More specific concerns regard the application of this HACCP study to Small and Medium-sized Enterprises (SMEs) because of particular needs in terms of raw material management, processing and logistics. Suitable analytical methods have been set up to detect mycotoxins, biogenic amines, nitrosamines, acrylamide and furans in the beer production chain. In the case of mycotoxin contamination, a preliminary HACCP plan was also produced.