

# **EUROMAISERS**



**FUSARIUM FORUM**

**13<sup>th</sup> January 2006**

# **Fusarium Forum**



**Euromaisiers represents  
the European dry maize  
milling industry**

# BACKGROUND



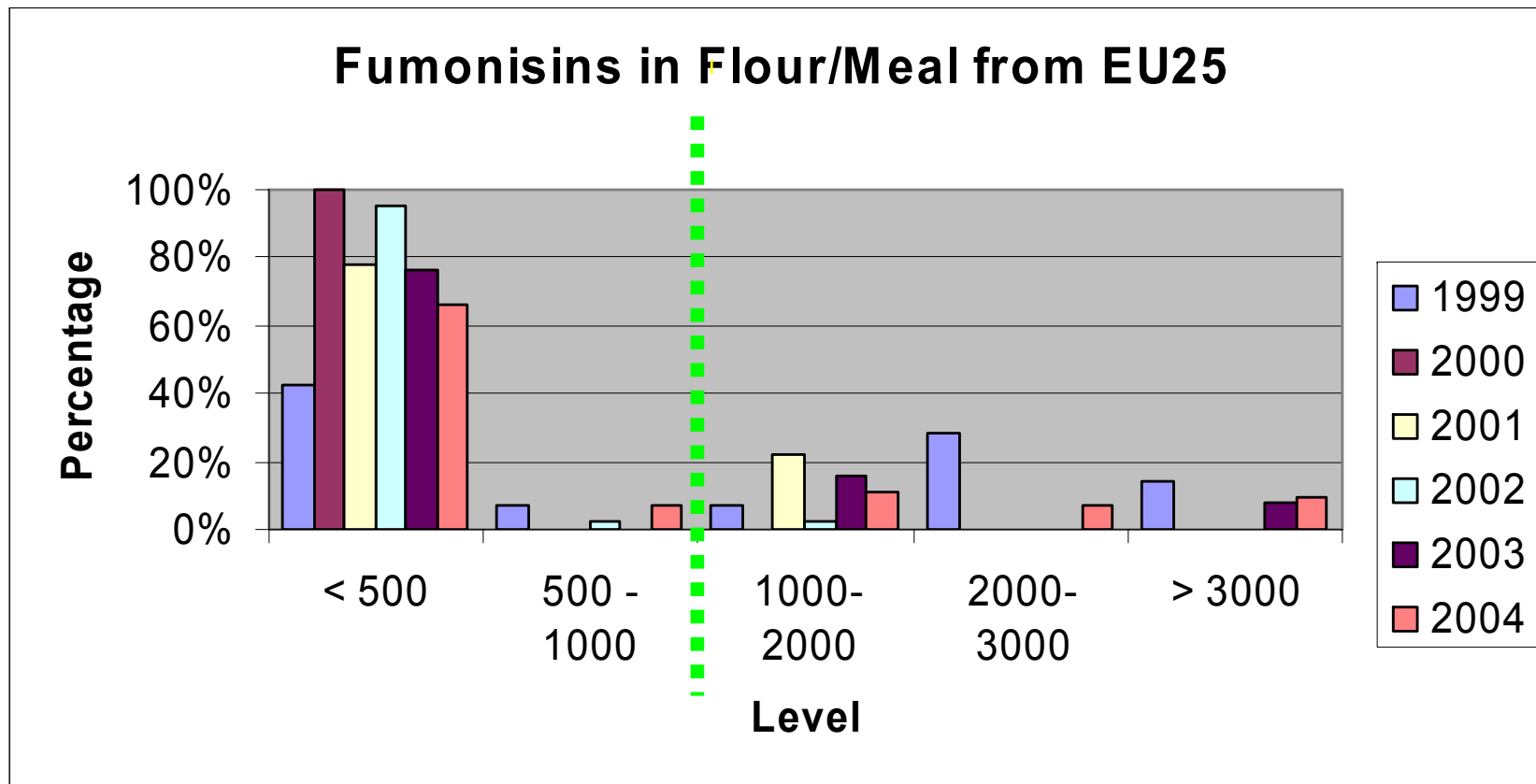
- Main markets for our products are: cornflakes industry; breweries; snack sector; food ingredients
- Processing mainly French, Italian, Brazilian and Argentinean maize
- Alternative sourcing of maize is NOT a possibility – CONTRACT GROWTH to secure non-GMO supplies already reduces flexibility
- Data collected from Euromaisiers members 1999-2004 with test results from raw maize and milled products

# KEY CONCERNS

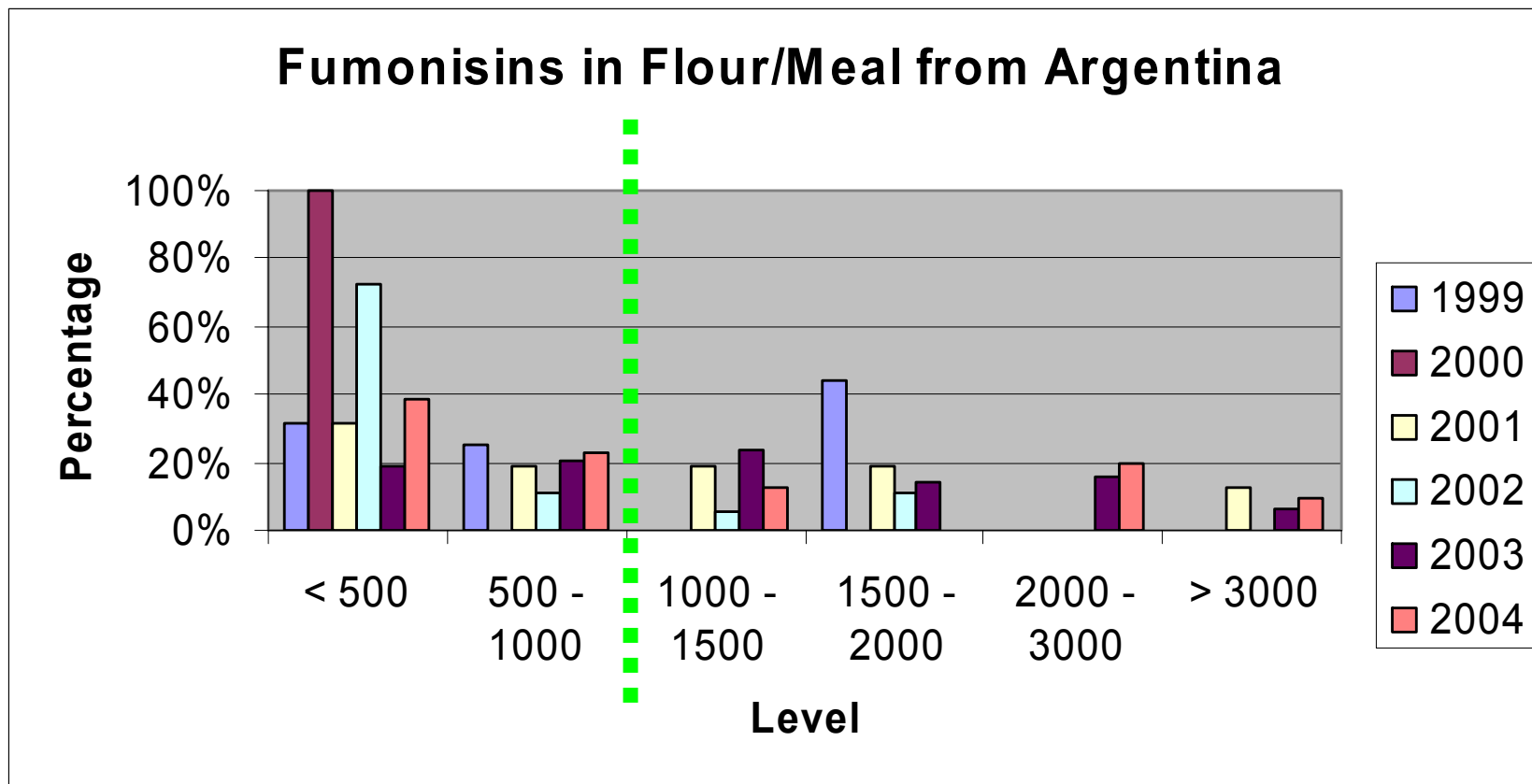


- **Presentation deliberately concentrates on fumonisins in maize flour as no new elements on DON or ZEA since last presentations;**
- **Future fumonisin limits are a major concern for our sector and further research is required;**
- **Prevalent in Italian and Argentinean Maize;**
- **There is a degree of reduction in maize grits but according to our data up to 30% of European maize flour samples exceed the proposed limit of 1000 ppb and with more than 50% of the Argentinean flour samples exceeding same limit;**
- **There is very wide variation in the degree of concentration/reduction relative to maize is especially important;**
- **Effective management of the issue requires the chain to work together, using GAPs and GMPs;**
- **Action must be taken along the whole chain.**

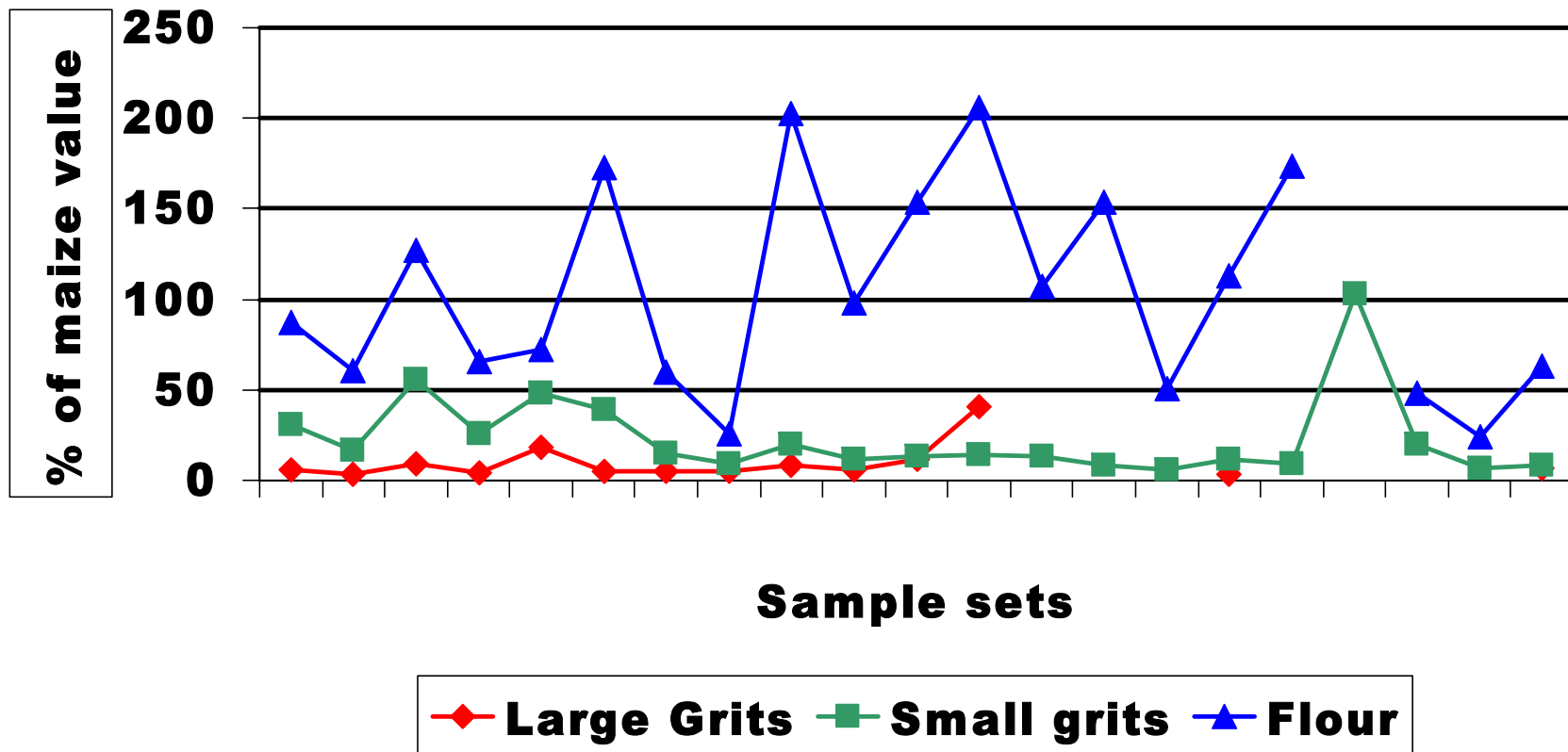
# FUMONISINS in FLOUR



# Fumonisin in FLOUR



# Fumonisin level in maize products compared with unprocessed maize



# What are the results of data ?



- There is significant annual variation in mycotoxin levels in maize used by millers
- There is a very large difference in mycotoxin levels between the product streams in a maize mill
- The effects of processing on mycotoxin levels cannot be predicted with any certainty; there is not always a reduction



# Meeting EU limits Reg. 856/2005



- Clear from our data collection over last four years that large proportion of maize and processed products of both European and Argentinean cannot meet the limits of 2000, 1000 and 400 ppb as proposed in footnote of regulation;
- Huge impact on our industry and particularly on production of maize flour;
- On average 27% of EU maize and 29% of Argentinean maize exceeds the 2000 ppb limit – not forgetting annual variance;
- Milling does not destroy mycotoxins in maize flour;

# SUMMARY 1.



- More time is needed to investigate precisely the degree of reduction in concentration of mycotoxins in the different product streams
- Even more uncertainties in the effectiveness of processing once grits and flour move up the chain
- Believe that the reduction in fumonisin presence attributed to milling is overestimated

# SUMMARY 2.



- **KEY for legislation to work:** There must be a correlation between the MLs established on raw maize, intermediate and final products. MLs should be based on risk analysis
- **Insufficient data to set appropriate levels by 1<sup>st</sup> July 2007.** There is good reason to delay further the setting of limits for maize and maize products, thus awaiting the outcome of further studies.

# **FUTURE ACTIONS**



## **Euromaisiers have agreed to carry out Fumonisin Testing Plan**

- Collect maize and corresponding maize flour samples;
- Using three sources of maize: French, Italian and Argentinean maize;
- Use of common laboratory to carry out the analysis;
- Determine the reduction factor, if any, from maize to maize flour.