

## T-2 and HT-2 toxin in bread



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## Levels of T-2 and HT-2 toxin in bread

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1. EFSA opinion of 2011  
low level of contamination of bread taken into account for exposure assessment mean of 1 µg/kg LB T-2 + HT-2
2. Analysis of high fibre/high bran bread in Belgium 2010-2011 (MYCOMASK, De Boevre et al 2013):  
T-2 toxin > 11 µg/kg in 38/88 samples, max 49 µg/kg  
HT-2 toxin > 9 µg/kg in 44/88 samples, max 45 µg/kg
3. Analysis in Belgium 2012 (MYTOXPLEX)
4. Official control in Belgium (FASFC)

Low LOQ is important for bread because of high consumption.



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## Conclusion

1. Surveys indicate that indicative levels for bread can be exceeded.
2. Consumer habits can include the habit to choose for wholemeal bread ,with effect on exposure.
3. Bread can be an important source of intake of T-2 and HT-2 toxins.
4. The TDI can be exceeded. (De Boevre et al 2013)  
Monitoring of exposure of T-2 + HT-2 toxin is needed.
5. More monitoring of bread needed and investigations needed on the factors determining the contamination of bread: ingredients, effect of breadmaking process, ...



## 4 Risk management

1. **Good practices to reduce contamination**
2. **Recommendation 2013/165/EU**
3. **Ask a new exposure assessment by EFSA as soon as there are important new data. There is a big difference between levels used before by EFSA and levels found now in bread.**
4. **Discuss the need for the setting of maximum levels**

