

# Managing current provisions on DON

Sixth Fusarium Forum, February 2009



## The flour milling industry

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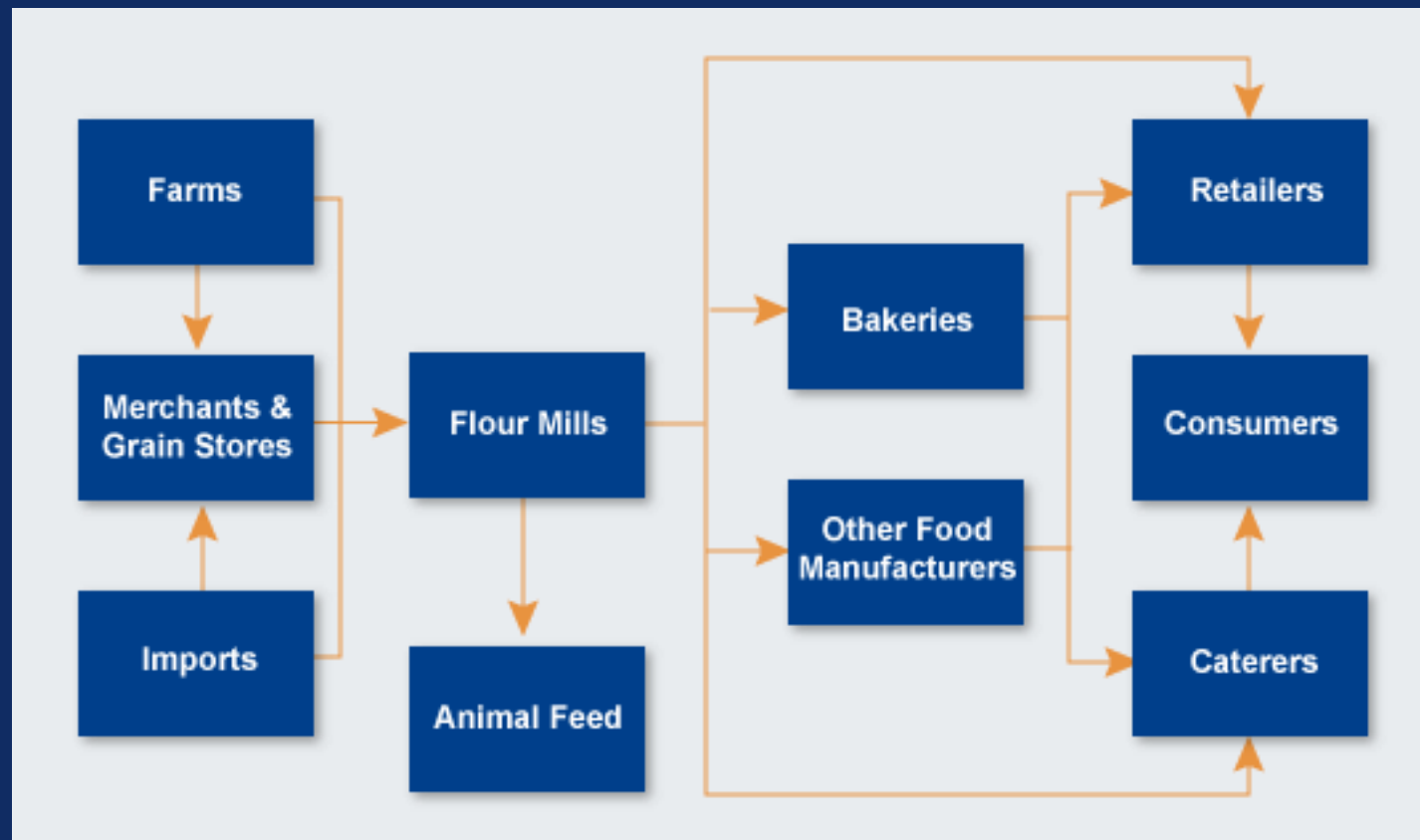
- Members are the national flour milling associations from 25 european countries (90% of total capacity)
- More than 3 000 companies employing over 45 000 people – most of them are SMEs
- The industry is processing some 45 million tonnes of soft wheat and rye each year
- Producing over 600 different types of flour to meet increasingly specific consumer demand



## UK harvest Sept. 2008: Excessive water causes the embryo to break dormancy and germination occurs



## The flour millers in the chain

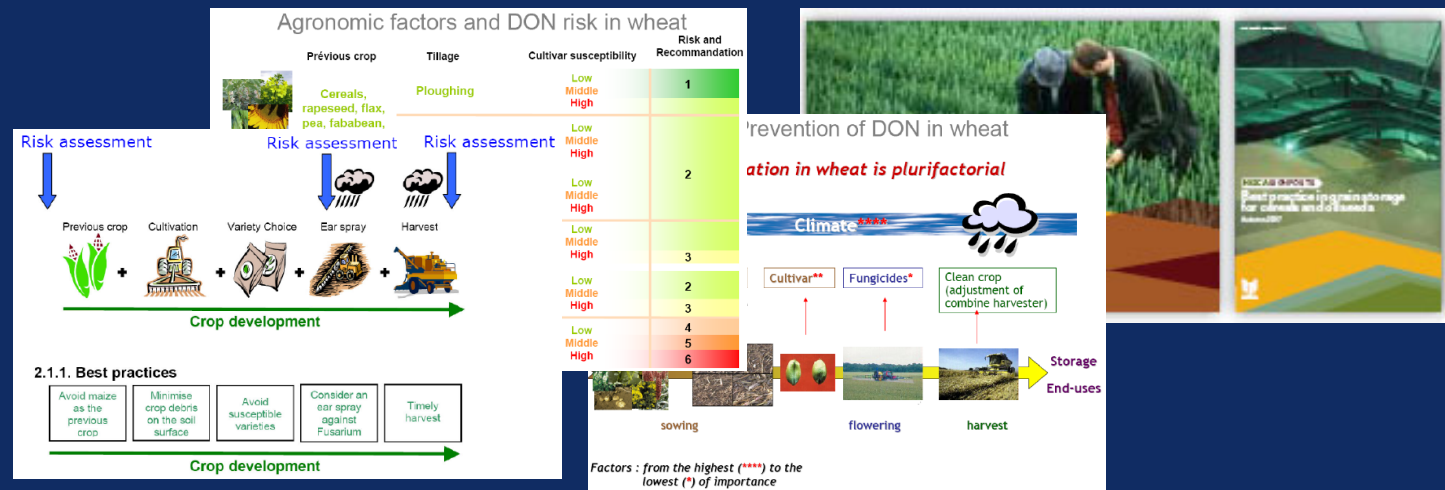


## The production diagramme



# Prevention and management tools

- Grain chain initiatives to disseminate good agricultural and storage practices
- Yearly surveys on wheat & flours, traceability and ad hoc auditing
- Training of staff for control at reception
- Control of temperature, humidity and duration of storage at mill



## Strengths

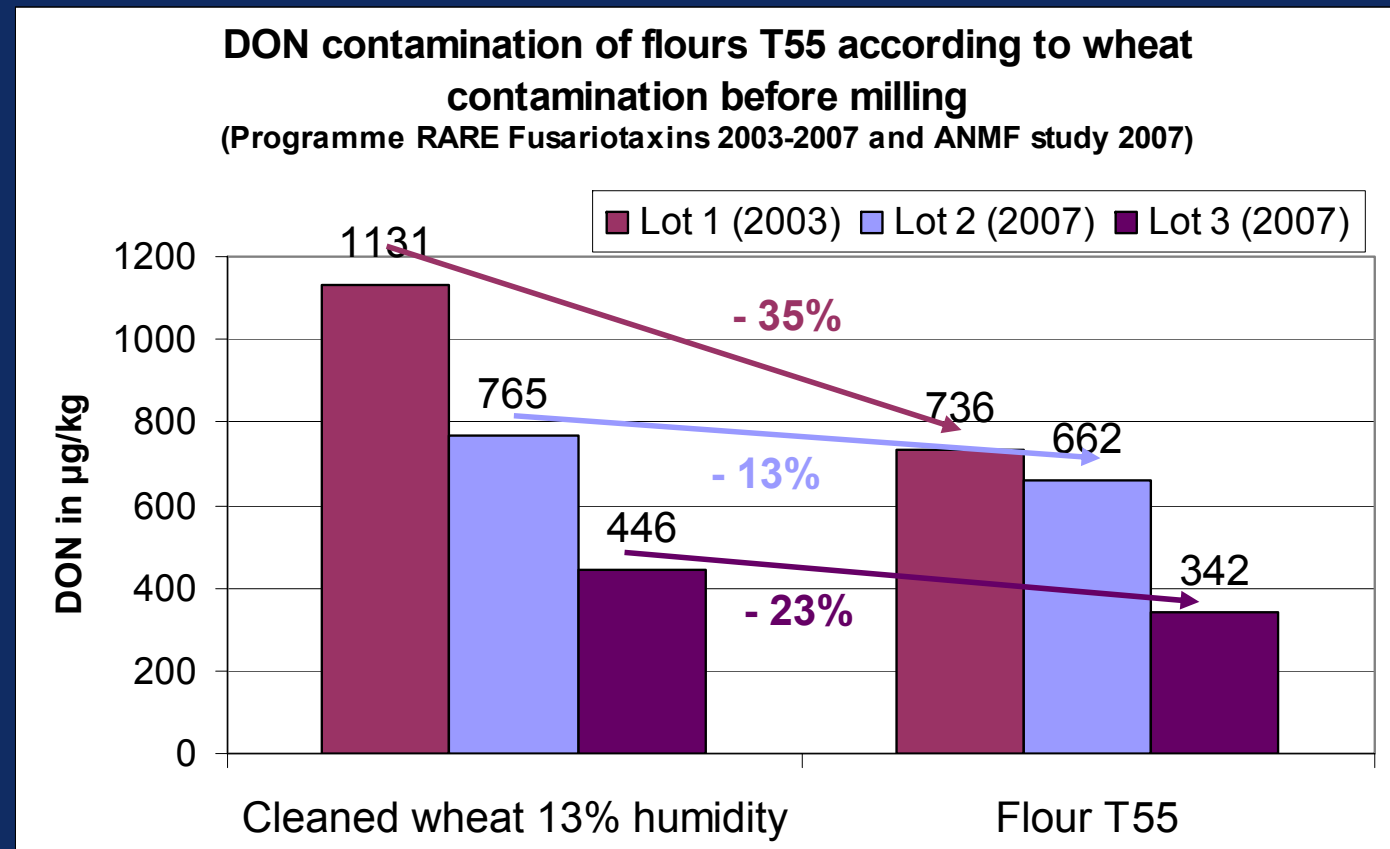
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## weaknesses

	Flour and co-products depend on wheat contamination (variety, origin, harvest)
Short-duration storage	Short delay for analysis at reception
	If non-conformity of wheat lots at unloading, mills do not have equipment to re-load the truck
Grain cleaning may reduce the level of DON mycotoxins	
The milling process may reduce mycotoxin levels in some flours	This varies according to the type of flour produced – the greatest reduction is in white flours
	Current MLs in flours and co-products do not allow certain MLs for final products



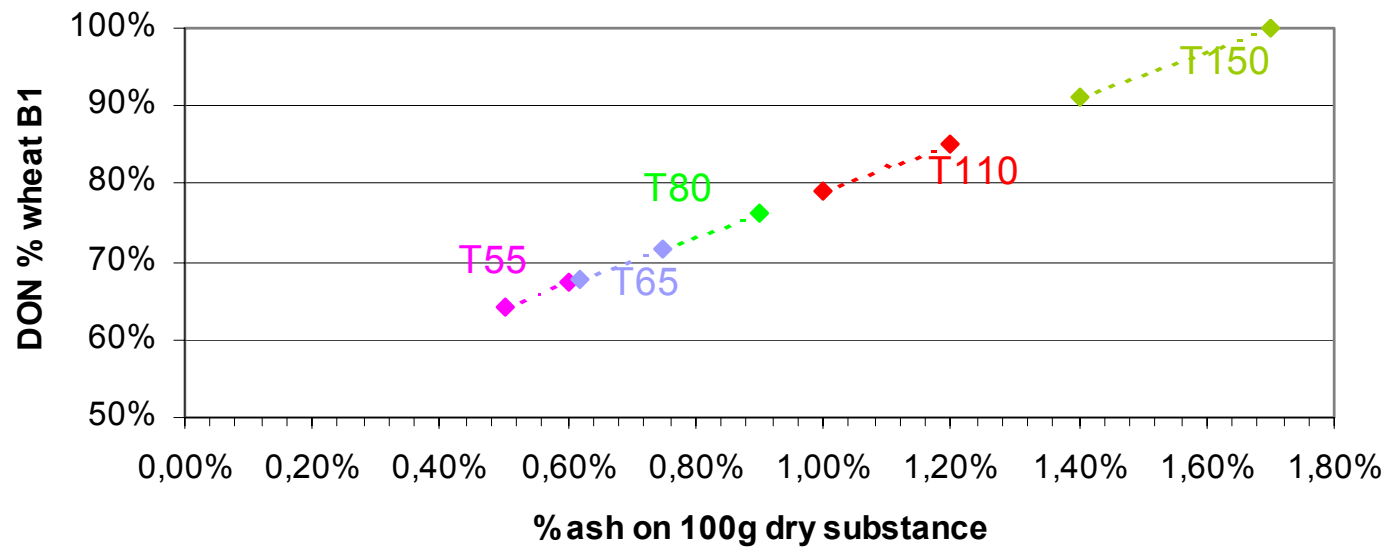
## Variability of the ratio wheat → flour





## Variation of DON contamination in flours

**DON contamination of different flour types in % of wheat  
(RARE Study Fusariotoxins 2003-2007)**



## Significant supply problems during challenging years

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- In some regions, 1250 ppb in soft wheat did not allow reduction to 750 ppb in flour
- The Regulation over-estimates reductions in Fusarium toxin levels associated with processing
- Many manufacturers specify MLs below those set in the Regulation



## Recommendation

### Review of the legislation in 2009

unprocessed cereals other than durum wheat, oats  
& maize: **1250 ppb**

flour: **750 ppb**

**wholemeal flour: 1250 ppb**

### Together with:

bread, pastries, biscuits, cereal snacks and  
breakfast cereals: 500 ppb

**Wholemeal bakery wares, Rusks, crispbreads,  
crackers, dry biscuits: 750 ppb**

