

Controlling mycotoxins with beneficial soil microbes

Mycotoxins are an important problem for food safety. Crops and vegetables often become contaminated by spoilage fungi, such as *Aspergillus* and *Fusarium*. Contamination can occur during plant growth or post-harvest during transport and storage. Mycotoxin exposure can cause a range of human health problems such as liver cancer. Further, mycotoxins can cause several allergic reactions even at very low exposure levels by damaging the gut mucosa. Mycotoxin-related food spoilage remains difficult to control. In this project we will explore the use of beneficial microbes to shield crops against spoilage fungi both during the growth season and subsequent storage. This project is a joint project between the departments of biology, pharmacy and veterinary sciences.

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