

References

1. ALINORM 01/12A Report of the 33rd session of the Codex Committee on Food Additives and Contaminants, 12-16 March 2001. <http://www.codexalimentarius.net/>
2. ALINORM 03/12. Report of the 34th session of the Codex Committee on Food Additives and Contaminants, 11-15 March 2002 <http://www.codexalimentarius.net/>
3. <http://www.mycotoxins.org/> European Mycotoxin Awareness Network
4. Williams *et al.* Near-infrared prediction of deoxynivalenol in wheat, pages 9-11 in: Proc. 1996 Regional *Fusarium*/scab forum. R. Clear, ed. Canadian Grain Commission, Winnipeg, MB., 1996.
5. Van Osenbruggen, WA, and Pettersson, H. Analysis of relevant *Fusarium* mycotoxins in cereals-state of the art. In: Scholten et al (eds) Food safety of cereals: a chain-wide approach to reduce *Fusarium* Mycotoxins. European Commission, pp 41-49, 2002.
6. Maragos, C.M., and Platner, R.D. Rapid fluorescence polarization immunoassay for the mycotoxin deoxynivalenol in wheat. *J. Agric. Food Chem.* 50:1827-1832, 2002.
7. Abouzied, M. A very sensitive rapid ELISA test for the detection and quantitation of the trichothecene mycotoxin deoxynivalenol (DON). In: Proceedings of the X International IUPAC symposium on mycotoxins and phycotoxins, 21-25, Sao Paulo, 2000.
8. Mateo, J.J., *et al.* Critical study of and improvements in chromatographic methods for the analysis of type B-trichothecenes. *J Chromatography A* 918:99-112, 2001.
9. Krska, R., *et al.*, The state-of-the art in the analysis of type-A and -B trichothecene mycotoxins in cereals. *Fresenius J. Analytical Chemistry* 371: 285-289, 2001.
10. Lombaert, G.A. Methods for the determination of deoxynivalenol and other trichothecenes in foods. *Adv. Exp. Med. Biol.* 504:141-153, 2002.
11. Josephs, R. D., *et al.* International interlaboratory study for the determination of the *Fusarium* mycotoxins zearalenone and deoxynivalenol in agricultural commodities. *Food Addit. Contam.* 18(5): 417-430, 2001.
12. Widestrand, J. and Pettersson, H. Effect of time, temperature and solvent on the stability of T-2 toxin, deoxynivalenol and nivalenol calibrants. *Food Addit. Contam.* 18(11):987-992,2001.
13. Pettersson, H., and Langseth, W. Intercomparison of trichothecene analysis and feasibility to produce certified calibrants and reference material. Final report I. Method Studies. BCR Information, Project Report EUR 20285/1 EN, pp 1-82, 2002.
14. Pettersson, H., and Langseth, W. Intercomparison of trichothecene analysis and feasibility to produce certified calibrants and reference material. Final report I. Homogeneity and stability studies, final intercomparison. BCR Information. EU Project Report EUR 20285/2 EN, pp1-145, 2002.
15. <http://www.irmm.jrc.be/mrm.html>
16. Schollenberger, M., *et al.*, *Fusarium* toxins in wheat collected in an area in southwest Germany. *Int. J. Food Microbiol.*, 72:85-89, 2002.
17. JECFA, fifty sixth meeting, February 2001 <http://www.who.int/pcs/jecfa/summaries.htm>
18. Food Survey Information Sheet 22/02, 2002. <http://www.foodstandards.gov.uk/multimedia/pdfs/22rice.pdf>
19. Health Council of the Netherlands, Deoxynivalenol (DON). The Hague: Health Council of the Netherlands, 2001; publication no. 2001/23.
20. Commission Decision 2002/916/EC: inventory and distribution of tasks to be undertaken within the framework of co-operation by Member States in the scientific examination of questions relating to food. *Official Journal of the European Communities*, L319, page 28, 23.11.2002. <http://europa.eu.int/eur-lex/>
21. Opinion on the relationship between the use of plant protection products on food plants and the occurrence of mycotoxins in foods, adopted on 24 September 1999 by the Scientific Committee on Plants of the European Commission. http://europa.eu.int/comm/food/fs/sc/scp/out56_en.html
22. D'Mello, J.P.F., *et al.* Pesticides use and mycotoxin production in *Fusarium* and *Aspergillus* phyto gens. *Eur. J. Plant Pathol.*, 104:741-751, 1998.
23. Gareis, M. and Ceynowa, J. Influence of fungicide Matador (tebuconazole/triadimenol) on mycotoxin production by *Fusarium culmorum*. *Z. Lebensm. Unsters. Forsch.*, 198:244-248, 1994.
24. Miedaner, T. and Reinsbrecht, C. Trichothecene content of rye and wheat genotypes inoculated with a deoxynivalenol and nivalenol-producing isolate of *Fusarium culmorum*. *J. Phytopathol.*, 149:245-251, 2001.

25. Jennings, P., *et al.* Overview of *Fusarium* ear blight in the UK. Effect of fungicide treatment on disease control and mycotoxin production. In: Proceedings of the Brighton crop Protection Conference: Pests and Diseases, Farnham, UK. BCPC Publications, Volume 2, pp 707-712, 2000.
26. Jennings, P. Control of the fungus through the use of pesticides. In: Scholten *et al* (eds) Food Safety of cereals: a chain-wide approach to reduce *Fusarium* Mycotoxins. European Commission, pp 22-24, 2002.
27. <http://www.mycotoxin-prevention.com/>
28. Dill-Macky, R. and Jones, R.K. The effect of previous crop residues and tillage on *Fusarium* head blight of wheat. *Plant Disease* 84:71-76. 2000.
29. FAO/IAEA. Manual on the application of the HACCP system in mycotoxin prevention and control. Food Nutrition Paper No. 73, Food and Nutrition Division, FAO, Rome, 2001.
30. Wareing, P. The application of the hazard analysis critical control point (HACCP) approach to the control of mycotoxins in foods and feeds. *Post Harvest News & Information*, 10(3):29N-33N, 1999.
31. Park *et al.* Minimising risks posed by mycotoxins utilising the HACCP concept. Third joint FAO/WHO/UNEP International Conference on Mycotoxins, Tunis, 3-6 March 1999.
32. Halacker, R. Mycotoxins and the HACCP concept. *Brauwelt*, 40:1820-1825, 1998.
33. Charmley, L.L., and Prelusky, D.B. Decontamination of *Fusarium* mycotoxins. IN: Miller, J.D, Trenholm, H.L.(Eds.) *Mycotoxins in Grain. Compounds Other Than Aflatoxin*. Eagen Press, St. Paul MN, pp 421-435,1994.
34. Pomeranz *et al.*, in: *Advances in Cereal Science and Technology*, Pomeranz (ed), AACC, St Paul, USA, Vol. X, pp 373-433, 1991
35. Trigo-Stockli, D.M. Effect of processing on deoxynivalenol and other trichothecenes. *Adv. Exp. Med. Biol.* 504:181-188, 2002.
36. Visconti, A. and De Girolamo, A. *Fusarium* mycotoxins in cereals: storage, processing and decontamination. In: Food Safety of cereals: a chain-wide approach to reduce *Fusarium* mycotoxins. Scholten *et al.* European Commission. 2002.
37. Chelkowski and Perkowski. Mycotoxins in cereal grains, 15, Distribution of deoxynivalenol in naturally contaminated wheat kernels. *Mycotoxin Res.* 8: 27-30, 1992.
38. Pomeranz *et al.*, *Fusarium* head blight (scab) in cereal grains, pages 373-433 in: *Advances in Cereal Science and Technology*, 1990, Vol. X, Y. Pomeranz, ed. Am. Assoc. Cereal Chemists, St. Paul, MN.
39. Tkachuk *et al.* Removal by specific gravity table of tombstone kernels and associated trichothecenes from wheat infected with *Fusarium* head blight, 1991, *Cereal Chem.*, 68: 428-431.
40. Bennett, G.A., and Richard, J.L. Influence of processing on *Fusarium* mycotoxins in contaminated grains. *Food Technology*, 50(5):235-239, 1996.
41. Lauren, D.R. and Ringrose, M.A. Determination of the fate of three *Fusarium* mycotoxins through wet-milling of maize using an improved HPLC analytical technique. *Food Addit. Contam.* 14(5):435-443,1997.
42. Samar, M.M., *et al.* Effects of fermentation on naturally occurring deoxynivalenol (DON) in Argentinean bread processing technology. *Food Add. Contam.*, 18 (11): 1004-1010, 2001.
43. Neira, M.S., *et al.* The effects of bakery processing on natural deoxynivalenol contamination. *Int. J. Food Microbiol.* 37(1):21-25,1997.
44. Lauren, D.R., and Smith, W.A. Stability of the *Fusarium* mycotoxins nivalenol, deoxynivalenol and zearalenone in ground maize under typical cooking environments. *Food Addit. Contam.* 18(11): 1011-1016, 2001.
45. Nowicki, T.W. *et al.* Retention of the *Fusarium* mycotoxin deoxynivalenol in wheat during processing and cooking of spaghetti and noodles. *J. Cereal Sci.*, 8:189-202 (1988).
46. Scott, P.M. Mycotoxins transmitted into beer from contaminated grains during brewing. *J AOAC Intl.* 79(4): 875-882, 1996.
47. Opinion on *Fusarium* Toxins. Part 1: Deoxynivalenol (DON), expressed on 2 December 1999 by the Scientific Committee on Food of the European Commission. http://europa.eu.int/comm/food/fs/sc/scf/out44_en.html
48. Opinion on *Fusarium* toxins. Part 6: Group evaluation of T-2 toxin, HT-2 toxin, nivalenol and deoxynivalenol, adopted on 26 February 2002 by the Scientific Committee on Food of the European Commission. http://europa.eu.int/comm/food/fs/sc/scf/out123_en.pdf
49. Eriksen, G.S. and Alexander, J. (eds.) *Fusarium* toxins in cereals – a risk assessment. Nordic Council of Ministers. TemaNord 502, Copenhagen, 1998.
50. Pieters *et al.* Deoxynivalenol. Derivation of concentration limits in wheat and wheat containing products. RIVM Report 388802018, The Netherlands, 1999.

51. Risk assessment of deoxynivalenol in food. An assessment of exposure and effects in the Netherlands. RIVM report 388802022. 2001. Pieters et al.
52. Li, F-Q *et al.*, *Fusarium* toxins in wheat from an area in Henan Province, PR China, with a previous human red mold intoxication episode. *Food Add. Contam.*, 19(2):163-167, 2002.
53. Notification 2002/138/D <http://europa.eu.int/comm/enterprise/tris/>
54. FAO. Worldwide regulations for mycotoxins 1995. A compendium. Food and Nutrition paper 64. 1997.
55. Visconti, A. Problems associated with *Fusarium* mycotoxins in cereals. 2002.
<http://www.mycotochain.org>