

INRAE



➤ Moulds and mycotoxins along the cereal value chain:
from plant health to human health

Jean-Michel SAVOIE



<http://www.rmt-al-chimie.org/moodle/>

<https://mycsa.bordeaux-aquitaine.hub.inrae.fr/>

➤ One health : preserving the food chains from chemical contaminants

Benefits of One Health

1 Improves health of humans, animals, plants and the environment

2 Keeps food safe from farm to fork

3 Reduces the risk of antimicrobial resistance

4 Promotes a whole of society approach

5 Protects ecosystems, biodiversity and the environment

Food and Agriculture Organization of the United Nations

FAO

The consumption and production of **safe food** have immediate and long-term benefits for **people, planet and the economy**

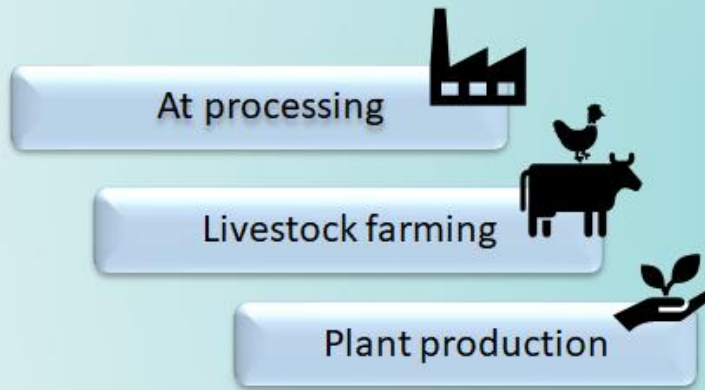
Food and Agriculture Organization of the United Nations | World Health Organization | SUSTAINABLE DEVELOPMENT GOALS

➤ One health : preserving the food chains from chemical contaminants

A network : R&D – multi-sectors = Chemical contaminations in the food chains

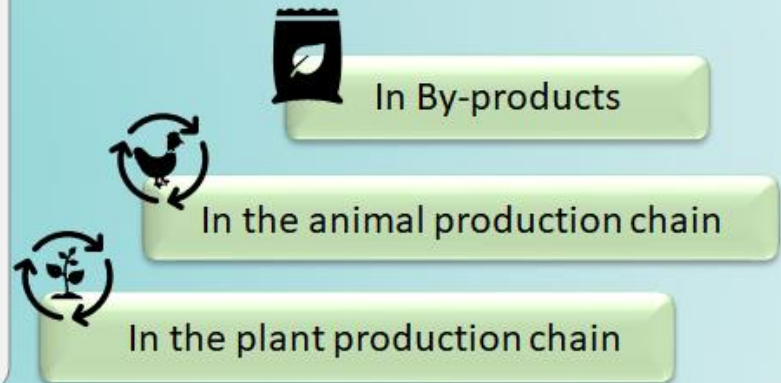


2. Understanding the impact of changes in contamination levels and guiding practices



- Mycotoxins*
- Pesticide residues*
- Trace metals*
- PFAS*
- POP, RFB*
- Nanoparticles*
- Emerging pollutant*
-

3. Anticipating the accumulation and transfer of contaminants throughout the production chain

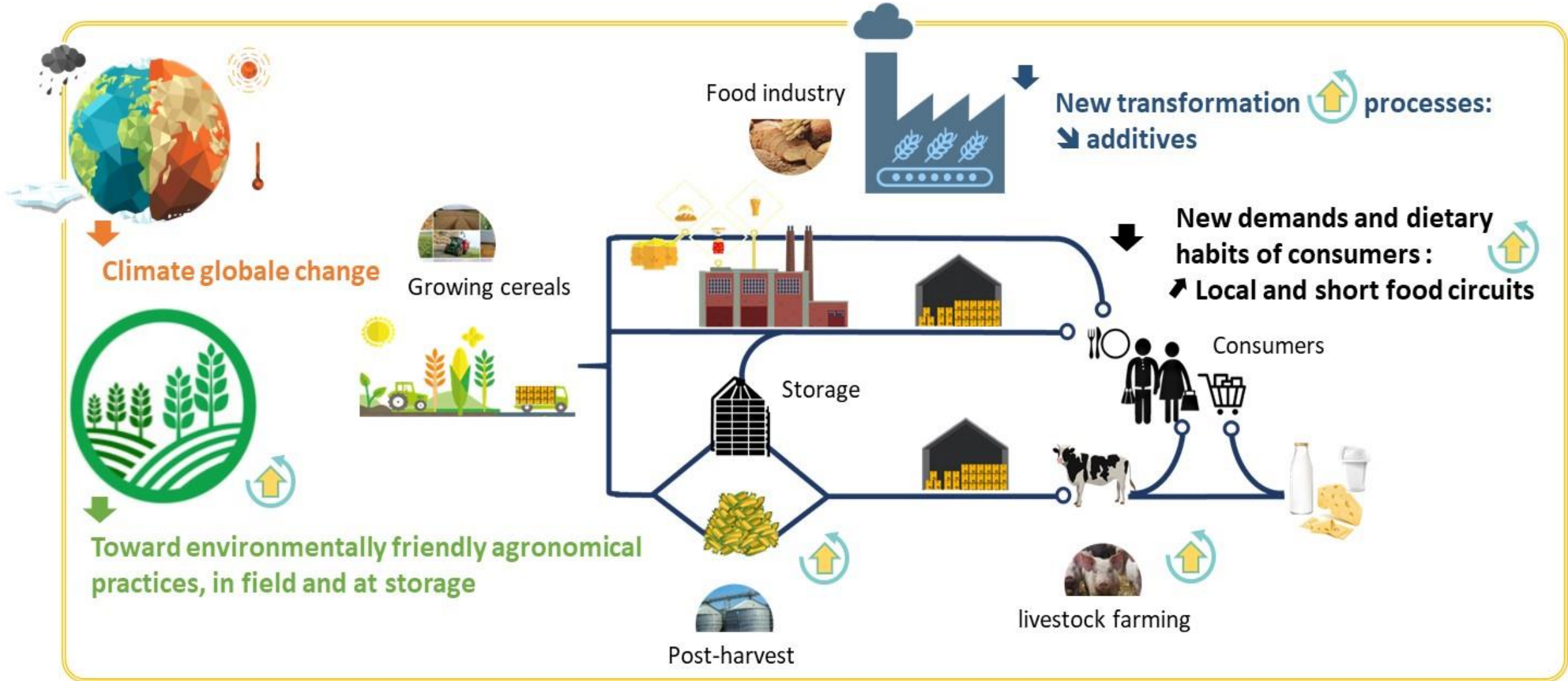


1. Identify, characterize and quantify chemical contaminants

- Chemical contaminant typology and occurrence
- Watch on emerging chemical contaminants
- Analysis expertise



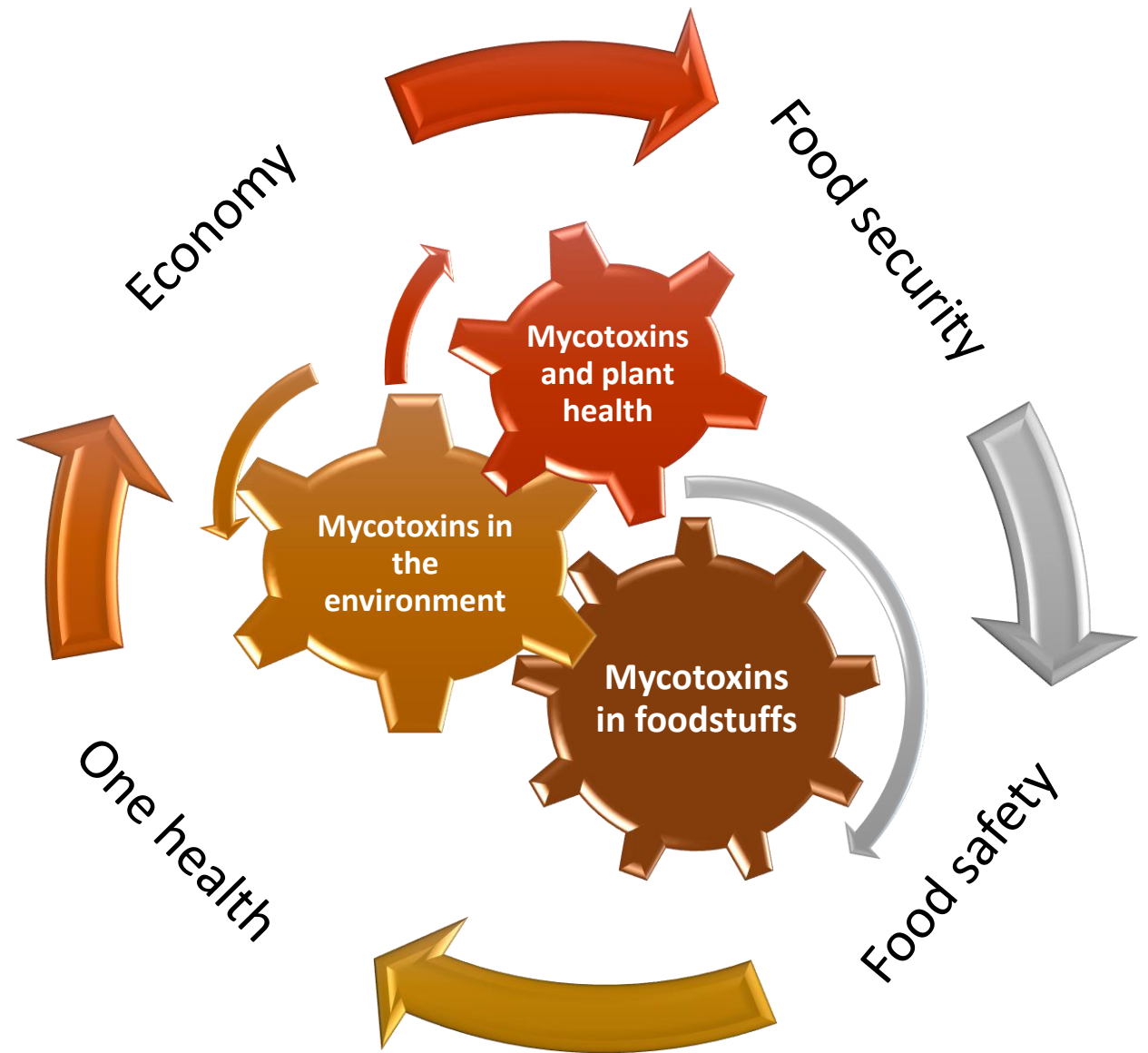
➤ The cereal food chain under global changes



➤ Mycotoxins

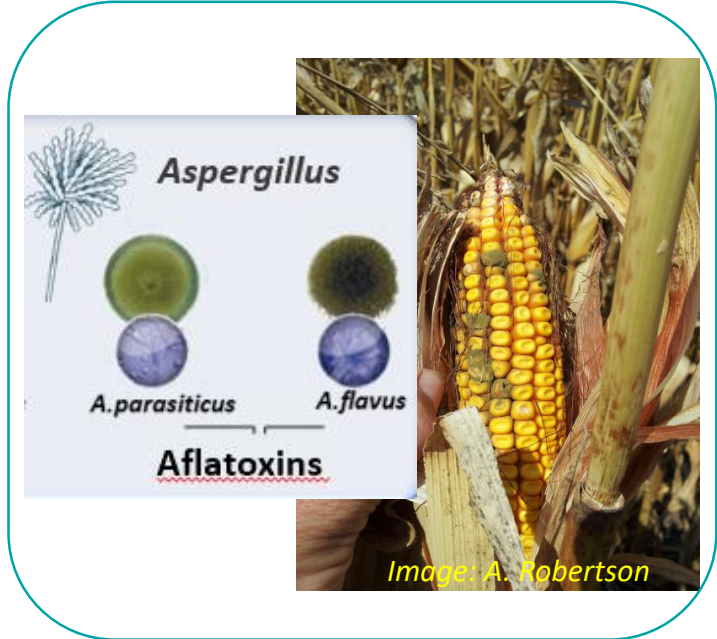
Mycotoxins are secondary metabolites produced by (phyto-)pathogenic fungi, which are potent toxins having severe health consequences in people.

- ✓ Different fungal genus : *Fusarium*, *Aspergillus*, *Penicillium*, *Alternaria*, etc...
- ✓ A mycotoxin can be produced by several fungal species.
- ✓ A fungal species can produce several mycotoxins
- ✓ Intraspecific variability in the ability to produce mycotoxins.
- ✓ A diversity of chemical structures.
- ✓ Diversity of effects and cellular targets.



European Commission “**mycotoxin contamination results in annual global crop losses of 5 to 10%**” (EC, 2015)
=> € 1.2-2.4 billions of lost income for cereals (*Focker et al 2021*)

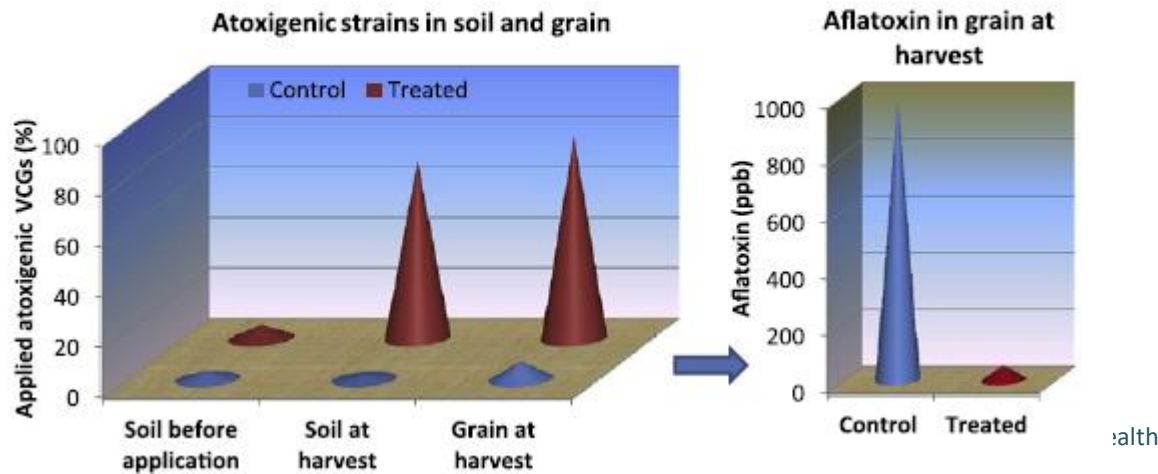
➤ Mycotoxins issues / Plant health



Global Change and Emerging issues



Increased proportion of applied atoxigenic strains in soil and grains translates into reduced aflatoxin concentration in grain

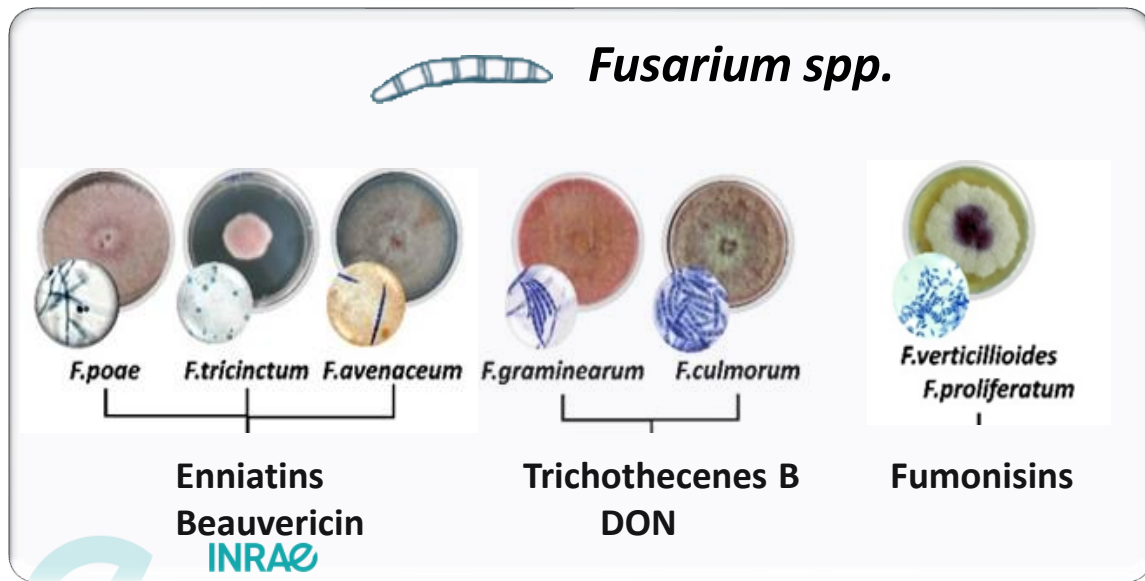
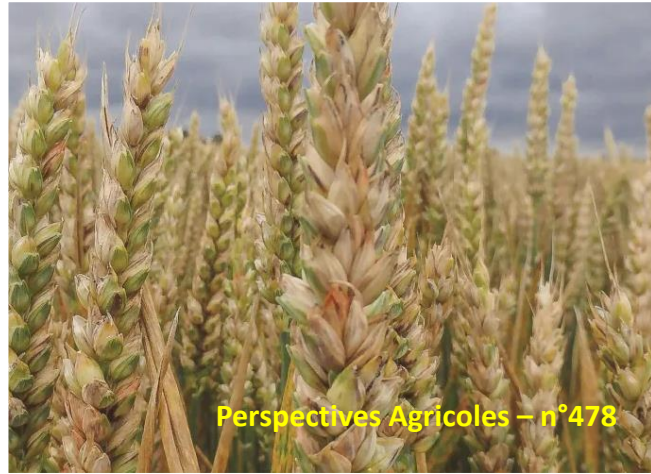
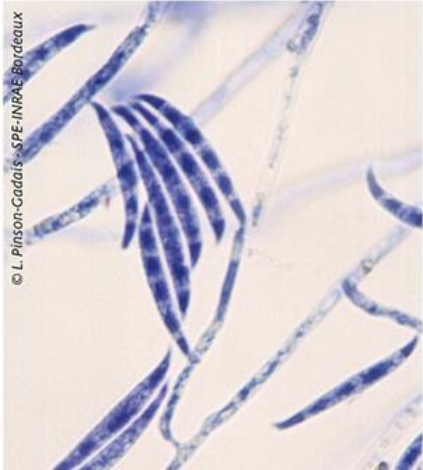


No varietal resistance or chemical control of ergot. Influenced by the evolution in agricultural practices, including:

- ✓ Less control through ploughing with the general shift to low or non-tillage systems
- ✓ Blackgrass remains widespread and acts as a significant host for the disease
- ✓ Grain rye is increasing as a crop and is particularly susceptible
- ✓ Spring wheat is more affected than winter types due to its more open flowering habit
- ✓ Grass margins can increase disease where early flowering grass species are used
- ✓ The incidence of the disease is affected by weather conditions during flowering: cool, dull, and wet weather tends to increase spore production, prolongs flowering and increases secondary tillering, which can all lead to higher levels of infection.

➤ Mycotoxins issues / Plant health

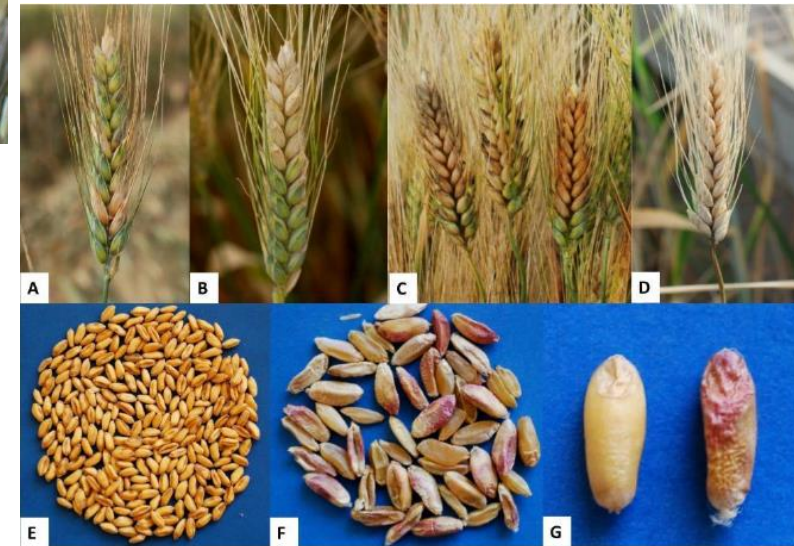
Fusarium Head Blight



Fusarium Head blight (FHB)



Fusarium Ear Rot



Wiem Chtioui, et al. 2022 - Toxins. 14. 10.3390

➤ Mycotoxins issues / Plant health

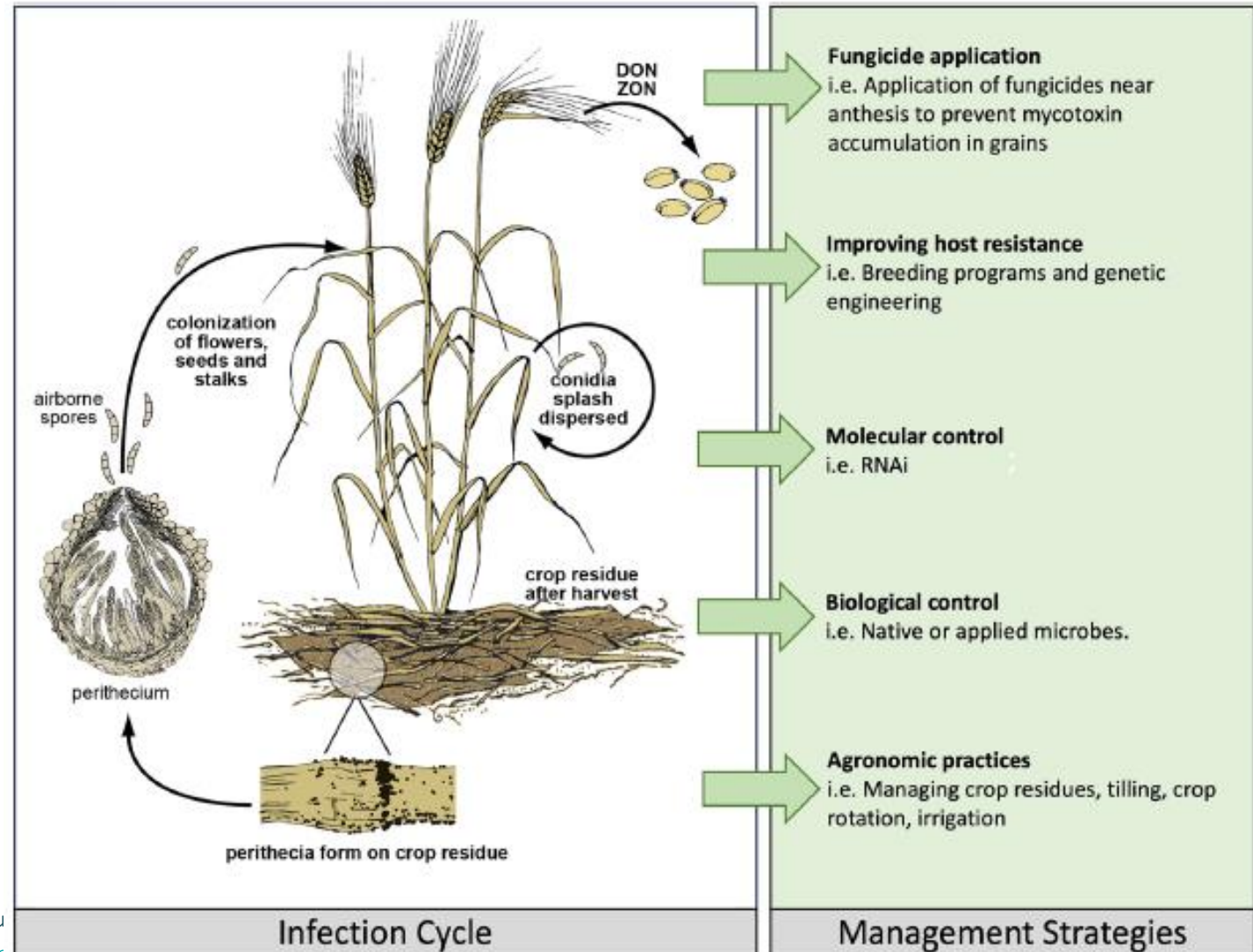
Fusarium Head Blight

1- infection during anthesis and colonization of internal tissues

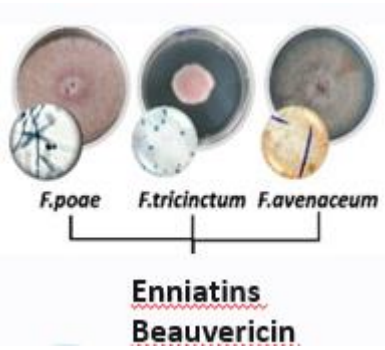
2- Spreading to adjacent florets, the entire head, and the rachis through



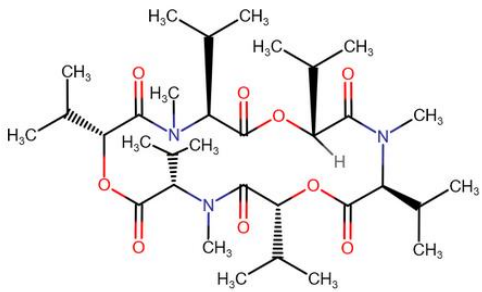
- 3- overwintering on colonized crop residues,
- 4- fruiting bodies development under favourable environmental conditions,
- 5- Go back to 1-



➤ Mycotoxins issues / Plant health



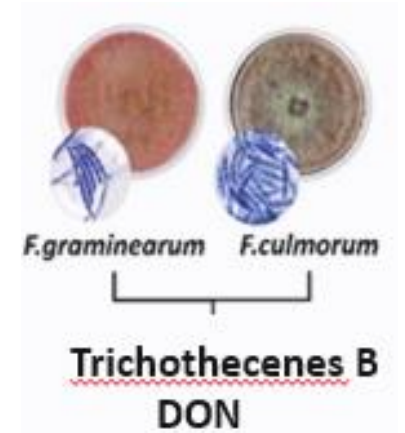
Contribution of enniatins to fungal virulence



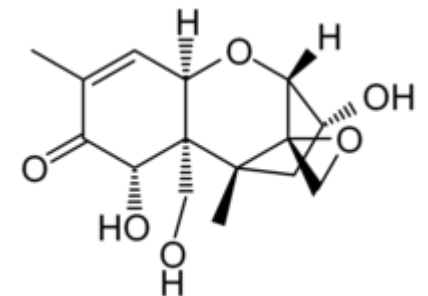
Enniatin B

INRAE

Moulds and mycotoxins
June 27, 2024 / OHID - O

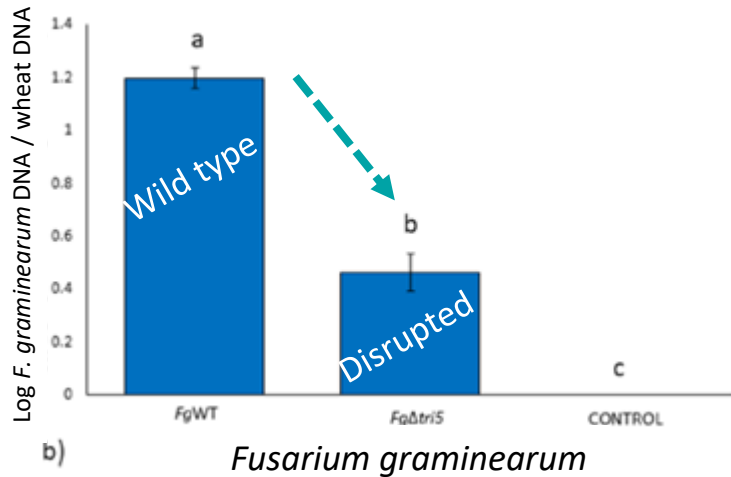
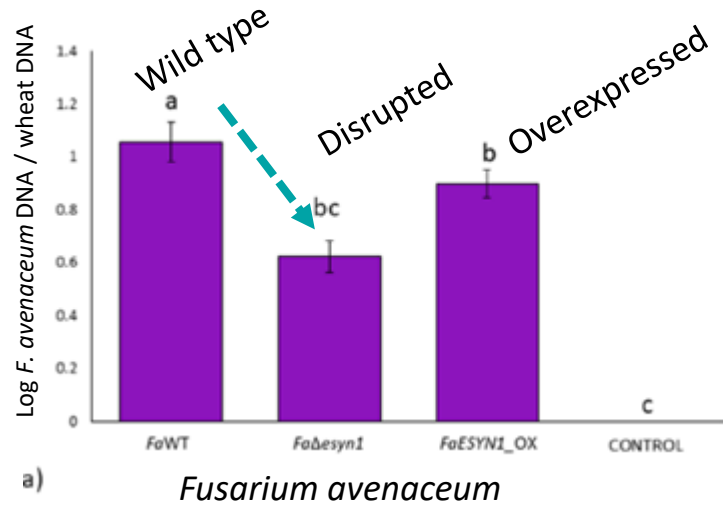


The trichothecene B, DON is a known fungal virulence factor



Beccari et al. BMC Plant Biology (2024) 24:463

➤ Mycotoxins issues / Plant health



Secondary metabolites	<i>F. avenaceum</i> strain		
	FaWT	FaΔesyn1	FaESYN1_OX
Total enniatins	ng g ⁻¹ 6060	< LOD	3310
SE	993	< LOD	719
MCT	a	c	b

LOD (Limit Of Detection)

Secondary metabolites	<i>F. graminearum</i> strains	
	FgWT	FgΔtri5
Total deoxynivalenol	ng g ⁻¹ 32,100	< LOD
SE	6680	< LOD
MCT	a	b

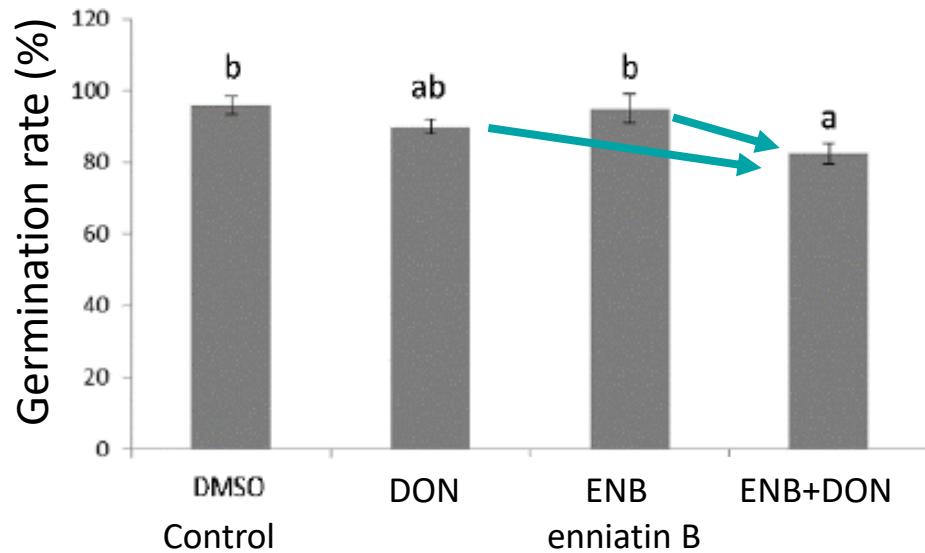
Mycotoxins in wheat heads at 28 dpi

Fungal biomass accumulation in wheat heads at 28 dpi



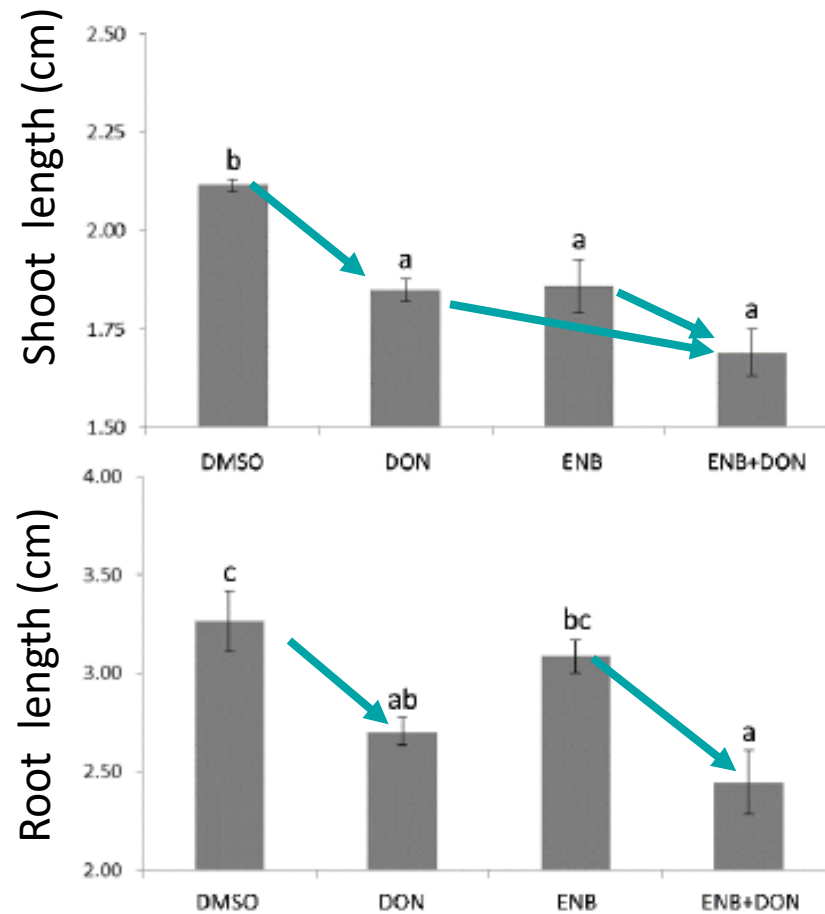
➤ Mycotoxins issues / Plant health

Phytotoxicity



Seeds incubated for 24 h in a solution of mycotoxin (10 mg/kg)

Vigour measured after 4 days



Control
DMSO



DON



ENB



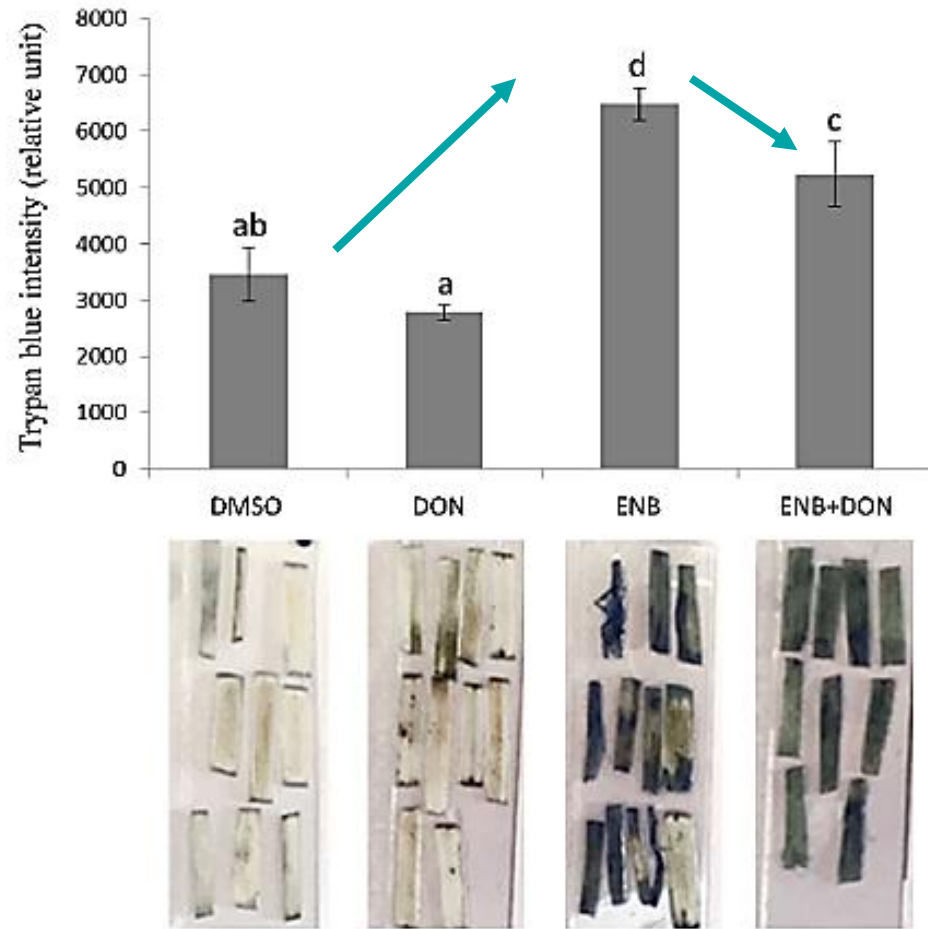
ENB+ DON



Change in pigment content
7 days post treatment

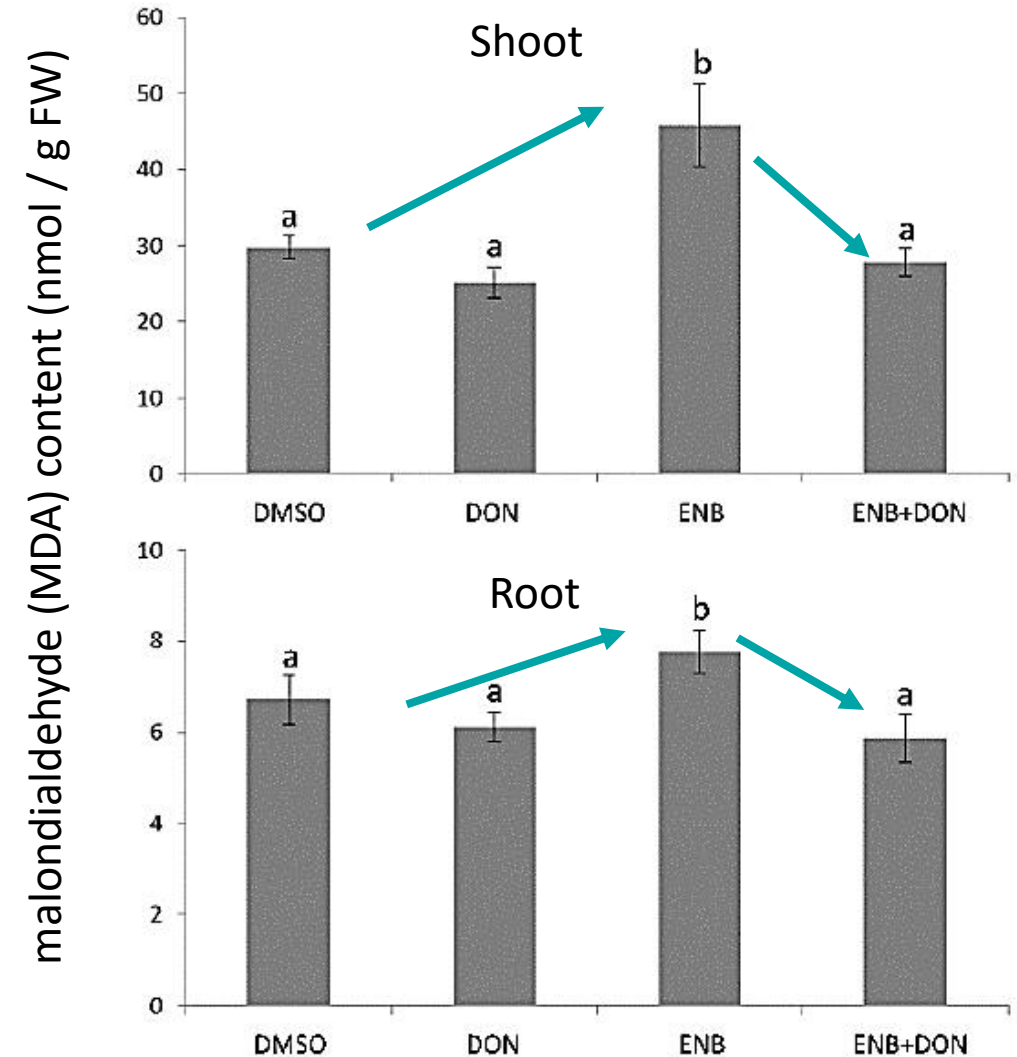
➤ Mycotoxins issues / Plant health

Cell death / trypan blue staining



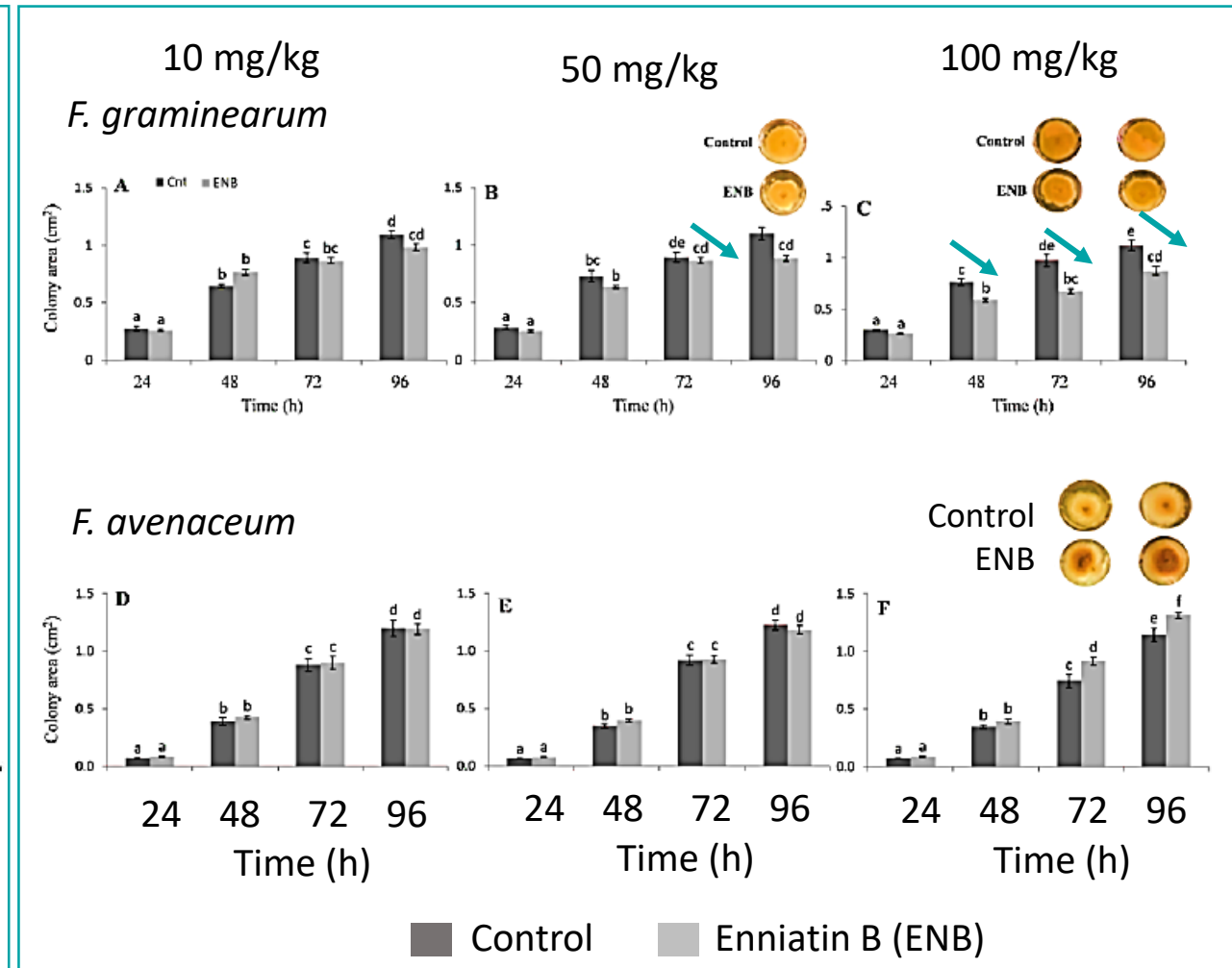
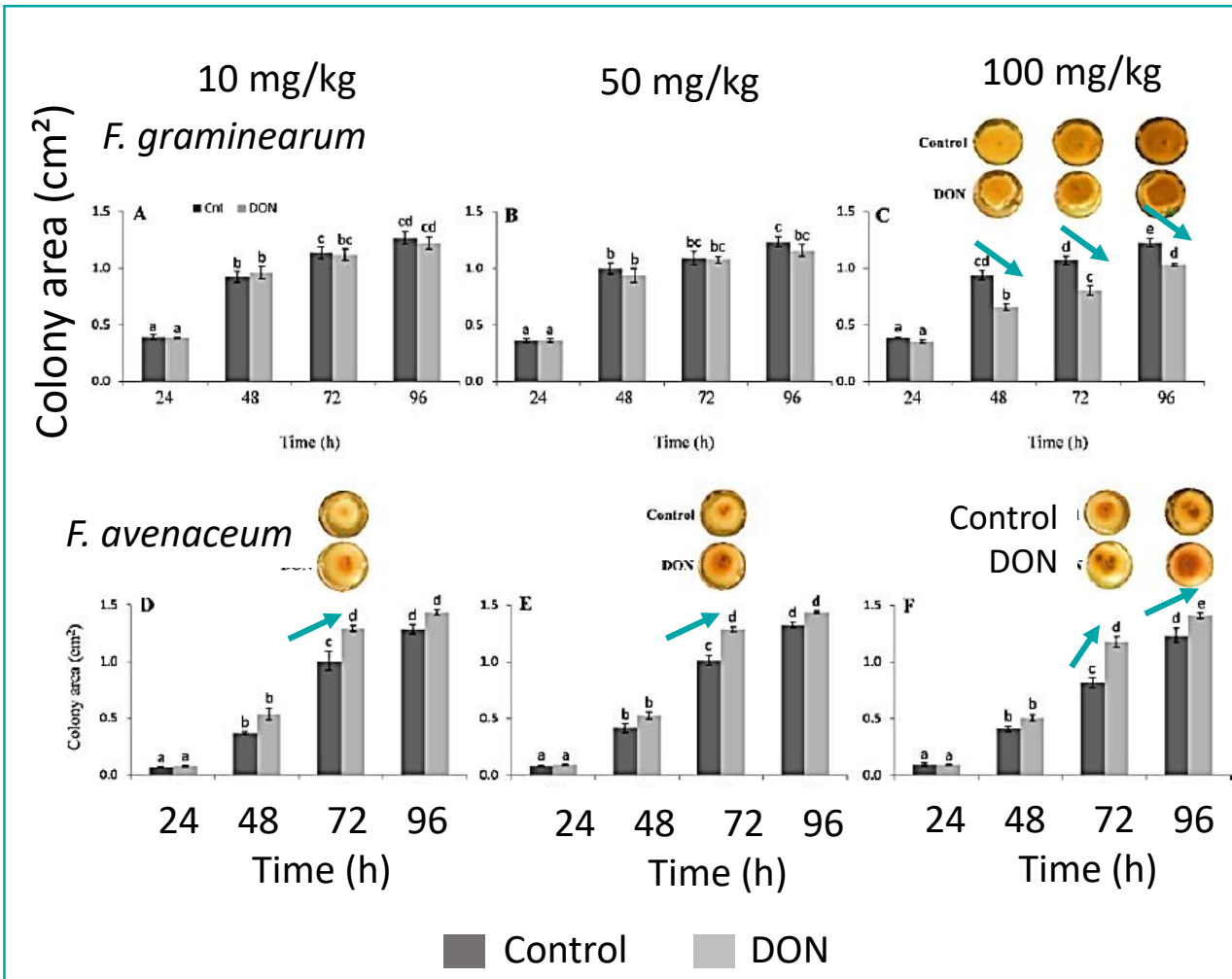
Phytotoxicity

oxidative stress

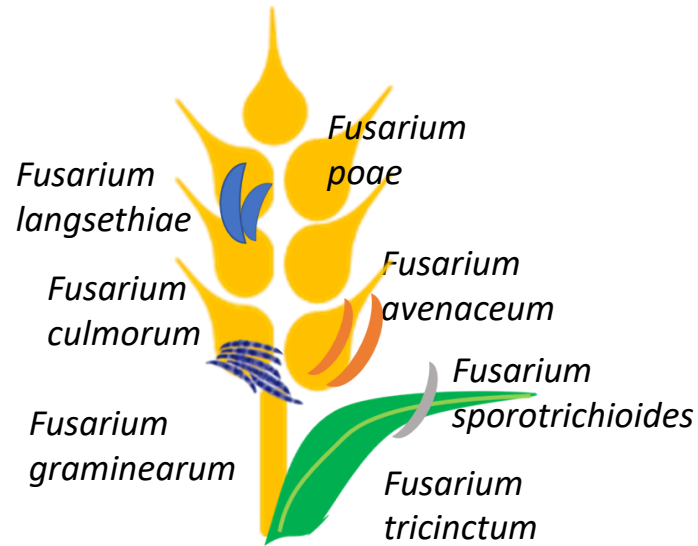


➤ Mycotoxins issues / Plant health

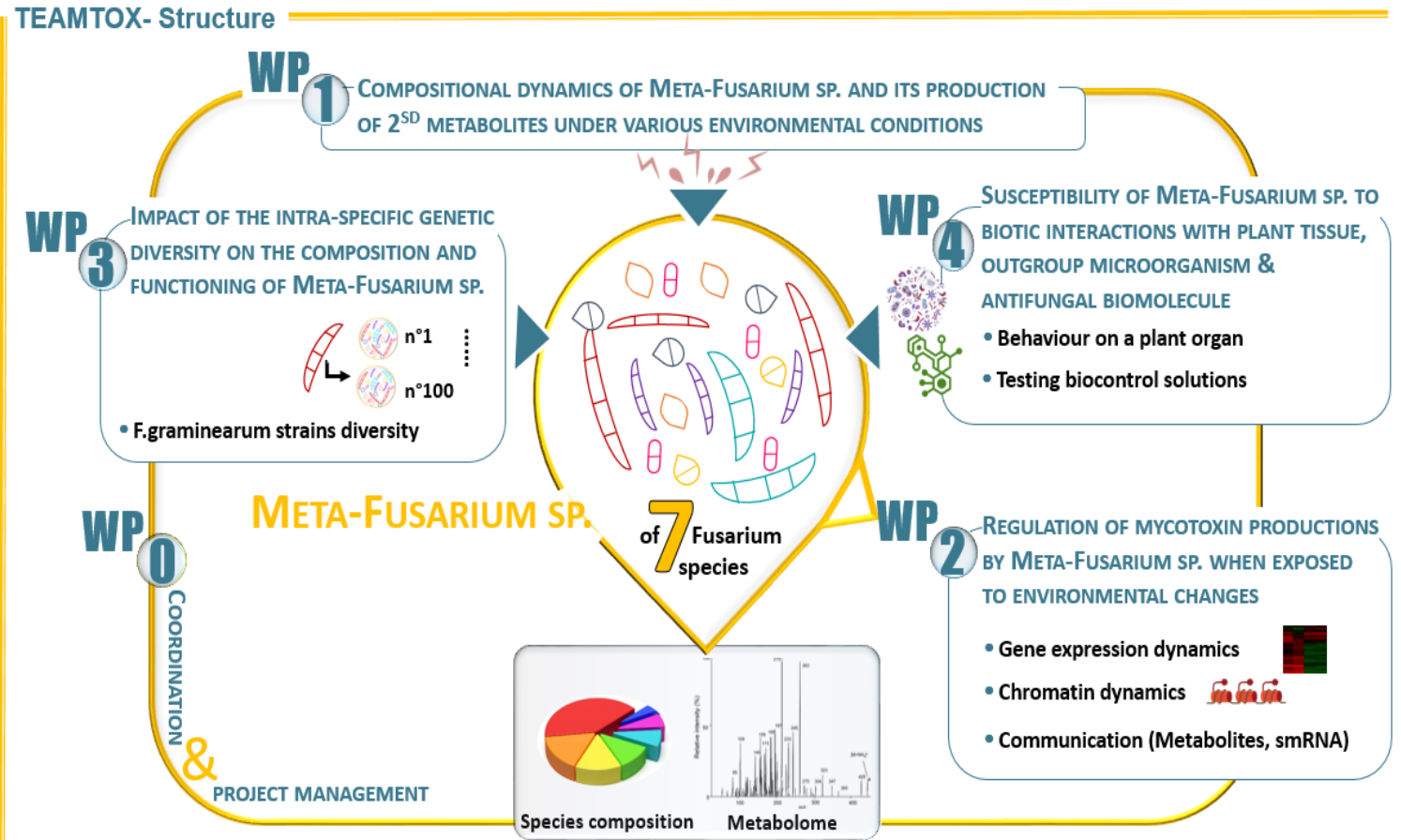
Mycotoxicity



➤ Mycotoxins issues / Plant health – Multispecies competition



Paradigm shift = Meta-Fusarium



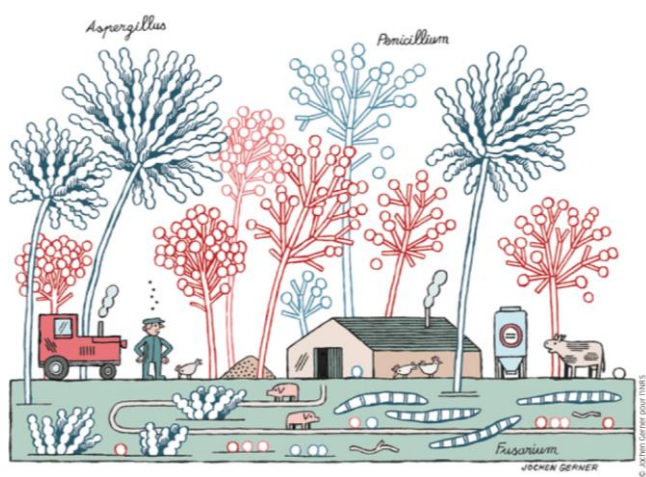
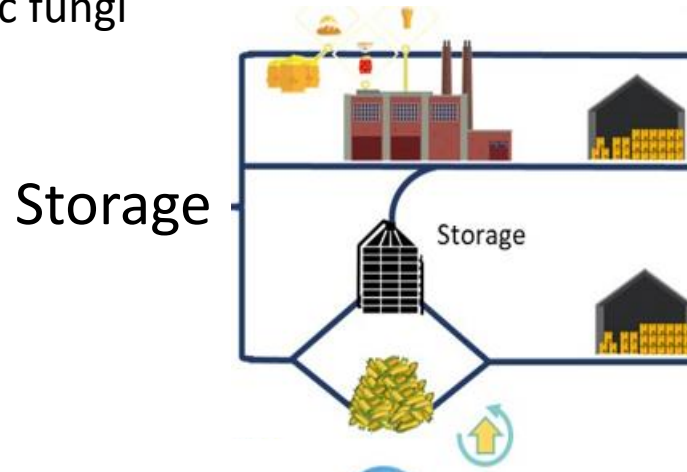
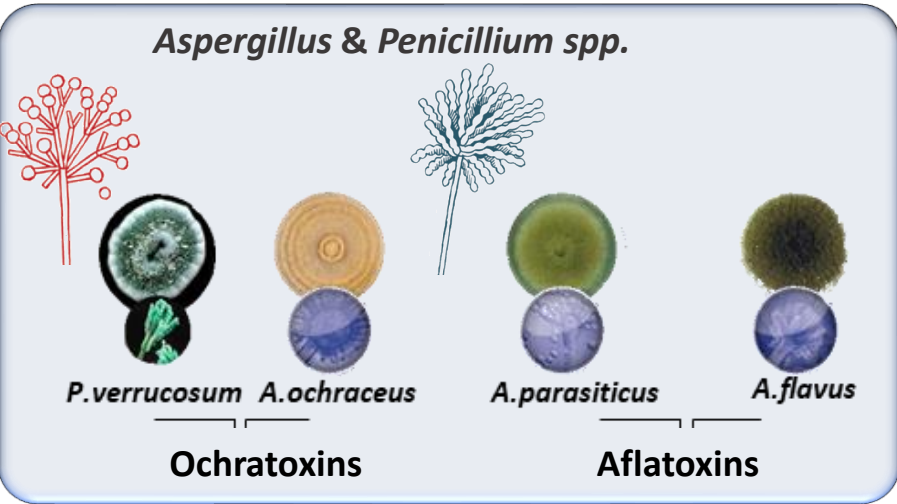
TEAM TOX

ANR-22-CE20-0003

INRAE

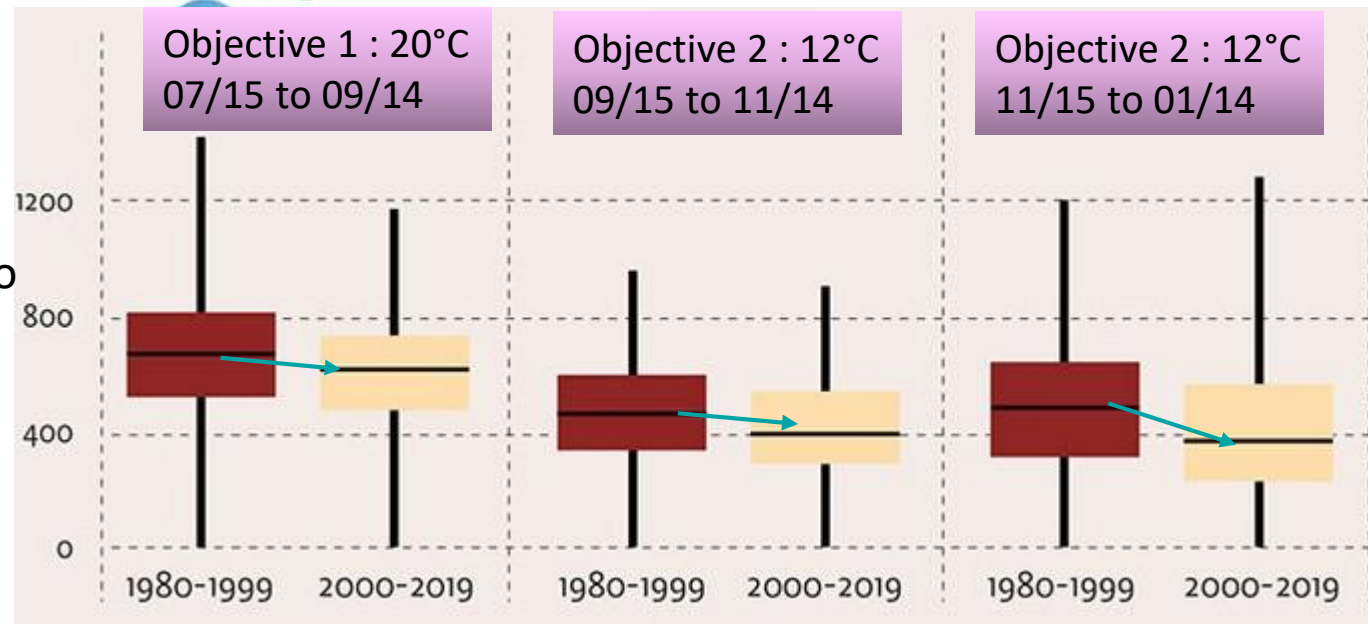
➤ Mycotoxins issues / Plant health - Storage

Post harvest development of mycotoxinogenic fungi



Hours favourable to cooling objectives

In 2050 :
1/3 less



INRAE

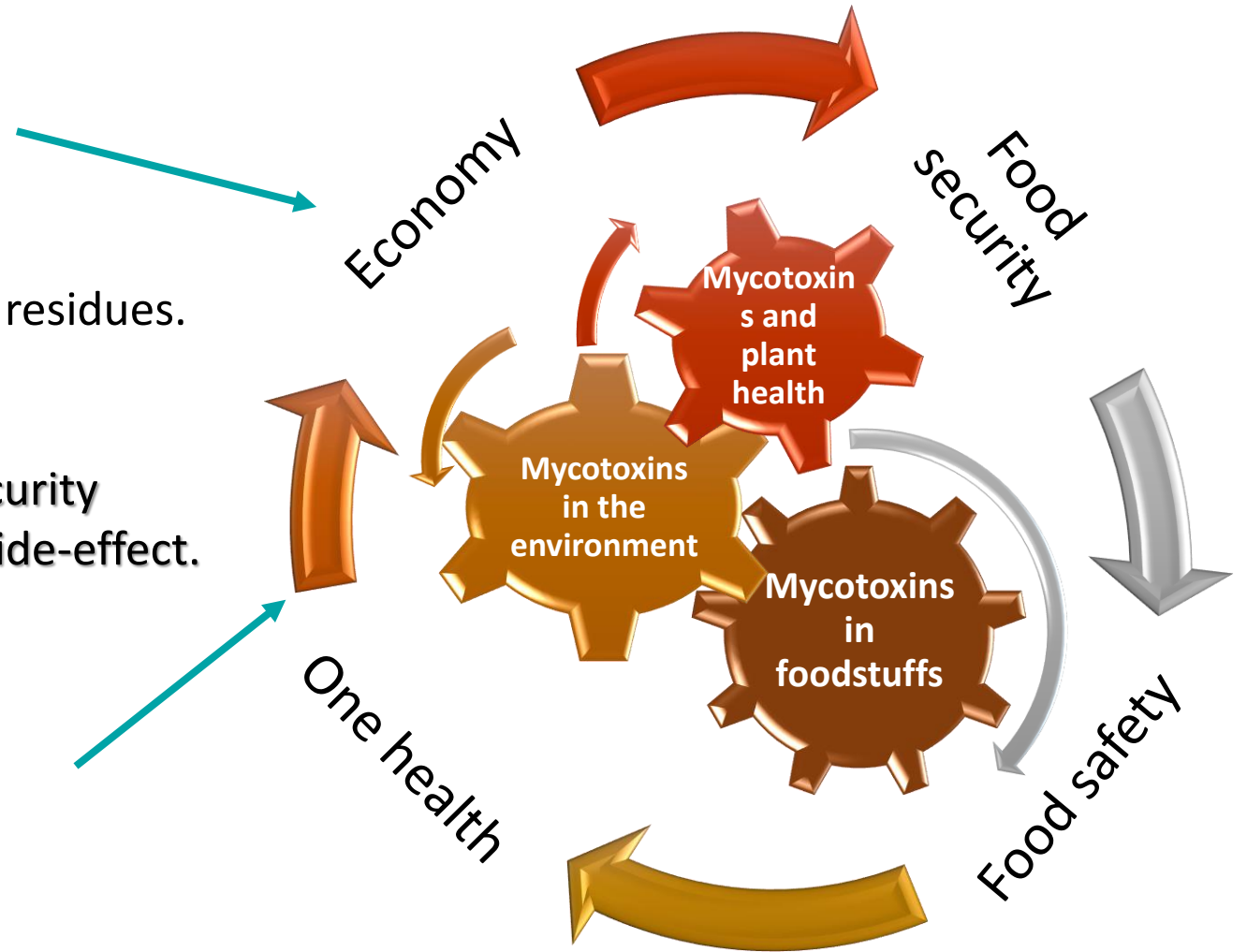
➤ Mycotoxins issues / From Plant to environment health

Mycotoxins and plants =

- Phytotoxicity + Mycotoxicity
- Virulence factors in plant diseases
- Also produced by plant rots.
- Present in cultivated plants, in weeds, in plant residues.

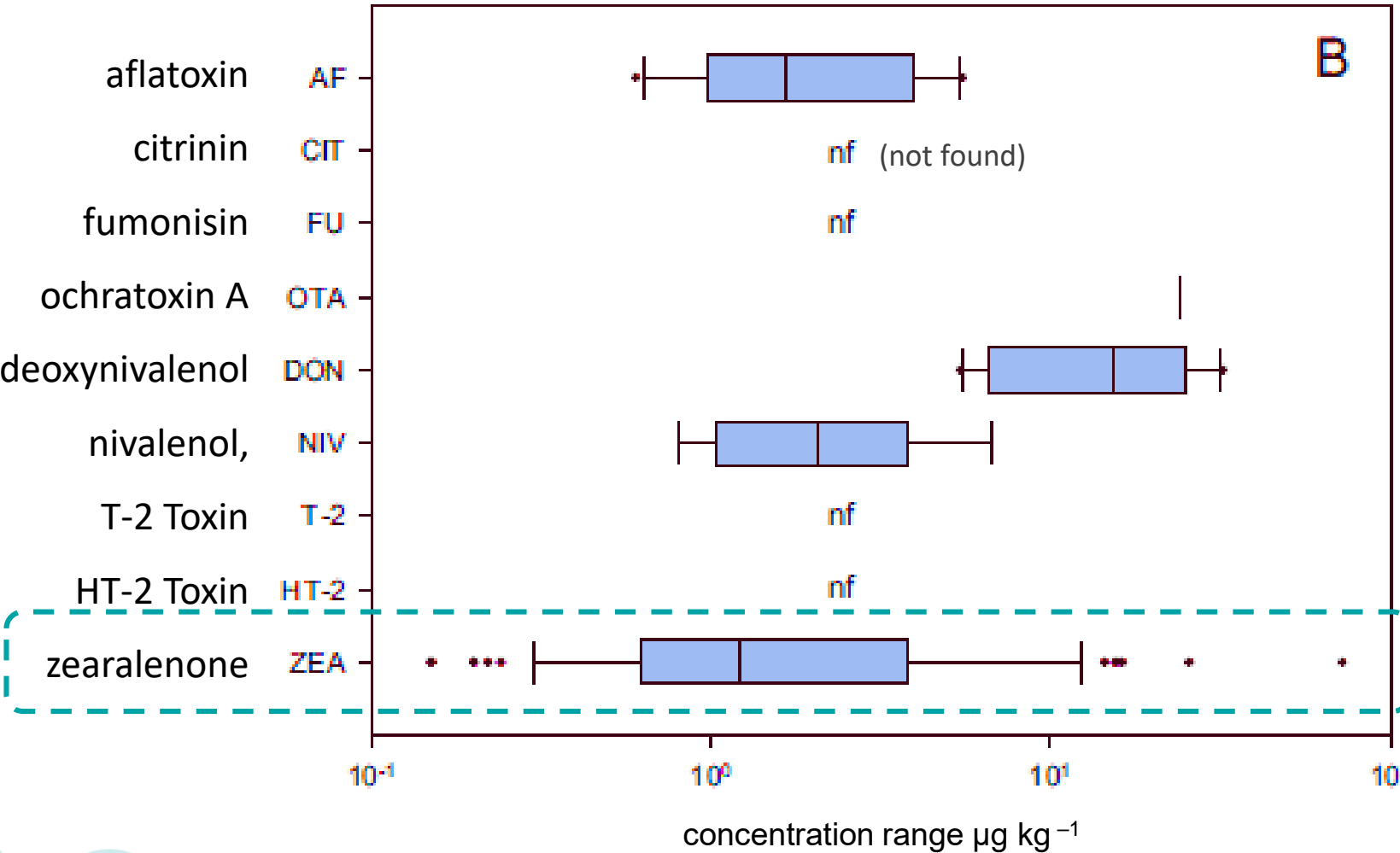


Consequences on economy and food security
+ Contamination of soil and environment as side-effect.



➤ Mycotoxins issues / Environment health

Mycotoxins in agricultural soils



Other contaminants – typical concentrations in soils :

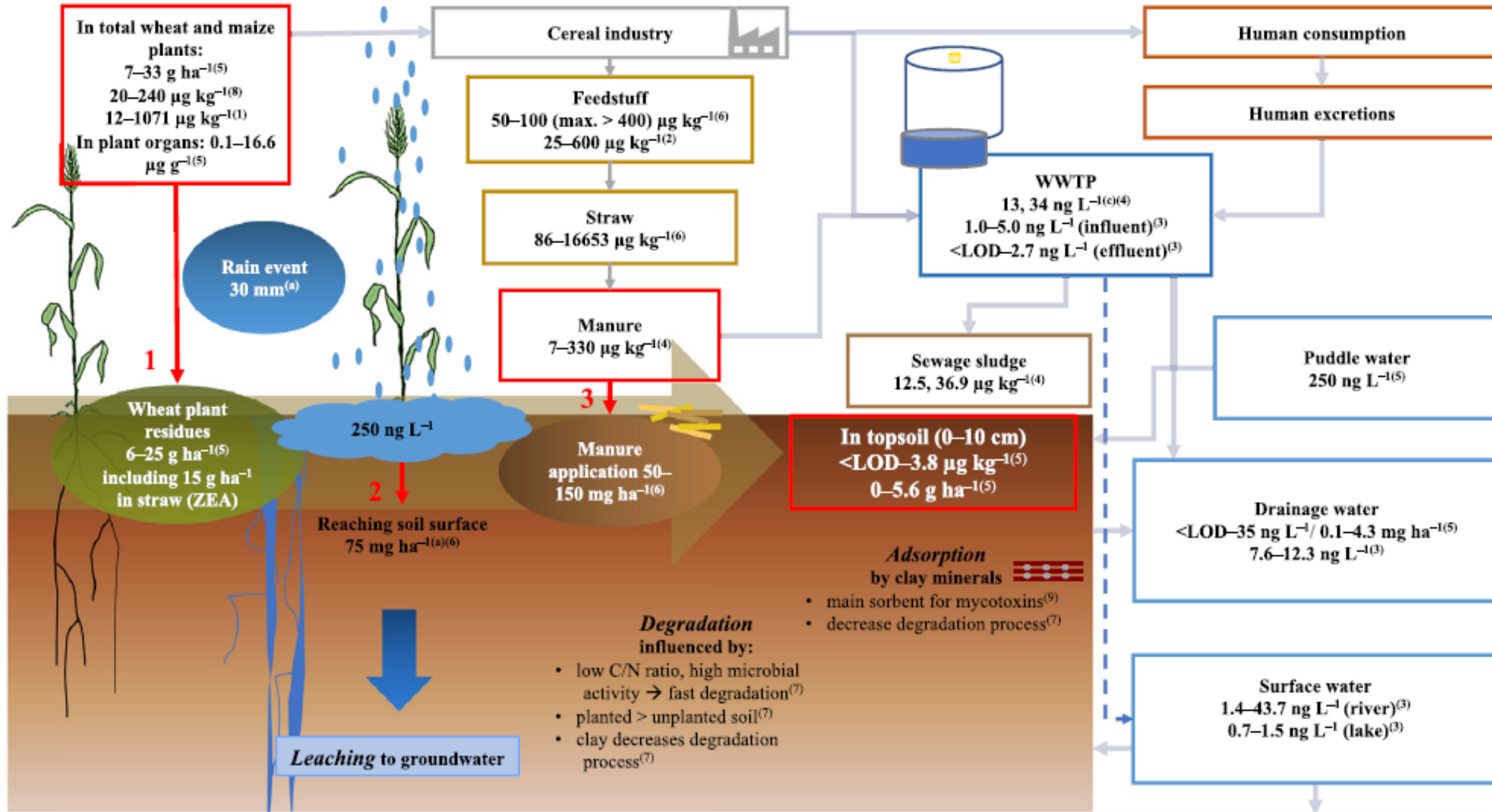
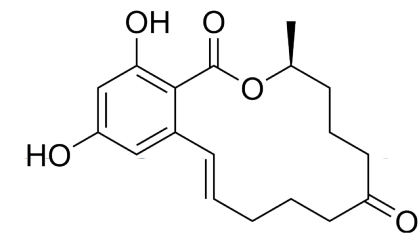
Antibiotics = < 1 µg to several mg kg⁻¹ soil

glyphosate = 0.5–5.0 mg kg⁻¹

imidacloprid = 1–100 µg kg⁻¹

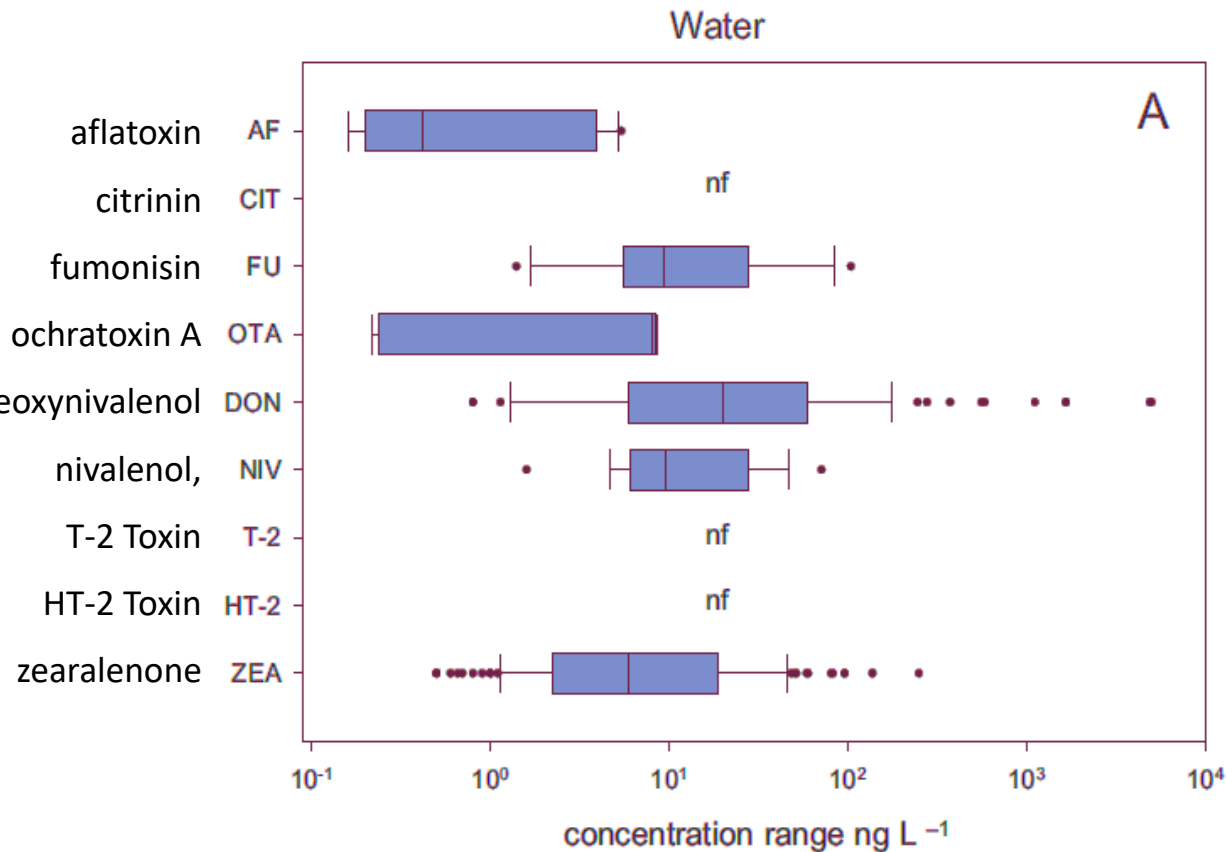


Possible environmental distribution of the *Fusarium* mycotoxin zearalenone (ZEA) and main input pathways to soil

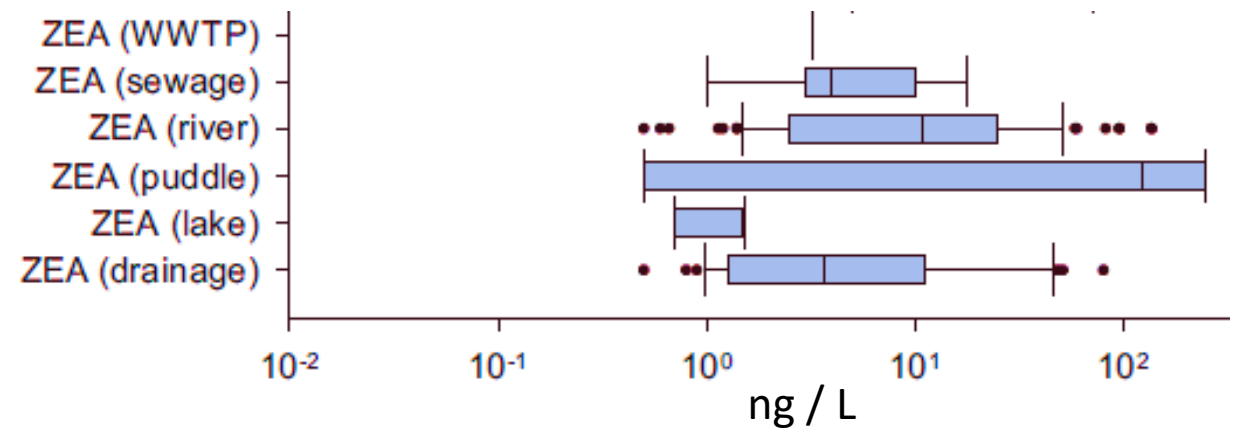


➤ Mycotoxins issues / Environment health

Aquatic environment



WWTP = Waste water treatment plants



INRAE

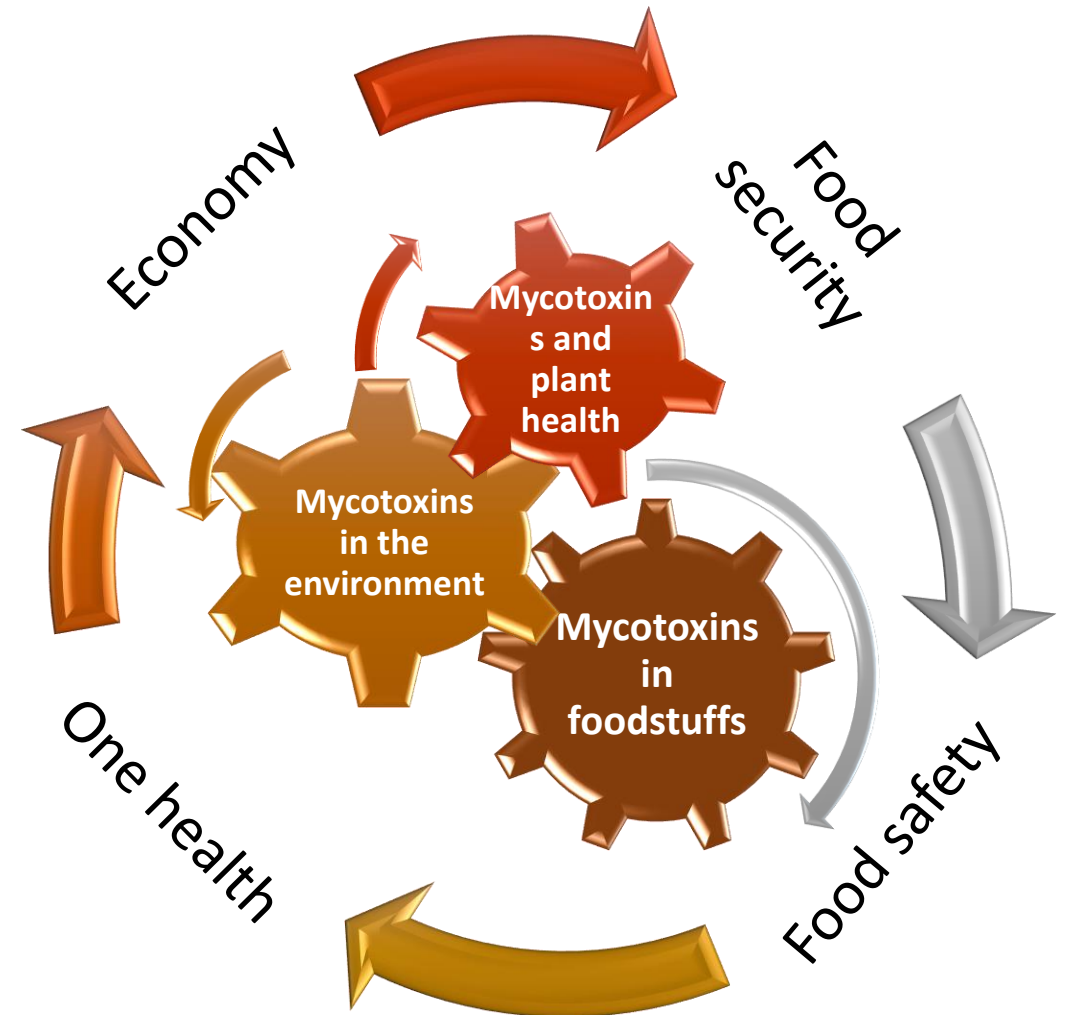
➤ Mycotoxins issues / Environment health

Fate of mycotoxins in the environment ?

Toxicity for micro- and macro-animals in ecosystems ?

Effects on the composition and functionality of environmental microbiota ?

The concentrations are low and the effects should be small but not negligible



➤ Mycotoxins issues / Food safety

COMMISSION REGULATION (EU) 2023/915

of 25 April 2023

on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006

1.4	Deoxynivalenol	Maximum level (µg/kg)	Remarks
1.4.1	Unprocessed cereal grains except products listed in 1.4.2 and 1.4.3	1 250	Except unprocessed maize grains intended to be processed by wet milling and except rice. The maximum level applies to unprocessed cereal grains placed on the market before first-stage processing (6).
1.4.2	Unprocessed durum wheat grains and oat grains	1 750	The maximum level applies to unprocessed cereal grains placed on the market before first-stage processing (6).
1.4.3	Unprocessed maize grains	1 750	Except unprocessed maize grains for which it is evident e.g. through labelling or destination, that they are intended for use in a wet milling process only (starch production). The maximum level applies to unprocessed maize grains placed on the market before first-stage processing (6).
1.4.4	Cereals placed on the market for the final consumer, cereal flour, semolina, bran and germ as final product placed on the market for the final consumer except products listed in 1.4.7 and 1.4.8	750	Except rice and rice products.
1.4.5	Pasta	750	Pasta means pasta (dry) with a water content of approximately 12 %.

European Commission “mycotoxin contamination results in annual global crop losses of 5 to 10%” (EC, 2015)
=> € 1.2-2.4 billions of lost income for cereals (Focker et al 2021)

Mycotoxins	Related Moulds	Most prone food products to be contaminated	Symptoms / toxicology
Aflatoxins B1, B2, G1, G2	<i>Aspergillus parasiticus, A. flavus, A. nomius, A. bombycis</i>	Cereals, groundnut, maize, oil seeds, fruits, nuts, spices, pulses	Hepatotoxic, mutagenic and teratogenic, immunomodulator
Ochratoxin	<i>A. ochraceus, Penicillium verrucosum, A. carbonarius</i>	Cereals, coffee, grapes, spices, vegetables	Nephrotoxic, genotoxic, inhibitor of protein, RNA & DNA synthesis
Trichothecenes	<i>Various Fusarium spp (F. culmorum, F. graminearum, F. poae...), Trichoderma, Cephalosporium, Trichothecium</i>	Cereals, maize,	Hematotoxic, immunomodulator, vomiting, growth retardation
Zearalenone	<i>Various Fusarium spp (F. graminearum, F. sporotrichoides...)</i>	Cereals, maize,	Oestrogenic effect
Fumonisin	<i>F. moniliforme, F. verticillioides</i>	Cereals, maize,	Hepatotoxic genotoxic, immunomodulator, central nervous system injuries
Patulin	<i>Aspergillus spp and Penicillium spp</i>	Fruits (apples)	Kidney damage, nephrotoxic, immunotoxicity, teratogenic, hepatotoxic, and foetotoxic
Sterigmatocystin	<i>Aspergillus spp and Penicillium spp</i>	Maize, cereals, hay	Carcinogenic, mutagenic, immunotoxicity, cytotoxicity, diarrhea, nausea, weight loss
Alternaria toxins	<i>Alternaria spp.</i>	Cereals, oil seeds, spices, various fruits and vegetables	Cytotoxic, genotoxic, teratogenic, mutagenic, fetotoxic, and dermal toxicity

➤ Human health - Mycotoxins or drug ?



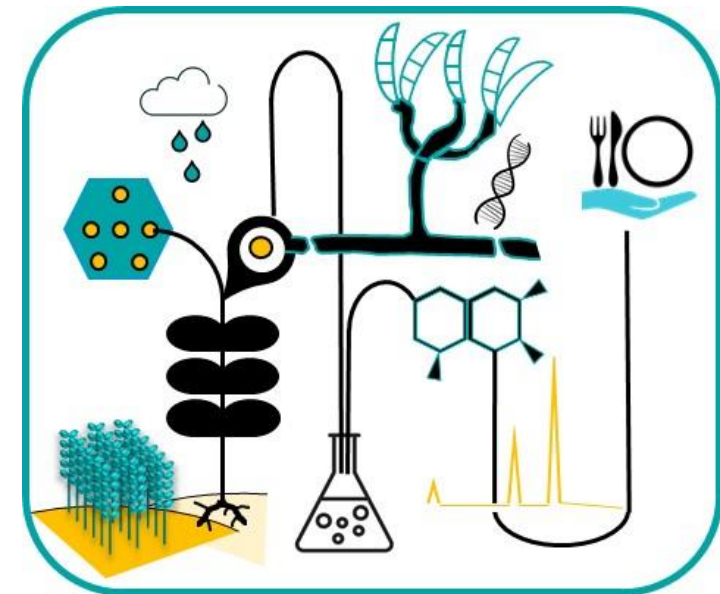
- ✓ Lysergic acid diethylamide (LSD) was discovered as the result of research with ergot alkaloids.
- ✓ Pure ergotamine has been used for the treatment of migraine headaches.
- ✓ Other ergot derivatives are used as prolactin inhibitors, in the treatment of Parkinsonism, and in cases of cerebrovascular insufficiency

- ✓ Enniatins are potential anticarcinogenic drugs.
- ✓ Enniatins have ionophoric, antibiotic and insecticidal activity.



Thank you for your attention

jean-michel.savoie@inrae.fr



<http://www.rmt-al-chimie.org/moodle/>

<https://mycsa.bordeaux-aquitaine.hub.inrae.fr/>

INRAE

Moulds and mycotoxins along the cereal value chain: from plant health to human health

June 27, 2024 / OHID - One Health International Days 2024 – Lille - France/ Jean-Michel SAVOIE