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FBTIS 2025

Foodborne Bacterial Toxins International Symposium

April, 2-4, 2025

ANSES, Maisons-Alfort (Paris, France)





02 April 2025

14:00-18:00

13:00-14:00

Arrival and Registration

14:00-14:30

Welcome

L. Laloux (president of FBTIS Symposium)

Y. Nia (Chair of organizing committee)

J. A. Hennekinne (Chair of scientific committee)

Session 1

Epidemiology and Outbreak Investigation

G. Amore (EFSA) - F. Anniballi (ISS, Italy)

14:30-15:15

keynote

A fresh take on an old Foe-Foodborne Bacterial Toxins.

S. Johler (Ludwig-Maximilians-Universität, München, Germany)

15:15-15:35

Significance of the Beef, Pork and Poultry Sectors in the Onset of *Clostridium perfringens* Food Poisoning Outbreaks in France.

C. Tran (Anses Isal, France) - 2025FBTIS17

15:35-15:55

Cheese Sandwiches as source of Staphylococcal Enterotoxins causing a Foodborne Outbreak in Italy.

A. Romano (IZSPLV, Italy) - 2025FBTIS40

16:00-17:00

Coffee break and Poster Session

17:00-17:20

Bacillus Poisoning related to instant Porridge Powder of Black Oat.

T. Skjerdal (NVI, Norway) - 2025FBTIS36

17:20-17:40

Foodborne Botulism due to Minimally Processed Chilled Soups in Italy, 2012-2024.

F. Anniballi (ISS, Italy) - 2025FBTIS27

17:40-18:00

An Outbreak of Foodborne Botulism caused by Commercially Canned Mushrooms from Russia.

B. Dorner (RKI, Germany) - 2025FBTIS07

03 April 2025
9:00 - 18:00

Session 2

Food Safety Management and Risk Assessment
F. Zuccon (IZSPLV, Italy) - C. Kourtis (SGL, Cyprus)

9:00-9:45
keynote

Public Health and Regulatory Agency Partnerships: DG-SANTE and European Reference Laboratories after 20 years of collaboration.
M. Plantady (DG-SANTE, EC) and Y. Nia (EURL for CPS, Anses)

9:45-10:30
keynote

EFSA's key role in Food Safety - Monitoring of Foodborne Outbreaks in the EU.
G. Amore (EFSA)

10:30-11:30

Coffee break and Poster Session

11:30-11:50

JRC's CRM Activities in the Field of Bacterial Toxins.
R. Zeleny (JRC, EC) - 2025FBTIS05

11:50-12:10

Study of *Staphylococcus aureus* behaviour and Enterotoxin production in a model of Belgian smear-ripened Cheese.
R. Minutillo (ULiège, Belgium) - 2025FBTIS03

12:10-12:30

Staphylococcal Enterotoxins in Dairy Products: A Survey in North Italy.
E. Abdul (IZSLER, Italy) - 2025FBTIS37

12:30-14:00

Lunch

Session 3

Methodology and use of AI/Machine-learning tools
A. Fetsch (LMU, Germany) - A. Rajkovic (UGent, Belgium)

14:00-14:45
keynote

From Taxonomy to Risk: Differential *Bacillus cereus* diagnostics.
M. Ehling-Schulz (University of Veterinary Medicine, Vienna, Austria)

14:45-15:05

Towards the development of immunological tools for the detection of *Bacillus cereus* enterotoxins in food safety.
P. Tennevet (CEA, France) - 2025FBTIS18

03 April 2025
9:00 - 18:00

Session 3

Methodology and use of AI/Machine-learning tools
A. Fetsch (LMU, Germany) - A. Rajkovic (UGent, Belgium)

15:05-15:25

Straightforward sequencing of cereulide using alkali cationized species by mass Spectrometry.
S. Liuu (Anses Isal, France) - 2025FBTIS42

15:25-15:45

Mitochondrial activity of semen cells as marker for Cereulide Toxin.
B. Jacobs (UGent, Belgium) - 2025FBTIS38

15:45-16:15

Coffee break

16:15-16:35

Real-time multiplex pcr assay to detect type A, B, E, and F Neurotoxin genes in Botulinal Clostridia for Outbreak investigations and surveillance.
N. Thirunavukkarasu (FDA, USA) - 2025FBTIS21

16:35-16:55

Comparative Phenotypic analysis using FT-IR for differentiation of BoNT-producing Clostridia.
S. Taglieri (ISS, Italy) - 2025FBTIS28

16:55-17:15

S. aureus: Are there too many Staphylococcal Enterotoxins described?
C. Franjus (Anses, Isal - INRAe STLO, France) - 2025FBTIS16

17:15-17:45

Poster pitch: presentation of the 3 best posters

18:00

Closing Session

19:00

Social Event



04 April 2025
9:00-12:30

Session 4

Legislation, new Microbiological Criteria and Standardisation
A. Leclercq (Institut Pasteur, France) - J. A. Hennekinne (Anses, France)

9:00-9:45
keynote

International and European Standardization in the field of Microbiological analysis in the Food chain-Focus on toxin-producing Bacteria.

B. Lombard (Anses) and L. Consentino (AFNOR)

9:45-10:05

Design and validation of a rapid and sensitive multiplex suspension Immunoassay for detection, differentiation and quantification of Staphylococcal Enterotoxins (SEA to SEI).

P. Dettmann (RKI, Germany) - 2025FBTIS01

10:05-10:20

Wide identification of Staphylococcal enterotoxins using ELISA Immunoassays.

N. Aveilla (Anses Isal, CEA France) - 2025FBTIS19

10:20-10:40

A cross-method comparison of potential replacement methods for the Mouse Bioassay for *Botulism* diagnostics.

S. Worbs (RKI, Germany) - 2025FBTIS08

10:40-11:00

Break

11:00-11:20

Future ISO 16140-9 or how to validate alternative methods for bacterial Toxins in food samples.

J. A. Hennekinne (Anses Isal, France)

11:20-11:50
keynote

Closure conference: Bacterial toxins in food safety, between the present and the future.

A. Rajkovic (UGent, Belgium)

11:50-12:30

Awards and Closure of the Symposium



Posters presentations

In-House development and validation of a multiplex digital PCR for quantification of toxins producing bacteria in food matrices.

D. Albert (Anses, Isal France) - 2025FBTIS02

Development of a certified reference material for the emetic toxin cereulide in cooked rice: Processing, homogeneity and transport stability assessment.

R. Zeleny (JRC, EC) - 2025FBTIS04

Implementation of an LC-MS method for the detection of Staphylococcal enterotoxins in culture supernatants.

B. Kraushaar (BfR, Germany) - 2025FBTIS09

Public health challenges: food-borne diseases.

N. Javed (Sindh Agriculture University, Pakistan) - 2025FBTIS10

Staphylococcal enterotoxin detection using commercial immunological test kits - experiences from 12 years of food monitoring in Germany.

S. Maurischat (BfR, Germany) - 2025FBTIS11

Dose-response relationships in cereulide intoxications - data from routine and outbreak related food testing.

H. Frentzel (BfR, Germany) - 2025FBTIS12

Whole genome sequencing characterization of clinical and foodborne bacillus cereus isolates from Italy.

G. Magagna (IZSLER, Italy) - 2025FBTIS13

Analysis of enterotoxins in milk: interlaboratory tests as a quality tool.

S. Bouakache (BIPEA, France) - 2025FBTIS14

Whole genome sequence-based characterization of Staphylococcus aureus isolated from food in Poland.

E. Maćkiw (NIH, Poland) - 2025FBTIS15



Posters presentations

Comparison of conventional methods with whole genome sequencing typing methods for epidemiology of *S. aureus* food isolates.

N. Vingadassalon (Anses, Isal, France) - 2025FBTIS20

Impact of *Thymus vulgaris* and *Origanum vulgare* essential oils on *Bacillus cereus* genes involved in stress response.

C. Purgatorio (UNITE, Italy) - 2025FBTIS23

Molecular Characterization of *Staphylococcus* spp. Strains isolated from food animal origin in Poland.

J. G. Rola (PIWET, Poland) - 2025FBTIS24

Bacillus cereus s.l. Enterotoxin-Producing Strains Alter Mitochondrial Function in Caco-2 Cells.

J. Jovanovic (UGent, Belgium) - 2025FBTIS25

Validation of a targeted LC-MS/MS method for cereulide and its application in food and faeces: towards better monitoring of *Bacillus Cereus* related foodborne outbreaks.

J. Masquelier (Sciensano, Belgium) - 2025FBTIS26

Development, optimization and in-house validation of a Real-Time approach to detect *Clostridioides (Clostridium) difficile* in foods.

M. Marchesani (UNITE, Italy) - 2025FBTIS29

Development of a rapid confirmation and quantitative detection of emetic *Bacillus Cereus* toxin cereulide in vomit

C. Xia (Beijing CDPC, China) - 2025FBTIS30

Rapid confirmation method of food caused by *Bacillus Cereus* cereulide in rice and flour products

F. Sai. (Beijing CDPC, China) - 2025FBTIS31

Simultaneous detection of multiple subtypes of *S. aureus* enterotoxins in milk.

Z. Rong (Beijing CDPC, China) - 2025FBTIS32



Posters presentations

Fourier-Transform Infrared spectroscopy to investigate an outbreak of cereulide-producing *Bacillus Cereus* sensu lato.

B. Jacobs (Scienano, Belgium) - 2025FBTIS33

15 Years of research on the occurrence of staphylococcal enterotoxins in food of animal origin at NVRI in Pulawy, Poland.

J. G. Rola (PIWET, Poland) - 2025FBTIS34

One health approach to investigate Botulinum neurotoxin-producing bacteria contamination levels from farm to fork.

C. Lemarechal (Anses PPN, France) - 2025FBTIS35

Isolation and characterization of *Bacillus cereus* strains from dehydrated food products sold in Bamako, Mali.

K. M. Koné (LMU, Germany) - 2025FBTIS39

Design and production of highly pure staphylococcal enterotoxin type SEA, SEB, SEC1, SED, SEE, SEG, SEH, SEI and SER standard reagents.

A. Rummel (Hanover Medical School, Germany) - 2025FBTIS41

Stability of staphylococcal enterotoxins types SEA, SEB, SEC, and SED in food.

F. Guillier (Anses Isal, France) - 2025FBTIS43

Review over a 7 years period of European union proficiency tests for detection of staphylococcal enterotoxins in food matrices.

I. Mutel (Anses Isal, France) - 2025FBTIS44

High Glucose and nitrite modulate virulence and stress response of *Staphylococcus aureus*

D. Etter (LMU, Germany) - 2025FBTIS45

Staphylococcal food poisoning: a case report from Sicily.

A. Romano (IZSPLV, Italy) - 2025FBTIS46

Genomic characterization of *Staphylococcus aureus* isolates from milk and dairy products.

U. Henigman (University of Ljubljana, Slovenia) - 2025FBTIS47