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FBTIS 2025

Foodborne Bacterial Toxins International Symposium

April, 2-4, 2025
ANSES, Maisons-Alfort (Paris, France



















02 April 2025 14:00-18:15

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 Sandwhiches 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 A	pril 2025
9:00	- 18:00

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 <i>Staphylococcus aureus</i> 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 Al/Machine-learning tools A. Festsch (LMU, Germany) - A. Rajkovic (UGent, Belgium)
14:00-14:45 keynote	From Taxonomy to Risk: Differential <i>Bacillus cereus</i> 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. Tennervet (CEA, France) - 2025FBTIS18











03 April 2025 9:00 - 18:00

Session 3	Methodology and use of Al/Machine-learning tools A. Festsch (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 <i>Botulism</i> diagnostics. S. Worbs (RKI, Germany) - 2025FBTIS08
10:40-11:00	Break

11:20-11:50 keynote

11:00-11:20

A. Rajkovic (UGent, Belgium)

present and the future.

J. A. Hennekinne (Anses Isal, France)

Toxins in food samples.

11:50-12:30

Awards and Closure of the Symposium

Future ISO 16140-9 or how to validate alternative methods for bacterial

Closure conference: Bacterial toxins in food safety, between the











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