



"Natural and Microbial Food Contaminants: Riskier Than We Think?" was the title of the 2017 SAFE consortium food safety workshop which took place WEDNESDAY 18 OCTOBER from 13H15 to 15H30 at the Radisson Red Hotel in BRUSSELS (just across from the European Parliament).

[Christofer Fjellner, Member of European Parliament](#) was the host and [Vytenis Andriukaitis, European Commissioner for Health & Food Safety](#) gave the keynote address.

Europeans tend to be concerned about chemical contaminants in food, believing that natural and microbial contaminants are of little risk. Experts state the opposite: food microbes and their toxins can have severe health consequences. This workshop aimed at strengthening the understanding of natural and microbial food contamination, debunking the myths around the word 'natural' and bringing much needed attention to this often-overlooked food risk.

The workshop was free.

Download the workshop programme [here](#) .

Download the workshop booklet [here](#) .

Download the full report on mycotoxins [here](#) .

Download the 2 pager summary of the mycotoxin report [here](#) .

Download the mycotoxin brochure, "Are You Really Going To Eat That?" [here](#) .

Presentations:

- (No presentation by [MEP Christopher Fjellner](#))
- Link to the speech of Commissioner Vytenis Andriukaitis [here](#) .
- Download the presentation of Dr. ir. Ralf Hartemink [here](#) .
- Download a summary of the speech by Graham Redman [here](#) .
- Download the presentation of Prof. Dr. Rainer Wittkowski [here](#) .
- Download the presentation of John Martin O'Brien [here](#) .

Link [here](#) to see the video highlights.

Link [here](#) to see the print summary.