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> Bacterial toxins in food — How to protect from intoxication and how to treat when – poisoning occurs –

> > Prof. Dr. Dusan Misic

Lecture hall of IMI October 12, 2023 at 11 am



Institut za Institute medicinska I for Medical istraživanja Research and i medicinu Occupational rada Health

Colloquium of the Institute for Medical Research and Occupational Medicine

Lecture title: Bacterial toxins in food— How to protect from intoxication and how to treat when poisoning occurs

Lecturer: Prof. Dr. Dusan Misic, Department for the Functional Food Products Development, Wroclaw University of Environmental and Life Sciences

Time and place: October 12, 2023 at 11 am, Lecture hall of Institute for Medical Research and Occupational Health, Ksaverska Cesta 2, Zagreb, Croatia

Abstract

The lecture includes all the most important information about toxins produced by some foodborne pathogens (Shiga-like in Shiga-toxin-producing *E. Coli*, Vibrio cholerae enterotoxin, Clostridium botulinum toxin, Bacillus cereus toxin, Clostridioides difficile toxin, Staphylococcus aureus enterotoxin), including information on human and animal intoxication routes, mechanisms of activity, symptoms, consequences, treatment options and prevention. The lecture will focus on the subject from the clinical human and veterinary medicine and microbiology points, aims to raise awareness of careful personal hygiene and habits when it comes to food. The lesson will not consider official food safety standards, regulations, and laws.

Curriculum Vitae

After the graduation at the Faculty of Veterinary Medicine (FVM), Prof. dr Dusan Misic started his university career at the Department for Microbiology, (FVM), University of Belgrade (UB), where he progressed from research assistant (1999), assistant professor (2009-2014), associate professor (2014-2019) to full professor (2020-) in the scientific field of Clinical Microbiology. He received his master's degree and doctorate in the field of resistance of pathogenic bacteria to antibiotics. He was the Head of the Laboratory for the Clinical Bacteriology and Mycology at the FVM, UB, from 2009-2019. By invitation, in 2022, he fully moved to the position of university professor at the Department for the Functional Food Products Development, Wroclaw University of Environmental and Life Sciences, Wroclaw. He is currently leading a 4-year national Polish project on the physiological and molecular response of foodborne pathogens to the presence of some natural bioactive molecules with strong antibacterial action (mechanism) (2019/35/B/NZ9/02774 OPUS 18). His current area of research is the antibacterial action of natural non-antibiotic molecules, biofilms, microbiological testing of polymer materials for food packaging impregnated with antibacterial molecules, and to a lesser extent the investigations of the antimicrobial action if biocides. He is fully experienced in all classical and molecular methods in clinical microbiology.

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