



**ALBINA BAKEEVA**

*From Sweden to France*



Project: **Food Mycology**

Research topic: **Agronomy**

Swedish Institution: **Swedish University of Agricultural Sciences (SLU)**

French Institution: **University of Brest**

Dates of mobility: **24/09/2017 to 30/09/2017**

Program: **SFVE-A (ex-FRÖ)**



## PRESENTATION

[Albina Bakeeva](#) is a Researcher at the [Department of Microbiology](#) of the Swedish University of Agricultural Sciences ([SLU](#)). She obtained her PhD in Mycology in 2006 from the [University of Adelaide](#). She is particularly interested in Food Mycology, addressing positive and negative aspects of fungi (moulds and yeasts) in the food chain and animal feed production.

## ACTIVITIES IN FRANCE

Albina Bakeeva visited [Prof. Emmanuel Coton](#), Head of the Laboratory for Biodiversity and Microbial Ecology ([LUBEM](#)) at the University of Western Brittany ([UBO](#)). At the same lab, she met and discussed with [Prof. Monika Coton](#), [Prof. Jérôme Mounier](#). She also visited the Institute of Technology of Saint-Brieuc ([IUT Saint-Brieuc](#)) at the [University of Rennes](#), where she met Head of Department [Aymeric Menard](#), International relationship coordinator [Florence Hellio](#), Teacher and Researcher of Microbiology [Christine Pissavin](#) and Assistant Teacher and Researcher [Justine Louis](#). They discussed food mycology, the development of the vegan cheese “Bean Blue”, and the Research Program [LipoDrive](#), aiming to generate fuels, food and chemicals from biomass. The centre of gravity revolved around oleaginous yeasts capable of accumulating lipids to more than 50% of their biomass. They also deliberated on a joint project with [Bamenda University](#) aiming to reduce mould growth and spoilage of cereal crops during storage in Cameroon, especially evaluating the efficacy of *Wickerhamomyces anomalus* as a biocontrol yeast of moist maize during airtight storage. They also proposed a strategy for routine screening of pathogenic fungi in foods in a joint collaboration with the [Swedish Food Agency](#) to ameliorate current spoilage issues faced by the food industry, using the method [MALDI-TOF MS](#). She also held a seminar at the IUT Saint-Brieuc, with a brief introduction of SLU and its [Department of Molecular Sciences](#), and research to improve sustainable biopreservation. Future collaborations on myco-detoxification of fumonisin B1 with LUBEM were envisaged.