

The quarantine cookbook

Recipes for disaster

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Importance of plant health

REGULATION (EU) 2016/2031 OF THE EUROPEAN PARLIAMENT OF THE COUNCIL

of 26 October 2016

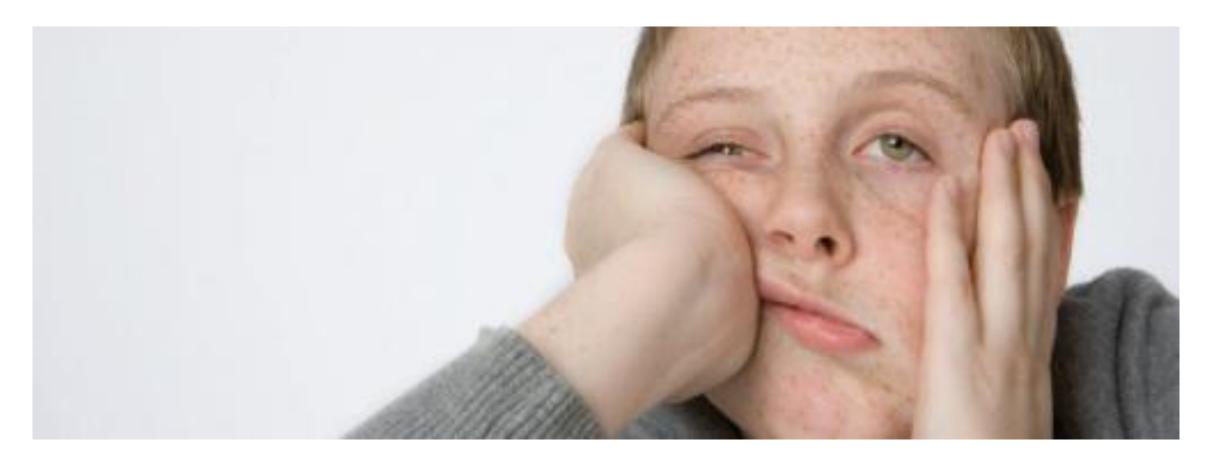
on protective measures against pests of plants, amending Regulations (EU) No 228/2013, (EU) No 652/2014 and (EU) No 1143/2014 of the European Parliament and of the Council and repealing Council Directives 69/464/EEC, 74/647/EEC, 93/85/EEC, 98/57/EC, 2000/29/EC, 2006/91/EC and 2007/33/EC

THE EUROPEAN PARLIAMENT AND THE COUNCIL OF THE EUROPEAN UNION,

(4) Plant health is very important for plant production, forests, natural and planted areas, natural ecosystems, ecosystem services and biodiversity in the Union. Plant health is threatened by species injurious to plants and plant products which now present a greater risk of being introduced into the Union territory owing to globalisation of trade and climate change. In order to fight that threat, it is necessary to adopt measures concerning the determination of the phytosanitary risks posed by those pests and the reduction of those risks to an acceptable level.



Euh... I am bored... what about you?





Who likes carrot cake?





The recipe

- 400 g carrots (grated)
- > 300 ml sunflower oil
- 300 g self-rising flour
- > 250 g caster sugar
- > 125 g walnuts
- 5 eggs
- 2 teaspoons vanilla extract

- 2 teaspoons cinnamon
- Pinch of salt
- > 400 g cream cheese
- > 100 g butter
- Walnuts for decoration
- > 150 g powdered sugar

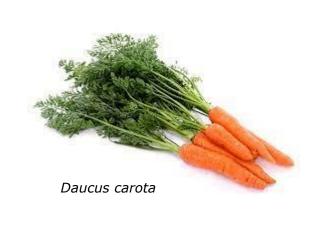
- 1. Preheat the oven to 180°C. Beat the eggs, sunflower oil, sugar, and vanilla extract for a few minutes.
- 2. Sift in the self-rising flour, add salt and cinnamon, and mix with a wooden spoon.
- 3. Fold in the grated carrots and chopped walnuts.
- 4. Line the springform pan with baking paper, grease the edges, and lightly dust with flour.
- 5. Pour in the batter and bake for 60 minutes.
- 6. Let cool.

- Mix cream cheese, butter, and powdered sugar until smooth and creamy.
- 8. Once the cake has cooled, slice it horizontally. Spread half of the frosting on the bottom layer, then place the top layer back on.
- 9. Cover the top with the remaining frosting and garnish with walnut halves.





Which plants were needed for this recipe?

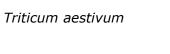














Juglans regia

Cinnamomum verum



Zea mays

Associated pests



Beta vulgaris subsp. vulgaris -	3		3		3		11
Cinnamomum verum -			6				7
Daucus carota -	6		26	5	5		42
Glycine max -	4	12	36	10	12	25	74
Helianthus annuus -	6	4	29	5	9		53
Juglans regia -	4	8	47		0		60
Triticum aestivum -	7	11	38	11	13		80
Vanilla planifolia -					0		. 1
Zea mays -	14	20	82	15	10		141

Source: EPPO global database Bacterium Fungus Insect Nematode Virus

Regulated pests

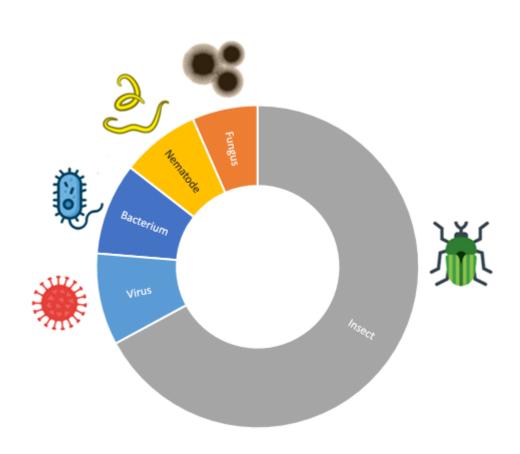


	11		4
	7		
	42	RARRARARARARARARA	20
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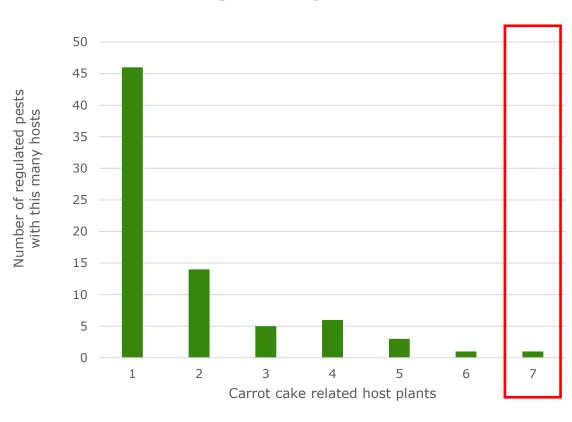
Bron: EPPO global database



76 different regulated species



Number of carrot cake related hosts per regulated species



Spotlight species

Spodoptera frugiperda fall armyworm



Profile

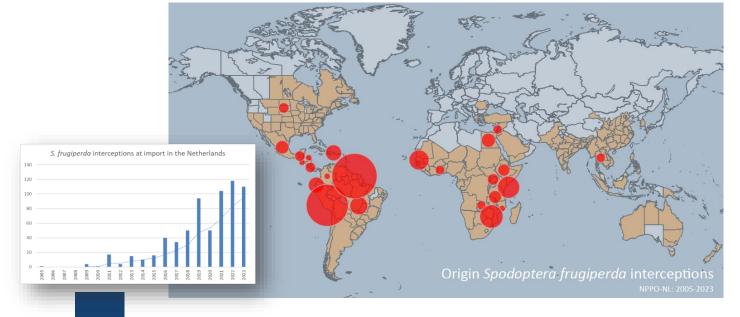
Nocturnal moth. Larvae can feed on more than 80 different plant species. A female lays up to ~1,500 eggs. Life cycle lasts about 30 days at 25°C. Originally from the Americas, but has recently spread to Africa, Asia, and Europe, with international trade and transport playing a major role in its global spread, causing billions in crop damage worldwide.

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Can we make this happen?

