

A CONFERENCE ON

FOOD ALLERGENS

BEST PRACTICES FOR ASSESSING,
MANAGING AND COMMUNICATING
THE RISKS

OCTOBER 14-15, 2015

*Quality Inn & Conference Center
300 South Frontage Road
Burr Ridge, IL 60527*

SYNOPSIS

Food allergies are a significant public health concern, affecting approximately 4% of the U.S. population, and there is evidence that the prevalence of food allergies is increasing. From a public health perspective, the key principle in managing food allergen risks is to prevent inadvertent exposure of sensitive individuals to the allergenic foods. This can be achieved by requiring accurate food allergen labeling, disclosing the presence of potential allergens on menus in restaurants and other food service operations, and by placing appropriate allergen control measures during food manufacture, storage and preparation. Despite advances in our knowledge of the nature of food allergies and management of food allergens, there remain significant gaps. These include a lack of compilation and dissemination of best practices for management of food allergens, and an absence of a clearing house for information on ways to reduce the risk of inadvertent exposure to allergenic foods. In this conference, researchers, subject matter experts, and stakeholders from government, food industry, food service groups and consumer/community groups will discuss issues associated with food allergens, summarize research findings, and showcase best practices in managing allergen risks at various stages of the food chain including food manufacture, storage, shipping, preparation and at consumption. The conference will identify the gaps in assessing, managing and communicating the risks associated with food allergens, and recommend ways to build and strengthen education and outreach efforts. These efforts will result in better protection of consumers with food allergies.

USDA NIFA CONFERENCE GRANT

PROGRAM AREA: Identifying and Targeting Food Safety Needs

PD: Kathiravan Krishnamurthy, Ph.D., Institute for Food Safety and Health, Illinois Institute of Technology
Co-PI: Tong-Jen Fu, Ph.D., U.S. Food and Drug Administration
Co-PI: Lauren Jackson, Ph.D., U.S. Food and Drug Administration

REGISTRATION PAGE

<https://ifshfoodallergens2015.eventbrite.com>

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Food Research Institute
UNIVERSITY OF WISCONSIN-MADISON



United States Department of Agriculture
National Institute of Food and Agriculture

Day 1 OCTOBER 14, 2015

Session 1: Overview of Food Allergy, Food Allergen, and Regulatory Perspectives

CHAIRS: Charles Czuprynski (UW) and Tong-Jen Fu (FDA)

- 8:00-8:15AM **INTRODUCTION**
Tong-Jen Fu, Ph.D., Lauren Jackson, Ph.D., and Kathiravan Krishnamurthy, Ph.D.
- 8:15-9:00AM **KEYNOTE: FOOD ALERGENS – ISSUES AND SOLUTIONS**
Steve L. Taylor, Ph.D., Co-Director, FARRP, University of Nebraska
- 9:00-9:30AM **IMPACT OF FOOD ALLERGY ON PUBLIC HEALTH**
Ruchi Gupta, MD/MPH, Associate Professor, Institute for Public Health and Medicine, Northwestern University
- 9:30-10:00AM **FOOD ALLERGY: ARE WE CLOSE TO FINDING A CURE?**
Brian Vickery, MD, Department of Pediatrics, University of North Carolina School of Medicine
- 10:00-10:15AM **COFFEE BREAK**
- 10:15-10:45AM **MANAGING FOOD ALLEGEN RISKS: REGULATORY AND ENFORCEMENT PERSPECTIVES**
Jennifer Thomas, Office of Compliance, Center for Food Safety and Applied Nutrition, U.S. Food and Drug Administration
- 10:45-11:15AM **COMMUNICATING AND MANAGING ALLERGEN RISKS – THE ROLE OF COOPERATIVE EXTENSION SERVICES**
U.S. Department of Agriculture
- 11:15-11:45AM **MANAGING ALLERGEN RISKS IN COMMUNITIES: LEGISLATIVE INITIATIVES**
Jennifer Jobrack, National Director of Advocacy Food Allergy Research & Education
- 11:45-12:00PM **QUESTION AND ANSWER SESSION**
- 12:00-1:30PM **LUNCH BREAK**

Day 1 OCTOBER 14, 2015

Session 2: Best Practices for Risk Assessment, Management and Communication for the Packaged Food Industry

CHAIRS: Jonathan DeVries (DeVries Assoc.) and Armand Paradis (IFSH)

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| 1:30-1:40PM | INTRODUCTION |
| 1:40-2:05PM | TRENDS IN FOOD ALLERGEN RECALLS
Steve Gendel, Ph.D., Vice President, Division of Food Allergens, IEH Laboratories and Consulting Group |
| 2:05-2:30PM | ALLERGEN MANAGEMENT: ENSURING WHAT IS IN THE PRODUCT IS ON THE PACKAGE
Susan Estes, Sr. Manager, Global Food Safety, PepsiCo, Inc. |
| 2:30-2:55PM | ALLERGEN MANAGEMENT: KEEPING WHAT IS NOT ON THE PACKAGE OUT OF THE PRODUCT
Tim Adams, Food Safety, Kellogg Company |
| 2:55-3:10PM | COFFEE BREAK |
| 3:10-3:35PM | FOOD ALLERGENS: EMERGING ISSUES (THRESHOLDS AND QUANTITATIVE RISK ASSESSMENT)
Joseph Baumert, Ph.D., Co-Director, FARRP, University of Nebraska |
| 3:35-4:00PM | REDUCING FOOD ALLERGENICITY THROUGH MODERN TECHNOLOGIES: CURRENT ADVANCES AND CHALLENGES
Tong-Jen Fu, Ph.D., Research Chemical Engineer, U.S. Food and Drug Administration, Institute for Food Safety and Health |
| 4:00-5:00PM | PANEL DISCUSSION
All Speakers and Participants (Moderated by Session Chairs) |
| 5:00-5:15PM | BREAK |
| 5:15-6:00PM | BRAINSTORMING SESSION BY VOLUNTEERS IN WORKING GROUPS |

Day 2 OCTOBER 15, 2015

Session 3: Best Practices for Risk Assessment, Management and Communication for the Foodservice Industry

CHAIRS: David Crownover (NRA) and Lauren Jackson (FDA)

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| 8:30-8:40AM | INTRODUCTION |
| 8:40-9:05AM | SURVEY: FOOD ALLERGEN CONTROLS IN THE FOODSERVICE INDUSTRY
David Crownover, National Restaurant Association |
| 9:05-9:30AM | MANAGING FOOD ALLERGENS IN RETAIL AND FOODSERVICE ENVIRONMENTS
Hal King, Ph.D., Director, Food and Product Safety, Chick-Fil-A |
| 9:30-9:55AM | MANAGING FOOD ALLERGENS IN SMALL RETAIL ESTABLISHMENTS
Carlyn Berghoff, Berghoff Catering & Restaurant Group |
| 9:55-10:10AM | COFFEE BREAK |
| 10:10-10:35AM | FOOD ALLERGEN CONTROL BEST PRACTICES: IMPLEMENTATION AND COMPLIANCE
Adam Inman, Association of Food & Drug Officials |
| 10:35-11:00AM | FOOD ALLERGEN ONLINE TRAINING: AN EXAMPLE OF EXTENSION'S EDUCATIONAL ROLE
Katherine Brandt and Suzanne Driessen, University of Minnesota Extension |
| 11:00-12:00PM | PANEL DISCUSSION
All speakers and Participants (Moderated by Session Chairs) |
| 12:00-1:30PM | LUNCH BREAK |

Day 2 OCTOBER 15, 2015

Session 4: Best Practices for Risk Assessment, Management and Communication at Home and Other Community Settings

CHAIRS: Jennifer Jobrack (FARE) and Michael Pistiner (AllergyHome.org)

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| 1:30-1:40PM | INTRODUCTION |
| 1:40-2:05PM | FOOD ALLERGEN RISKS AT THE COMMUNITY LEVEL: AN OVERVIEW
Michael Pistiner, MD, Co-founder, AllergyHome.org |
| 2:05-2:30PM | ALLERGEN CONTROL AT HOME
Jennifer Jobrack, FARE |
| 2:30-3:00PM | ALLERGEN CONTROL AT A UNIVERSITY DINING SERVICES
Kathryn Whiteside, University of Michigan |
| 3:00-3:15PM | COFFEE BREAK |
| 3:15-4:00PM | MANAGING ALLERGEN RISKS IN SCHOOLS
Robin Safley, Florida Department of Agriculture and Debbie Maunus, FARE Advocacy Leadership Council |
| 4:00-5:00PM | PANEL DISCUSSION
All Speakers and Participants (Moderated by Session Chairs) |
| 5:00-5:15PM | BREAK |
| 5:15-6:00PM | BRAINSTORMING SESSION BY VOLUNTEERS IN WORKING GROUPS |