

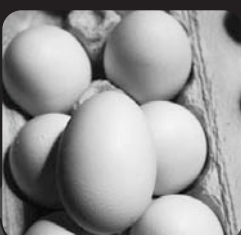
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Food Allergy Research
and Resource Program
(FARRP)

Food Allergens Workshop
c/o Pat Gergen
257 Food Industry Complex
P.O. Box 830955
Lincoln, NE 68583-0955

UNIVERSITY OF
Nebraska
Lincoln

A program of the
University of Nebraska
Department of Food
Science and Technology



Food Allergens

Issues and Solutions for the Food Product Manufacturer

food allergy research
& resource program
farrp

October 6-7, 2010
Hyatt Regency - O'Hare Hotel
Rosemont, IL

food allergy research
& resource program
farrp

Food Allergens

True food allergies affect a relatively small percentage of people nationwide. Food intolerances as well as consumers' false associations between food and illness are much more common than actual allergic reactions.

Nevertheless, adverse physical reactions to food are of growing concern to both consumers and to food product manufacturers. Liability and recall issues, as well as recent changes to labeling laws, have had a significant impact on the way food manufacturers develop and process their products.

This short course examines everything from the scientific basis of food allergy to the allergen issues facing the food industry today – as well as the recommended solutions or “best practices” for dealing with this important issue.

Course Highlights

- Scientific aspects of food allergies
- Food allergies from the consumer's perspective
- Allergen recalls and labeling laws
- Industry issues and solutions
- Strategies for allergen control

Who Should Attend?

- Personnel in production, manufacturing, engineering and product development
- Marketing professionals
- Public relations and crisis management teams
- Dietitians
- Legal personnel
- Ingredient suppliers
- Consumer complaint respondents
- QA/QC professionals
- Sanitarians

The University of Nebraska–Lincoln is an equal opportunity educator and employer with a comprehensive plan for diversity.



University of Nebraska–Lincoln

When:

Wednesday
(October 6, 2010) and
Thursday
(October 7, 2010)

*Dress for the meeting
is business casual.*

Where:

Hyatt Regency – O'Hare Hotel
9300 W. Bryn Mawr Ave.
Rosemont, IL 60018
Phone: 847.696.1234
Toll-free: 800.233.1234
Fax: 847.698.0139

Scheduled Speakers *(subject to change)*

Joe L. Baumert, Ph.D.
*Assistant Professor
Food Allergy Research
and Resource Program
University of Nebraska
Lincoln, NE*

Maria Acebal, J.D.
*Vice President, Research
and General Counsel
The Food Allergy and
Anaphylaxis Network
Fairfax, VA*

Mark Domanico
*Principal Scientist, Food Safety
Kellogg Company
Battle Creek, MI*

George Dunaif, Ph.D., DABT
*Vice President —
Global Food Safety
Global Research
& Development
Campbell Soup Company
Camden, NJ*

Roger L. Gebhard, M.D.
*Professor of Medicine
University of Minnesota
St. Paul, MN*

Steven M. Gendel, Ph.D.
*Food Allergen Coordinator
Center for Food Safety
& Applied Nutrition
U.S. Food and Drug
Administration
College Park, MD*

Martin J. Hahn, J.D.
*Partner
Hogan and Hartson, L.L.P.
Washington, DC*

Tim Hendra
*Director of Diagnostic Sales
Neogen Corporation
Lansing, MI*

Jennifer Johnson, Ph.D.
*Director of Food Safety
and Quality
Salm Partners, LLC
Denmark, WI*

Brent Kobiush, Ph.D.
*Manager of Toxicology
General Mills, Inc.
Minneapolis, MN*

G. Craig Llewellyn, Ph.D.
*Research Principal,
Global Toxicology
& Development,
and Quality
Kraft Foods Global, Inc.
Glenview, IL*

Joe Stout, R.S.
*Consultant
Commercial Food
Sanitation
Libertyville, IL*

Steve Taylor, Ph.D.
*Professor & Director
Food Allergy Research
and Resource Program
University of Nebraska
Lincoln, NE*

Food Allergens Conference

*Schedule (Wednesday, October 6, 2010)

8:00 – 8:30 a.m.
Registration and
Continental Breakfast

8:30 – 9:15 a.m.
Food Allergies and Intolerances
and Their Importance
to the Food Industry
Steve Taylor, Ph.D.
Professor and Director
Food Allergy Research
and Resource Program
University of Nebraska

9:15 – 9:45 a.m.
Celiac Sprue
Roger L. Gebhard, M.D.
Professor of Medicine
University of Minnesota

9:45 – 10:15 a.m.
Refreshment Break

10:15 – 11:00 a.m.
Food Allergens from the
Consumer's Point of View
Maria Acebal, J.D.
Vice President of Research
and General Counsel
The Food Allergy and
Anaphylaxis Network

11:00 – 11:30 a.m.
Question and Answer Session
with Morning Speakers

11:30 a.m. – 12:30 p.m.
Lunch

12:30 – 1:00 p.m.
Food Allergen Activities
at CFSAN
Steven M. Gendel, Ph.D.
Food Allergen Coordinator
FDA - Center for Food Safety
and Applied Nutrition

1:00 – 1:45 p.m.
Liability Issues for the
Food Industry
Martin J. Hahn, J.D.
Partner
Hogan and Hartson, L.L.P.

1:45 – 2:15 p.m.
Precautionary/Advisory
Allergen Labeling
Steve Taylor, Ph.D.
Food Allergy Research
and Resource Program
University of Nebraska

2:15 – 2:45 p.m.
Refreshment Break

2:45 – 3:15 p.m.
Food Ingredient Issues
Steve Taylor, Ph.D.
Food Allergy Research
and Resource Program
University of Nebraska

3:15 – 3:45 p.m.
Food Allergen Detection
Joe L. Baumert, Ph.D.
Assistant Professor
Food Allergy Research
and Resource Program
University of Nebraska

3:45 – 4:15 p.m.
Industry Issues and Solutions:
Allergen Test Kit Use
in the Food Industry
Mark Domanico
Principal Scientist, Food Safety
Kellogg Company

4:15 – 4:45 p.m.
Question and Answer Session
with Afternoon Speakers

4:45 p.m.
Allergen Kit Demonstration
and Neogen Hosted Reception
Tim Hendra
Director of Diagnostic Sales
Neogen Corporation

*Schedule (Thursday, October 7, 2010)

8:00 – 8:30 a.m.
Continental Breakfast

8:30 – 9:00 a.m.
Industry Issues and Solutions:
Allergen Control Strategies
G. Craig Llewellyn, Ph.D.
Research Principal – Global
Toxicology Research,
Development, and Quality
Kraft Foods Global, Inc.

9:00 – 9:30 a.m.
Industry Issues and Solutions:
The Meat & Poultry Industry
and Allergens
Jennifer Johnson, Ph.D.
Director of Food Safety and Quality
Salm Partners, LLC

9:30 – 10:00 a.m.
Industry Issues and Solutions:
Training Approaches (with
FARRP/Silliker "Controlling
Food Allergens in the
Plant" video)
Joe L. Baumert, Ph.D.
Food Allergy Research
and Resource Program
University of Nebraska

10:00 – 10:30 a.m.
Refreshment Break

10:30 – 11:30 a.m.
Industry Issues and Solutions:
Sanitation Controls for Allergens
Joe Stout, R.S.
Consultant
Commerical Food Sanitation

11:30 a.m. – 12:00 p.m.
Question and Answer Session
with Morning Speakers

12:00 – 1:00 p.m.
Lunch

1:00 – 3:00 p.m.
Industry Issues and Solutions:
Case Studies in Allergen
Risk Assessment and
Industry Situations
Panel:
George Dunaif, Ph.D., DABT
Vice President — Global
Food Safety
Campbell Soup Company
Steve Taylor, Ph.D.
Food Allergy Research
and Resource Program
University of Nebraska

Brent Kobiush, Ph.D.
Manager of Toxicology
General Mills, Inc.

3:00 – 3:30 p.m.
Question and Answer Session
with Afternoon Speakers

3:30 p.m.
Adjourn

*Schedule subject to change.

About FARRP

FARRP is the Food Allergy Research and Resource Program, a part of the Department of Food Science and Technology and the Food Processing Center of the University of Nebraska–Lincoln. FARRP is a food industry and university partnership that was formed to provide research and resource tools for the food industry in the area of food allergens.

Cost

Before September 3, 2010 **After September 2, 2010**
FARRP Member.....\$730 FARRP Member.....\$755
Non-Member.....\$860 Non-Member.....\$885

Hotel Reservations

Hyatt Regency – O'Hare Hotel is offering special room rates of \$159 per night single or double occupancy. Hotel reservations should be made directly with the hotel by calling 800.233.1234 or 847.696.1234. To obtain the special room rate please specify that you are attending the Food Allergens Workshop. Travel agency bookings do not receive the special room rate. Cutoff date for this rate is September 3, 2010. After September 2, 2010 rooms and rates are subject to availability. All reservations must be accompanied by a first-night room deposit or guaranteed with a major credit card. Fee refundable if cancellation received 24 hours before scheduled arrival.

Phone: 847.696.1234 **Reservation Fax:** 847.698.0139
Hotel Direct Toll-free: 800.233.1234

Transportation

Hyatt Regency – O'Hare Hotel is 10 minutes from O'Hare Airport. There is a shuttle service provided by the hotel every 20 minutes beginning on the hour. The shuttle is located across the street from the Hilton O'Hare located at the O'Hare airport. For those driving, the hotel is easily accessible to all major highways.

Registration

Please register online at www.farrp.org or by completing the attached registration form and returning it with appropriate payment by September 3, 2010. The registration fee is refundable if the workshop is filled or cancelled. No refunds will be given if your attendance is not possible (substitutions are acceptable). Checks should be made payable to the Food Allergy Research and Resource Program.

Registration is available online at: www.farrp.org

Registration Form

YES! Please register me for the Food Allergens Workshop, October 6-7, 2010 at the Hyatt Regency – O'Hare Hotel in Rosemont, IL.

Before September 3, 2010 After September 2, 2010
[] FARRP Member.....\$730 [] FARRP Member...\$755
[] Non-Member.....\$860 [] Non-Member.....\$885

We are able to offer continuing education credit for attendance at this workshop (14 hours = 1.4 credits) through the University of Nebraska. The charge is \$30. Please check below if you would like continuing education credit.

YES! I need continuing education credit at \$30 per person.

Registration is available online at: www.farrp.org

Payment Options

Enclosed is a check made payable to FARRP or:
Charge my: VISA MasterCard Amex

Card#	Exp. Date
Printed Name (as it appears on credit card)	
Signature (required if using credit card)	
Full Name	Name on Badge
Title	
Company/Institution	
Address	
City	State Zip
Telephone	Fax
Email Address	

Please list any dietary restrictions or special accommodations, if required

If paying by check, remit this form with your payment to:

Food Allergy Research and Resource Program (FARRP)
Food Allergens Workshop
University of Nebraska–Lincoln
c/o Pat Gergen
257 Food Industry Complex, Lincoln, NE 68583-0955
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