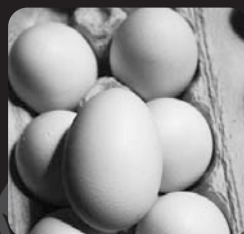


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Food Allergy Research
and Resource Program
(FARRP)

Food Allergens Workshop
c/o Pat Cergen
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

November 11-12, 2008
Hotel Sofitel O'Hare
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:

Tuesday
(November 11, 2008) *and*
Wednesday
(November 12, 2008)

*Dress for the meeting
is business casual.*

Where:

Hotel Sofitel O'Hare
5550 N. River Road
Rosemont, IL 60018
Phone: 847.678.4488
Toll-free: 800.233.5959
Fax: 847.678.9756

Scheduled Speakers *(subject to change)*

Mark Domanico, Ph.D.
Principal Scientist, Food Safety
Kellogg Company
Battle Creek, MI

George Dunaif, Ph.D., DABT
Vice President,
Global Food Supply
Campbell Soup Company
Camden, NJ

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

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, Food Safety
and Quality*
Smithfield RMH
Morton, IL

Debra Lambrecht
*Research Technologist
and Co-Manager*
Analytical Laboratory
Food Allergy Research and
Resource Program
University of Nebraska
Lincoln, NE

Anne Muñoz-Furlong
Founder
The Food Allergy &
Anaphylaxis Network
Fairfax, VA

Dan Skrypec, Ph.D.
Manager, Global Toxicology
Kraft Foods Global, Inc.
Glenview, IL

Joe Stout, R.S.
Director
Global Sanitation
Kraft Foods Global, Inc.
Glenview, IL

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

Thomas D. Trautman, Ph.D.
Fellow
*Toxicology and
Regulatory Affairs*
General Mills, Inc.
Minneapolis, MN

Katherine Vierk, MPH
Epidemiologist
*Office of Scientific Analysis
and Support*
*Center for Food Safety &
Applied Nutrition*
U.S. Food and Drug
Administration
College Park, MD

Food Allergens Conference

Schedule (Tuesday, November 11, 2008)

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.
Allergens From the
Consumer's Point of View
Anne Muñoz-Furlong
Founder
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.
FDA Approaches to
Food Allergens
Katherine Vierk, MPH
Epidemiologist
Office of Scientific
Analysis and Support
Center for Food Safety
and Applied Nutrition
U.S. Food and Drug
Administration

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 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.
Allergen Detection Methods
Debra Lambrecht
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, Ph.D.
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 (Wednesday, November 12, 2008)

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

8:30 – 9:00 a.m.
Industry Issues and Solutions:
Allergen Control Strategies
Dan Skrypec, Ph.D.
Director, Global Toxicology,
Scientific and Regulatory Affairs
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, Food Safety and Quality
Smithfield RMH

9:30 – 10:00 a.m.
Industry Issues and Solutions:
Training Approaches (with
FARRP/Silliker "Controlling
Food Allergens in the
Plant" video)
Steve Taylor, 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.
Director, Global Sanitation
Kraft Foods Global, Inc.

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

*Schedule subject to change.

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 Supply
Campbell Soup Company
Steve Taylor, Ph.D.
Food Allergy Research
and Resource Program
University of Nebraska
Thomas D. Trautman, Ph.D.
Fellow
Toxicology and
Regulatory Affairs
General Mills, Inc.

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

3:30 p.m.
Adjourn

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 October 3, 2008	After October 2, 2008
FARRP Member.....\$710	FARRP Member.....\$735
Non-Member.....\$840	Non-Member.....\$865

Hotel Reservations

Hotel Sofitel O'Hare is offering special room rates of \$209 per night single occupancy. Hotel reservations should be made directly with the hotel by calling 800.233.5959 or 847.678.4488. 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 October 3, 2008. After October 2, 2008 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. There is \$18 per day self serve parking fee, and \$28 per day valet parking. Parking fees are subject to change.

Phone: 847.678.4488 **Reservation Fax:** 847.678.9756
Hotel Direct Toll-free: 800.233.5959

Transportation

Hotel Sofitel O'Hare 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 Hotel Sofitel O'Hare. 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 October 3, 2008. 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, November 11 -12, 2008 at the Hotel Sofitel O'Hare in Rosemont, IL.

Before October 3, 2008	After October 2, 2008
[] FARRP Member.....\$710	[] FARRP Member...\$735
[] Non-Member.....\$840	[] Non-Member.....\$865

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
Phone: 402.472.5302 Fax: 402.472.5307
E-mail: pgergen2@unl.edu