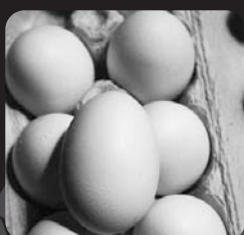


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Food Allergy Research  
and Resource Program  
(FARRP)

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

# Food Allergens



UNIVERSITY OF  
**Nebraska**  
Lincoln

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

## Issues and Solutions for the Food Product Manufacturer

food allergy research  
& resource program  
**farrp**

November 3-4, 2009  
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:

**Tuesday**  
(November 3, 2009) and  
**Wednesday**  
(November 4, 2009)

*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*

**Mark Domanico**  
*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*

**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** *(invited)*  
*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 3, 2009)

**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 (invited)*  
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  
*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 (Wednesday, November 4, 2009)

**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)  
*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.*  
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 7, 2009**      **After October 6, 2009**  
FARRP Member.....\$720      FARRP Member.....\$745  
Non-Member.....\$850      Non-Member.....\$875

## 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 October 7, 2009. After October 6, 2009 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 \$10 per day self serve parking fee, and \$28 per day valet parking. Parking fees are subject to change.

**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](http://www.farrp.org) or by completing the attached registration form and returning it with appropriate payment by October 7, 2009. 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](http://www.farrp.org)

## Registration Form

**YES!** Please register me for the Food Allergens Workshop, November 3-4, 2009 at the Hotel Regency — O'Hare Hotel in Rosemont, IL.

Before October 7, 2009      After October 6, 2009  
[ ] FARRP Member.....\$720      [ ] FARRP Member...\$745  
[ ] Non-Member.....\$850      [ ] Non-Member.....\$875

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](http://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](mailto:pgergen2@unl.edu)