

Schedule (Subject to change)

Tuesday, November 19: Regulations and Allergen Control Plans - Part 1

Time	Topic	Speaker
7:30 AM	Registration & Breakfast	
8:30 AM	Welcome and Introductions	Melanie Downs, FARRP, University of Nebraska–Lincoln
8:30 AM	Food Allergic Consumers: Perspectives and Communication	Eleanor Garrow-Holding, FAACT
9:00 AM	Fundamentals for Allergen Management Plans & Hazard Analysis	Melanie Downs, FARRP, University of Nebraska–Lincoln
9::30 AM	FSMA and Food Allergens: Guidance for cGMPs & Preventive Controls	Benjamin Warren, U.S. FDA
10:00 AM	Refreshment Break	
10:30 AM	Food Allergen Liability Issues	Martin Hahn, Hogan Lovells, US LLP
11:00 AM	Hazard Identification Activity	FARRP Faculty
11:30 AM	Q&A	Morning Speakers
12:00 PM	Lunch	
1:00 PM	Hands-On Detection Method Activity	Sponsors
2:00 PM	Product Development, Ingredient, and Supply Chain Management	Brent Kobielush, Conagra Brands, Inc.
2:30 PM	Allergenic Ingredients: Receiving, Storage, and Handling	Scott Hegenbart, Conagra Brands, Inc.
3:00 PM	Refreshment Break	
3:30 PM	Preventing Cross-contact During Processing	David Clifford, Nestle U.S.A.
4:00 PM	Product Label and Packaging Controls	Monica Khoury, Nestle U.S.A.
4:30 PM	Q&A	Afternoon Speakers
5:00 PM	Adjourn for the day	

food allergy research & resource program Schedule continued on next page...



Schedule (Subject to change) Wednesday, November 20: Allorgen Control Diane-

Wednesday, November 20: Allergen Control Plans- Part 2

Time	Topic	Speaker
8:00 AM	Breakfast	
8:30 AM	Allergen Labeling Case Studies and Common Pitfalls	FARRP Faculty
9:00 AM	Allergen Sanitation: Wet Cleaning	Rick Stokes, Campbell's
9:30 AM	Allergen Sanitation: Dry Cleaning	Nathan Mirdamadi, Kerry
10:00 AM	Refreshment Break	
10:30 AM	Validation & Verification	Joe Baumert, FARRP, University of Nebraska-Lincoln
11:00 AM	Detection Methods: Selection, Interpretation, 3rd Party Labs	Phil Johnson, FARRP, University of Nebraska-Lincoln
11:30 AM	Interpreting Analytical Results	FARRP Faculty
12:00 PM	Q&A	Morning Speakers
12:30 PM	Lunch	
1:30 PM	Group Activity Introduction	Melanie Downs, FARRP, University of Nebraska-Lincoln
2:00 PM	Best Practices Implementation: Create an Allergen Control Program	Group Activity
3:30 PM	Refreshment Break	
3:45 PM	Group Activity Discussion	
4:15 PM	Crisis Management and Risk Assessment Intro	Joe Baumert, FARRP. University of Nebraska-Lincoln
5:00 PM	Close	



