12 and 13 November 2018 in Wiesbaden/Germany

Highlights

Clinical background and allergen risk assessment
• Clinical aspects of food allergy
• Available threshold data, including iFAAM
• From clinical thresholds to risk-based action levels
• Allergenicity assessment of novel proteins: EFSA GMO guidance documents
• Application of threshold levels: VITAL® 2.0 and its impact

Analytical approaches
• Evaluation of ELISA test kits and LFD rapid tests
• Using PCR for DNA based allergen detection
• Mass spectrometry – a targeted approach
• Towards reference materials for food allergens
• Verifying VITAL® 2.0 reference doses for EU allergens

Food allergen risk management
• Allergen assessment and management – UK, EU and global activities
• Cleaning as an effective allergen cross-contamination control
• Food allergen incident risk prevention
• Update on minimising precautionary allergen labelling

Food allergen risk communication
• Food allergen withdrawal/recall: Risk assessment and communication challenges
• Free from foods industry best practice guidance
• Is allergen risk communication working for consumers now?

The Experts

**The Programme**

**Get-Together on Sunday,**
**11 November 2018**
Will you arrive on Sunday?
Come into the hotel bar at 8 p.m. and meet other participants and experts in a relaxed atmosphere.

**Monday, 12 November 2018**

9.00  Registration and coffee

9.30  Welcoming speech by Akademie Fresenius and the Chair
Thomas Holzhauser, Paul-Ehrlich-Institut (PEI), Germany

Clinical background / food allergen risk assessment

9.40  Clinical aspects of food allergy – an overview
- Most important / most common allergens in Europe
- Emerging food allergens – are they covered by mandatory labelling?
- How to establish clinical eliciting doses?
Barbara Ballmer-Weber, Cantonal Hospital St. Gallen, Switzerland

10.05  Threshold data – what do we still need to know?
- Current status of available threshold data, gaps remaining and plans to address them
- Curation of threshold data for use in risk assessment
- Factors affecting threshold dose and relationship with severity
Clare Mills, University of Manchester, UK

10.30  From clinical thresholds to risk-based action levels
- The role of thresholds in risk assessment and management
- How reference doses are derived from the clinical data for that purpose and the implications of doing so
- The issue of tolerable risk
René Crevel, René Crevel Consulting, UK

10.55  Panel discussion
11.20  Coffee break

11.50  Prioritisation of allergenic foods with respect to public health relevance
- A framework for prioritisation of existing allergenic foods for risk management measures (i.e. food labelling)
- Possible development into a framework for risk management decision making regarding novel foods
Geert Houben, TNO, The Netherlands

12.15  Practical application of threshold levels: VITAL® 2.0 and its impact
- VITAL and its application to food allergen risk assessment
- VITAL best practice
- International uptake of VITAL
Robin Sherlock, Sherlock Food Allergen Risk Management, Australia

12.40  Panel discussion
13.00  Lunch

**Analytical approaches**

14.30  Evaluation of ELISA test kits and LFD rapid tests (antibody-based methods)
- View from a user and advantages/disadvantages
- Experiences from ring trials
- Critical discussion of single method use
Simon Flanagan, Reading Scientific Services, UK

14.55  Using PCR for DNA based allergen detection
- View from a contract lab and how it works
- Advantages/disadvantages and experiences from ring trials/proficiency testings
- Critical discussion of single method use
Martin Röder, ipf – Institut für Produktqualität, Germany

15.20  Mass spectrometry – a targeted approach for screening allergens in food within iFAAM
- View from a user – a targeted approach
- Advantages/disadvantages
- Experience as participant in a ring trial
Kathrin Lauter, University of Natural Resources and Life Sciences (BOKU), Austria

15.45  Panel discussion
16.15  Coffee break

16.45  Towards reference materials (RM) for food allergens
- Worldwide availability of reference materials (not limited to MoniQA)
- Quality requirements for reference materials
- Validation of reference materials
Roland Ernest Poms, MoniQA Association, Austria

17.10  Verifying VITAL® 2.0 reference doses for EU allergens: Suitability of analytical methods
- Analytical detection of VITAL® 2.0 reference doses in different serving sizes
- Description of relevant factors of uncertainty with regard to quantification
- Potential research efforts to close the gap
Thomas Holzhauser

17.35  Panel discussion
18.00  End of the first conference day
18.45  Departure time for the evening event

After the first conference day Akademie Fresenius would like to invite you to a leisurely evening at the vineyard Allendorf in the wine-growing region Rheingau. You have the opportunity of better getting to know other participants you met during the day over a relaxed wine tasting and meal. Don’t miss out on this opportunity!
Tuesday, 13 November 2018

Risk management

8.15  Cleaning as an effective allergen cross-contamination control
• Expected best practice including effectiveness of cleaning to remove allergens from different contact surfaces/environment
• Poor practices and their potential impact
• Impact of biocides regulations removing certain disinfectants

Peter Littleton, Christeyns Food Hygiene, UK

8.40  Food allergen incident risk prevention – processes to reduce the risk of both accidental and avoidable cross contamination from allergens

Liz Ward, McCormick, UK

9.05  Update on minimising precautionary allergen labelling
• Industry best practices
• Issues remaining – lack of common action levels

Marie-Claude Robert, Nestlé Research Centre, Switzerland

9.30  Panel discussion
10.00  Coffee break

Clinical background/risk assessment

Chair: Thomas Holzhauser

10.30  Allergenicity assessment of novel proteins: EFSA GMO guidance documents – present and future needs
• EFSA Panels involved in the safety assessment of proteins
• Legislative frame work and current guidance documents in place for the safety of (novel) proteins
• Main requirements of the EFSA GMO guidance documents

Antonio Fernandez Dumont, European Food Safety Authority (EFSA), Italy

10.55  Questions & answers

Regulatory issues

Chair: Rachel Ward

11.05  Food allergen assessment and management – UK, EU and global activities
• Risk analysis of food allergen incidents – view from the UK: Proportionate approach to food safety enforcement and data needed to conduct meaningful risk assessments
• Compliance and issues since FIC, precautionary allergen warnings and ‘free from’ claims – a UK/EU perspective

• Codex new area of work to develop a Code of Practice for allergen management and to review Codex standard for allergen labelling

Chun-Han Chan, Food Standards Agency (FSA), UK

11.40  Regulatory framework for food allergens – a US perspective
• FDA’s regulatory framework for food allergens (reportable food registry/recalls, food allergen labelling and consumer protection act, and the Food Safety Modernization Act)
• Preventive controls for food allergens
• Remaining issues

Lauren S. Jackson, U.S. Food and Drug Administration (FDA), USA

12.05  Panel discussion
12.25  Lunch

Risk communication

13.25  Risk communication and management of food allergens – the perspective of a governmental agency
• How does the Swedish Food Agency work with risk analyses of food allergens and which are our target groups?
• Nordic control project on undeclared allergens
• Contamination and communication – the Nordic position on ‘may contain’ labelling and advices for allergic consumers

Ylva Sjögren Bolin, National Food Agency, Sweden

13.50  Food allergen withdrawal/recall: Risk assessment & communication challenges
• Latest recall figures & common causes of recalls
• Application of risk assessment in withdrawal/recall decisions: Industry perspective
• Challenges across the food supply with B2B communication of food allergen status during a withdrawal/recall scenario

Sue O’Hagan, PepsiCo International, UK

14.15  Coffee break

14.35  Is allergen risk communication working for consumers now?
• Food allergen labelling after FIC
• Precautionary allergen labelling (PAL – may contain)
• ‘Free from’ claims

Sabine Schnadt, German Allergy and Asthma Association (DAAB), Germany

15.00  ‘Free from’ foods industry best practice guidance
• Latest guidance from BRC on ‘free from’ foods
• Common questions
• Tips for robust compliance for ‘free from’ claims

Andrea Martinez-Inchausti, British Retail Consortium (BRC), UK

15.25  Panel discussion
16.00  End of the conference
The Experts

Barbara Ballmer-Weber is a Professor and the Chief Physician Allergology at the Cantonal Hospital St. Gallen. Her previous work experience includes employment as Chief Physician at the Cantonal Hospital Luzern and as Co-Chair Allergology at the University Hospital Zürich.

Chun-Han Chan joined the FSA in 2003 to work on microbiological surveillance. Since 2008 she has been a member of the FSA’s Food Allergy & Intolerance Branch. She leads a diverse portfolio of work, e.g. implementation of food allergen legislation and Codex initiatives.

René Crevel recently started a consultancy centred on food allergens and their management, following a career at Unilever’s Safety and Environmental Assurance Centre, where he was a Science Leader for Allergy and Immunology.

Antonio Fernandez Dumont has been working at the European Food Safety Authority since 2008. He is part of the GMO Unit and his main responsibilities involve the allergenicity risk assessment of proteins.

Simon Flanagan is the Senior Consultant of RSSL’s Food Safety Division and heads up technical services in the field of allergens. He is an internationally acclaimed Technical Consultant specialising in the field of food allergens.

Thomas Holzhauser is the Head of the Section of Recombinant Allergen Therapeutics of the Division of Allergology at the PEI in Langen. He is both assessing the quality of recombinant and synthetic proteins and peptides for allergen specific immunotherapy and performing research.

Geert Houben is a Biologist and Toxicologist. He is a Professor at the University of Utrecht and the University Medical Center Utrecht, and a Principal Scientist Food Allergy and Immunotoxicology at TNO, The Netherlands.

Lauren S. Jackson is a Food Scientist and the Chief of the Process Engineering Branch (PEB) at the Division of Food Processing Science & Technology/Office of Food Safety (DFPST) at the U.S. FDA. She has expertise in the effects of processing on food constituents and contaminants, food allergen control, the stability of biothreat agents, and the analysis and detection of chemical contaminants and constituents in food.

Kathrin Lauter works in the area of immunoanalytics and food allergens at the Center for Analytical Chemistry in the Department of Agrobiotechnology, IFA-Tulln, of the University of Natural Resources and Life Science Vienna (BOKU).

Peter Littleton is currently the Technical Director for Christenys Food Hygiene in UK and addresses the issue of consumer safety with regard to the management of food safety and hygiene within food, beverage and dairy manufacturing/processing operations.

Andrea Martinez-Inchausti is the Deputy Director Food Policy at the British Retail Consortium and the Chair of Labelling and Nutrition committees at EUROCOMMERCE.

Clare Mills is a Professor of Molecular Allergology in the Division of Infection, Immunity and Respiratory Medicine in the School of Biological Sciences, Faculty of Biology, Medicine and Health, at the University of Manchester.

Sue O’Hagan has been the Director Scientific Affairs at PepsiCo in Leicester since 2015 and is a member of the UK FDF Food Allergens Steering Group. Her previous work experience on food safety includes the UK Department of Health & Food Standards Agency and employment at Unilever.

Roland Ernest Poms is the Founder and Secretary General of the MoniQA (Monitoring and Quality Assurance in the Total Food Supply Chain) Association. He is also a Professor of Food Safety Analytics at BOKU Vienna and has worked as a Consultant to FAO.

Marie-Claude Robert works as a Scientific Advisor Corporate Allergen Management & Early Warning in the Institute of Food Safety & Analytical Science at Nestlé Research Centre in Lausanne.

Martin Röder is a Food Chemist and the Head of the R&D working group on “Development and improvement of food allergen detection methods” at the ifp Institute for Product Quality in Berlin. Furthermore, he is an Inspector for “food allergen management” according to ifp’s DIN EN ISO/EC 17020 accreditation as an inspection site.

Sabine Schnadt is a registered Dietitian and has been working for the German Allergy and Asthma Association (DAAB) since 1993. She represents DAAB in international networks (EAACI Patient Organisation committee, iFAAA, EFA) and is a member of working groups.

Robin Sherlock recently started a consultancy centred on food allergens and their management, following a career as Allergen Bureau Director and Technical Manager DTS Food Assurance (FACT). She has more than 25 years’ experience.

Ylva Sjögren Bolin is an Immunologist and a Nutritionist and has been at the Science Department at the National Food Agency in Sweden since 2009. She has worked with analysis of food allergens and risk assessment but now she mainly works with risk management and risk communication.

Liz Ward is the Director, Global Quality Systems & Food Safety at McCormick. She is responsible for providing global governance against McCormick Food Safety programmes including allergen management, including verification and validation of their processes.

Rachel Ward works as an Independent Risk Management Consultant, specialising in supply chain quality assurance, risk management and risk analysis with more than 20 years international industry experience in consumer risk protection and regulatory compliance.
The Organiser

For over 20 years, Akademie Fresenius has been your partner for practice-orientated training on all the latest topics surrounding the safety and quality of food, consumer goods and chemical products along the whole production chain. Our portfolio not only includes international conferences but also offers national trade meetings, intensive practical seminars and training in small work groups.

Our events are designed to promote an active exchange amongst our participants and offer the perfect platform for bringing the industry, the scientific sector, the authorities and the consulting field together.

Excellent service, all-inclusive. Our wide-ranging advanced training opportunities contribute to giving our customers the competitive edge in all quality assurance, risk assessment, legal, production and technical questions.

Akademie Fresenius is a joint venture between Cognos, one of the largest private and independent education groups in Germany, and SGS Institut Fresenius, one of the leading German providers of chemical laboratory analysis.

You can find details on upcoming and new events at www.akademie-fresenius.com

About

Who do you meet?

Groups that should take part:
Managing directors, boards of directors, members of supervisory boards, managers and employees in the fields of quality control, analysis, research and development, legal and regulatory affairs, diagnosis and therapy

Sectors that should take part:
- Food industry, e.g. manufacturers of food products, novel foods, food ingredients
- Food retailing
- Catering industries
- Regulatory authority, e.g. food inspection offices
- Contract laboratories
- Research institutes
- NGOs and public interest groups
- Medical institutes

Trade Exhibition

Our conference provides you with the opportunity of presenting your company in a trade display. Present your products and services and reach out to your specific target groups. We would be happy to provide you with information on all the various options available – from displaying product information to an exhibition stand – with no further obligation on your part.

Use the attached fax reply sheet to request our information material. Or simply call us. We would be more than pleased to assist you personally.

Semsigül Yalcin
phone: +49 231 75896-94
syalcin@akademie-fresenius.de

9 to 10 April 2019 in Cologne/Germany
12th International Fresenius Conference
"Contaminants and Residues in Food"

Please request more information now!
www.akademie-fresenius.com/2542

Do you have any questions?

Programme and conceptual design
Sabine Mummenbrauer
phone: +49 231 75896-82
smummenbrauer@akademie-fresenius.de

Organisation and participant management
Analisa Mills
phone: +49 231 75896-77
amills@akademie-fresenius.de
I would like to take part in the 7th International Fresenius Conference „Food Allergens“, 12 and 13 November 2018 in Wiesbaden/Germany.

Fee: € 1,795.00 plus VAT.

Unfortunately, I am unable to attend. Please send me the complete documentation for € 295.00 plus VAT.

I am a representative of an authority or a public university and therefore eligible for a reduced fee of € 795.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.

I would like to take part in the evening event on 12 November 2018 (included in the above price).

Terms of Participation and Purchase
The registration fee includes the event participation, event documentation, lunch, coffee breaks, beverages as well as the evening event. You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the event begins.

The price of the event documentation includes a hard copy of the documentation as well as an access code to the secure Akademie Fresenius download area. Both the documents and the secure access code will be dispatched around two weeks after the event and as soon as advance payment has been received.

Group Reductions
For joint bookings received from one company we grant a 15% discount from the third participant onwards.

Terms of Cancellation
Written cancellations or transfers will be accepted free of charge up to four weeks prior to the start of the event. After this date and up to a week prior to the start of the event we will reimburse 50% of the registration fee. We cannot, unfortunately, provide refunds for later cancellations. Please note that you can name a substitute free of charge at any time.

General Terms and Conditions
By registering, you agree to our General Terms and Conditions as well as to our Privacy Policy. You can find our GTC on the internet (www.akademie-fresenius.com/general-terms) or receive them on request.

Personal Data
The Akademie Fresenius will keep your data for the purpose of organising this event. We will under no circumstances use your data for commercial trade purposes. In signing this form you consent to our occasionally contacting you by mail, email, fax or phone (please strike through if unwanted) in order to provide you with further information from our company. You can, of course, withdraw your consent whenever you wish. Occasionally we go around taking photos and videos at our events. These are then published anonymously on our website. Further information can be found at: www.akademie-fresenius.com/dataprotection.

Picture Credit
© SusaZoom - Fotolia

Venue
Dorint Pallas Wiesbaden
Auguste-Viktoria-Str. 15, 65185 Wiesbaden/Germany
Phone: +49 611 3306-0
info.wiesbaden@dorint.com
https://hotel-wiesbaden.dorint.com/en

We have reserved a limited number of rooms for our participants at reduced rates at the hotel. These rooms can be booked up to six weeks prior to the start of the event. Please book early and directly through the hotel quoting “Fresenius” as reference.