5th International Fresenius Conference

FOOD ALLERGENS

29 and 30 October 2012 in Mainz/Germany

HIGHLIGHTS:

Clinical aspects and consumer perspective
- Clinical aspects of food allergy in adults and children
- Anaphylactic reactions and results from other anaphylaxis registers

Regulatory aspects and scientific matters
- Food allergen labelling: examples from Europe, North America, Australia and Japan
- EuroPrevall threshold data and allergen management
- Update on the VITAL approach
- Recent results from the Food Allergy Research & Resource Programme (FARRP) and ILSI on approaches to thresholds

Industry practice
- Feedback on the Food Information Regulation and practicalities of implementation
- FoodDrinkEurope Allergens Guidance for food manufacturers
- Practical allergen control in manufacturing

Analytical approaches
- Current methods and new developments
- Validation of allergen detection tests
- Rapid tests for the food industry

THE EXPERTS:

Barbara Ballmer-Weber University Hospital Zurich | Kirsten Beyer Charité-University Medicine Berlin | Chun-Han Chan Food Standards Agency (FSA) | Ron Colwell H J Heinz | René Crevel Unilever | Samuel Godefroy Health Canada | Hazel Gowland Allergy Action | Thomas Holzhauser Paul-Ehrlich-Institut (PEI) | Clare Mills University of Manchester | Dirk Nikoleiski Kraft Foods | Andreas Reuter Paul-Ehrlich-Institut (PEI) | Martin Röder ifp Institut für Produktqualität | Georg Schäppi aha! Swiss Allergy Centre | Jürgen Schlösser Dr. August Oetker Nahrungsmittel | Joseph Scimeca Cargill | Robin Sherlock Australia Allergy Bureau | Reiko Teshima Japanese National Institute of Health Sciences | Franz Ulberth European Commission | Rachel Ward rward consultancy | Margitta Worm Charité-University Medicine Berlin

CONFERENCE CHAIRS:
Clare Mills University of Manchester
Thomas Holzhauser Paul-Ehrlich-Institut (PEI)

Your personal invitation with a 10% discount for speakers guests
The Programme

Get-Together on Sunday, 28 October 2012

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, 29 October 2012

8.30 Registration & coffee

9.00 Welcoming speech by the organisers and the chairs
Clare Mills, University of Manchester, UK
Thomas Holzhauser, Paul-Ehrlich-Institut (PEI), Germany

Clinical aspects and consumer perspective

9.10 Clinical aspects of food allergy – current status and outlook
- The clinical presentation of food allergy
- The different pattern of food allergy through Europe
- Influence of the matrix on thresholds
- What new input came up with EuroPrevall?
Barbara Ballmer-Weber, University Hospital Zurich, Switzerland

9.35 Food allergy in children – how much is too much?
- Clinical reactions and relevant allergens in children
- Known threshold levels for relevant food allergens
- New immunotherapies in food allergy and its relevance for threshold levels
Kirsten Beyer, Charité-University Medicine Berlin, Germany

10.00 Anaphylaxis – elicitors, risk factors and management
- Food allergy and anaphylaxis
- Risk factors
- Treatment of anaphylaxis
- Prevention measures
Margitta Worm, Charité-University Medicine Berlin, Germany

10.25 Coffee break

10.55 EuroPrevall data and tools and the contribution they will make to allergen management
Clare Mills

11.20 The allergic consumer perspective on food labelling and allergy management
Hazel Gowland, Allergy Action, UK

11.45 The Swiss Allergy Seal of Quality
- The Swiss way of allergen declaration
- The Swiss Allergy Seal of Quality
- Experiences in industry and feedbacks from consumers
Georg Schäppi, aha! Swiss Allergy Centre, Switzerland

12.10 Panel discussion
13.00 Lunch

Regulatory aspects and scientific matters

14.30 Food allergen labelling: preparing for change
- Allergen labelling requirements within the Food Information for Consumers Regulation
- Overview of the UK FSA’s Allergy Guidance
- Overview of the UK FSA’s Research on Allergen Thresholds
- Action levels – developing risk based allergen labelling
Chun-Han Chan, Food Standards Agency (FSA), UK

14.55 Prevention of food allergy incidents: a regulatory perspective
- Overview of the food allergen labelling environment in North America
Samuel Godefroy, Health Canada, Canada

15.20 Regulation of food containing allergic ingredients in Japan
- Threshold levels for food allergens in Japan – Which allergens should be labelled, how is the procedure, which methods should be used?
Reiko Teshima, National Institute of Health Sciences, Japan

15.45 Coffee break

16.15 Update on the VITAL approach
Robin Sherlock, FACTa and Australia Allergy Bureau, Australia

16.40 Recent results from the Food Allergy Research & Resource Programme (FARRP) and ILSI on approaches to thresholds
René Crevel, Unilever, UK

17.05 Panel discussion
17.45 End of the first conference day

18.45 Departure time for the evening event
Tuesday, 30 October 2012

Chairs:
Clare Mills and Thomas Holzhauser

Industry practice

9.00 The new Food Information Regulation and practicalities of implementation – an industry perspective
Dirk Nikoleiski, Kraft Foods, Germany

9.25 FoodDrinkEurope Allergens Guidance for food manufacturers
Ron Colwell, H J Heinz, UK

9.50 A vision for allergen risk management best practice in the food industry
■ Risk-based consistent approach, with improved clarity of product suitability for consumers
■ Root cause analysis of allergen control failures
■ Framework for application of quantitative action levels
Rachel Ward, rward consultancy, UK

10.15 Coffee break

10.45 The allergen disaster – challenges for food manufacturers
Jürgen Schlösser, Dr. August Oetker Lebensmittel, Germany

11.10 Practical allergen control in manufacturing
■ Allergen control failures
■ Allergen control strategies
■ Manufacturing requirements for allergens control
■ Allergen residues and thresholds
Joseph Scimeca, Cargill, USA

11.35 Panel discussion

12.15 Lunch

Analytical approaches

13.15 Methods for allergen detection – general overview and basics of immunochemical and nucleic acid based methods
Thomas Holzhauser

13.40 Validation of methods for the detection of allergen traces in processed foods
■ Test kits based on immunochromatography, validation protocol, reference materials
Franz Ulberth, Joint Research Centre, European Commission, Belgium

14.05 Rapid allergen tests – tools for on-site allergen screening in the food industry
■ Technology
■ Application in the context of allergen control programmes
■ Market overview
Martin Röder, ifp Institut für Produktqualität, Germany

14.30 Mass spectrometry to detect hidden allergens – expectations and facts
■ The basics of analytical mass spectrometry
■ Sensitivity and specificity
■ Will ELISA and PCR be replaced?
Andreas Reuter, Paul-Ehrlich-Institut (PEI), Germany

14.55 Panel discussion

15.30 End of the conference

THE EXPERTS

Barbara Ballmer-Weber is Professor and Chair of the Allergy Unit at the University Hospital Zurich. She is participant in several EU-Projects on food allergy.

Ron Colwell is Scientific & Regulatory Affairs Manager at H J Heinz in UK and currently heading the FoodDrinkEurope Allergens Group. He has been working in the food industry for 25 years, spending 10 years in the UK Laboratory of the Government Chemist before moving to H J Heinz.

Chun-Han Chan has been member of the Food Allergy Branch since 2008 and is responsible for providing risk assessments for the management of food allergy incidents and providing guidance on food allergen legislation.

Kirsten Beyer is Professor in the Department of Pediatric Pneumology and Immunology at the University Hospital Charité Berlin. Currently, her group is studying the induction of oral tolerance through oral immunotherapy in food allergic children. Another project is investigating the early food allergen avoidance strategies.
René Crevel is Science Leader Allergy and Immunology at Unilever’s Safety and Environmental Assurance Centre in UK and is responsible for advice and guidance on food allergy to Unilever Companies, and for leading Unilever’s food allergy research programme.

Samuel Godefroy joined Health Canada in the late 1990s, after starting his career in France in academia and industry. At Health Canada he has lead the Bureau of Chemical Safety in the Food Directorate, before accessing the responsibility of Director General.

Hazel Gowland has worked for and with the Anaphylaxis Campaign in the UK since 1994 and as an independent expert adviser since 2000. She is a food allergic champion consumer, patient representative, researcher and trainer.

Thomas Holzhauser is Head of the Research of Molecular Allergology of the Division of Allergology at the PEI in Langen, since 2003 with focus on e.g. allergen identification and characterisation to improve food allergy diagnosis and therapy.

Clare Mills is Professor and has a chair in Molecular Allergology at the School of Translational Medicine at the University of Manchester. She heads a research team focussed on Food and Molecular Allergology. Previously she was co-ordinator of the EU project EuroPrevall.

Dirk Nikoleiski joined Kraft Foods in 1988 and held various roles in Quality, Manufacturing and Project Management. As Director Product Protection & Hygienic Design he is responsible for allergen control programmes in food manufacturing facilities.

Andreas Reuter is working as a Senior Scientist in the Division of Allergology at the Paul-Ehrlich-Institut in Langen.

Martin Röder is Head of Food Allergens at the ifp Institut für Produktqualität in Berlin. He joined the ifp in 2012.

Georg Schäppi has been CEO of the Swiss Allergy Center since 2005 and launched the Swiss Allergy Seal of Quality in 2006.

Jürgen Schlösser joined Dr. Oetker 25 years ago. Five years ago he became Executive Manager R&D International and is responsible e.g. for international quality safety systems. He also leads an international team for developing a system for allergen management.

Joseph Scimeca currently holds the position of Senior Director of Global Regulatory & Scientific Affairs, in the department of Corporate Food Safety and Regulatory Affairs at Cargill in the US where he has responsibility for ensuring that the company’s food and feed products and processes are safe.

Robin Sherlock is working as Technical Director at FACTA (Food Allergen Control Training Analysis) and as committee member at the Allergen Bureau.

Reiko Teshima is Head of the Division of Biochemistry and Immunochromatography at the National Institute of Health Sciences in Tokyo. She is engaged in the study of characterization of food allergen, its prediction and regulation of allergic ingredients.

Franz Ulberth joined the Joint Research Centre (JRC) of the EU Commission in 2002 and was appointed Head of the Food Safety and Quality Unit at the Institute for Reference Materials and Measurements in 2007. He represents the JRC in relevant Technical Committees of CEN, ISO and AOAC.

Rachel Ward works as an independent consultant after more than 20 years in consumer risk protection and regulatory risk analysis. She is chair of the UK Food and Drink Federation Allergens Steering Group as a consultant for PepsiCo..

Margitta Worm is Professor at the Allergy-Center-Charité Berlin. Most recently she established a registry for anaphylaxis in German speaking countries.
THE ORGANISERS

AKADEMIE FRESENIUS is a joint venture of SGS Institut Fresenius and Cognos, one of the leading private educational institutes in Germany. Akademie Fresenius organises national and international conferences and congresses on current topics from the economic and scientific sectors for both specialists and the industry. You can find details on upcoming and new events at www.akademie-fresenius.com

Consumer protection is becoming increasingly important and the legal requirements in regard to quality assurance in the production and use of food have become much more stringent. As an accredited partner, SGS INSTITUT FRESENIUS offers fast and competent assistance in all analytical and hygiene-relevant issues concerning food. Customers also benefit from many years of experience in the assessment of legal issues in this field.

www.institut-fresenius.de

WHOM DO YOU MEET?

Groups that should take part:

Managing directors, boards of directors, members of supervisory boards, managers and employees in the field 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 retailers
- 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.

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TERMS OF PARTICIPATION AND PURCHASE
The registration fee includes the conference participation, complete conference documentation, lunch, coffee breaks, conference beverages as well as the evening event on 29 October 2012. You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the conference begins.

The price of the conference documentation includes a hard copy of the documentation as well an access code to the secure Akademie Fresenius download area where you can download the complete conference documentation, including any subsequent updates, in electronic form – subject to the approval of the respective speakers. 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 General Terms and Conditions on the internet (www.akademie-fresenius.com/general-terms) or receive them on request.

PERSONAL DATA
The Akademie Fresenius will keep your personal 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. Further information can be found at: www.akademie-fresenius.com/dataprotection.

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