

ALLERGENS SEMINAR

Food Allergen Fundamentals

EGGS

SHELLFISH

MILK

FISH

CORN



NOVEMBER 28, 2023

KALAHARI

CONVENTION CENTER



AGENDA

8:30 – 9:00 AM	Registration
9:00 – 9:45 AM	Food Allergy and Intolerances: Fundamental Concepts and Issues <i>Purnendu Vasavada, PCV & Associates, River Falls, WI</i>
9:45 – 10:30 AM	Food Allergen: Recent Developments and Research <i>Joseph Baumert – FARRP, University of Nebraska, Lincoln</i>
10:30 – 10:45AM	Break
10:45 - 11:30 AM	Food Allergen Testing and FDA Regulatory Update <i>Lauren Jackson, FDA, Chicago, IL</i>
11:30 – 12:15 PM	Sanitation Strategies and Developing Food Allergen Control Program <i>Kara Mikkelson, ChemStation; Milwaukee, WI.</i>
12:15 – 1:00 PM	Lunch
1:00 – 3:30 PM	Food Allergen Testing and Analysis- Demonstrations and Hands on Activity
1:00- 1:30 PM	Testing for Allergens <i>Christy Swaboda, Romer Labs Inc., Union, MO</i>
1:30 - 2:00 PM	Testing for Allergens <i>Jennine Cannizzo and Mike Hahn, Hygiene, Camarillo, CA</i>
2:15 - 2:30 PM	Break
2:30 - 3:30 PM	Breakout Session- Demonstrations and Hands on Activity
3:30 - 4:15 PM	Food Allergen Management and Recalls- Legal Perspective <i>Leah Ziemba, Michael Best</i>
4:15 - 4:30 PM	Review and Q & A - Adjourn

Our Food Allergen Fundamentals course, features speakers representing the food industry, academia and regulatory agencies. It is designed for food industry personnel to become familiar with the fundamental concepts of food allergy and food allergens, provide current updates and review on FSMA regulation, sanitation, and allergen preventive controls, as well as testing and strategies for managing allergens in a food processing facility.

Food allergy, intolerance and other hypersensitivities represent a serious and growing issue facing food industry. Approximately 15 million Americans, including one in every 13 children reportedly suffer from food allergies. Undeclared food allergens represent a major food safety hazard and the major cause of food recalls.