

*NIST Food Safety Workshop*

APRIL 16-18, 2019 - GAITHERSBURG, MD

foodsafety@nist.gov



## **NIST Food Safety Workshop Food Allergen Session**

Wednesday, 17 April 2019

Chairs: David Bunk, *NIST*; Jupiter Yeung, *Nestlé Nutrition*

- 13:00 – 13:25 Topic: Protein allergens in food; overview of commodities, chemistries, and matrices  
***Eric Garber***, *Center for Food Safety and Applied Nutrition, U.S. FDA*
- 13:25 – 14:10 Topic: The clinical perspective of food allergens  
***Stefano Luccioli***, *Center for Food Safety and Applied Nutrition, U.S. FDA*
- 14:10 – 14:35 Topic: Overview of international regulations of protein allergens in food  
***Bert Popping***, *FOCOS GbR*
- 14:35 – 15:10 Topic: Measurement of protein allergens in food: immunoassay, mass spectrometry, and DNA  
***Melanie Downs***, *Food Allergy Research & Resource Program, University of Nebraska-Lincoln*
- 15:10 – 15:35 Topic: Supply chain management for protein allergens in food  
***Jupiter Yeung***, *Global Food Safety, Nestlé Nutrition*, and  
***Todd DeKryger***, *Procurement, Nestlé Nutrition*
- 15:35 – 16:05 Refreshment break
- 16:05 – 16:35 Topic: Protein allergen management in food production  
***Scott Hegenbart***, *Conagra Brands, Inc*
- 16:35 – 17:00 Questions and Discussion