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