



8th International Akademie Fresenius Conference

Food Allergens

3 and 4 December 2024
in Cologne/Germany

Highlights

Food allergy – clinical aspects

- Update on immunotherapy in food allergy

Food industry allergen risk assessment approaches

- Practical application of allergen quantitative risk assessment (QRA)
- Improving allergen risk management and precautionary labelling

Competent authority perspective on risk assessment

- How a regulatory agency has tackled the problem of allergens

FAO/WHO initiative on food allergen risk assessment

- FAO/WHO expert consultation on risk assessment of food allergens
- Too high, too low? Setting a reference dose that works

Risk management and communication

- Risk management by the Swedish Food Agency
- Risk communication by the Food Safety Authority of Ireland (FSAI)
- VITAL[®] 3.x and the application of FAO/WHO recommendations

Monitoring, analytical methods and their suitability

- Standardisation for multi allergen quantification
- Allergen detection possibilities for official food control laboratories
- Monitoring the safe introduction of novel foods (MoSIN)



The Experts

Kirsten Beyer Charité – Universitätsmedizin Berlin | **Neil Buck** General Mills | **Philippe Delahaut** Scientific Committee at the Belgian Federal Agency for the Safety of the Food Chain (FASFC) | **Simon Flanagan** Mondelez Europe | **Maxim Gavage** CER Groupe | **Jasmine Lacis-Lee** Australian Allergen Bureau | **Linda Monaci** Italian Institute of Sciences of Food Production – National Research Council of Italy (ISPA-CNR) | **Patrick O'Mahony** Food Safety Authority of Ireland (FSAI) | **Bert Pöpping** FOCOS, Food Orbit | **Ylva Sjögren Bolin** Swedish Food Agency | **Paul J. Turner** Imperial College London | **Kitty Verhoeckx** Utrecht University | **Hans-Ulrich Waiblinger** State Institute for Chemical and Veterinary Analysis of Food (CVUA) Freiburg | **Kang Zhou** Food and Agriculture Organisation of the United Nations (FAO)

Tuesday, 3 December 2024

Morning Session | 10:00 – 12:45 CET

09:30 Registration and coffee

10:00 Welcoming speech by the organisers and the Chair
Bert Pöpping, FOCOS, Germany and Food Orbit, Portugal

The presentation slots include sufficient time for questions and answers.

Food allergy – clinical aspects

10:15 Update on immunotherapy in food allergy

Kirsten Beyer, Charité – Universitätsmedizin Berlin, Germany

Food industry allergen risk assessment approaches

10:45 Practical application of allergen quantitative risk assessment (QRA)

- Applying QRA proactively and reactively
- Integrating QRA into existing food safety management programs

Simon Flanagan, Mondelēz Europe, UK

11:15 Coffee break

11:45 Improving information for allergen risk management, including decisions on precautionary labelling

Neil Buck, General Mills, Switzerland

Competent authority perspective on risk assessment

12:15 Opinions on food allergens issued by the Scientific Committee established at the FASFC

Philippe Delahaut, Scientific Committee at the Belgian Federal Agency for the Safety of the Food Chain (FASFC), Belgium

12:45 Lunch break

Afternoon Session | 14:15 – 17:30 CET

FAO/WHO initiative on food allergen risk assessment

14:15 An overview of the Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens and key outcomes

Kang Zhou, Food and Agriculture Organization of the United Nations (FAO), Italy

14:45 Collaborating for effective allergen control and the Codex code of practice for the food allergen management

A member of UK's Committee on Toxicity (COT) (invited)

15:15 Coffee break

15:45 Too high, too low? Setting a reference dose that works

Paul J. Turner, Imperial College London, UK

16:15 To adopt or not to adopt the FAO/WHO reference doses and PAL – that is the question: A European patchwork of thresholds and action values?

A round-table discussion, with views from around Europe

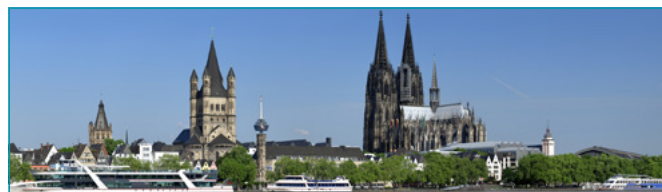
Risk management and communication

17:00 Food allergen declaration in Ireland, communicating the regulatory requirements to all stakeholders

Patrick O'Mahony, Food Safety Authority of Ireland (FSAI), Ireland

17:30 End of the first conference day

19:00 Joint evening event



After the end of the first conference day you are most welcome to attend our evening event for an unhurried evening of good food and leisure time. Please join us to continue the day's interesting discussions in a relaxed and comfortable atmosphere.

 [Book now](#)



Information available online at:
www.akademie-fresenius.com/3603

Wednesday, 4 December 2024

Morning Session | 08:30 – 12:30 CET

08:30 Short address by the Chair

Bert Pöpping, FOCOS, Germany and Food Orbit, Portugal

08:40 VITAL® 3.x and the application of FAO/WHO recommendations

Jasmine Lacin-Lee, Allergen Bureau, Australia (virtual presentation)

09:10 Update on risk management and communication of food allergens – the perspective of a governmental agency

- Managing allergenic risks, e.g. by assisting the Swedish government, by giving guidance to the food control and the food sector and by giving information and advice to allergic consumers and the health care
- Some current measures due to allergenic risks, e.g. unintended allergen presence and cross-reactivity to edible insects

Ylva Sjögren Bolin, Swedish Food Agency, Sweden

Monitoring, analytical methods and their suitability

09:40 Allergen detection possibilities for the official food control laboratories

- Assessment of analytical results – action values
- Molecular biological (PCR) techniques – which method for which application area

Hans-Ulrich Waiblinger, State Institute for Chemical and Veterinary Analysis of Food (CVUA) Freiburg, Germany

10:10 Coffee break

10:40 Standardisation of a reference prototype-MS based method for multi allergen quantification in foods as a result of the ThRAII project

Linda Monaci, Institute of Sciences of Food Production – National Research Council of Italy (ISPA- CNR), Italy

11:10 Strategies for food allergens quantification by mass spectrometry

Maxime Gavage, CER Groupe, Belgium

11:40 Monitoring the Safe Introduction of Novel Foods (MoSIN) – how food allergy develops in a changing food environment

- From animal- to plant-based food including new uses of existing proteins and existing proteins being processed in new ways

Kitty Verhoeckx, Utrecht University, The Netherlands

12:10 Summary of conference outcome

12:30 Lunch and end of the conference

16th International Conference

Contaminants and Residues in Food

16 and 17 May 2024 in Dusseldorf/Gemany

www.akademie-fresenius.com/3448

13th International Conference

Residues of Food Contact Materials in Food

8 and 9 October 2024 in Cologne/Germany and via Live Stream

www.akademie-fresenius.com/fcm

[→ Book now](#)



Information available online at:
www.akademie-fresenius.com/3603

Registration

By web www.akademie-fresenius.com/3603
By email registration@akademie-fresenius.com

Participation Fee:

€ 1,995.00 plus VAT

Representatives of an authority or a public university are eligible for a reduced fee of € 895.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.

If you are unable to attend, you can order the event documentation for € 295.00 plus VAT.

10% Early bird discount –
Book before 5 May 2024!
Discount code FOODALLERGENS10

Hotline +49 231 75896-50
Die Akademie Fresenius GmbH
Alter Hellweg 46, 44379 Dortmund



DIE AKADEMIE
FRESENIUS

www.akademie-fresenius.com/3603

→ [Book now](#)

Do you have any questions?



Sabine Mummenbrauer
Phone: +49 231 75896-82
smummenbrauer@akademie-fresenius.de

The Organisers

For 30 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 Carl Remigius Fresenius Education Group, 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

Terms of Participation and Purchase: The registration fee includes the participation in the event, 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 the login details for the secure download section of our webpage where you will find the presentations in a pdf format. The login details will be sent to you via email 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: For our on-site events, 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. In this case, however, you will receive access to the documentation download after

Who should attend this conference?

Professionals working in the fields of:

- Quality assurance & control
- Analysis
- Legal & regulatory affairs
- Research & development
- Diagnosis & therapy

Sectors that should take part:

- Food industry
- Food retailers
- Food inspection offices
- Laboratories
- Research institutes
- Authorities
- Professional associations
- Medical institutes

Conference Venue

Leonardo Royal Hotel Köln - Am Stadtwald
Dürener Straße 287
50935 Köln
Phone : +49 221 4676-0
Email: info.koelnstadtwald@leonardo-hotels.com
www.leonardo-hotels.de

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 "Akademie Fresenius" as reference.

the event. Please note that you can name a substitute participant 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. By registering for this event, you consent to our occasionally contacting you by mail, email or phone in order to provide you with further information from our company. You can, of course, withdraw your consent whenever you wish. At our on-site events, occasionally, we go around taking photos and videos which are then published anonymously on our website. Further information can be found at: www.akademie-fresenius.com/dataprotection.

Picture Credit: © istock – incomible, © RalfenByte – Fotolia