DIE AKADEMIE FRESENIUS

Where Experts Meet!

9th International Akademie Fresenius Conference

Food Allergens

+++ HYBRID EDITION +++



1 and 2 December 2026 in Mainz/Germany and via Live Stream

Highlights

Advances in immunotherapy
- Immunotherapy in food allergy
- Biomarkers for diagnosis and monitoring

Risk assessment: Understanding allergen risks
- Current challenges in allergen risk assessment

From science to policy
- Translating allergen risk assessment into regulatory approaches

Analytics and harmonisation: Data for risk-based decisions
- Harmonisation of allergen measurement (ENFADL)
- Interpretation of analytical results
- Allergen cross-contamination via packaging

Gluten and allergen testing: Thresholds, methods, regulation
- Advances in gluten analysis
- FAO/WHO activities and Codex discussions
- Analytical and regulatory challenges

Global perspective: Aligning allergen management
- International developments and best practices

From theory to practice
- Implementing QRA and risk-based allergen management

Novel foods and emerging risks
- Allergenicity of novel foods (EFSA)
- Alternative proteins and new food concepts
- Monitoring strategies and emerging risks

The Experts

Simon Brooke-Taylor Independent Consultant | **Neil Buck** General Mills | **Elena Cubero Leon** European Commission Joint Research Centre (JRC) | **Jan Eliëns** NVWA | **Nikki Emmerik** Dutch Ministry of Health, Welfare and Sport | **Antonio Fernández Dumont** European Food Safety Authority (EFSA) | **Ru-Xin Foong** King's College London | **Cristiano Garino** German Federal Institute for Risk Assessment (BfR) | **Sabrina Geisslitz** Technical University of Munich (TUM) | **Aurélie Hanin** Actalia | **Piyush Kumar Jha** Actalia | **Izaskun Martín Cabrejas** Complutense University of Madrid | **Lara Meixner** Charité Berlin | **Sofia Morais** PURATOS | **Bert Pöpping** FOCOS / Food Orbit | **Zoë Shuttlewood** McCormick | **Kitty Verhoeckx** Utrecht University

INSTITUT FRESENIUS

SGS

Tuesday, 1 December 2026

Timings are in
Central European Time CET.

Morning Session | 10:00 – 13:10 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.

Advances in immunotherapy

10:15 Biomarkers for food allergy diagnosis and monitoring immunotherapy

Ru-Xin Foong, King's College London, UK

Risk assessment

10:50 Food allergen risk assessment – current challenges and developments

Cristiano Garino, German Federal Institute for Risk Assessment (BfR), Germany

11:25 Coffee break

From science to policy

11:55 Perspective from the Dutch authorities

Nikki Emmerik, Ministry of Health, Welfare and Sport and **Jan Eliëns,** Netherlands Food and Consumer Product Safety Authority (NVWA), The Netherlands

Analytics & harmonisation

12:30 Harmonisation of food allergen measurement and reporting in Europe: ENFADL activities and next steps

- Standardisation in food allergen analysis and a harmonised approach on measuring and reporting food allergens across EU Member States
- Proficiency testing

Elena Cubero Leon, European Commission Joint Research Centre (JRC), Belgium

13:10 Lunch break

Afternoon Session | 14:40 – 17:30 CET

14:40 Results from the TRANSCONTAFOOD Project: Risks of allergen cross-contamination during food packaging reuse

- Characterisation of allergen transfer mechanisms during repeated reuse of food contact materials
- Identification of key drivers influencing allergen cross-contamination (material properties, cleaning efficacy, use conditions)

Aurélie Hanin and **Piyush Kumar Jha,** Actalia, France

Gluten & allergen testing

15:15 Proteomics analysis of celiac disease-active peptides in food products with partially hydrolysed gluten

Sabrina Geisslitz, Leibnitz Institute for Food Systems Biology at the Technical University of Munich (TUM), Germany

15:50 Coffee break

16:20 Work of the FAO/WHO expert group on gluten

Izaskun Martín Cabrejas, Complutense University of Madrid, Spain

16:55 Panel discussion on gluten

Managing gluten in food goes beyond individual test methods and affects regulation, industry, labs, and retailers. Codex discussions highlight the risk of method lists being treated as standards and explore defining minimum performance requirements for gluten testing. This approach could encourage innovation, ensure fair competition, and focus on test suitability rather than the test name.

- How can method lists avoid becoming de facto rules?
- Should minimum requirements guide gluten labelling decisions?
- What analytical proof will be accepted by authorities and industry?

17:30 End of the first conference day
18:30 Joint evening event



After the Christmas market visit in Mainz, you are warmly invited to join our evening event for a relaxed and enjoyable time. Unwind with seasonal specialties while continuing the day's engaging discussions in a festive and comfortable atmosphere.

Book now

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

Wednesday, 2 December 2026

Timings are in
Central European Time CET.

Morning Session | 08:30 – 13:00 CET

08:30 Short address by the Chair (incl. CODEX CCMAS and eWG – where do we stand)
Bert Pöpping, FOCOS, Germany and Food Orbit, Portugal

Global perspective

08:45 Food allergen management: CODEX CCFL developments and the Australia & New Zealand best practice consensus (2025)

Simon Brooke-Taylor, Independent Consultant, Australia (virtual)

From theory to practice

09:15 Mastering allergen management: Strategies, standards and science
Sofia Morais, Group Regulatory Affairs Director, PURATOS, Belgium

09:45 Food allergen incident risk prevention – processes to reduce the risk of both accidential and avoidable cross contamination from allergens

- Implementing the RfDs proposed by FAO/WHO and having controls, cleaning, and analyses changed in order to comply with the RfDs

Zoë Shuttlewood, McCormick, UK

10:15 Practical experience of implementing QRA within Industry

Neil Buck, General Mills, Switzerland

10:45 Coffee break

Novel foods & emerging risks

11:15 Enhancing allergenicity risk assessment of innovative proteins in the EU: Insights from the updated EFSA guidance and scientific documents – requirements, knowledge gaps and research needs

Antonio Fernández Dumont, European Food Safety Authority (EFSA), Italy (virtual)

11:45 Novel foods in childhood nutrition: Emerging allergens and clinical implications

- Novel foods as potential emerging allergens, e.g. plant-based alternatives, insect proteins, fermentation-derived proteins, precision-fermented dairy alternatives
- What else could be considered as allergen? Processing-related factors like fermentation, etc.
- Clinical and regulatory implications, e.g. challenges in diagnosis, gaps in allergen labelling

Lara Meixner, Charité Berlin, Germany

12:15 Novel strategies and monitoring approaches for assessing allergenicity in novel and innovative foods

- Novel strategies for predicting allergenicity: Development of a ranking method and screening tools to assess the allergy risk of innovative proteins
- Monitoring the safe introduction of novel foods (MoSIN)

Kitty Verhoeckx, Utrecht University, The Netherlands

12:45 Summary of conference outcome
13:00 Lunch and end of the conference

Online Training

The EU Food Law Essentials

Safety, Labelling & Compliance in Practice

15 and 16 September 2026 | Online

Learning by doing: This training includes practical exercises.

www.akademie-fresenius.com/3951

Online Training

The EU Food Contact Legislation

Framework Regulation, Safety Assessment, Compliance, Case Studies

24 September 2026 | Online

Learning by doing: This training includes practical exercises.

www.akademie-fresenius.com/4072

On-site and in person or digitally via our Live Stream – the choice is yours!

Connect with your clients and partners, network with old and new acquaintances – and just enjoy the on-site event in Mainz.

Should you have missed the opportunity to secure one of our on-site places or prefer not to travel, you can follow the contributions and discussions from the location of your choice: Via our Live Stream!

Book now

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

Registration

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

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

DIE AKADEMIE FRESENIUS

Participation Fee:

€ 1,995.00 plus VAT on-site in Mainz

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.

€ 1,195.00 plus VAT Live Stream

Representatives of an authority or a public university are eligible for a reduced fee of **€ 695.00 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.**

www.akademie-fresenius.com/foodallergens

Book now

Do you have any questions?



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

The Organisers

For more than 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

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

Atrium Hotel Mainz
Flugplatzstr. 44, 55126 Mainz
Phone: +49 6131 491-0
Email: info@atrium-mainz.de
www.atrium-mainz.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.

Terms of Participation and Purchase: The registration fee includes the participation in the event, event documentation, and, in the case of on-site events, 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.

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. For our online events, cancellations or rebookings to another event will be accepted free of charge up to one week before the start of the event. In the event of later cancellations or non-login to the online event, no participation fees can be refunded. In this case, however, you will receive access to the documentation download after 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. During our online events, image and sound content is transmitted, which may originate from the speakers and from the participants. By registering, you agree that this content may be transmitted within the virtual event space. All participants are prohibited from recording this content. Further information can be found at: www.akademie-fresenius.com/dataprotection.

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