



3RD INTERNATIONAL CONFERENCE

FOOD ALLERGY FORUM

TOWARDS A FOOD ALLERGY-FREE WORLD

27-29 SEPTEMBER 2023 AMSTERDAM

PROGRAMME



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IN COLLABORATION WITH TNO CONTROLLING THE IMMUNE EXPOSOME PROGRAMME

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DAY 1 – WHAT ARE THE CHALLENGES WE ARE FACING?
WEDNESDAY 27 SEPTEMBER 2023

09:30 – 12:30	ILSI Europe Training Session Demystifying the risks on allergy risk assessment
13:00 – 13:15	FOOD ALLERGY FORUM – Opening of the 3rd international conference
13:15 – 14:15	OPENING SESSION Towards a food allergy-free world: looking back and forward
14:15 – 15:15	SESSION 1 Aspects of food allergy development
15:15 – 15:45	Networking break & poster viewing
15:45 – 17:05	SESSION 1 (continued)
17:05 – 17:35	COMPANY PITCHES Short presentations by sponsors/exhibitors
17:35 – 18:00	SPEED PRESENTATIONS Short presentations by selected poster presenters
18:00 – 19:00	Poster viewing & informal get-together

DAY 2 – WHERE ARE POSSIBILITIES FOR IMPROVEMENT?
THURSDAY 28 SEPTEMBER 2023

08:30 – 10:15	SESSION 2 Food allergen management: How can we assure safe food choices?
10:15 – 10:45	Networking break & poster viewing
10:45 – 12:45	SESSION 3 Food allergen management: How can we verify food safety?
12:45 – 14:15	Lunch break & poster viewing
13:00 – 14:00	WORKSHOP SCIEX LC-MS/MS for qualitative and confirmatory analysis of allergens
14:15 – 15:45	SESSION 4 Food allergy management and therapy
15:45 – 16:15	Networking break & poster viewing
16:15 – 17:15	SESSION 4 (continued)

DAY 3 – THE COMING DECADE: STEPS TOWARDS A FOOD ALLERGY-FREE WORLD
FRIDAY 29 SEPTEMBER 2023

08:45 – 10:15	SESSION 5 ILSI Europe – Food Allergy Task Force: 25 years developing allergen risk assessment and management
10:15 – 10:45	Networking break & poster viewing
10:45 – 12:45	FINAL SESSION Towards a food allergy-free world: looking back and forward
12:45	FOOD ALLERGY FORUM – Closing of the 3rd international conference

09:30 – 12:30



ILSI EUROPE TRAINING SESSION

DEMYSTIFYING THE RISKS ON ALLERGY RISK ASSESSMENT

As a participant in this training, you will also have the unique opportunity to join our Community of Practice. This platform allows you to stay informed on the latest updates on quantitative risk assessment and share your concerns with the experts on the topic. Please note: You can only follow the training if you are a registered conference participant. You can register for the training on the same registration form as for the conference.

During this training, ILSI Europe experts will clarify the methodologies of allergen quantitative risk assessment, ultimately improving decision-making on precautionary labelling. Participants will gain valuable insights into the potential risks posed to allergic consumers by unexpected allergen presence in food products and learn how to effectively mitigate these risks.

Confirmed presenters

- **Simon Flanagan**, Head of Speciality Analysis & Food Allergen Services at Mondelez International
- **René Crevel**, Director at René Crevel Consulting
- **Neil Buck**, Global Toxicology and Ecotoxicology Expert at General Mills
- **Benjamin Remington**, Managing Director at Remington Consulting Group BV

Programme

- 09:30 Introduction to ILSI & Guidance and Code of Practice (CoP)
- 09:45 Core principles
- 10:05 Communication across supply chains
- 10:25 Management of operations
- 10:45 Q&A
- 11:00 Coffee break
- 11:15 Management of incidents
- 11:35 Guiding Principles: politics, calculation of reference doses
- 11:55 Guiding Principles: consumption, form of contaminations
- 12:15 Q&A

13:00 Opening of the **FOOD ALLERGY FORUM** – 3rd international conference
Prof. Geert Houben – conference chair

OPENING SESSION

TOWARDS A FOOD ALLERGY-FREE WORLD: LOOKING BACK AND FORWARD

In 2019, on the last day of the 2nd international conference of the Food Allergy Forum, the following questions were addressed: *Where are we in 2025 in (i) protecting existing food allergy sufferers, (ii) curing food allergy, and (iii) preventing food allergy.* At the start of this conference, we will pick up where they left off and elaborate on: “How far are we now on the road to a food allergy-free world?”

Chair: Prof. Geert Houben, *TNO and University Medical Center Utrecht, the Netherlands*

13:15 **Protecting existing food allergy sufferers: where are we now?**
Prof. Samuel Godefroy, *Food Science Department, Laval University, Canada*

13:35 **Curing food allergy, where are we now?**
Prof. André Knulst, *Department of Dermatology and Allergology, UMC Utrecht, the Netherlands*

13:55 **Preventing food allergy: where are we now?**
Prof. Gideon Lack, *Department of Women and Children's Health, King's College London, UK*

SESSION 1

ASPECTS OF FOOD ALLERGY DEVELOPMENT

During the past decade, our knowledge regarding factors that play a role in the development of food allergy has increased. What do we currently know about the role of environmental factors, the microbiome, and resulting immune effects?

Chair: Prof. Johan Garssen, *Danone Nutricia Research and Utrecht University, the Netherlands*

14:15 **Chair's introduction**

14:20 **Food allergen bio-corona on microplastics**
Dr Dragana Stanić-Vučinić, *Center of Excellence for Molecular Food Sciences, University of Belgrade, Serbia*

14:40 **Microbes, mucus, and food allergy**
Dr Mahesh Desai, *Department of Infection and Immunity, Luxembourg Institute of Health, Luxembourg*

15:00 **Gut microbiome -omics in the field of food allergies**
Dr Ana G. Abril, *Department of Microbiology and Parasitology, University of Santiago de Compostela, Spain*

15:15 **Networking break & POSTER VIEWING**

WEDNESDAY 27 SEPTEMBER 2023

15:45 Edible insects as a novel source of food allergens

Dr Isabel Mafra, *REQUIMTE-LAQV, University of Porto, Portugal*

16:05 The role of skin barrier in developing IgE-mediated food allergy

Dr Marloes van Splunter, *Cell Biology and Immunology Group, Wageningen University & Research, the Netherlands*

16:25 Allergen-specific B cell responses in food allergy

Dr Willem van de Veen, *Swiss Institute of Allergy and Asthma Research, Switzerland*

16:45 Could the real Treg please stand up? The hunt for the elusive peanut allergy-suppressing T helper subset

Dr Victor Turcanu, *Department of Women and Children's Health, King's College London, UK*

COMPANY PITCHES & SPEED PRESENTATIONS

Chair: Dr Marty Blom, TNO, the Netherlands

17:05 Company pitches

Short presentations (5-minutes) by sponsors/exhibitors to inspire the audience to visit their booths
Gold Standard Diagnostics – Romer Labs – Sciex – Inbio – Nutrilab – R-Biopharm

17:35 Speed presentations

Selected poster presenters are given 5 minutes to present an overview of their research:

- **Long-term tolerance to cashew nut after low dose oral immunotherapy in preschool-aged children**
Lieke Barten, Paediatric Allergy Treatment Centre, Deventer Hospital, the Netherlands
- **Neglected wheat species as a source of hypoallergenic lines: Unlocking the potential through genetic exploration**
Dr Lisa Call, Department of Crop Sciences, University of Natural Resources and Life Sciences, Austria
- **Molecular dynamics simulation of allergens in food: An *in silico* approach**
Dr Amin Mousavi Khaneghah, Department of Fruit and Vegetable Product Technology, Institute of Agricultural and Food Biotechnology, Poland
- **Developing an ip animal model to predict sensitising capacity of novel food**
Behnaz Shafie, National Food Institute, Technical University of Denmark, Denmark

18:00 – 19:00

POSTER VIEWING & INFORMAL GET-TOGETHER

19:00 End of day 1

SESSION 2

FOOD ALLERGEN MANAGEMENT

How can we assure safe food choices? To answer this question, we need to know where the risks are, what influences food choices, and what we actually eat!

Chair: Lotte Neergaard Jacobsen, *Arla Food Ingredients, Denmark*

08:30 Chair's introduction

08:35 Expect the unexpected – food trends and challenges in allergen management

Ronald Niemeijer, *R-Biopharm, Germany*

08:55 Global patterns in food-induced anaphylaxis

Dr Paul Turner, *Department of Medicine, Imperial College London, UK*

09:15 Accidental food-allergic reactions: are people taking risks or simply misunderstanding allergen information?

Dr Rebecca Knibb, *Applied Health Research Group, Aston University, UK*

09:35 To eat or not to eat: adherence to dietary advice after food challenges

Dr Thuy-My Le, *Department of Dermatology/Allergology, UMC Utrecht, the Netherlands*

09:55 How much we eat: how to deal with consumption data in food allergen risk assessment?

Marie Meima, M.Sc., *TNO, the Netherlands*

10:15 Networking break & POSTER VIEWING

SESSION 3

FOOD ALLERGEN MANAGEMENT

How can we verify food safety? Once we know what we eat, we need to know what's in it!

Chair: Dr Bert Popping, *FOCOS, Germany*

10:45 Chair's introduction

10:50 AOAC Food Allergens Working Group: Development of guidance for method developers and end users
Dr Melanie Downs, *Food Science and Technology Department, University of Nebraska-Lincoln, USA*

11:10 Standardization of a reference prototype-based method to quantify food allergens in complex foods and compliance with reference doses: an outcome of the ThRAII project
Dr Linda Monaci, *Institute of Sciences of Food Production (ISPA-CNR), Italy*

11:30 Reliable immunosensing platforms for the multiplexed determination of major allergens
Dr Sergi Morais, *Department of Chemistry, Polytechnic University of Valencia, Spain*

11:45 Food allergen detection, a complete and versatile solution covering all rapid testing methods
Cristina Romero, *Gold Standard Diagnostics, Spain*

12:00 Expanding the scope of a routine LC-MS/MS approach to allergens testing
Dr Jianru Stahl-Zeng, *Sciex, Germany* / Daniel McMillan, *Sciex, UK*

SUBMITTED ABSTRACTS

12:10 Peptides, proteins, and conversion factors: how do they affect my measurement uncertainty?
Jørgen Vinther Nørgaard, *European Commission, Joint Research Center, Belgium*

12:20 Multi-allergen quantification in food using concatemer-based isotope dilution mass spectrometry: A collaborative study
Dr Maxime Gavage, *CER Groupe, Belgium*

12:30 Comparative study of egg and celery allergen ELISA and DNA kits in different food matrices
Dr Nathalie Smits, *Wageningen Food Safety Research, the Netherlands*

12:45 Networking break & POSTER VIEWING

13:00 – 14:00

WORKSHOP SPONSORED AND PRESENTED BY SCIEX

LC-MS/MS FOR QUALITATIVE AND CONFIRMATORY ANALYSIS OF ALLERGENS

Food allergies are the leading cause of anaphylaxis, an acute, potentially deadly allergic reaction. The prevalence and severity of food allergies are rising, with approximately 150 million people suffering from food allergies worldwide. Presently, there is no cure for food allergies, and sufferers must rely on the correct labelling of foods to avoid consuming allergens. Hence, developing sensitive and accurate analytical methods to screen for the presence of allergens in food products is necessary to prevent potentially life-threatening health problems for allergy sufferers.

The SCIEX vMethod applications for food allergen testing previously provided a workflow for sample preparation and LC-MS/MS detection of 12 distinct allergens, including egg, milk, almond, Brazil nut, cashew, hazelnut, pine nut, pistachio, pecan, walnut, peanut and soy, and for the quantification of gluten.

In 2021, the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act was passed in the United States. The FASTER Act requires all foods sold in the United States that contain sesame to declare it as an ingredient or state “Contains: Sesame” immediately after the ingredient list. After evaluating 24 different sesame peptides, 2 of the most sensitive peptides were selected and added to the SCIEX vMethod.

In this workshop, applications experts from SCIEX will discuss the challenges of developing and expanding the LC-MS/MS workflow and verifying it to the standards required to achieve its First Action Official Method (FAOM) classification from AOAC INTERNATIONAL.

SESSION 4

FOOD ALLERGY MANAGEMENT AND THERAPY

Characterising and curing the patient, where are we with that? And in the end... what is the food allergic patient's perspective on food allergen and allergy management?

Chair: Dr Todd D. Green, *DBV Technologies, USA*

14:15 Chair's introduction

14:20 Core Outcome Set for IgE mediated food allergy: What to measure?

Dr Daniel Munblit, *Division of Care for Long Term Conditions, King's College London, UK*

14:40 Immune signatures during oral food challenges

Dr Annette Kuehn, *Department of Infection and Immunity, Luxembourg Institute of Health, Luxembourg*

15:00 HMOs and immunomodulation: potential for the management of allergic disorders?

Prof. Johan Garssen, *Utrecht Institute for Pharmaceutical Sciences, Utrecht University and Danone Nutricia Research, the Netherlands*

15:20 Good food does exist: impact of specific food components on allergy

Prof. Harry Wichers, *Food and Biobased Research, Wageningen University & Research, the Netherlands*

15:45 Networking break & POSTER VIEWING

16:15 The potential role for epigenetics in the management and treatment of food allergy

Dr Jörg Tost, *Laboratory for Epigenetics & Environment, Centre National de Recherche en Génomique Humaine, CEA-Institut de Biologie François Jacob, France*

16:35 A new perspective on oral immunotherapy for food allergy, age matters?

Dr Ted Klok, *Paediatric Allergy treatment Centre, Deventer Hospital, the Netherlands*

16:55 Update on sublingual immunotherapy for peanut allergy

Dr Edwin Kim, *Department of Pediatrics, UNC School of Medicine, USA*

17:15 End of day 2

SESSION 5



ILSI EUROPE – FOOD ALLERGY TASK FORCE: 25 YEARS DEVELOPING ALLERGEN RISK ASSESSMENT AND MANAGEMENT

For more than two decades, the Food Allergy Task Force has followed an ambitious aim: to establish consensus among multiple stakeholders on science-based approaches for food allergen risk assessment and management. In this session, an overview of our most recent major projects as well as a roadmap of our new and future activities will be presented.

Chair: Prof. René Crevel, *René Crevel Consulting, UK*

08:45 ILSI Europe Food Allergy Task Force: a multistakeholder approach to address the risks in food allergen management to protect all consumers

Prof. René Crevel, *René Crevel Consulting, UK*

08:55 Allergenicity assessment of new protein-containing sources and ingredients

Prof. René Crevel, *René Crevel Consulting, UK*

09:15 Food allergen quantitative risk assessment (QRA): a multistakeholder approach to improve consistency in the application of QRA by food business operators

Dr Benjamin Remington, *Remington Consulting Group BV, the Netherlands*

09:35 How do we effectively manage allergens and communicate risk of products with PAL to the consumer with food allergies?

Dr Simon Flanagan, *Mondelēz International, UK*

09:55 Interactive Q&A

10:15 Networking break & POSTER VIEWING

FRIDAY 29 SEPTEMBER 2023

FINAL PLENARY SESSION

**TOWARDS A FOOD ALLERGY-FREE WORLD:
LOOKING BACK AND FORWARD**

Chair: Prof. Geert Houben, *TNO and University Medical Centre Utrecht, the Netherlands*

10:45 Chair's introduction

10:50 **FAO/WHO Expert Consultation on Risk Assessment of Food Allergens**

Dr Kang Zhou, Food Safety and Quality Unit, Food and Agriculture Organization of the United Nations (FAO), Italy

11:15 **PAL-ing around with allergens: analytical conundrums and legal predicaments – a dialogue.**

The FAO and WHO have released the expert view on food allergen reference doses and precautionary allergen labelling. The challenges faced by the food industry in regard to analytics and labelling will be discussed from the perspectives of a food analyst, a food lawyer, and a food manufacturer.

Dr Bert Popping, FOCOS, Germany

Cesare Varallo, Food Law Latest, Italy

Antje Preußker, Lebensmittelverband Deutschland, Germany

12:15 **Allergenicity assessment of novel foods, the way forward**

Dr Kitty Verhoeckx, Department Dermatology/Allergology, UMC Utrecht, the Netherlands

12:35 **Lessons learned on our journey towards a food allergy-free world**

Prof. Geert Houben, TNO and University Medical Center Utrecht, the Netherlands

12:45 **Closing of the FOOD ALLERGY FORUM – 3rd international conference**

Take your packed lunch to eat along the way!

Secretariat FOOD ALLERGY FORUM

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