Allergen Workshop
Event Overview and Agenda

Presented by Deloitte and the Illinois Institute of Technology's Institute of Food Safety Health

October 13, 2011

Deloitte Office
111 S. Wacker Dr.
29th floor ballroom
Chicago, IL 60606

Overview

In light of the recent passage of the Food Safety Modernization Act and the numerous allergen related recalls now is an excellent time to address one of the most daunting allergen control issues encountered from the Food Allergen Labeling Consumer Protection Act (FALCPA). Deloitte & Touche LLP and the Institute of Food Safety and Technology are pleased to co-sponsor this workshop to aid in the optimization of allergen management throughout the food industry to protect consumers and product brands.

This workshop will bring key subject matter experts together to discuss the rarely discussed facts about dry environment management of allergens balanced against operational, marketplace and regulatory demands. Colleagues will be divided into smaller working groups to discuss the key issues and develop recommendations on the next steps toward science based management programs.

Managing Allergens in Dry Manufacturing Facilities

Undeclared allergens appear to represent the number one reason for recalls in the US as reported at Recall.gov. Equipment cross contamination remains a significant contributing factor for these recalls. Manufacturing food products, such as nuts and bakery products, in an environment where wet sanitation is not favored, presents a real dilemma for sanitarians such as accurate product labeling, customer satisfaction and regulatory compliance. Introducing water into a "dry" production facility will allow a more complete removal of residual allergenic proteins adhering to all surfaces including ventilation systems. However, it will also allow the microbial pathogen population to flourish, thereby presenting an even greater risk for allergen-sensitive consumers. A number of methods and tools are used by food manufacturers to dry clean equipment and processing lines, but their efficacy in allergen removal has not been determined. As a result, the use of "may contain" labeling by manufacturers has increased. In addition, some overseas regulatory agencies are testing for allergens not identified on the label of breaded products. Between advisory labeling, more finished product testing and increased consumer concern, manufacturers are being asked by their customers or their own sales/marketing departments to dedicate production lines to make products free from most if not all of the "big eight" allergens.

Agenda

Thursday, October 13, 2011

Time	Agenda Item	Speaker
7:00 a.m.	Continental Breakfast	
8:00 a.m.	Welcome and Introductions	Dr. Craig Henry, Deloitte & Touche LLP an Tong Jen Fu, FDA, Institute for Food Safet Health

8:10 a.m.	Managing Food Allergens: Approaches to validating sanitation	Dr. Joe Baumert, FARRP, Lincoln, Nebraska
8:40 a.m.	Managing Food Allergens: FDA perspectives	Dr. Steve Gendel, Allergen Coordinator, FDA
9:10 a.m.	Managing Food Allergens: USDA/FSIS perspectives	Dr. Dan Engeljohn, Deputy Assistant Administrator, USDA/FSIS
9:40 a.m.	The Challenge: Sanitizing food plants without water/Microbes versus Allergens	Dr. Katie Swanson or Ecolab colleague, Minneapolis, MN
10:10 a.m.	**BREAK**	
10:30 a.m.	Efficacy of Different Dry Cleaning Methods for Removing Allergenic Foods from Food-Contact Surfaces –	Dr. Lauren Jackson, FDA
11:00 a.m.	"Allergen Management – A Regulatory Perspective"	Mark Collins Esq., McCain Foods, Chicago, IL
11:30 a.m.	Managing Allergens During Cereal Production	Mark Domanico or Kellogg colleague, Kellogg's, Detroit, MI
12:00 p.m.	**LUNCH**	
1:00 p.m.	Breakouts	
4:15 p.m.	Team Reports	
5:15 p.m.	Wrap up	
5:30 p.m.	Adjourn	

Questions to be addressed by participants in breakout sessions

1. Using today's science based technology, can sanitation, ventilation controls, and control of foot traffic minimize allergen cross contamination to justify no allergen labeling?
    a. When, if ever, should a dry manufacturing environment be subjected to a wet sanitation program?
    b. Does the change in microbiological pathogen levels escalate the risk to the consumer if water is introduced in a dry manufacturing environment?
2. Under what conditions are dedicated processing lines warranted or feasible?
3. What is the value of optimum ingredient control programs to minimize the incidence of undeclared allergens in food?
4. What is the value of manufacturing "allergen free" formulations right after a full sanitation cycle with allergen containing formulas scheduled at the end of the day?
5. What is the value of allergen testing programs to validate sanitation programs as well as the presence or absence of allergens in ingredients as well as finished products?
6. When should customers accept advisory labeling and under what conditions is it warranted?
7. What is being seen in terms of customer trends / preferences related to allergen management?

The Institute for Food Safety and Health (IFSH) is a one-of-a-kind applied food research institute that provides stakeholders in government, industry and academia the opportunity to develop and exchange knowledge and expertise to address key issues in food safety, food defense and nutrition. Located at the Illinois Institute of Technology's (IIT) Moffett Campus in Bedford Park, IL, IFSH is also home to the FDA CFSAN Division of Food Processing Science and Technology. **For more, visit www.iit.edu/ifsh**

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