

# WORKSHOP ON FOOD ALLERGEN MANAGEMENT

Bologna, 23 November 2017



The workshop aim is to provide participants with a knowledge and understanding of food allergen management through short user-friendly lectures, hands-on practical, panel discussion with experts, Q&A and trouble-shooting sessions.

#### **Topics:**

- food allergen management
- new allergen management tools
- · validation and verification methods
- new reference materials
- introduction to analytical methods
- socio-economic aspects
- panel discussion on: labeling, comparability of results, communication and the future of allergen management
- practical session with rapid tests

The workshop will be mainly held in Italian but material will be available in English as well and a certificate of attendance will be provided to participants.

## **Programme:**

Two half-day sessions.

#### What:

Do you want to have an *introduction to food allergy management* with international experts?

Are you looking for up-to-date information on *new management and validation methods*?

What are the *methods* for food allergy testing?

What are the new validated *reference materials*?

How can you trust and read the laboratory test results?

What are the *new analytical techniques*?

Do you want to test the presence of allergens with a simple kit assisted by a lab technician?

#### Where:

Università di Bologna Facoltà di Agraria, Via Fanin 44 40127 Bologna - Tel. 051 2096515

#### PART 1 - FOOD ALLERGENS: MANAGEMENT AND RISK EVALUATION (9:30-13:00)

9:00-9:30 Registration

9:30-9:50 **Introduction. The fundamentals of food allergen management** (in English) - Roland Poms (MoniQA)

9:50-10:20 **Food allergen risk management** (in Italian) – Luca Bucchini (Hylobates)

10:20-10:45 *The socio-economics of food allergens* (in English) – Ronald Niemeijer (*R-Biopharm*)

10:45-11:00 Allergen risk evaluation (*iFAAM*) (in Italian) – *Hylobates* 11:00-11:15 Coffee break

11:15-11:45 How can you trust lab results? What do numbers say? New reference materials (in English) - Roland Poms (MoniQA)

11:45-12:15 Panel discussion: *labels*, *comparability of results*, *communication* 

12:15-12:45 Panel discussion: *the future of* 

allergen management 12:45-13:00 Conclusions

# PART 2 - FOOD ALLERGEN MANAGEMENT: RAPID TESTS (14:00-18:00)

13:30-14:00 **Registration** 

14:00-14:25 *Welcome. Key messages from Part I* (in English) - Roland Poms (*MoniQA*)

14:25-14:45 How do laboratories work?

- International laboratory

14:45-15:00 *Instructions and tips on* how to run allergen tests - (in English)

- Roland Poms (MoniQA)

15:00-16:00 **Practical exercise (part 1)** 

- Roberto Comitti (R-Biopharm)

16:00-16:15 Coffee break

16:15-17:15 **Practical exercise (part 2)** -

Serena Leardini (Romer Labs)

17:15-17:45 Trouble-shooting and Q&A

17:45-18:00 *Conclusions* 

## **Registration and Information:**

In order to participate to the workshop, please fill in the registration form and send it by email to <a href="mailto:francescabucchini@hylobates.it">francescabucchini@hylobates.it</a> by 20 November 2017 and pay the registration fee through a bank transfer.

**Regular** registration fee: Half day/full day €120/€170 **MoniQA members** registration fee: Half day/full day €100/€150

**Students** registration fee: Half day/full day €70/€100

The participation fee (VAT included) also includes lunch. There are discounts for participants from the same company (20% on the second registration fee).

In the bank transfer please specify: FOOD ALLERGEN MANAGEMENT Part 1 and / or Part 2
Name and surname of the participant





#### **Registration Form:**

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	Name
	Surname
	Role
	Email
	Phone/Mobile
	FHORE/MODILE
	<u>Company</u>
	<u>Billing address</u>
	City
	ZIP code
	VAT no.
	V/11 110.
	Phone
	Fax
	<u>Privacy</u>
	I hereby authorize Hylobates Consulting S.r.l. to process my personal data
	according to law no. 196/03 for attending
	the workshop and receiving information
	and materials related to it.
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