



Food Allergen Control Workshop

Ingredient Sourcing
Detection and Labelling
March 9-11, 2015



DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

National Institute of Food Technology Entrepreneurship and Management
(Deemed to be University (De-novo Category) under section 3 of the UGC Act, 1956 and
An Autonomous Institution under Ministry of Food Processing Industries, Govt. of India)
Plot No 97, Sector 56, HSIIDC, Kundli 131028 Sonapat, Haryana, INDIA

Food Allergy Research and Resource Program (FARRP): Dept. of Food Science & Technology; University of Nebraska—Lincoln, USA; Steve Taylor and Joe Baumert, Co-Directors. <http://farrp.unl.edu/>

R-Biopharm AG: Clinical diagnostics, Food and Feed Analysis; Darmstadt, Germany. <http://www.r-biopharm.com/>

KEY TOPICS FOR THE WORKSHOP

- Source Raw Materials to control allergenic ingredients for some products
- Quality Control procedures for manufacturing
- Accurate Labelling for ingredients including **ALLERGENIC** ingredients
- Detection of allergenic ingredients when needed with ELISA or Lateral flow



About NIFTEM

National Institute of Food Technology Entrepreneurship and Management (NIFTEM) is a Deemed-to-be university under De-novo category. It is an Autonomous Institution set up by the Ministry of Food Processing Industries, Government of India as a Rs. 500 crore (US \$125 million) project in a sprawling campus of 100 acres located near Delhi NCR at Kundli, Sonapat, Haryana as an apex world-class institute of global standards in Food Technology Entrepreneurship and Management. The institute will cater to the needs of various stake holders, entrepreneurs, industry, exporters, policy makers, the government and the existing institutions. NIFTEM's mandate is to work as "Sector Promotion Organization" & "Business Promotion Organization" of the food processing sector.

Major objectives of the NIFTEM are

- One Stop Solution Provider
- Skill & Entrepreneurship Development
- Facilitating business incubation services with its ultra modern pilot plants
- Conducting Frontier Area Research
- Developing world class managerial talent
- Knowledge repository
- Up-gradation of SME Clusters
- Promoting cooperation and networking

About FARRP

FARRP was established in 1995 as an industry-funded consortium and cooperative venture between the University of Nebraska and seven founding industry charter members. Today, FARRP has more than 80 member companies, more than one dozen staff members and several graduate students. There are two primary missions:

Mission #1:

Develop and provide the food industry with credible information, expert opinions, tools, and services relating to allergenic foods.

- Develop, evaluate and improve analytical methods for the detection of allergen residues in foods
- Provide confidential analytical services for the food industry
- Provide training and consultation for the food industry in the areas of allergens, sanitation and food safety protocols
- Compile and provide access to food allergy literature database
- Assist the food industry and related companies with the regulatory aspects of allergens.

Mission #2:

Develop and provide the agricultural biotechnology industry with credible information, expert opinions, tools, and services relating to novel foods and food ingredients including genetically modified products.

FARRP works in collaboration with public health authorities, consumer groups, and the food industry worldwide to help establish threshold action levels for allergens.

About R-Biopharm AG

R Biopharm is a leading developer of test solutions for food & feed analysis and clinical diagnostics. In both sectors, the R-Biopharm test kits offer high precision and accuracy, key requirements where patient and consumer health is at risk. The company offers a consistently impressive range of approved immunological, enzymatic and microbiological test kits for the detection of residues, food constituents and microbiological contaminants. The use of R-Biopharm tests to test for mycotoxins, hormones, antibiotics, genetically modified material, specified risk material, allergens and pathogens is fast, reliable and cost effective.

The products have been designed and developed primarily for immunoassay platforms. Additional test formats include PCR, Lateral Flow, Immunoblots, Immunofluorescence Assays, Immunoaffinity columns or Card Tests. RIDASCREEN®, RIDA®, PREP®, EASI EXTRACT, and PentoCheck® were world-wide recognized trademarks of R-Biopharm. The company has subsidiaries in USA, UK, France, Italy, Latin America, Brazil, China, Spain, Australia and India as well as by a worldwide extensive network of more than 100 distributors. Trilogy Analytical Laboratory, the worldwide largest mycotoxin laboratory belongs to the R-Biopharm Group. Together with service, standards and reference materials it completes the food & feed analysis product portfolio.

About the Allergen Control Workshop

Food allergies and celiac disease both affect less than 8% of the population. However, both food allergy and Celiac Disease have become major issues for new foods and food ingredients in most industrialized countries. A precise estimate of prevalence is not possible. In the U.S. the prevalence of those with IgE mediated food allergies is thought to be between 4% and 8% of the general population, with higher prevalence in young children who are most often allergic to cow's milk or eggs. The prevalence of IgE mediated allergy in India is thought to be lower. However, there have only been a few relatively restricted studies estimating prevalence of food allergies in India from relatively small populations. The results suggest IgE allergies are less common than in the U.S., but also that there are some clear differences in food allergy sources as would be expected from different diets. Allergies to young children are probably similar though, to cow (and buffalo) milk and eggs. Importantly, dietary changes in India and immigration to western countries seem to be causing food allergies that are similar to those experienced in the U.S. and Europe. IgE mediated allergy is primarily an acute disease that causes mild symptoms for some, while severe asthma or anaphylactic shock and death in the most severely affected. Urgent medical treatment is needed for those with severe reactions, but these reactions can be prevented by avoiding exposure for those with specific allergies.

The prevalence of celiac disease (CD), an auto-immune disease triggered by genetically restricted T-cell inflammation to gluteins (gliadins and glutenins) of wheat, barley and rye grains, is thought to be similar in the U.S. and India (approximately 1% of the general population). Symptoms of CD are generally chronic and may manifest as failure to thrive in young children, gastrointestinal pain, bloating, diarrhea, anemia, and if not managed, can lead to rickets and are associated with increased incidence of lymphoma and certain auto-immune diseases such as diabetes.

Who Can Participate

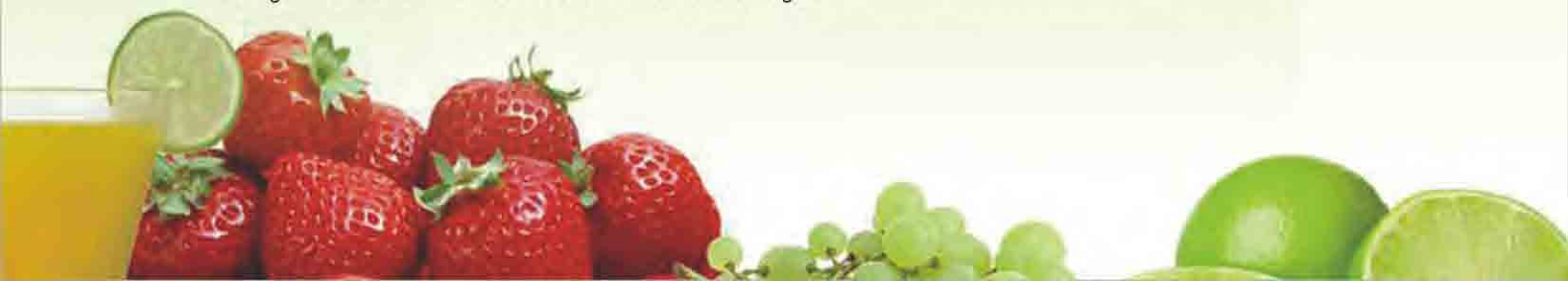
The workshop will provide excellent opportunities to interact with the experienced and eminent professionals working in the areas of food allergens in academia as well as industries. An individual working in the food industry, policy makers from the government departments, professionals from the ingredients sector, equipment and laboratory instrument manufacturers, consultants, marketing, quality assurance and quality control, sanitarians, dieticians, faculty members, and scientists from research institutes, universities, R&D institutions, public relations and crisis management team, entrepreneurs and business operators from core and allied sectors of food processing industry in India and abroad can participate in this workshop.

Registration Fee

Candidates can register for Symposium; workshop and Symposium cum workshop.
Fee break up is as under:

Category	Fee Structure (INR)		
	Symposium	Workshop	Symposium cum workshop
Academicians, Scientists, Researchers	3000	5000	8000
Students, Research Scholar	2000	3000	5000
Industry Personals	3000	7000	10000
Overseas Participants	\$100	\$200	\$300
Accompanying Delegates			
National		3000	
OverSeas		\$150	

**For on the spot registration; Rs 1000 would be charged over and above the amount mentioned under each category.
The registration fee does not include accommodation charges*



Sponsorship

Opportunities are available for organizations, industry and others to join as sponsors and promote their corporate image. The sponsorship charges are:

Sponsorship	Contribution INR (Lakh)	Contribution Dollar
Gold Partner	3.00	5000
Silver Partner	1.80	3000
Bronz	0.90	1500
Inaugural/Valedictory Session Partner	1.50	-
Lunch/Dinner Partner	1.50	-
Inaugural Tea Partner	0.75	-
Breakfast/High Tea Partner	0.75	-
Technical Session Partner	0.75	-
Morning/ Evening tea	0.50	-

Sponsorship in the form of other support and assistance besides financial contribution is also invited; for details the coordinator of the workshop may be directly be contacted.

Exhibition Stalls

A limited number of table space/ exhibition stalls are available near workshop venue for display of products/ machinery/equipments/brochures etc. Interested organization may book table space / exhibition stall in advance by making payment as given below.

Exhibition stall (of about 10 sq. mt will be provide near workshop venue, along with two table and 4 chairs):	Rs. 50,000/-
Table Space (One Table and two chairs will be provided near workshop	Rs. 15,000/-

Theme Areas

Symposium

(Monday 9 March and Tuesday 10 March, 2015)

- Food allergies / food intolerances
- Risks of exposure to allergens and importance to the food industry
- Celiac disease, causes and prevalence
- Food ingredients in India for consumption and for exports
- Food allergy prevalence in India, and allergens
- Food allergen perspective of the allergic consumer and family
- Food allergen labelling, precautionary labelling
- Food allergen detection methods and validation
 - Qualitative tests
 - Quantitative tests
- Celiac disease and detection of glutens and gliadins
- Food sourcing in India
- Processed foods and meeting international guidelines







Workshop (9 March, 2015)

- Practical application of detection methods, sampling plans and allergen control plans
- Labelling issues for India and for exports

S.No.	Accommodation	Per day charges (INR)
1.	Luxury hotels	6000-9000
2.	Business hotels	3500-6000
3.	Budget hotels	2500-3500
4.	Guest House	1000 per person*
5.	Student accommodation	200 per person*

* shared accommodation

Hotels are available near the venue. Guest house accommodation will be available at NIFTEM on first come first serve basis. Accommodation on behalf of the delegate would be booked by the organizing committee only after receiving a draft of tariff for two days. Kindly fill the accommodation form available at the website before October 15, 2014

Payment Options

Demand Draft/ Direct Deposit in the bank.

Account Name	NIFTEM Conference
Bank Name	State Bank of India
Branch	NIFTEM, Campus Kundli
Branch Code	15479
Account Number	32565106213
IFSC Code	SBIN0015479
SWIFT Code	SBININBB231



CONTACTS FOR ORGANIZERS



Dr. Ashutosh Uppadhyay
Associate Professor
91- 9034022694
ashutosh.ft@gmail.com



Dr. Prodyut K Paul
Associate Professor
91-8395909761
paul.niftem@gmail.com



Dr. Komal Chauhan
Assistant Professor
+ 91- 9466000672
komal.niftem@gmail.com

CONTACTS FOR CO-ORGANIZERS



Dr. Joe Baumert
Co-Director FARRP
+1 402 472-4484
Jbaumert2@unl.edu



Dr. Rick Goodman
Professor – FARRP
+1 402 417 5549
rgoodman2@unl.edu



Dr. BJ Desai
M.D. R-Biopharma
Neugen Pvt Ltd
bj.desai@r-biopharm.in

For consultancy division visit [www.niftem .ac.in](http://www.niftem.ac.in)

Chief Patron

Sh. Siraj Hussain, IAS
Secretary, Ministry of Food Processing Industries, Govt. Of India

Patron

Dr. Ajit Kumar, Vice Chancellor, NIFTEM
Mrs. Anuradha Prasad, Joint Secretary, MoFPI

Organizing Committee

Chairman

Dr. Ajit Kumar, Vice Chancellor, NIFTEM

Members

Sh. Sushil Kumar, Registrar, NIFTEM
Prof. Ashok Dhawan, Dean (Academics), NIFTEM
Prof. Manjit Aggrawal, Dean (Research), NIFTEM
Prof. A.K. Suryavanshi, Dean (Student Welfare), NIFTEM
Dr. Ashutosh Upadhayay, Associate Dean (Academics), NIFTEM
Dr. Vijendra Mishra, Associate Dean (Student Welfare), NIFTEM
Dr. Neela Emanuel, Associate Professor, NIFTEM
Dr. Kalyan Das, Associate Professor, NIFTEM
Dr. Sanjay Bhayana, Associate Professor, NIFTEM
Dr. Vikas Saxena, Associate Professor, NIFTEM

Coordinator

Dr. Ashutosh Upadhayay
Head, Department of Food Science and Technology, NIFTEM
Mob No. : +91- 9034022694, ashutosh.ft@gmail.com

Co-coordinator

Dr. Prodyut Kumar Paul
Associate Professor, Department of Food Science and Technology, NIFTEM
Mob No. : +91- 8395909761, Email: paul.niftem@gmail.com

Secretary (Organizing)

Dr. Komal Chauhan
Assistant Professor, Department of Food Engineering, NIFTEM
Mob No. : ++91-9466000672, Email: komal..niftem@gmail.com

Secretary (Exhibition)

Dr. Rupesh Chavan
Assistant Professor, Department of Food Science and Technology, NIFTEM
Mob No.: 91- 9215674033, Email: rupeshchavan.niftem@gmail.com

Secretary (General)

Sh. Sunil Kr. Sinha
Consultant, NIFTEM
Mob No.: +91 9911499640, Email: sunil.sinha6@gmail.com



National Institute of Food Technology Entrepreneurship and Management

NIFTEM Campus, Plot No. 97, Sector-56, HSIIDC Estate, Kundli-131028
Distt. Sonapat, Haryana-131028, India
Phone: 0130-2281000; Fax: 0130-2219772
Website: www.niftem.ac.in