

## **Food Chemical Hazards and Food Allergy PDG**

**Members Present:** Ken Davenport, Timothy Adams, Patrice Arbault, Richelle Beverly, Jack Cooper, Kevin Edwards, Anthony Flood, Steven Gendel, Craig Henry, Alison Krestser, Linda Leake, Matthew Moore, Mark Moorman, Gale Prince, Gary Pruitt, Michael Roberson, Wilson Rumbelha, Helen Taylor and Dan Thompson.

**Board/Staff Members Present:** Linda Harris.

**New Members:** Gerard Ruth, Eric Moorman, Jim Loseke, Frank Spiegelhalter, Indaue Mello and Stacey Willson.

**Visitors/Guests:** Jennifer Jobrack, Pancita Mandalili, Ray Collins, Stephanie Masiello, Cao Shiping, Dyah Kusumastvti, Rosnizam Ismail, Abdul Ghani Abusamah and Ning Ma.

**Meeting Called to Order:** 8:34 a.m., Sunday, July 28, 2013.

**Recording Secretary of Minutes:** Anthony Flood (standing in for Vice Chair Ravi Ramadahar).

### **Old Business:**

- Read anti-trust statement.
- Minutes of the 2012 PDG meeting accepted with no amendments based on vocal polling.
- Linda Leake described the final steps to the Time Capsule and circulated a card to be signed for the PDG to open in 2111.
- Review of approved symposia and workshop proposals for 2013 from this PDG for this annual meeting [and symposia related to the Food Chemical Hazards and Food Allergy PDG mission – this note was added after a question by Mark Moorman regarding whether all of the listed Symposia were from our PDG or if it was just related to Chemical Hazards and Allergens].

### **Monday:**

**8:30 a.m. – Chemical Risk Assessment 101: A Better Understanding of a Complex Subject Made Easier** – Jena Roberts, Alison Kretser, Mark Moorman and Anthony Flood.

**8:30 a.m. – From Grapes to the Glass: Food Safety Issues That Affect Wine throughout the Production Chain** – Linda Leake, Patrice Arbault and Evan Chaney

**10:30 a.m. – Persistent and Ongoing Food Allergen Challenges: Labeling, Detection and Control** – Ken Davenport, Steven Gendel, Joseph Baumert and Douglas Marshall

### **Tuesday:**

**1:30 p.m. – Beverage and Water, Dairy, Non- microbial Food Safety, Risk Assessment** – Ruth Petran and Alejandro Amezcua.

**3:30 p.m. – Microbial and Chemical Hazards in Veal: Identification of Contributing Factors, Data Gaps and Solutions – John Johnston**

**Wednesday:**

**1:30 p.m. – Preserve This! Novel Preservatives and Applications in Acid and Acidified Foods – Jena Roberts, Fred Breidt, Emilia Rico-Munoz and Margarita Gomez**

**Call for Additional Old Business:** No additional business was raised.

**New Business:**

- Guest Speaker: Jennifer Jobrack, Director of Major Gifts and Regional Advocacy, Food Allergy Research & Education (FARE):

Jen gave an overview of the new organization following the merger of FAAN and FAI. Jen described efforts to legislatively require epi-pens and epi-pen training for schools, ambulances, and other public locations. There is an ongoing allergen training program in collaboration with the National Restaurant Association that will be launched next week. She gave customer perspective on allergen thresholds and the difficulty in changing the perspectives of families affected by food allergies after 30 years of training them on strict avoidance. Polling data indicated that 2/3 of FARE members were not in favor of thresholds even the levels were set at a point where no allergic reactions would result. Jen described FARE's mission in terms of their research support, advocacy, and education.

Mark Moorman asked "what can the PDG do to help?" Answer was to provide an open dialogue, information on manufacturing practices, and to pursue consistency & accuracy in label language. Jen offered to share data from FARE regarding customer perspectives on allergen thresholds and their interpretation of advisory labeling.

A question from the audience was raised regarding whether the responses would be different if the supplier in question was a small, local company vs. a large corporation.

- Linda Harris gave a welcome and brief presentation from the Board regarding the IAFP Foundation, record attendance, webinars, new PDGs, and to collaborate on symposium.
- Ken reviewed the goals for 2014 – what do we need to do as a PDG?

Ken Davenport introduced a Potential Webinar Series based on output from the April Teleconference. In the teleconference, Gale Prince had recommended a series regarding Intentional Economic Adulteration. This could be a series of webinars potentially starting after IAFP 2013 and running through the spring to lead up to a workshop ahead of the 2014 Annual Meeting.

The members added more potential topics and thought that this could evolve into a full symposium or a handful of webinars that would lead into the symposium in the 2014 Annual Meeting.

- Gale Prince could give an introduction to Economic Adulteration
- John Spink (MSU) potential speaker on the motivation and psychology of why people adulterate food
- Gale Prince could give a profile of what foods are targets for adulteration and what chemical additives could potentially be used
- A speaker (TBD) could discuss detection technologies that could be utilized to detect economic adulteration
- Current knowledge of existing adulteration cases & lessons learned
- Counterfeit products (labels, trademarks, labels) –can link into allergen risks, etc.
- Link with international PDG
- Preventative controls in supply chain to prevent this
- International/global marketplace

Tony suggested that either a talk or a separate symposium around Prop 65 (Jim Coughlin, Tony) based on the attendance and response to the Chemical Risk Assessment 101 symposium scheduled for Monday July 29, 2013. There were some specific comments around Webinars:

- Webinars require a lead time of 3 months or so. It should not exceed an hour, 2 speakers at most.
- Question was raised about the cost for the webinars. The answer from the membership was that the specific cost was based on staff time.
- There was a question by Craig Henry if this should focus on intentional adulteration or un-intentional
- Gale Prince & Craig Henry to plan webinar and submit symposium idea.

Steve & Tony suggested a symposium regarding US regulatory vs EU regulatory perspectives, similarities and differences & communication back to the public Ex. Allergens. Steve & Tony will coordinate with International PDG and Food Law PDG.

In 2014 ILSI will support a Food & Chemical Safety Symposium – ILSI's August Conference call to flesh out the details.

There was a comment that chemical contaminants are required and that this is important for QA/QC and is, therefore, relevant to the IAFP membership.

Gale Prince stated that the #1 reason for rejected imports is chemical adulteration, not micro. There is an opportunity for a Symposium on Chemical Hazards in Imported Foods

- Antibiotics
- Pesticides
- Allergens (undeclared)
- Detection, prevention, & controls

Potential symposium around allergen thresholds – (Steve Gendel, Patrice Arbault)

- Customer perspectives
- Industry perspectives

- What is the meaning of threshold
- FDA perspective
- Current science on thresholds for response
- Current science for limits of detection
- Sampling method & non-homogenous distributions of allergens

Ken raised again the objective of “How do we get toxicologists”

- We had started a task force and developed a list of universities with a strong toxicology/food emphasis. Linda Leake suggested that the best way of driving this is through direct contact.
- A concern was getting a person onto the program/ symposia selection committee...Michael Roberson is already on the program committee.

The members contributed signed business cards to Linda Leake for the Food Chemical Hazards and Food Allergy PDG time capsule and sealed.

**Recommendations to the Executive Board:** None.

**Next Meeting Date:** IAFP 2014, Indianapolis, IN.

**Meeting Adjourned:** 10:03 a.m.

**Chairperson:** Kenneth R. Davenport.