



**Food and Agriculture  
Organization of the  
United Nations**



**World Health  
Organization**

**Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens –  
reference dose(s) for cereals containing gluten or gluten**

*FAO HQ, Rome, Italy, 3 – 7 November 2025*

**Experts participating in the meeting**

*Published in October 2025*

**Background information**

At the request of Codex, FAO and WHO held a series of expert meetings on the risk assessment of food allergens since 2020 and published the meeting reports, including Part 1: Review and validation of Codex Alimentarius priority allergen list through risk assessment; Part 2: Review and establish threshold levels in foods for the priority allergens; Part 3: Review and establish precautionary labelling in foods of the priority allergens; Part 4: Review and establish exemptions for the food allergens; Part 5: Review and establish threshold levels for specific tree nuts (Brazil nut, macadamia nut or Queensland nut, pine nut), soy, celery, lupin, mustard, buckwheat and oats.

In response to the request from Codex for scientific advice on reference dose (s) (RfDs) and concentration for cereals containing gluten and gluten, FAO and WHO are convening an expert consultation to provide recommendation on the level of RfDs and concentration for cereals containing gluten and gluten.

**List of experts**

The following list of experts is proposed for this meeting. Please find below their bio-sketches. If you have any comments, please contact us at [kang.zhou@fao.org](mailto:kang.zhou@fao.org) and [food\\_allergens@who.int](mailto:food_allergens@who.int) no later than **15 October 2025**.

**Hongbing Chen**

Hongbing Chen, PhD, Professor. Sino-German Joint Research Institute, State Key laboratory of Food Science and Resources, Nanchang University, China. A member of National Special Support Program for High-level Personnel Recruitment. Group leader of innovation team on food allergy in key areas of Ministry of Science and Technology of the People's Republic of China. Visiting scientist in Okayama University, Japan, Wageningen University, the Netherlands and the University of Georgia, USA. Member of FAO/WHO Expert Consultation on Risk Assessment of Food Allergen. Member of the Expert Advisory Committee of China National Codex Committee. Vice Director of Allergy Medicine Committee of Chinese Research Hospital Association. General secretary of Jiangxi Society of Food Science and

Technology. Research focus on food allergy and celiac disease. His work filled the gaps in epidemiological data of celiac disease in China. Moreover, his works have directly promoted the establishment of Jiangxi Province Key Laboratory of Food Allergy, Jiangxi Province Food Engineering Research Center of Special Medical Purposes Intended for Allergic Population and Research Center for Diagnosis and Treatment of Celiac Disease in Xinjiang Uygur Autonomous. Additionally, he is (co)author more than 400 peer-reviewed research papers on food allergy, where more than 200 papers were cited by SCI.

#### **Carolina Ciacci**

She is a full professor of gastroenterology, University of Salerno, Italy. She is also the vice-president, Ethical Committee Campania and the chair of Gender & Diversity Task Force, United European Gastroenterology. Her Researcher ID is A-2594-2012 and the ORCID is 0000-0002-7426-1145. She is the chief of Gastrointestinal Unit, Endoscopy and Bleeding Center; the head of Gastrointestinal Immunology Center for the Study of Celiac Disease, Inflammatory Bowel Diseases, and Food Intolerances; the chief of Liver Transplant Follow-up Clinic, San Giovanni di Dio e Ruggi d'Aragona University Hospital, Salerno, Italy; the director, Specialty School in Gastrointestinal Diseases, University of Salerno and the coordinator of Specialty Schools of the Department of Medicine, Surgery, and Dentistry, University of Salerno. Her research fields include basic and clinical research in gastroenterology and immunology, Clinical trials: Principal Investigator, local PI, or co-investigator in numerous studies on celiac disease, therapies for irritable bowel syndrome, and inflammatory bowel diseases.

#### **Melanie Downs**

Melanie Downs is an Associate Professor affiliated with the Food Allergy Research & Resource Program in the Department of Food Science and Technology at the University of Nebraska-Lincoln. Her research primarily focuses on the proteomics of allergenic foods, including the identification, characterization, and detection of food allergens using mass spectrometry. To this end, Dr Downs's research program employs MS methods to investigate how food processing operations impact allergen proteins. In addition, Dr Downs has led the development of targeted MS methods for the quantification of food allergen proteins in complex, processed food matrices. Dr Downs also has expertise in the development and evaluation of immunoassay methods for food allergen analysis and the assessment of food allergen controls. In addition to research, Dr Downs also works with the food industry on a number of aspects of food allergen management, including development of allergen control programs, validation of allergen preventive controls, and application of food allergen detection methods.

#### **Geert F. Houben**

Geert Houben is Principal Scientist Food Allergy and Immunotoxicology at the Netherlands Organisation for Applied Scientific Research TNO, a public law-regulated research and technology organization in the Netherlands. Additionally, he is Professor of Food-borne Risk Factors for Allergic and Inflammatory Diseases at the University Medical Center Utrecht and the Faculty of Medicine of the Utrecht University, the Netherlands. Prior to his current positions, he has had various research and management positions at TNO and various research positions at the University of Utrecht and the University Medical Center Utrecht, the Netherlands. Geert has had the managerial and scientific responsibility for the TNO Food Safety research and services for many years prior to choosing to focus on his scientific career since 2014. He was trained as a Biologist and Toxicologist and did his PhD in food immunotoxicology. His major scientific specializations are food allergy, food and feed toxicology and immunotoxicology, and particularly risk assessment in these areas. In the early years of this century, he was the first to pioneer

in the development and application of probabilistic risk assessment principles in food allergy and his team has been world leading in this area since then.

#### **Jasmine Laci-Lee**

Jasmine is a food safety expert with over 25 years industry experience, and is the current Director – Food Science Centre at Merieux NutriSciences AQ. Her roles have spanned laboratory, quality, and food safety management for Lactalis, Coca Cola Europacific Partners and commercial laboratories in Australia. With a keen interest in integrating analytical outcomes into production processes, she collaborates with domestic and international organisations to enhance food safety practices, using her industry experience to solve problems and mitigate risk. She is considered an industry expert in the field of food allergen management and risk assessment, having developed and led allergen management strategies in manufacturing environments since 2000.

Her dedication to advancing food safety extends to her voluntary leadership roles, including director of the Allergen Bureau since 2018 and President and Board chair since 2021. She holds positions on the AIFST Scientific and Technical Advisory committee, FSANZ Allergen Collaboration Steering Committee, NATA Life Sciences Accreditation Advisory Committee, AOAC Food Allergen End User working group, ILSI Europe Food Allergen and Food Allergen Analysis Task Force expert group member. She recently participated in the Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens – guidance for qualitative risk assessment.

#### **Sébastien La Vieille**

Sébastien La Vieille, MD, MSc is a physician and public health specialist from the University of Reims and the University of Nancy, France, with expertise in the field of food allergies and intolerances. Between 1999 and 2009, he worked for the French Food Safety Agency (Afssa, currently Anses) where he was deputy director of the Department in charge of public health surveillance and alerts and was responsible for the Food Allergen Assessment Program.

Dr La Vieille has been working for Food & Nutrition Directorate / Health Canada since 2009. Between 2010 and 2012, he was head of the Food allergen and intolerance assessment Section. He is currently senior scientific advisor at the Food & Nutrition Directorate / Health Canada.

Dr La Vieille is also Professeur Associé at the Food Science Department, Laval University, Québec City, Canada.

#### **Knut E A Lundin**

Knut Lundin is Professor of Medicine and Head of Clinical Education, Faculty of Medicine, University of Oslo, Norway and senior consultant gastroenterologist at the endoscopy unit at Oslo University Hospital, Rikshospitalet. He works with Professor Ludvig M Sollid on the immunobiology and clinical aspects of coeliac disease (CeD). His seminal paper in Journal of Experimental Medicine in 1993 on gluten specific T cells from the small intestine has led to in-detail dissection of the immunopathogenesis of the disease. Focus has also been paid to non-coeliac gluten sensitivity, “regular” and “complicated” CeD, refractory CeD, inflammatory bowel disease, clinical nutrition and other GI disorders in a tertiary referral hospital setting. He has training in all aspects of diagnostic and therapeutic endoscopy.

He initiated the International Society for the Study of Celiac Disease in 2011 and the European Society for Study of Coeliac Disease in 2015. He was senior author of the recent guidelines from the European Society for Study of Coeliac Disease published in UEG Journal in 2019 and downloaded more than 100,000 times. He has published more than 200 papers as original papers, reviews and book chapters and has been cited in > 27,600 other publications, his h-index is 77 and the i10-index 219.

**Izaskun Martín Martín-Cabrejas**

Izaskun Martín Cabrejas is an Assistant Professor at the Universidad Complutense de Madrid with extensive expertise in food technology, especially in relation to celiac disease and gluten-free diets. She holds two degrees in Human Nutrition and Dietetics and Food Science and Technology, as well as two postgraduate degrees. Her professional experience includes significant work with the Spanish Coeliac Disease Federation (FACE), a nonprofit organization focused on improving the lives of celiac individuals. As the head of FACE's Food and Safety Department and later its coordinator, she trained various groups, including the food industry, restaurants, and medical specialists. She also served on the Board of Directors for the Association of European Coeliac Societies (AOECS) from 2018, where she worked to enhance the gluten-free certification scheme by collaborating with international technical committees. Her contributions include directing and writing the "Manual for New Diagnosed with Coeliac Disease" and co-authoring the "Protocol for the Early Diagnosis of coeliac disease" with the Ministry of Health. She has also published seventeen research articles in Q1 journals on topics related to food technology and microbiology. Dr. Martín-Cabrejas continues to be an active member of the coeliac community, contributing to scientific projects and writing articles for the public on topics related to gluten.

**Bert Popping**

He has over 25 years of experience in food safety with a strong focus on food allergens and gluten analysis. His laboratory work included developing and applying analytical methods for gluten detection across diverse food matrices, using immunological assays (ELISA, LFD), DNA-based techniques (PCR), and mass spectrometry-based approaches. He co-authored AOAC guidance on gluten method validation and contributed to the development of gluten reference materials as part of international standardisation efforts.

He served as a member of the FAO/WHO Ad hoc Expert Consultation on Risk Assessment of Food Allergens, contributing to reports on allergen thresholds and exemptions for derivative ingredients. In addition, he was invited to the BRCGS Expert Committee to revise the BRCGS Gluten-Free Standard (Version 4) and currently serves on the advisory board of a global proficiency testing provider offering also schemes for gluten detection.

Beyond analytical science, he has published extensively on allergen regulation and its interface with analytical limitations, providing scientific input to risk-based regulatory frameworks. He is co-editor of the reference work Present Knowledge in Food Safety: A Risk-Based Approach Through the Food Chain and regularly advise governmental bodies, industry, and international organisations on allergen risk assessment and control strategies.

**Benjamin C. Remington**

Dr Remington is an expert in food allergen thresholds and food allergen risk assessment, for both the clinical and food business operator settings. He is the managing director of the Remington Consulting Group B.V. (the Netherlands), where his research and consulting work focuses on development and application of knowledge surrounding food allergen risk assessment and food allergen thresholds. He has a passion for collaborative projects regarding novel methodologies, data generation, data analysis, and broad, easy-to-understand communications of results for educational purposes.

Dr Remington completed his Ph.D. with the Food Allergy Research & Resource Program at the University of Nebraska (United States), where he has also been an Adjunct Assistant Professor. He has experience leading international expert groups focused on food allergy and allergen risk assessment

and participated as an invited expert in numerous international stakeholder groups focused on food allergy.

#### **Katharina Scherf**

Prof Dr Katharina Scherf leads the research group Food Biopolymer Chemistry at the Leibniz Institute for Food Systems Biology at the Technical University of Munich (Leibniz-LSB@TUM) and also holds the Professorship of Food Biopolymer Systems at the TUM. Together with her team, she studies the complex interplay between structure, functionality, immunological and chemosensory activity of food proteins and uses these fundamental insights to improve food security, food quality and food safety. One of her main research interests are wheat-related disorders. Having studied food chemistry at the TUM, Katharina Scherf obtained her PhD degree from the TUM. Then she worked at the Leibniz-LSB@TUM and led the research group Functional Biopolymer Chemistry, before accepting the offer to lead the Department of Bioactive and Functional Food Chemistry at the Karlsruhe Institute of Technology (KIT), Karlsruhe, Germany.

Her research was awarded with several prestigious scientific prizes, including the ERC Starting Grant GLUTENOMICS in 2022, the Research Award of the German Coeliac Society (2019 and 2014), the Young Scientist Research Award of the Cereals & Grains Association (2018) and the Gerhard-Billek-Prize of the German Chemical Society (2015).

#### **Jennifer Sealey-Voyksner**

Jennifer is an analytical chemist and entrepreneur. She has more than 30 years of experience in government and industry-based R&D, traversing pharmaceutical, food and environmental sciences. She is a pioneering mass spectrometrists focused on allergenic protein marker discovery and analysis. She received her honors B.Sc. in Chemistry from McMaster University, Canada and her MSc and Ph.D. in analytical chemistry at the University of North Carolina at Chapel Hill, North Carolina, USA.

Currently she serves as Chief Scientific Officer for ZymagenX and provides scientific consulting services. Previously, she served as Senior Vice President R&D for Entero Therapeutics. She co-founded and served as Chief Scientific Officer for ImmunogenX and co-founded and served as Senior Director R&D for LCMS Limited, an independent analytical laboratory.

Jennifer was diagnosed with celiac disease in 2002. Since her diagnosis, she has dedicated both her professional and personal lives to bettering the lives of those who suffer from food-related diseases. Outside of the laboratory, Jennifer has a passion for aviation and enjoys flying her airplane. She volunteers her time as a pilot for a non-profit animal welfare organization. She also volunteers as a USA Figure Skating judge with appointments for both competition and as a test judge.

#### **Eva Södergren**

She is a nutritionist by training with a PhD in nutrition and a broad work experience from working with allergy and nutrition for over 30 years in different roles at the University, Life Science industry and Swedish Food Agency.

For 3 years, she led a team of 12 experienced nutrition experts at the Department of Risk benefit assessment at the Swedish Food Agency. She also contributed with her food allergy expertise in risk assessments of food allergens, in an internal working group on food allergy and in collaboration with other European countries working on an initiative with focus on identifying best practice on how to utilize data on threshold levels for guidance on precautionary allergen labelling.

During 13 years, she has been employed at Thermo Fisher Scientific offering diagnostic solutions for allergies and autoimmune diseases. In her role as Sr Scientific Advisor/Sr Manager Allergy, she has been

an esteemed subject matter expert in allergy, asthma and autoimmune diseases including wheat allergy, celiac disease and gluten intolerance. When working with clinical nutrition at Fresenius Kabi and with nutrition at the Swedish Food Agency, she also gained valuable knowledge about gluten related health issues valuable for this expert consultation.

**Sirinrat Srikulnath**

Sirinrat Srikulnath is a food allergen researcher and laboratory manager with expertise in food allergen regulation, research, and analytical methods. She is currently working at the Food Quality Assurance Service Center, Institute of Food Research and Product Development, Kasetsart University, Thailand. Sirinrat specializes in food allergen testing in an ISO/IEC 17025-accredited laboratory, contributing to the development and application of detection techniques and management strategies, supporting the Thai food industry's compliance with international food safety standards. She also contributes to national and international food allergen research projects. She is a member of the Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens. Additionally, she serves on the Food Allergen Expert Subcommittee under the National Bureau of Agricultural Commodity and Food Standards (ACFS), where she supports efforts to improve food allergen labeling and management practices in the food sector.

**Paul Turner**

Dr Paul Turner is Professor of Anaphylaxis, Paediatric Allergy & Clinical Immunology at Imperial College London. His research focusses on the pathophysiology of severe allergic reactions to food, and how these impacts upon allergen risk management and allergen labelling. Paul is a consultant to the UK Health Security Agency (UKHSA) and a previous senior advisor to the UK Food Standards Agency. He is vice-chair of the UK's National Allergy Strategy Group, and current chairperson of the WAO Anaphylaxis Committee. Paul was the recipient of the 2020 PhARf Award, awarded by the European Academy of Allergy & Clinical Immunology.

**Jason Tye-Din**

Professor Jason Tye-Din is a clinician-researcher who leads the Coeliac Research Laboratory at the Walter and Eliza Hall Institute, Australia, and is a consultant gastroenterologist at The Royal Melbourne Hospital. His research has defined the key T cell epitopes in gluten relevant to HLA-DQ2.5+ coeliac disease and described the immune and biologic events after gluten ingestion in coeliac disease, including that of interleukin-2 as a marker of pathogenic gluten-specific T cells. Jason's work aims to better understand how gluten causes symptoms, immune activation, and intestinal damage in coeliac disease, with the goal of improving patient diagnosis, monitoring, and treatment. He collaborates widely with academic and industry partners, leading a range of investigator-initiated and sponsored therapeutic studies. At The Royal Melbourne Hospital, he manages a specialist Coeliac Clinic, caring for patients with complex and refractory disease, and he is an advocate for coeliac disease awareness and safe gluten-free foods. As Co-Chair of the Gluten Safety and Standards Committee (GSSC) of the International Society for the Study of Celiac Disease, his focus is on advancing the evidence base for a gluten reference dose and supporting global food safety standards for people with coeliac disease.

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