Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens
Part 1: Review and validation of Codex priority allergen list through risk assessment

30 November – 11 December 2020

Experts participating in the meeting

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Background information

Allergens in food have been considered by the Codex on a number of occasions since 1993. The list of foods and ingredients known to cause hypersensitivity was included into the General Standard for the Labelling of Packaged Foods (GSLPF) in 1999. Since then, a new paragraph relating to biotechnology (2001) and the insertion of ‘Milk Protein’ in the list of class names (2003) were updated within the GSLPF relating to the allergen.

The Codex Committee on Food Labelling is reviewing provisions relevant to allergen labelling in the GSLPF as well as developing guidance on the use of precautionary allergen or advisory labelling (PAL). The Codex Committee on Food Hygiene (CCFH) has developed a code of practice (CoP) to provide guidance to food business operators and competent authorities on managing allergens in food production, including controls to prevent allergen cross-contact. The scope of the CoP is allergen management throughout the supply chain including primary production, during manufacturing, and at retail and food service endpoints. The General Principles of Food Hygiene (GPFH) has also been recently updated and includes information on the control of allergens. The CoP is intended to complement the GPFH and the GSLPF and support industry compliance.

There have been many scientific developments in the understanding of food allergens and their management since the original drafting of the GSLPF. Thus, in response to the request from Codex for scientific advice, including current evidence of consumer understanding of allergens, FAO and WHO are convening an expert meeting to provide scientific advice on this subject.

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 jemra@fao.org and jemra@who.int no later than 15 November 2020.
Dr Joseph Baumert

Dr Joseph Baumert, Ph.D., currently serves as an Associate Professor in the Department of Food Science & Technology and Director of the Food Allergy Research & Resource Program (FARRP) at the University of Nebraska. Dr Baumert received his Ph.D. in food science and technology at the University of Nebraska-Lincoln specializing in food allergy research. He received his B.S. and M.S. degrees in Animal Science at the University of Nebraska specializing in Meat Science and Muscle Biology.

Dr Baumert maintains active national and international research and extension programs. His research interests include identification and characterization of novel food allergens, examination of the digestive stability of major food allergens, development and improvement of analytical methods for detection of allergenic food proteins, and development of quantitative risk assessment models for food allergens. Extension activities include outreach and training on allergen control solutions and cleaning strategies, expert consultation to help minimize the risk of allergen cross-contact, and quantitative risk assessment consultation.

Dr Simon Brooke-Taylor

Dr Simon Brooke-Taylor is an Australian independent consultant specialising in food component risk analysis and regulatory affairs. He holds a BSc (Hons) in Biochemistry (Toxicology) and PhD in Toxicology from the University of Surrey, UK. He is also a professional member of the Australian Institute of Food Science and Technology. Between 1991 & 2000 he held a range of senior scientific and managerial positions with the Australian National Food Authority (now FSANZ). During this time, he also participated extensively in the development of international food standards through Codex and the WTO.

He has been practicing as an independent food risk analysis and regulatory affairs consultant in Australia since 2001. He has also consulted to the UN Food and Agriculture Organization (FAO) and ASEAN on risk analysis and food standards development.

Amongst his clients, Simon provides technical support services to the Allergen Bureau of Australia and developed the original risk assessment model used in the Bureau’s VITAL® program. As a member of the Bureau’s VITAL® Scientific Expert Panel, he has participated in the application of dose distribution modelling to food allergen risk assessment, implemented in VITAL® since 2013.

Dr Huilian Che

Dr Huilian Che has been an assistant professor at the College of Food Science and Nutritional Engineering of China Agricultural University since 2007. She received an M.D. in Nutrition and food hygiene from Harbin Medical University in China in 2005. She is also a doctor supervisor and a senior scholar in the field of food immunology, food allergy and food nutrition, etc. She is currently teaching many courses like Food Toxicology, Food Immunology, Food Nutrition, Basic Immunology and Food and Health, etc. at the university. Meanwhile, she hosted many national researches. In addition, she published plenty of scientific articles about food immunology, food allergy, food nutrition and food safety. She also published 7 books related to her research area. She has made outstanding achievements in her field. She devoted herself to teaching and studying.

Moreover, she participated in social activities actively. She serves as committee member in many social organizations related to her profession, including the American College of Allergy. She has taken other social positions, including Executive Deputy Director in Special Food Research Center in China Agricultural University since 2017, Director in Toxicology, Allergy Department of the Supervision & Testing Center for GMOs Food Safety, Ministry of Agriculture since 2010, and the member of Safety Standard Review Committee and so on. She once said that she was a professor, but what she preferred to do was to be a lifelong learner.
Dr Hongbing Chen

Dr Hongbing CHEN, Professor. Vice president, Sino-German Joint Research Institute, Nanchang University, China. Research leader on food safety in state key laboratory of food science and technology, Nanchang University. A member of National special support program for high-level personnel recruitment, and a member of the “National Hundred, Thousand, and Ten-Thousand Talents Project”. Group leader of Innovation team on food allergy in key areas of Ministry of Science and Technology of the People’s Republic of China. State-council allowance special expert. Visiting Scholar in Okayama University, Japan, Wageningen University, the Netherlands and a senior visiting scholar in the University of Georgia, USA. Executive Director of China Animal Products Processing Research Association, Standing Committee Member of Allergy Medicine Committee of China Research Hospital, General secretary of Jiangxi Food Society.

Research focuses on food allergen including structure and function of food allergens; food allergens control by processing; gluten-free functional food for celiac disease. He is (co)author of about 180 peer-reviewed research papers on food allergy, where more than 70 papers were cited by SCI.

Dr René Crevel

Dr René Crevel is Director of René Crevel Consulting Limited. He runs a consultancy centred on food allergens and their management, following a career at Unilever’s Safety and Environmental Assurance Centre, where he was a Science Leader for Allergy and Immunology. He qualified initially in mammalian physiology at University College London and has postgraduate qualifications in Immunology and Toxicology. At Unilever, he was responsible for advice and guidance on food allergy and allergen risk assessment and management to Unilever Companies, and for leading Unilever’s food allergy research programme. He also represented the company in the major EU food allergy projects EuroPrevall and iFAAM.

He holds appointments at the University of Manchester (UK) and the University of Nebraska-Lincoln (USA). He also serves on the UK’s Committee on Toxicity of Chemicals in Food, Consumer Products and the Environment. He is a Scientific Advisor to ILSI-Europe’s Food Allergy Task Force, which he chaired until 2017. He has authored papers and book chapters on various aspects of food allergy, including risk assessment and management of food allergens.

Dr Geert F. Houben

Dr Geert Houben is the Principal Scientist of 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 a 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.
Dr Lauren Jackson

Dr Lauren Jackson received her B.S. in Food Science from Cornell University (1984) and her M.S. (1987) and Ph.D. (1990), both in Food Science, from the University of Wisconsin-Madison. Currently, Dr Jackson is Chief of the Process Engineering Branch at the U.S. Food and Drug Administration (FDA) Division of Food Processing Science and Technology, located in Bedford Park, IL. Dr Jackson's expertise is in the following areas: the effects of processing on food constituents and chemical contaminants, food allergen control, the stability of biothreat agents, and the analysis of chemical contaminants, constituents and allergens in food. She also is one of FDA’s subject matter experts on measures for controlling allergens in food manufacturing facilities. Dr Jackson authored or co-authored over 150 published papers, book chapters and abstracts and co-edited five books. She is actively involved in several scientific organizations, including the Institute of Food Technologists (IFT), the International Association for Food Protection (IAFP), and the American Chemical Society (ACS), and serves as a Scientific Editor for the Journal of Food Science and the Journal of Food Protection.

Dr Symeon Kyriakidis

Dr Symeon Kyriakidis is working in the Independent Authority for Public Revenue (IAPR), General Chemical State Laboratory (GCSL) - A’ Chemical Service of Athens (Public Sector), Greece. Dr Symeon Kyriakidis obtained his Chemistry Degree (1983), PhD Thesis in Biochemistry (1989), Postdoctoral Positions: (a) National Hellenic Research Foundation, Institute of Biological Research and Biotechnology, Athens (Greece), (b) Institut National de la Recherche Agronomique, Laboratoire de Génétique Microbienne, Jouy-en-Josas (France). His present position is IAPR / GCSL - A’ Chemical Service of Athens (Public Sector), Athens (Greece); Acting Head of Department B; Food analysis for detection of food allergens, detection of GMOs in foodstuffs, involved with the Official Laboratory Control of foodstuffs; Food Allergens, GMOs and Novel Food expert. He is a Member (expert) of: CEN/TC 275/WG 12: Food allergens: Standardization of methods for the detection and determination of potentially allergenic substances or gluten in foodstuffs. Group Leader of the ad hoc Group of European Network of Food Allergen Detection Laboratories (ENFADL), representing GCSL’s Official Control Laboratory. Electronic Working Group 2019 on Allergen Labelling, Codex Committee on Food Labelling. Technical Committee TE56 “Conformity assessment” of the Hellenic Body for Standardization (ELOT).

Dr Sébastien La Vieille

Dr Sébastien La Vieille, MD, MSc is a public health specialist and medical epidemiologist from Reims University and Nancy University, France. Between 1999 and 2009 he worked for the French Food Safety Agency (Afssa, currently Anses), and was responsible for the Food Allergen Assessment Program. In 2008, he was appointed deputy director of the Department in charge of public health surveillance and alerts for Afssa.

Dr Sébastien La Vieille has been working for Food Directorate / Health Canada since May 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 Directorate / Health Canada.

Dr La Vieille is also Adjunct Professor (Professeur Associé) in the Food Science Department at Laval University, Québec City, Canada.
Dr Alice Lee

Dr N. Alice Lee is an Associate Professor in Food Science and Engineering in the School of Chemical Engineering, University of New South Wales (UNSW Sydney). Before coming to UNSW Sydney, Assoc. Professor Lee worked in the U.S Department of Agriculture, Agricultural Research Service, College Station, TX, as a research chemist and as a research fellow at the University of Sydney. She serviced as Co-Director of ARC Training Centre for Advanced Technologies in Food Manufacture from 2014 to 2020.

Associate Professor Lee leads an active food and allergy research program. She is well-recognized for developing highly sensitive rapid immunodiagnostic tests for a wide range of targets including food allergens. In the area of food allergy, her primary research interests include characterizing new allergens using the proteomics and bioinformatics approach (molecular allergology), studying digestibility and gut permeability using in vitro and ex-vivo techniques, developing therapeutic foods/nutraceuticals and allergen delivery systems for allergy immunotherapy, and developing new allergen detection biosensors. She is a founder of the Food Allergen Management Symposium (FAMS), a biannual conference held in Australia. Currently, she is a chief investigator of the OPIA Trial— the Oral peanut immunotherapy, which is being conducted at the Children’s Hospital at Westmead, Sydney.

Dr María Cristina López

Dr María Cristina López is a Chemist (Buenos Aires University), Quality Manager of the German Association for Quality, and Specialist in Industrial Quality of Foods (San Martín University).

She has developed her professional career at the National Institute of Industrial Technology in topics related to foods such as analysis of food allergens, implementation of quality and safety management systems, food legislation and food allergens labelling and management. She was a member of the Codex Committees on Food Labelling and on Nutrition and Foods for Special Dietary Uses.

She is an expert in international regulations. She is a founding member of the Platform of Food Allergens in Argentina and current Secretary of it and has co-organized the First and Second International Conferences on Food Allergens (Buenos Aires 2015 and Costa Rica 2019, respectively). She is co-author of the books “Guide for the Management of Allergens in the Food Industry” and “Manual for the implementation of the Guide for the Management of Allergens in the Food Industry”.

She has given numerous courses, and conferences and lectures in scientific events.

She is currently a food allergens management consultant and Associate Professor of “Food Legislation” (San Martín University, Buenos Aires).
Dr Stefano Luccioli

Dr Stefano Luccioli is a medical officer and Allergen Coordinator in the Center for Food Safety and Applied Nutrition (CFSAN) at the US Food and Drug Administration (FDA). He is also on the clinical teaching faculty at Georgetown University Hospital in Washington, D.C. His main responsibilities include assisting and coordinating FDA scientific policies in managing food allergens in regulated food products and providing subject matter expertise and consultations on various allergen topics, including the evaluation of health hazards and other risks. His research interests are aimed at understanding the epidemiology of consumer adverse events to food allergens and assessing the health impact of allergen thresholds.

Dr Luccioli completed his medical school and residency training in internal medicine at Georgetown University medical school and his fellowship in allergy & immunology at the National Institute of Allergy and Infectious Diseases (NIAID) of the National Institutes of Health (NIH).

Dr Patrick O’Mahony

Dr Patrick O’Mahony has a B.Sc. in microbiology, a M.Sc. in biotechnology (University College Cork) and a Ph.D. in plant molecular biology (University College Dublin). He completed post-doctoral work in the University of Kentucky and the USDA, ARS in Texas (USA), and also in University College Dublin (Ireland).

He commenced work with the Food Safety Authority of Ireland (FSAI) in September 2000 as Chief Specialist in Biotechnology managing the areas of GM food, Novel food, and irradiated food among others. In 2009 he assumed responsibility (including risk assessment) for food allergens as it relates to the mandatory declaration of 14 food allergens in line with EU Regulation (EU) No 1169/2011 (previously Directive 2000/13).

In 2014, Ireland introduced national legislation that requires a written declaration for the use of the 14 EU-regulated food allergens in non-prepacked (loose) foods. Unlike many other EU Member States, written allergen declarations for loose foods in Ireland must be available to consumers in physical or electronic format without the need for assistance from staff.

In 2019, the FSAI Scientific Committee published a report: “Information required for the risk assessment of undeclared food allergens in Ireland”.

The full report and other allergen information is available on the FSAI website: https://www.fsai.ie/legislation/food_legislation/food_information_fic/allergens.html

Dr Gustavo Polenta

Dr Gustavo Polenta is a Biochemist, holding a PhD in Plant Biochemistry, an MSc in Food Science and Technology, and a PGDip in Quality Management in the Food Industry. He has been working on Food Allergen since 2007, when he spent a Postdoctoral Training Period at the Bureau of Chemical Safety, Health Canada, Ottawa. After returning to Argentina, he co-founded, in 2009 the Argentine Food Allergens Platform, together with referents from the academia, government agencies, food industry, medical doctors, representatives of commercial analysis kits, and allergy patient forums.

Since then, this Platform has provided to the different stakeholders a common space of discussion, and has been involved in several training activities for the Industry. Currently, Dr Polenta works as a Senior Researcher at the Protein Lab of the Institute of Food Technology – INTA (Argentine National Institute for Agricultural Research), and has been recently addressed as Coordinator of the Food Allergens Platform of this Institution (INTA). Dr Polenta has published several papers on topics such as Food Allergens Methodologies and the Effect of Processing on the Allergenicity of Foods. He was the Editing Coordinator of the “Guidelines for the Allergen Management in the Food Industry”, which currently represents the reference guiding document for the Food Industry in Argentina.
Dr Bert Popping

Dr Bert Popping is a food safety consultant with 25+ years of experience in the global food and food testing industry. He worked as Chief Scientific Officer and previously as Director Scientific Development for multinational food testing laboratory networks in Asia, Europe as well as North- and South-America.

He is working with many stakeholders in the food supply chain, including food business operators, technology providers and regulatory agencies. He serves on numerous committees relating to food safety, which include the US Pharmacopeia Food Ingredients Expert Committee and the German Official Methods working groups (hosted by the Federal Agency for food safety and Consumer protection).

He is also member of the European Standardization Committee CEN working group on food allergens (CEN TC 275 WG 12).

He as published numerous manuscripts on food allergens relating to testing, validation and regulatory aspects.

Dr Benjamin C. Remington

Dr Remington is an expert in food allergen thresholds and food allergen risk assessment, in both the clinical and food business operator settings. Currently he applies his knowledge through a dual role as an Adjunct Assistant Professor at the Food Allergy Research & Resource Program at the University of Nebraska (United States) and as a research & risk assessment consultant for the Remington Consulting Group B.V. (the Netherlands).

Dr Remington is a leader in the field of developing new food allergen risk assessment methodologies and currently participates in multiple international food allergy and allergen expert groups, in both the clinical and food industry settings. He has a passion for allergen risk assessment and collaborative projects regarding novel methodologies, data generation, data analysis, and broad, easy-to-understand communication of results for educational purposes.

Dr Eva Södergren

Dr Eva Södergren is a nutritionist by training with a PhD in nutrition and a broad work experience from over 20 years in different roles within the University, Life Science industry and at the Swedish Food Agency.

During the last 2 years, she has lead a team of 12 experienced nutrition experts working with nutrition scientific support at the Department of Risk benefit assessment at the Swedish Food Agency. She also contributes with her food allergy expertise in risk assessments of food allergens, in the internal working group on food allergy and in the 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.

In previous employments, she gathered extensive food allergy knowledge as scientific advisor at the diagnostic company Thermo Fisher Scientific, working with clinical information on allergy diagnosis to health care professionals, clinical study collaborations, publications, congress symposia programs and clinical allergy guideline support. Representing the company in the Europrevall project gave her a broad perspective of food allergy, ranging from clinical aspects to food allergen risk assessment and management.
**Dr Sirinrat Srikulnath**

Dr Sirinrat Srikulnath is the Head of the Food Allergen Unit of Food Quality Assurance Service Center at the Institute of Food Research and Product Development, Kasetsart University, Thailand. She has worked eight years for the Thai Government in the food allergen testing laboratory under ISO/IEC 17025 accreditation, with eleven years of experience implementing food allergen research and development procedures, especially analytical methods with international/national collaboration research projects. Sirinrat has contributed to research on food allergen labeling regulations, food allergen detection (ELISA, PCR) and food allergen management for the Thai food industry. She sits on the Food Allergen Expert Subcommittee that manages food allergens for businesses operating under The National Bureau of Agricultural Commodity and Food Standards (ACFS) and is an Assessor (ISO/IEC 17025:2005 and ISO 19011:2011) of the Bureau of Laboratory Quality Standards, Department of Medical Sciences, Thailand, conducting food allergen laboratory testing. She was invited to speak at the international/national seminar entitled, Food allergens in terms of labeling, detection and management.

**Dr Stephen Taylor**

Dr Steve L. Taylor, Ph.D. is Professor Emeritus in the Dept. of Food Science & Technology, University of Nebraska, USA having retired from full-time duties in 2019. He was a founding director of the Food Allergy Research & Resource Program (FARRP) at the University in 1995. FARRP is a food industry-funded consortium with more than 100 member companies headquartered in 11 different countries. Dr Taylor received his B.S. and M.S. degrees in food science and technology from Oregon State University and his Ph.D. in biochemistry from the University of California - Davis. Dr Taylor maintained an active research program in the area of food allergies for 40 years until his retirement.

Dr Taylor’s primary research interests have involved the development of methods for the detection of residues of allergenic foods, the determination of the minimal eliciting doses for specific allergenic foods and their use in quantitative risk assessment, the assessment of the allergenicity of ingredients derived from allergenic sources, and the assessment of the allergenicity of foods produced through agricultural biotechnology. Dr Taylor continues some involvement in research projects in retirement. Dr Taylor remains involved in outreach to the food industry and consults periodically through Taylor Consulting LLC.

**Dr Paul Turner**

Dr Paul Turner is a Clinician Scientist and Honorary Consultant in Paediatric Allergy & Immunology at Imperial College London, and Clinical Associate Professor at the University of Sydney, Australia. His research, funded by the Medical Research Council, European Commission, NIHR and UK Food Standards Agency among others, focusses on the pathophysiology of severe allergic reactions to food, and how this impacts upon allergen risk management and the use of precautionary allergen labelling. He is a member of the Food Standards Agency’s Science Council, and leads the EAACI Taskforce on Food Allergen Thresholds.

He leads the food allergy desensitisation programme at St Mary's Hospital, London; the team was awarded the Best UK Clinical Team by Allergy UK in 2018. He was the recipient of the 2020 PhARf Award, awarded by the European Academy of Allergy and Clinical Immunology (EAACI). He is a visiting Honorary Consultant at a number Central London Hospitals, a consultant to Public Health England, and current chairperson of the British Society for Allergy & Clinical Immunology Paediatric Allergy Group, and the World Allergy Organisation Anaphylaxis Committee.
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