Final announcement

TNO International Food Allergy Forum

15-16 April 2002

Programme and Registration

Golden Tulip Conference
Hotel Leeuwenhorst
Noordwijkerhout
the Netherlands

Early Registration Discount

Welcome

Food allergy is a topic of growing concern. Not only traditional food products, but also novel foods and food ingredients may elicit allergic reactions, causing a wide range of symptoms in sensitive subjects. Recognising the importance to control allergic reactions to foods, TNO Nutrition and Food Research chose food allergy as the subject of its conference

TNO International Food Allergy Forum

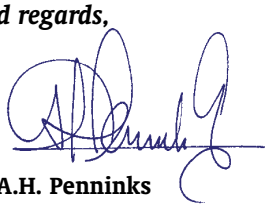
The conference's main objectives are:

- *to provide a unique platform for the food industry, science, regulatory authorities and the consumer*
- *to exchange information and experiences on the various aspects of food allergy*
- *to review current knowledge related to food allergy*
- *to discuss strategies for the control of allergic reactions to food*

Don't miss out on this wealth of information and register for the TNO International Food Allergy Forum today! Simply complete and return the registration form enclosed to guarantee your reservation.

On behalf of the Advisory Board and the Organising Committee, we look forward to welcoming you to Noordwijkerhout, the Netherlands!

Kind regards,



Dr. A.H. Penninks
Chairman of the Organising Committee

Monday 15 April 2002

09.00 Opening of the TNO International Food Allergy Forum
speaker to be announced

Plenary meeting: The food allergy area

CHAIR: A. Penninks, *TNO Nutrition and Food Research, the Netherlands*

09.30 Introduction by the chair

09.45 Food allergy issues from an industry's point of view
C. Hischenhuber, *Nestlé, Switzerland*

10.15 Food allergy: mechanisms and clinical aspects
C. Bindslev-Jensen, *Odense University Hospital, Denmark*

10.45 Coffee/tea break

11.15 Food allergy: an increasing concern?
M. Jansen, *TNO Nutrition and Food Research, the Netherlands*

11.45 Food allergy and product development
T. Hatzold, *Kraft Foods, Germany*

12.15 Product stewardship: where are we now in protecting the allergic consumer?
R. Crevel, *Unilever, UK*

12.45 Lunch break

Monday 15 April 2002

Parallel session 1:
Product development - general safety assessment

CHAIR: G. Houben, *TNO Nutrition and Food Research, the Netherlands*

14.00 Introduction by the chair

14.15 Identification of potential allergenic hazards in food product development
S. Taylor, *University of Nebraska, USA*

14.45 Current practice in risk assessment: protection of all consumers!
C. Madsen, *Danish Veterinary and Food Administration, Denmark*

15.15 Coffee/tea break

15.45 Internal and external factors and criteria in decision-making
J. Bindels, *Numico, the Netherlands*

16.15 Regulatory approval: do we accept new cases of food allergy?
R. Top, *Ministry of Health, Welfare and Sport, the Netherlands*

16.45 End of parallel session 1

Parallel session 2:
Product development – specialty products

CHAIR: R. Crevel, *Unilever, UK*

14.00 Introduction by the chair

14.15 Development and testing of hypoallergenic formulas
C. Cordle, *Ross Products, USA*

14.45 Possibilities and limitations of GMO-food
R. Goodman, *Monsanto, USA*

15.15 Coffee/tea break

15.45 The role of intestinal flora in food allergy
B. Björkstén, *Karolinska Institute, Sweden*

16.15 Can specialty products prevent food allergy?
L. Knippels, *TNO Nutrition and Food Research, the Netherlands*

16.45 End of parallel session 2

Monday 15 April 2002

17.00-18.30 **Happy hour round-table discussions**

Happy hour round-table discussion 1

Risk evaluation of novel proteins

Taking into account that every foreign protein may act as an allergen, will we be able to define an acceptable risk level? Will we be able to assess new proteins on criteria derived on the basis of this risk level?

CHAIR: S. Taylor, *University of Nebraska, USA*
G. Houben, *TNO Nutrition and Food Research, the Netherlands*

Happy hour round-table discussion 2

Registration and post-launch monitoring

Registration of food allergic reactions and post-launch monitoring may be used as tools in food safety monitoring. Will this be feasible and reliable?

CHAIR: M. Løvik, *National Institute of Public Health, Norway*
M. van Dusseldorp, *TNO Nutrition and Food Research, the Netherlands*

Happy hour round-table discussion 3

Labelling of food allergens

Can (defensive) labelling act as a substitute for GMP?

CHAIR: D. Reading, *Anaphylaxis Campaign, UK*
N. Craddock, *Nestlé, UK*

20.30 Conference dinner

Tuesday 16 April 2002

Parallel session 3:
Product stewardship – risk assessment

CHAIR: D. Müller, *Procter & Gamble, Germany*

09.15 Introduction by the chair

09.30 Thresholds for challenge reactions: how much is too much?
C. Bruijnzeel-Koomen, *University Utrecht, the Netherlands*

10.00 Allergy detection: how low can we go?
S. Koppelman, *TNO Nutrition and Food Research, the Netherlands*

10.30 Coffee/tea break

11.00 Exposure assessment: do we have any idea on intake?
speaker to be announced

11.30 Changes in practice of risk assessment: from possibility to probability
G. Houben, *TNO Nutrition and Food Research, the Netherlands*

12.00 End of parallel session 3

Parallel session 4:
Product stewardship - risk management tools

CHAIR: S. Taylor, *University of Nebraska, USA*

09.15 Introduction by the chair

09.30 HACCP to control allergens in food manufacturing processes
D. Dearden, *Unilever Bestfoods, UK*

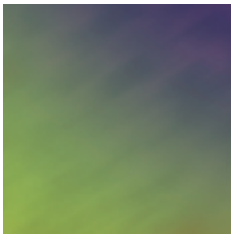
10.00 Allergens: why do we need to label?
N. Craddock, *Nestlé, UK*

10.30 Coffee/tea break

11.00 The importance of a food product data base for consumers and industry
M. van Dusseldorp, *TNO Nutrition and Food Research, the Netherlands*

11.30 Do quality systems guarantee safe food for allergic persons?
H. Byrnes, *CIES, France*

12.00 End of parallel session 4



Tuesday 16 April 2002

Final plenary meeting: Food allergy – looking into the future

CHAIR: T. Brussaard, *TNO Nutrition and Food Research, the Netherlands*

13.30 Chair's summation of round-table discussion 1

13.45 Chair's summation of round-table discussion 2

14.00 Chair's summation of round-table discussion 3

14.15 Increasing awareness of food allergy
speaker from European Federation of Asthma and Allergy Associations (EFA), Finland

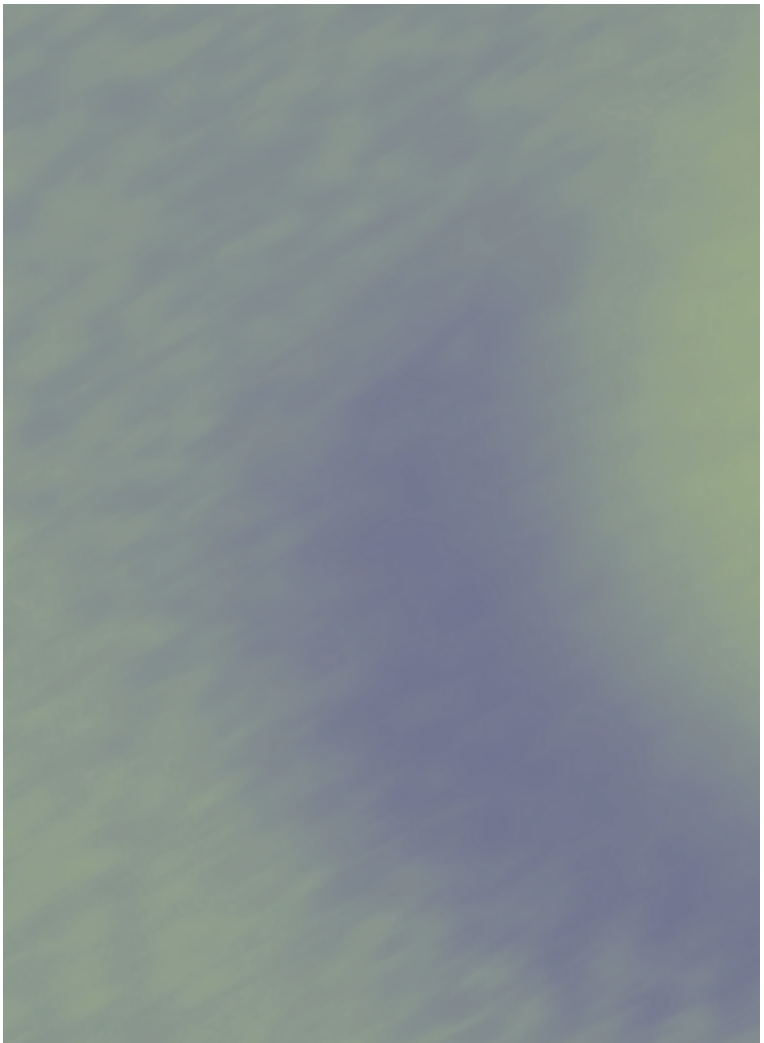
14.45 Coffee/tea break

15.15 Looking into the future: scientific and regulatory perspectives
speaker from Food and Drug Administration, USA

15.45 Looking into the future: business strategy
speaker to be announced

16.15 Closing the TNO International Food Allergy Forum
A. Penninks, *TNO Nutrition and Food Research, the Netherlands*

16.30 End of conference



General information

Venue and costs

The TNO International Food Allergy Forum will be held 15-16 April 2002 in the Golden Tulip Conference Hotel Leeuwenhorst, Noordwijkerhout, the Netherlands (www.goldentuliphotels.nl/gtleeuwenhorst). The participant fee is EUR 900.- (19% VAT exclusive), including the book of abstracts, lunches, coffee/tea and the conference dinner on Monday evening 15 April 2002. The participant fee does not include hotel accommodation.

Participants registering before 16 March 2002 will be eligible for the Early Registration Discount, the participant fee being EUR 785.- (19% VAT exclusive). **Please note:** payment must be received before 16 March 2002 to be eligible for the discount.

Registration and hotel accommodation

To register for the TNO International Food Allergy Forum please fax or send the enclosed Registration Form to the Forum Secretariat.

Specially discounted rooms have been arranged at the Golden Tulip Conference Hotel Leeuwenhorst. To book your accommodation please fax or send the enclosed Hotel Accommodation Form to the Forum Secretariat.

The registration desk will open on Sunday 14 April 2002 at 4.00 p.m.

Call for poster abstracts

Interested participants are invited to submit one-page abstracts for posters by no later than **16 March 2002**. The members of the Organising Committee will evaluate the abstracts.

Exhibition/sponsorship

Parallel to the TNO International Food Allergy Forum a commercial exhibition will be organised in which presentations related to food allergy are given. Participants of the conference have ample opportunity to visit the exhibition during the various breaks. Companies and organisations interested in having an exhibition stand or in sponsoring are invited to contact the Forum Secretariat.

Internet

The website of the TNO International Food Allergy Forum can be found at www.voeding.tno.nl under 'News' and www.bastiaanse-communication.com.

Language

English will be the official conference language.

It may be necessary for reasons beyond the control of the organisers to alter the content and timing of the programme or the identity of the speakers.

Forum Secretariat

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