



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.

Objectives of NIFTEM

- One stop solution provider
- Skill and 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 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 Details

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 Scholars	1000	1500	2500
Industry Personnel	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)	Dollar(\$)
Gold Partner	3.00	5000
Silver Partner	1.80	3000
Bronze Partner	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 Tariff

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.

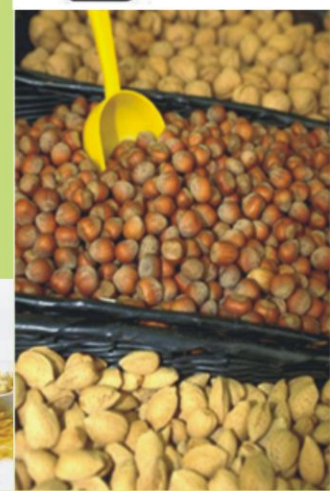
Shell Scheme (of about 10 sq. mt. will be provided near workshop venue, along with two tables and 4 chairs)	Rs. 50,000/-
Table Space (One Table and two chairs will be provided near workshop)	Rs. 15,000/-

*Service Tax extra @ 12.36%

Theme Areas

Symposium (Monday 9th March and Tuesday 10th 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 (Wednesday 11th March, 2015)

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

Accommodation

Accommodation	Per day charges (INR)
Luxury hotels	6000-9000
Business hotels	3500-6000
Budget hotels	2500-3500
Guest House	1000 per person*
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.

Payment Options

Demand Draft/ Direct Deposit in the bank.

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



FOOD ALLERGEN CONTROL WORKSHOP SCHEDULE

Monday 9 March, 2015 – Symposium (Day 1)

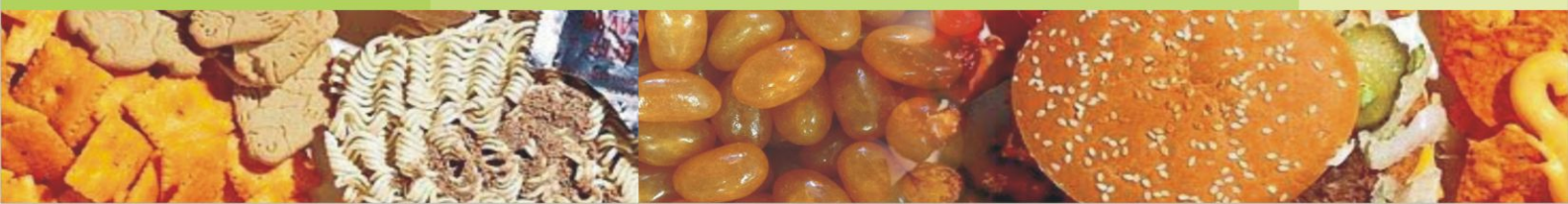
8:00-8:45	Registration and tea/coffee
8:45-9:00	Inaugural function
9:00-9:30	Food Allergies, food intolerances US, EU, Japan Rick Goodman (FARRP)
9:30-10:00	Food Allergies in India, what do we know and why so much uncertainty Dr. Padukurdu Mahesh (Allergist, JSS Hospital Mysore)
10:00-10:30	Celiac Disease, Celiac Sprue Dr. Ashok Gupta (Pediatrician, SMS Medical College, Jaipur)
10:30-10:50	Tea break
10:50-11:15	Food Allergies and Celiac from the consumers perspective Dr. Gupta or Celiac Society (Consumer advocate)
11:15-12:00	Risks of exposure to allergens and the importance to the food industry Joe Baumert (FARRP)
12:00-12:30	Differences in foods / ingredients used across India; & uncertainties of exposure tentative Komal Chauhan (NIFTEM)
12:30-12:45	Question and Answer session for morning speakers
12:45-13:45	Lunch
13:45-14:30	Regulations on foods and ingredients exported from India to US and EU, allergens and identity control. Dr. S.K. Saxena, Director EIC (Export Inspection Council of India)
14:30-15:00	Food Allergen Labelling regulations in the U.S., EU and Australia Baumert
15:00-15:30	Precautionary Labelling US& EU and Vital Model of Australia Baumert
15:30-15:45	Tea
15:45-16:30	3rd party allergen detection, auditing and quality standards focusing on dry ingredients, sourcing issues in India Deepa Bhajekar (Silliker Labs, India)
16:30-17:15	Questions for afternoon speakers and discussion
18:30--	Cultural Program and Dinner

Tuesday 10 March, 2015 – symposium (Day 2)

8:00-9:00	Breakfast
9:00-9:15	Review of Day 1 and Questions Goodman (FARRP)
9:15-9:45	Food allergen detection-methods and principles Baumert (FARRP)
9:45-10:05	Allergen Testing – Qualitative Ute Malzer (R-Biopharm)
10:05-10:25	Allergen Testing – Quantitative Sigrid Haas-Lauterbach (R-Biopharm)
10:25-10:45	Allergen Testing – Quantitative PCR Marten Mehl (R-Biopharm)
10:45-11:15	Tea
12:00-12:30	Demonstration of lateral flow strips, ELISA kits video (R-Biopharm)
12:30-13:00	Detection method calibration and trouble-shooting of allergen detection with antibody methods for foods Balu Nayak (Univ. of Maine – formerly FARRP)
13:00-14:00	Lunch
14:00-14:45	Gluten detection methods Sigrid Haas-Lauterbach (R-Biopharm)

Tuesday 10 March, 2015 – symposium (continued Day 2)

14:45-15:30	Food Allergen Control Strategies and Labelling possibilities in India, (Suchart Chaven) PepsiCo, Middle East/Asia.
15:30-15:45	Tea
15:45-16:30	Sourcing, processing and QC for grains and pulses: ingredient controls in India to protect allergic and celiac affected consumers Indian Biscuits & Confections, Inc. (TBD)
16:30-17:30	Practical allergen control examples in food processing, scheduling, storage, packaging, rework and worker training from an external auditors perspective Venkat Prahlad (SNP-Bangalore, associated with SGF.org)
17:30-18:00	Questions for speakers for the day, discussion and summary/overview
18:00-18:30	Certificates for attending Symposium
19:00	Dinner



Wednesday 11 March, 2015 Practical Workshop (Day 3)

8:00-9:00	Breakfast
9:00-9:15	Introduction of day
9:15-9:45	Overview of allergen & gluten practical sanitation and control (Food industry)
9:45-10:15	Overview of allergen & gluten detection (Baumert) Split into practical groups
10:30-10:45	Introduction of modules for training Sampling production lines Cleaning production lines Extraction and detection by ELISA for qualitative vs. quantitative measure
10:45-11:15	Extraction and testing with lateral flow strips
11:15-12:00	Tea
12:00-13:00	Module 1: Extraction
13:00-14:00	Module 2: ELISA
14:00-14:45	Lunch
14:45-15:30	Module 3: Lateral Flow Devices
15:30-16:30	Module 4: PCR
16:15-16:30	Group recap – results / review
16:30-17:00	Questions and feedback Certificates for completing course Practical Workshop

Important Dates

Deadline for Registration of Symposium : March 05, 2015

Deadline for Registration of Workshop : March 05, 2015

Deadline for Registration of Symposium cum Workshop : March 05, 2015

Deadline for Accommodation Confirmation : March 05, 2015

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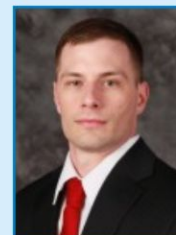


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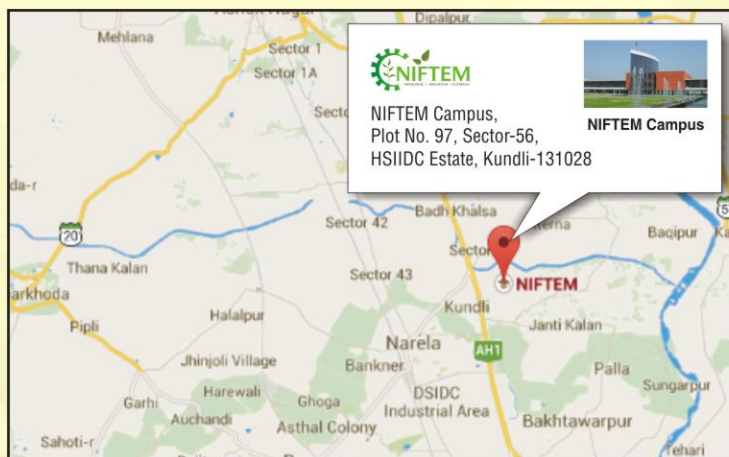


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Reaching NIFTEM

NIFTEM is located in Kundli on Delhi-Haryana Border (Singhu Border - GT Karnal Road). Delhi Bus Stand (ISBT- Kashmere Gate) and New Delhi Railway Station are about 30 Km and 40 Km, respectively and International Airport is less than 70 Km from NIFTEM. Nearest Metro Station is in Jahangirpuri, Delhi about 20 Km from NIFTEM.

During March, the weather is very pleasant and temperature ranges from 28-30°C at night and 30-35°C during the day. Summer clothes are sufficient during the period.



For further Details & Registration visit 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

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Prof. Vasant N Pawar, Dean (Academics), NIFTEM
Prof. Manjit Aggrawal, Dean (Research), NIFTEM
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