



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



**World Health  
Organization**

Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens.

Part 4: Review and establish exemption for the food allergens

*FAO HQ, Rome, Italy, 14 – 18 November 2022*

## **Experts participating in the meeting**

*Published on 31 October 2022*

### **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](mailto:jemra@fao.org) and [jemra@who.int](mailto:jemra@who.int) no later than **14 November 2022**.

### **Joseph Baumert**

Joseph Baumert, PhD, currently serves as a 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 PhD in food science and technology at the University of Nebraska-Lincoln specializing in the area of food allergies and analytical detection. 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 for food industry on allergen control solutions and processing plant sanitation, expert consultation to help minimize the risk of allergen cross-contact, and quantitative risk assessment consultation.

### **Simon Brooke-Taylor**

Simon Brooke-Taylor is an Australian independent consultant specializing in food component risk analysis and regulatory affairs compliance. He holds a BSc (Hons) in Biochemistry (Toxicology) and a PhD in Toxicology from the University of Surrey, UK. He is also a Professional Member of the Australian Institute of Food Science and Technology and a Master Brewer member of the Institute of Brewing & Distilling. 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 Food and Agriculture Organization of the United Nations (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<sup>®</sup> program. As a member of the Bureau's VITAL<sup>®</sup> Scientific Expert Panel, he has participated in the application of dose distribution modelling to food allergen risk assessment, implemented in VITAL<sup>®</sup> since 2013.

### **Hongbing Chen**

Hongbing CHEN, Professor, Vice president, Sino-German Joint Research Institute, Vice director, State Key Laboratory of Food Science and Technology, Nanchang University, China. A member of the Expert Advisory Committee of China National Codex Committee. A member of National special support program for high-level personnel recruitment, 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. 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 focus on food allergen including: (1) structure and function of food allergens; (2) food allergens control by processing; (3) gluten-free food for celiac disease. He is (co)author of about 200 peer-reviewed research papers on food allergy, where more than 90 papers were cited by SCI. Moreover, his works has directly promoted the establishment of Jiangxi Province Key Laboratory of Food Allergy and Research Center for Diagnosis and Treatment of Celiac Disease in Xinjiang Uygur Autonomous.

### **René Crevel**

Director, René Crevel Consulting Limited. René Crevel 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 served from 2013 to 2022 on the UK's Committee on Toxicity of Chemicals in Food, Consumer Products and the Environment. He is 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.

### **Geert 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 Foodborne Risk Factors for Allergic and Inflammatory Diseases at the University Medical Center (UMC) 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 Utrecht University and the UMC Utrecht. 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. Geert was trained as a Biologist and Toxicologist and did his PhD in food immunotoxicology. Geert's major scientific specializations are food allergy, food and feed toxicology and immunotoxicology, and particularly risk assessment in these areas. Geert Houben is or was a member of tens of expert groups, advisory boards and committees in the area of toxicology, food safety, immunotoxicology and food allergy. A major dedication is to support the development, application and international harmonization of quantitative approaches in food allergy risk assessment and risk management.

## **Lauren Jackson**

Dr Lauren Jackson received her BS in Food Science from Cornell University and her MS and PhD, both in Food Science, from the University of Wisconsin-Madison. Currently, she serves as Chief of the Process Engineering Branch at FDA/CFSAN Division of Food Processing Science & Technology, located in Bedford Park, IL. Dr Jackson's scientific 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 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 200 published papers, book chapters and abstracts and co-edited five books. She served in leadership positions in several scientific organizations, including the Institute of Food Technologists (IFT), the International Association for Food Protection (IAFP), and the American Chemical Society (ACS). Currently, Dr Jackson serves as Associate Editor for Comprehensive Reviews in Food Science and Food Safety and as Scientific Editor for the Journal of Food Protection.

## **Symeon Kyriakidis**

Independent Authority for Public Revenue (IAPR), General Chemical State Laboratory (GCSL) - A' Chemical Service of Athens (Public Sector), Greece.

- Chemistry Degree (1983), PhD Thesis in Biochemistry (1989), Postdoctoral Positions: (a) National Hellenic Research Foundation, Institute of Biological Research and Biotechnology, Athens (Greece), (Mar.1991- Jan.1994). (b): Institut National de la Recherche Agronomique, Laboratoire de Génétique Microbienne, Jouy-en-Josas (France), (Feb.1994- Jan.1995).
- Present Position: IAPR / GCSL - A' Chemical Service of Athens (Public Sector), Athens (Greece) (Sep. 2000 – present)
  - Acting Head of Department B.
  - Food analysis: Detection of Food Allergens. Detection of GMOs in foodstuffs. Involved with the Official Laboratory Control of foodstuffs.
  - Food Allergens, GMOs and Novel Food expert.
- 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 WG12 (Molecular Biology Methods for the detection of food allergens (2010-2011)).
  - European Network of Food Allergen Detection Laboratories (ENFADL), representing GCSL's Official Control Laboratory.
  - Ad hoc joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens: Parts 1, 2 & 3 (2020-2021).
  - Technical Committee TE56 "Conformity assessment", Hellenic Body for Standardization (ELOT).

### **Sébastien La Vieille**

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 the 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 science advisor at the Food Directorate / Health Canada, Ottawa, Canada.

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

### **N Alice Lee**

Alice Lee is an Associate Professor in food science at UNSW and has over 20 years of research experience in food chemistry and food safety with special expertise in food allergy/allergen and diagnostics, published >70 refereed papers in the field and developed >35 rapid immunodiagnostic tests. She served as Co-director of the ARC Industry Transformation Training Centre for Advanced Technologies in Food Manufacture at UNSW (2014-2019).

She integrates food science/engineering and molecular allergology to study food allergies. As a chief investigator of the OPIA study, she is investigating B-cell mechanistic study via immunological characterisation of IgE/IgG4. She is also an associate investigator of (NHMRC funded) Centre for Food and Allergy Research where she contributes to food allergen management, particularly in allergen labelling. Alice's research focuses on deepening our understanding on the relationship between molecular characteristics responding to food processing and allergenic/allergic potential in view to develop hypoallergenic therapeutics for immunotherapy.

### **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).

### **Stefano Luccioli**

Dr Stefano Luccioli is Acting Chief 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 Medstar Georgetown University Hospital in Washington, D.C. His responsibilities include assisting and coordinating FDA scientific policies in managing food allergen hazards 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).

### **Patrick O'Mahony**

Dr Pat O'Mahony is the Chief Specialist in Food Science & Technology with the Food Safety Authority of Ireland (FSAI) since 2000. He has a BSc in microbiology, a M.Sc. in biotechnology and a PhD in plant molecular Biology. He has responsibility for a number of regulatory areas including food allergens since 2009.

He developed the FSAI Guidance on Allergen Information for Non-prepacked Foods and maintains the food allergen information section on the FSAI website. He submitted the questions to EFSA that resulted in the 2014 EFSA Opinion "The evaluation of allergenic foods and food ingredients for labelling purposes" and led on the development of the FSAI Scientific Committee report on "Information required for the risk assessment of undeclared food allergens in Ireland". He coordinated a project on adapting Next Generation Sequencing as a screening tool to detect and identify undeclared plant-based ingredients useful in detecting undeclared food allergens.

He was/is the Irish representative on:

- EU working group addressing precautionary allergen labelling
- EU working group chaired by the JRC addressing allergen test methods
- CODEX CCFL EWG on allergen labelling
- CODEX CCFH EWG on the development of a Code of Practice for Allergen Management

### **Gustavo Polenta**

Dr Gustavo Polenta is a Biochemist, holding a PhD in Plant Biochemistry, an M Sc 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 so-called 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 offered a space of discussion among stakeholders, and has offered training to the Food 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 addressed in 2019 as the 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 represents the reference document for development of Food Allergen Management Plans in Food Industry in Argentina.

### **Bert Pöpping**

Dr Bert Pöpping is the Chief Executive Officer of the strategic food consulting company FOCOS. His company advises food manufacturers, start-up companies, not-for-profit organisations, investors, laboratories and governments on strategic food safety solutions and emerging technologies. Bert previously worked as Chief Scientific Officer and Director Scientific Development and Regulatory Affairs for multi-national contract laboratories in global roles. He currently serves as co-chair of the ILSI task force on food fraud and is the scientific advisor on food fraud to AOAC International. Bert also serves on numerous standardisation committees and government working groups related to food allergens, including CEN TC 275 WG 12 and the German government working group for food allergen method development (§64 LFGB).

He authored over 75 peer-reviewed publications on food safety, food allergens, food authenticity, food analysis, validation and regulatory assessments (<https://www.focos-food.com/publications/>). Bert serves on the board of directors of AOAC International and is a member of the editorial board of J Food Additives and Contaminants and J Food Analytical Methods, as well as a reviewer for several peer-reviewed scientific journals. He currently co-edits the reference book “Present Knowledge in Food Safety” (ISBN 978-0-12-819470-6).

### **Benjamin 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.

### **Sirinrat Srikulnath**

Sirinrat Srikulnath, Scientist, professional level and Deputy Quality Manager of Food Quality Assurance Service Center (FQA LAB) at the Institute of Food Research and Product Development, Kasetsart University, Thailand. Sirinrat is responsible for the food allergen testing laboratory under ISO/IEC 17025 accreditation. She has 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 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.

### **Stephen Taylor**

Steve L. Taylor, PhD, is Professor Emeritus in the Department of Food Science & Technology at the University of Nebraska, Lincoln, Nebraska, USA having retired as a tenured faculty member on 30 June 2019. Prof. Taylor also continues to be active in the Food Allergy Research & Resource Program with the Department. He is currently Founding Director of FARRP having founded this food industry-funded consortium in 1995. Prof. Taylor was full professor in the Department of Food Science & Technology from 1987 - 2019 and served as Head of the Department from 1987-2004 and Director of the Food Processing Center from 1987-2006. Prof. Taylor maintained an active research program on food allergies and sensitivities from 1975-present, first at Letterman Army Institute of Research (1975-1978), then at Food Research Institute, University of Wisconsin (1978-1987), and finally at Dept. of Food Science & Technology, University of Nebraska (1987-2019 and in a more limited role to present). Prof. Taylor has over 400 peer-reviewed publications, book chapters and trade journal articles. Prof. Taylor also taught Food Toxicology course work at both University of Wisconsin and University of Nebraska. He also provided assistance to multiple food companies, trade associations, and governmental agencies on food allergies and sensitivities throughout his career. Presently, Dr Taylor serves as Principal Scientist with Taylor Consulting LLC, Lincoln Nebraska USA where he continues to provide assistance to food companies on issues related to food allergies and ingredient safety.

### **Paul Turner**

Dr Paul Turner is a Reader / 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. He is a member of the UK Food Standards Agency's Science Council, the FAO/WHO Codex Expert Consultation on Risk Assessment of Food Allergens and leads the EAACI Taskforce on Food Allergen Thresholds.

Paul 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. Paul was also the recipient of the 2020 PhARf Award, awarded by the European Academy of Allergy and Clinical Immunology (EAACI). He is a consultant to the UK Health Security Agency, Chairperson of the WAO Anaphylaxis Committee and emeritus chair of the BSACI Paediatric Allergy Committee.



## **Disclaimer**

*In order to enhance their management of Conflicts of Interest as well as strengthen public trust and transparency in connection with FAO/WHO meetings involving the provision of technical/normative advice, the names and brief biographies of individuals (“Published Information”) being considered for participation in such meetings are disclosed for public notice and comment.*

*The Published Information is provided by the experts themselves and is the sole responsibility of the individuals concerned. FAO/WHO are not responsible for the accuracy, veracity and completeness of the Published Information provided. Furthermore, in no event will FAO/WHO be responsible or liable for damages in relation to the use of, and reliance upon, the Published Information.*

*The comments received by FAO/WHO through the public notice and comment process are treated confidentially and their receipt will be acknowledged through a generic email notification to the sender. Comments and perceptions brought to the knowledge of FAO/WHO through this process are an integral component of FAO/WHO’s conflict of interest assessment policy and are carefully reviewed. FAO/WHO reserve the right to discuss information received through this process with the relevant expert with no attribution to the provider of such information. Upon review and assessment of the information received through this process, FAO/WHO, in their sole discretion, may take appropriate management action in accordance with their policies.*

*The participation of an expert in a FAO/WHO meeting does not imply that they are endorsed or recommended by the FAO/WHO nor does it create a binding relationship between the expert and FAO/WHO.*

*The list of participating experts, a summary of relevant interests disclosed by such experts, and any appropriate mitigation measures taken by FAO/WHO relating to the management of conflicts of interests, will be reported publically in accordance with FAO/WHO practice.*