

Workshop

“Allergen-free Food: Market Opportunity and Process Control Plans for Food Manufacturer”

17 – 18 December, 2013

Bangkok, Thailand

Organized by:

- Department of Food Science and Technology, Thammasat University
- Faculty of Science and Technology, Thammasat University



In collaboration with:

- Austrian Government
- International Association for Cereal Science and Technology (ICC)
- MoniQA Association (Monitoring and Quality Assurance in the Food Supply Chain)
- Office of the Higher Education Commission (OHEC), Thailand
- R-Biopharm, Germany
- Romer Labs, Singapore
- University of Natural Resources and Life Sciences (BOKU), Vienna, Austria



Rationale and Background:

Allergen-free food market is a global rapid-growing segment. The largest share of allergen-free food product value sales comes from North America and Europe. Analysts estimated annual growth rate of allergen-free food market in the US. being more than 10% and product sales in the year 2018 being more than US\$ 6.2 billion. The fast growing market of allergen-free food is due to not only an increase in

numbers of food allergy individuals but also allergen-free food has been considered to be healthy food.

Foods identified as allergens are wheat, milk, egg, peanut, soybean, fish, seafood, sesame and tree nuts. These foods are common ingredients in many food products. To produce allergen-free food products, food manufacturers have to be aware of types of allergens, control plan for processing, cross contamination possibly occurring during processing, detection methods for allergens and regulations including allergen-free labeling.

Objectives:

1. To provide current market situations of allergen-free foods
2. To review the basics of food allergens
3. To be aware of regulations and allergen-free labeling
4. To transfer knowledge of strategies and management of food allergen
5. To learn analytical methods and verification techniques of allergen and allergen assay test kits

Speakers:

- Dr. Roland Ernest Poms, BOKU, ICC and MoniQA Association, Austria
- Ronald Niemeijer, R-Biopharm, Germany
- Dr. Susanne Siebeneicher, R-Biopharm, Germany
- Tan Li Mien, Romer Labs, Singapore
- Associate Professor Dr. Orapan Poachanakoon, M.D., Faculty of Medicine, Thammasat University
- Dr. Chaiwut Gamonpilas, The National Metal and Materials Technology Center (MTEC), NSTDA

Sponsors:

- R-Biopharm



- Romer Labs



Target group: Industry, Food Manufacturers, Authorities, and Policy Makers

No. of participants: Lecture & Practice Session: 40 participants

Language: English

Registration fee: 130 Euro (Reception party on 17 December included)

Registration deadline: 11 December 2013

Venue: Bangkok Cha-da Hotel (Nero room), Ratchadapisek Rd., Bangkok, Thailand

Payment: Payment method is wire transfer and pay to

Savings Account Name: Allergen – free Food (Faculty of Science, TU)

Account No: 091-0-14543-2

Bank Name: Bangkok Bank, Thammasat University Rungsit Campus Branch

Bank Address: 99 Moo 18, Room 113 Khlong Nueng, Khlong Luang
Pathumthani, Thailand 12120

Swift Code: BKKBTHBK

Please note that the net amount transferred after all banks fees are deducted must equal the total registration fees.

General information:

Bangkok Cha-da Hotel can be reached by MRT (underground trains) system:

200 meters from MRT Huaykwang station

Public transportation from Suvarnabhumi Airport to Bangkok Cha-da Hotel:
Airport link system to the interchange Makkasan station then transfer to MRT system (Phetchaburi station) via skywalk and off the MRT at Huaykwang station.

Attractions around Bangkok Cha-da Hotel – travel by MRT system

Chatuchak Weekend Market – the World’s biggest weekend market
(Chatuchak station)

Shopping centers nearby e.g., Esplanade (Thailand Cultural Center station), Central Plaza Grand Rama 9 (Rama 9 station)

Downtown shopping centers (Sukhumvit station then change to BTS - sky trains to Siam station)

Siam Niramit – Thailand’s must see show (Thailand Cultural Center station, then free shuttle bus to Siam Niramit)

Suggested accommodation:

Bangkok Cha-da Hotel, Ratchadapisek Rd., Huaykwang, BKK

Tel: (66) 2-275-4397

Website : <http://www.bangkokchada.com>

E-mail : info_bkk@chadahotel.com

Special rate for participants – please book through the organizer by stating in the registration form

Swissotel Le Concorde Bangkok, Ratchadapisek Rd., Huaykwang, BKK

Tel: (66) 2-294-2222

Website : <http://www.swissotel.com/hotels/bangkok-concorde>

E-mail : bangkok-leconcorde@swissotel.com

Workshop coordinator : Sirinda Kusump, Ph.D.

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Workshop program

Day I: 17 December 2013

- 8.15 – 8.45 Registration
- 8.45 – 9.00 Opening ceremony
By Dean of Faculty of Science and Technology
- 9.00 – 9.15 Introduction of MoniQA and its activities for food allergen management
By Dr. Roland Poms, ICC and MoniQA Association
- 9.15 – 9.45 Food allergy: importance and prevalence in Europe, North America, Australia and Asia
By Dr. Roland Poms, ICC and MoniQA Association, Austria
- 9.45 – 10.05 *Coffee break*
- 10.05 – 10.50 Allergens from animal food and plant food origin: types, structure and properties
By Dr. Roland Poms, ICC and MoniQA Association, Austria
- 10.50 – 11.35 Impact of food processing on allergenicity and food analysis
By Dr. Roland Poms, ICC and MoniQA Association Austria
- 11.35 – 12.05 Trend of allergen-free food product in Europe, North America and Australia
By Ronald Niemeijer, R-Biopharm, Germany
- 12.05 – 13.05 *Lunch*
- 13.05 – 14.05 Development of gluten-free breads from jasmine rice and cassava flours
By Dr. Chaiwut Gamonpilas, MTEC, NSTDA
- 14.05 – 15.05 Food Allergy: Causes and body responses
Case study: patients with food allergy
By Associate Professor Dr. Orapan Poachanakoon, M.D.,
Thammasat University
- 15.05 – 15.25 *Coffee break*
- 15.25 – 16.05 Allergen-free labeling including gluten-free labeling
By Dr. Roland Poms, ICC and MoniQA Association, Austria
- 16.05 – 16.45 Legislation, analysis and official control - significance for international trade
By Ronald Niemeijer, R-Biopharm, Germany
- 16.45 – 17.00 Questions & Answers
- 17.30 – 20.00 *Reception party*

Day II: 18 December 2013

- 8.45 – 9.30 Allergen management: Strategies to prevent allergen contamination
By Dr. Susanne Siebeneicher, R-Biopharm, Germany
- 9.30 – 10.15 Allergen management: Role of HACCP and GMP, allergen control plans for food processors
By Dr. Susanne Siebeneicher, R-Biopharm, Germany
- 10.15 – 10.35 *Coffee break*
- 10.35 – 11.00 Analytical methods for food allergen analysis
By Dr. Roland Poms, ICC and MoniQA Association
- 11.00 – 11.30 Validation and verification of allergen detection methods
By Dr. Roland Poms, ICC and MoniQA Association
- 11.30 – 12.00 Gluten-free analysis – experience with the G12 antibody
Tan Li Mien, Romer Labs, Singapore
- 12.00 – 13.00 *Lunch*
- 13.00 – 13.30 Introduction of R-Biopharm allergen test kits
By TBC
- 13.30 – 14.00 Introduction of Romer Labs allergen test kits
By TBC
- 14.00 – 15.30 Practical part 1: Hands-on lab experience (Allergen test kits in two parallel groups)
Group A works with R-Biopharm's test systems
Group B with Romer Labs' test systems
- 15.30 – 16.00 *Coffee break*
- 16.00 – 17.30 Practical part 2: Hands-on lab experience
Group A with Romer Labs' test systems
Group B works with R-Biopharm's test systems
- 17.30 – 18:00 Discussion of results
- 18.00 – 18.15 Certificate giving and
Closing ceremony
