

ILSI



International  
Life Sciences  
INSTITUTE

# SYMPOSIUM on "FRONTIERS IN FOOD ALLERGEN RISK ASSESSMENT"

A JOINT SYMPOSIUM BY:

ILSI EUROPE

EUROPREVALL

ILSI HEALTH AND ENVIRONMENTAL  
SCIENCES INSTITUTE

UK FOOD STANDARDS AGENCY

FOOD ALLERGY RESEARCH & RESOURCE  
PROGRAM - FARRP

WITH THE PARTICIPATION OF THE EUROPEAN  
ACADEMY OF ALLERGY AND CLINICAL IMMUNOLOGY -  
EAACI

20-22 October 2010, Nice, France



H E S I<sup>®</sup>





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**About ILSI Europe**

## ***ABOUT ILSI EUROPE***

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### ***ILSI***

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The International Life Sciences Institute (ILSI) is a non-profit, worldwide foundation established in 1978 to advance the understanding of scientific issues relating to nutrition, food safety, toxicology, risk assessment and the environment. By bringing together scientists from academia, government, industry and the public sector, ILSI seeks a balanced approach to solving problems of common concern for the well-being of the general public. ILSI is affiliated with the World Health Organization (WHO) as a non-governmental organisation and has specialised consultative status with the Food and Agriculture Organization of the United Nations (FAO). ILSI is headquartered in Washington, D.C., USA. ILSI branches include Argentina, Brazil, Europe, India, Japan, Korea, Mexico, North Africa and Gulf Region, North America, North Andean, South Africa, South Andean, Southeast Asia Region, the Focal Point in China and the ILSI Health and Environmental Sciences Institute (HESI). The branches are funded primarily by their industry members. Today ILSI enjoys the support of around 300 companies and a network of scientists throughout the world.

### ***ILSI Europe***

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ILSI Europe was established in 1986 to identify and evaluate scientific issues related to the above topics through symposia, workshops, expert groups, and resulting publications. The aim is to advance the understanding and resolution of scientific issues in these areas. ILSI Europe focuses on the specific needs defined by the Institute's European partners. The main goals of ILSI Europe are to:

- Play a catalytic role in identifying and addressing critical scientific issues related to nutrition, food safety and the environment;
- Provide coherent scientific answers to issues of public interest through scientific programmes that are of mutual concern to industry, government and academia;
- Support an active publication programme for the dissemination of scientific information to the broadest possible audience including the scientific community, international organisations and regulatory agencies.

To address these issues, ILSI Europe's members initiate projects, which are managed by specific task forces.

This event is made possible by support of the ILSI Europe Food Allergy Task Force, which is under the umbrella of the Board of Directors of ILSI Europe. ILSI policy mandates that ILSI and ILSI branch Board of Directors must be composed of at least 50% public sector scientists; the remaining Directors represent ILSI's member companies.

The ILSI Europe Food Allergy Task Force industry members are Barilla G. & R. Fratelli, Bayer CropScience BioScience, Coca-Cola Europe, Danone, H.J. Heinz, Kraft Foods, L'Oréal, Mars, Nestlé, PepsiCo International, Syral, and Unilever.

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### ***Task Force Members***

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Dr. René Crevel - Chair	Unilever	UK
Ms. Manuela Beatrisotti	Barilla G. & R. Fratelli	IT
Dr. Ron Colwell	HJ Heinz	UK
Dr. Marcel Feys	Syral	BE
Dr. Corinne Herouet-Guichenev	Bayer CropScience BioScience	FR
Dr. Brett Jeffery	Mars	UK
Dr. Gladys Ouédraogo-Arras	L'Oréal	FR
Dr. Fabrice Peladan	Danone	NL
Dr. Marie-Claude Robert	Nestlé	CH
Mr. Stefan Ronsmans	Coca-Cola Europe	BE
Dr. Angela Schröder	Kraft Foods	SE
Dr. Rachel Ward	PepsiCo International	UK
Ms. Fiona Samuels	ILSI Europe	BE
Ms. Ria Dewit	ILSI Europe	BE

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## **About EuroPrevall**

## **ABOUT EUROPREVALL**

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### ***EuroPrevall***

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EuroPrevall is a multi-disciplinary research project looking at “The prevalence cost and basis of food allergy in Europe”. The project started in June 2005 and comes to an end in December 2009 although many of the publications arising from the project will still be in the process of being prepared. EuroPrevall has been funded by the European Union and is the largest ever project on food allergy funded by the EU with a budget of over €14m. The project has been coordinated by Clare Mills at the Institute of Food Research in the UK and has 67 member organisations in 24 countries with over 250 personnel contributing to the project. The partners are primarily based in Europe with 17 European member states involved represented in the project but there are also partners from Siberia, India and China, giving the project a global spectrum of cultures, eating habits, and environments. This website contains more information on some of the key objectives of the project and those involved in delivering it.

Much of the research undertaken has focused on characterising the patterns and prevalence of food allergies across Europe in infants, children and adults, through the EuroPrevall Birth Cohort and community surveys. However, the project has also investigated the impact food allergy has on the quality of life and its economic cost associated with food allergies and has developed improved diagnostic techniques reducing the need for food challenge test, as well as investigating how processing and the food matrix affect allergenic potential.

It is EuroPrevall’s aim that by integrating information and developing tools for the use of European food allergy scientists, health professionals, food and biotech industries, and consumers, that causes of food allergy can become better understood, diagnosis of food allergy can become swifter and the quality of life of food allergy sufferers improved.

The EuroPrevall research falls into five different themes, each with its own objectives and work packages but at the same time impacting on the research done in the other themes. More details of the specific research goals are available in [Project Objectives](#). Alternatively a scientific paper summarising EuroPrevall has been published: ["The Prevalence, Cost and Basis of Food Allergy" Mills et al.](#)

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**About ILSI Health  
and Environmental  
Sciences Institute**

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## ***ABOUT ILSI HEALTH AND ENVIRONMENTAL SCIENCES INSTITUTE***

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### ***HESI***

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The mission of the ILSI Health and Environmental Sciences Institute (HESI) is to stimulate and support scientific research and educational programs that contribute to the identification and resolution of health and environmental issues of concern to the public, scientific community, government agencies, and industry. HESI's programs bring together scientists representing academia, industry, and public sector research and regulatory organizations (both governmental and non-governmental), to address and reach consensus on scientific questions that have the potential to be resolved through creative application of intellectual and financial resources. A "tripartite" (academia, government, industry) approach forms the core of every HESI scientific endeavour. As a non-profit organization, HESI provides a unique, objective forum for in-depth dialogue among scientists with different perspectives and expertise.

HESI was established in 1989 as a global branch of ILSI to provide an international forum to advance the understanding of scientific issues related to human health, toxicology, risk assessment, and the environment. In 2002, HESI was recognized by the United States government as a publicly supported, tax-exempt organization, independently chartered from ILSI with its own board of trustees. HESI draws its membership from producers of pharmaceuticals, cosmetics, agricultural and other industrial chemicals, paper products, personal care and household products, food and beverages, communications products, transportation products, energy products, or ingredients or containers used in, or in connection with, these products. Providers of scientific and technical services used in the safety testing or production of these products or in the assessment of the human health and environmental safety of these products are also eligible for membership. HESI's member companies are based in the United States, Europe, and Japan. Industry members provide primary financial support for HESI programs, but HESI also receives financial and in-kind support from a variety of US and international government agencies.

Additional information on HESI can be found on its website at [www.hesiglobal.org](http://www.hesiglobal.org).

### ***HESI Protein Allergenicity Technical Committee (PATC)***

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The HESI Protein Allergenicity Technical Committee (PATC) was established in 2001 to identify consensus views in the support and communication of food allergy safety in biotechnology. In particular, the PATC provides a forum for communicating and supporting research for scientifically justified approaches to evaluating allergy risk in the assessment of novel protein food and feed safety. Since its inception, the PATC has conducted research and convened workshops and symposia with allergy experts and government authorities to advance the science related to predicting human allergenic potential from exposure to novel proteins and genetically modified organisms. For further information, please contact,

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**About UK Food  
Standards Agency -  
FSA**

## **ABOUT UK FOOD STANDARDS AGENCY**

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### ***UK Food Standards Agency***

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The Food Standards Agency (FSA) is an independent UK Government department set up by an Act of Parliament in 2000 to protect the public's health and consumer interests in relation to food, safety and standards.

Although the FSA is a Government agency, it works at 'arm's length' from Government because it doesn't report to a specific minister. The Agency is free to publish any advice it issues which means that the Agency can be seen to act openly and independently in looking after the interests of consumers. The Agency is led by a Board that has been appointed to act in the public interest and not to represent particular sectors. Board members have a wide range of relevant skills and experience. The UK headquarters are in London, but the Agency also has national offices in Scotland, Wales and Northern Ireland. The Meat Hygiene Service is an executive agency of the FSA. We're accountable to Parliament through Health Ministers, and to the devolved administrations in Scotland, Wales and Northern Ireland for its activities within their areas. We base our decisions and advice on the best evidence available. In addition, we aim to ensure that our decision-making process is as open and transparent in as possible. Whenever possible, we seek the views of interested parties before reaching conclusions, and always explain the reasons for its decision and advice in a straightforward manner. The Agency also obtains independent expert advice from its scientific advisory committees and commissions research to support its functions.

### ***What we do:***

As a Government department, independent regulator and consumer protection body, we use the best available evidence and work with:

- business from farm to fork to help them keep consumers safe
- local authorities and other food law enforcement bodies to help them take proportionate, timely and resolute action
- consumers to provide reliable and up to date information to help them make healthy choices about food

### ***Our values:***

Everything we do reflects our vision of Safe food and healthy eating for all:

- putting the consumer first
- openness and independence
- science and evidence-based

### ***Food Allergy Branch***

The Food Allergy Branch is headed up by Sue Hattersley and is responsible for a programme of research (T07) investigating the clinical, social science and laboratory-based aspects of food allergy for the development of evidence based policy. The Branch also provides training and seminars for local authorities on food allergens, deals with public and ministerial correspondence on food allergy and provides risk assessments for use in the management of food allergy incidents.

The Food Allergy Branch is helping to support this event as part of its programme of work to help take forward the development of food allergen management thresholds.

For further information, please contact

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**About Food Allergy  
Research and  
Resource Program -  
FARRP**

## **ABOUT FARRP**

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### ***Food Allergy Research and Resource Program***

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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 50 member companies, more than one dozen staff members and several graduate students.

FARRP has two primary missions:

**Mission #1:** Develop and provide the food industry with credible information, expert opinions, tools, and services relating to allergenic foods.

**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.

The objectives for Mission #1 of FARRP include:

- 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.

FARRP works in collaboration with public health authorities, consumer groups, and the food industry worldwide to help establish threshold action levels for allergens. FARRP takes a comprehensive approach working with and collaborating with research institutions, governmental authorities, consumer groups, and scientific societies around the globe to share our experience and knowledge to improve the safety of food products for consumers with food allergies and sensitivities.

**Purpose of the  
Symposium**



## ***PURPOSE OF THE SYMPOSIUM***

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### ***Background***

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With rising prevalence of food allergy and increasing globalisation, collecting and understanding the data on the prevalence and patterns of food allergy is critical to minimising its impact on public health. EuroPrevall, an EC 6<sup>TH</sup> Framework project to investigate the prevalence of food allergy in Europe, concluded at the end of last year. This is an ideal time for EuroPrevall to partner with ILSI Europe, the FSA (UK), FARRP and the HESI PATC (USA) to host a symposium with global reach. The key themes will be patterns and prevalence, thresholds (priority setting and criteria) and how these different elements can be integrated to assess the risk from food allergens. Speakers are being invited from around the globe and your expertise and participation would be of considerable value to this event.

The output will be a summary report that will highlight the main conclusions of the symposium, identify research gaps, and improve food allergen management using existing and emerging evidence.

### ***Objectives of the symposium***

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The symposium aims to:

- Disseminate findings from the EuroPrevall project and related research and place them in the context of food allergen risk assessment globally
- Discuss the implications of those findings for assessing the risk from food allergens and managing it to minimise the incidence of reactions among food allergic consumers
- Identify how this knowledge can be translated into practice and gaps to be addressed in future research.

### ***Organising Committee Members***

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Dr. Joseph Baumert	University of Nebraska-Lincoln	US
Dr. René Crevel	Unilever	UK
Dr. Chun-Han Chan	Food Standards Agency	UK
Ms. Nancy Doerr	ILSI Health and Environmental Sciences Institute	US
Mrs. Sue Hattersley	Food Standards Agency	UK
Dr. Gregory Ladics	DuPont Co	US
Dr. Clare Mills	Institute of Food Research	UK
Prof. Stephen Taylor	University of Nebraska-Lincoln	US
Ms. Fiona Samuels	ILSI Europe	BE
Dr. Stéphane Vidry	ILSI Europe	BE

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# Programme

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## **PROGRAMME**

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### **Wednesday 20 October 2010**

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16.00-19.00	Registration	
19.00-	Opening dinner	
	Welcome and overview	R. Crevel/S. Vidry

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### **Thursday 21 October 2010**

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**Overall Chair:** C. Mills  
**Co-chair:** R. Crevel  
**Overall Rapporteur:** C-H. Chan

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**SESSION A1**     ***Patterns and prevalence of allergy in unselected populations -  
the European perspective***

**Chairs:** L. Poulsen/G. Ladics  
**Rapporteur:** S. McClain

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08.45-08.55	Introduction to session	L. Poulsen/G. Ladics
08.55-09.25	Application of the scientific criteria for identifying allergenic foods of public health importance	S. Strobel
09.25-09.55	Patterns of allergy in infants and young children	K. Beyer
09.55-10.15	<b>Coffee Break</b>	
10.15-10.45	Patterns of allergy in adults and school age children	P. Burney
10.45-11.15	Patterns of allergy in the clinic population vs. the community	M. Fernandez Rivas
11.15-11.45	Patterns of allergy in Scandinavia	C. Bindslev-Jensen
11.45-12.15	How to get from patterns and prevalence to realistic allergen management strategies?	C. Mills
12.15-13.15	<b>Lunch</b>	

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**SESSION A2**      ***Patterns and prevalence of allergy in unselected populations -  
A trans-continental perspective***

**Chairs: C. Mills/S. Strobel  
Rapporteur: A. Mackie**

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13.15-13.45	Patterns of allergy in China and India	G. Wong
13.45-14.15	Patterns of allergy in North America	J. Pongracic
14.15-14.45	Patterns of allergy in Japan	M. Ebisawa
14.45-15.15	<b>Coffee Break</b>	
15.15-15.45	Patterns of allergy in Australia	K. Allen
15.45-16.15	Patterns of allergy in South Africa	C. Motala
16.15-16.30	EAACI Food Allergy Initiative	A. Muraro
16.30-17.00	Discussion - How do these patterns compare to existing regulatory lists (EU, North America, Asia and Oceania)	L. Poulsen/G. Ladics
17.00-17.30	Summary of discussion and research gaps	L. Poulsen/G. Ladics
17.30-19.00	Poster session and networking reception	
<b>19:00</b>	<b>Dinner</b>	

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***Friday 22 October 2010***

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**SESSION B**      ***How much is too much?***

**Chairs: S. Taylor/R. Crevel  
Rapporteurs: S. Hattersley/C-H Chan**

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08.45-08.55	Welcome and introduction to session	S. Taylor/R. Crevel
08.55-09.25	Clinical thresholds - variability over time	D.A. Moneret-Vautrin
09.25-09.55	Thresholds of different foods using common matrices	A. Knulst
09.55-10.25	Regulators approach to risk assessment and safety factors	S. Hattersley
10.25-10.45	<b>Coffee Break</b>	
10.45-11.15	Probabilistic modelling	R. Crevel
11.15-11.45	Discussion - How to use these data to set management thresholds in foods?	S. Taylor/R. Crevel
11.45-12.15	Summary of discussion and research gaps	S. Taylor/R. Crevel
12.15-13.15	<b>Lunch and posters</b>	

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**SESSION C**      ***How to use thresholds in practice***

**Chairs: D. Skrypec/C. Madsen**  
**Rapporteur: S. Cochrane**

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|-------------|--|----------------------|
| 13.15-13.35 | Welcome and introduction to the session  | D. Skrypec/C. Madsen |
| 13.35-14.05 | What to measure? - Whole food/protein/allergens  | M. Abbott            |
| 14.05-14.35 | How to measure? Types of assay for monitoring in industry (rapid methods); regulatory / enforcement purposes | S. Flanagan          |
| 14.35-15.05 | The food industry's approach to protecting the allergic consumer   | R. Colwell           |
| 15.05-15.35 | Summary of discussion and research gaps  | D. Skrypec/C. Madsen |
| 15.35-16.00 | Closing remarks and next steps   | C. Mills             |
| 16.00       | <b><i>Coffee Break and end of the symposium</i></b>  |                      |

<p>* Please note the people named in the above-mentioned programme have not all confirmed their participation yet</p>
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## List of Participants

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**LIST OF PARTICIPANTS**

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Dr. Michael Abbott	Health Canada	CA
Dr. Mustapha Aguezzoul	Romer Labs Diagnostic	FR
Dr. Anton Alldrick	Campden BRI	UK
Dr. Katie Allen	Royal Children's Hospital	AU
Mrs. Marilyn Allen	Anaphylaxis Canada	CA
Dr. Joe Baumert	University of Nebraska-Lincoln	US
Ms. Manuela Beatrisotti	Barilla G. & R. Fratelli	IT
Dr. Kirsten Beyer	Charité University Medical Centre	DE
Dr. Carsten Bindselev-Jensen	Odense University Hospital	DK
Dr. Marty Blom	TNO Quality of Life	NL
Ms. Yanne Boloh	Philéas Press Agency	FR
Ms. Erna Botjes	Dutch Food Allergy Organisation - EFA	NL
Dr. Helen Brown	Campden BRI	UK
Prof. Moises Burachik	Ministry of Agriculture, Livestock & Fisheries - Biotechnology Department	AR
Prof. Peter Burney	Imperial College London	UK
Dr. Annabelle Capt	Bayer CropScience	FR
Dr. Chun-Han Chan	Food Standards Agency	UK
Dr. Yong Joo Chung	Nestlé Research Center	CH
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Dr. René Crevel	Unilever	UK
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Dr. Steven Gendel	Food & Drug Administration - FDA	US
Dr. Samuel Godefroy	Health Canada	CA
Prof. Rick Goodman	University of Nebraska-Lincoln	US
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Mrs. Kirsten Grinter	Allergen Bureau	AU
Dr. Sue Hattersley	Food Standards Agency	UK
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Dr. Corinne Herouet-Guichenev	Bayer CropScience	FR
Ms. Barbara Hirst	Reading Scientific Services	UK
Dr. Geert Houben	TNO Quality of Life	NL
Dr. Jonathan Hourihane	University College Cork	EI
Dr. Brett Jeffery	Mars	UK
Dr. André Knulst	University Medical Centre Utrecht	NL
Dr. John Kough	U.S. Environmental Protection Agency	US
Dr. Gregory Ladics	DuPont Co	US
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Symposium on  
Frontiers in Food Allergen Risk Assessment  
20-22 October 2010 – Nice (FR)  
Oilseeds Centre

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