



# BC Food Protection Association

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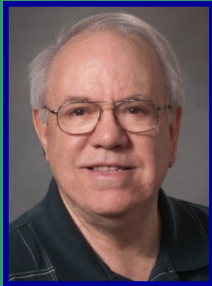
[www.foodprotection.org](http://www.foodprotection.org)

## ***A Tough Nut to Crack? Understanding and Controlling Food Allergens***

### ***BCFPA Speaker's Evening***

***"To provide a forum to exchange information on protecting the food supply"***

#### **Featuring:**



**Steve Taylor, Ph.D.** serves as a Professor in the Department of Food Science and Technology and a Co-Director of the Food Allergy Research and Resource Program (FARRP), a successful industry-funded consortium at the University of Nebraska. Dr. Taylor maintains an active research on food allergies including development and improvement of detection methods, assessment of effects of processing, and threshold doses and risk assessment. He also maintains an active food industry outreach program in the area of food allergies including confidential testing services and workshops, training, and webinars ([www.farrp.org](http://www.farrp.org)).

Dr. Taylor will be speaking on *"Allergen Priority Lists Around The World – The Big 8 and Beyond"*.



**Terry Koerner, Ph.D.** is a Research Scientist and Section Head for the Food Allergen and Natural Toxin Research Program in the Bureau of Chemical Safety, Health Canada. Dr. Koerner's group develops tools for food allergen analysis and collects information to support health risk assessments and policy. The interests of this group include the development and validation of methods for the analysis of food allergens, gluten and natural toxins in complex matrices, as well as development of proteomic tools to assess the potential of chemicals to modulate the oral and dermal immune response.

Dr. Koerner will talk about *"Cross Contamination of Grains: Canadian Exposure Assessment for Naturally Gluten-Free Grains"*.



**Tim Adams, M.Sc.** is a Principal Scientist for Food Safety at Kellogg Company. Tim graduated from the University of Iowa with a B.Sc. in Microbiology. In 1999, he completed M.Sc. in Food Science at the University of Illinois at Urbana-Champaign. After graduation, Tim joined Guernsey Bel, where he worked as a Director of Quality for five years. Tim has over 10 years of experience in the area of food safety, and in his current position he works as a Principal Scientist for Food Safety at Kellogg Company.

Mr. Adams will be speaking on *"A Food Industry Example: Kellogg Approach to Validation and Verification of Allergen Controls"*.

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For more info contact  
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**Thursday May 8, 2014**  
**Shadbolt Centre for the Arts**

6450 Deer Lake Parkway, Burnaby, BC

**FREE PARKING**

**For registration click [here](#)**