



# **3<sup>rd</sup> MoniQA International Symposium**

**Food Fraud Prevention and  
Effective Food Allergen Management**

*Rockville, MD, USA • 30 Oct - 1 Nov, 2019*

**MoniQA**

Hosted by 

[rockville2019.moniqa.org](http://rockville2019.moniqa.org)

# Symposium Overview

The MoniQA Association and the United States Pharmacopeia) warmly welcome you to the 3<sup>rd</sup> International MoniQA Symposium on Food Fraud Prevention and Effective Food Allergen Management!

An exciting program with practical litigation cases, with strategies and methods for detecting and combating food fraud, will be presented by renowned speakers from around the world. Join us in Rockville and meet the "Food Detectives" and get to know modern technologies that are looking for the "unknown" and learn about legal regulations and get practical advice for protecting your branded products, for correct food labeling, and ultimately for maintaining consumer trust. The symposium program is currently being compiled, it will include speakers from science and innovation, from industry, public authorities, international organizations, law firms and food research institutions.

In addition to the traditional main topics related to food fraud prevention and effective food allergen management, the 3<sup>rd</sup> edition of this International Symposium will also focus on the Food Law, its implications for industry and food businesses in international trade, export and import liabilities, critical issues of food integrity and food safety related issues governed by national and international regulations and standards, impacts of international trade agreements. This symposium will address food authenticity, food fraud and the need for simple labeling as major drivers for the food industry to rapidly develop new analytical technologies. While the food industry must adapt its programs addressing food safety and quality to meet the ever-changing regulatory and legal landscape, law firms specializing in food issues must also ensure that their knowledge of these changes is up-to-date when defending the rights of consumers and/or food producers.

This meeting in Rockville brings together international experts in the fields of food authenticity and food allergens, as well as various food industries, SMEs, research institutions, associations and regulatory bodies, all having a different stake in food safety. This special mix of scientific and practical input to the symposium will be a valuable opportunity to grow your knowledge base, learn from practical experiences, and exchange ideas with peers.

**We wish you a successful event!**

**Dr. Bert Popping**  
President, Germany

**Dr. Roland Poms**  
Secretary General, Austria

## We Thank Our Sponsors and Media Partners





# Organizing Committee & Presenters



**Allison Fulton**  
SheppardMullin  
Presenter



**Amanda Manolis**  
Thermo Fisher Scientific  
Presenter



**Anthony Flood**  
IFIC  
Presenter



**Atef Idriss**  
MEFOSA  
Presenter



**Bert Popping**  
FOCOS Gbr  
President MoniQA Ass., Presenter



**Cesare Varallo**  
FoodLawLatest.com  
Presenter



**Clare Mills**  
University of Manchester  
Presenter



**Eric A.E. Garber**  
FDA  
Presenter



**Gill Holcombe**  
LGC  
Presenter



**Glenford Jameson**  
G. S. Jameson & Company  
Presenter



**Jupiter Yeung**  
Nestlé Nutrition  
Presenter



**Katherine L. Fiedler**  
FDA  
Presenter



**Manuela Beatrisotti**  
Barilla  
Presenter



**Martin Chapman**  
Indoor Biotechnologies Inc  
Presenter



**Melanie Downs**  
FARRP  
Presenter



**Michael Walker**  
LGC  
Presenter



**Rakhi Panda**  
FDA  
Presenter



**Ricardo Carvajal**  
Hyman, Phelps, and McNamara  
Presenter



**Richard Cantrill**  
Past President, MoniQA Assoc.  
Organizing Committee, Presenter



**Roland Poms**  
Secretary General, MoniQA Assoc  
Organizing Committee, Presenter



**Ronald Niemeijer**  
R-Biopharm  
Presenter



**Sally Greenberg**  
National Consumers League  
Presenter



**Steven Gendel**  
United States Pharmacopeia  
Organizing Committee, Presenter



**Weili Xiong**  
FDA  
Presenter

## Pre-Symposium Activities - Wednesday, 30 October

1:00 pm - 4:00 pm **MoniQA Task Force on Food Authenticity**

1:00 pm - 4:00 pm **MoniQA Task Force on Food Allergen Reference Materials**




6:30 pm - 9:30 pm **MoniQA Supervisory Board Meeting (Hotel Hilton Washington DC)**


4:00 pm - 5:30 pm **Welcome Reception**  
**Networking event with finger food and drinks**

## Symposium: Food Fraud Prevention


8:00 am - 2:00 pm **Registration (Morning coffee: 8:00 - 9:00 am)**


8:50 am - 9:30 am **Opening Session**  
Moderator: Roland Poms • MoniQA Association, Austria


8:50 am - 9:00 am **Welcome and Introduction**  
 Bert Popping • President, MoniQA Association, FOCOS, Germany  
 Steve Gendel • Senior Science Manager, USP, USA  
 Roland Poms • Secretary General, MoniQA Association, Austria

9:00 am - 9:30 am **Keynote Address - Fighting Food Fraud: A Consumer Perspective**  
 Sally Greenberg • Executive Director, National Consumers League, USA

**Session 1**  
9:30 am - 11:00 am **Food Integrity (Part I)**  
Moderator: Steven Gendel • USP, USA


9:30 am - 10:00 am **A Brief Introduction to Food Fraud Information Sources**  
 Michael Walker • LGC, UK


10:00 am - 10:30 am **Preventing Food Fraud: An Industry Perspective**  
 Manuela Beatrisotti • Barilla, Italy


10:30 am - 11:00 am **International Standards for Food Authenticity and Allergen Detection**  
 Richard Cantrill • MoniQA Past President, Canada


11:00 am - 11:30 am **Coffee Break • Networking • Posters Viewing and Exhibition**


**Session 2**  
11:30 am - 1:00 pm **Food Integrity (Part II)**  
Moderator: Bert Popping • FOCOS, Germany

11:30 am - 11:45 am **Food Fraud: Benefits and Challenges of Non-Targeted Methods (Including Standardization)**  
 Bert Popping • FOCOS, Germany

11:45 am - 12:00 pm **Food Integrity with New Analytical Technologies: Unlocking the Truth**  
 Amanda Manolis • Thermo Fisher Scientific, USA

12:00 pm - 12:15 pm **The Role of Public Ingredient Standards**  
 Steven Gendel • USP, USA

12:15 pm - 12:30 pm **Capacity Building on Food Fraud & IPR Compliance**  
 Atef Idriss • MEFOA, Lebanon

12:30 pm - 1:00 pm **Panel Discussion**  
 Moderated by Bert Popping • FOCOS, Germany

1:00 pm - 2:00 pm **Lunch • Networking • Posters and Exhibition**

## Symposium: Food Fraud Prevention

8:00 am - 2:00 pm **Registration**

<b>Session 3</b>	<b>Food Law (Part I)</b>
2:00 pm - 3:30 pm	Moderator: Richard Cantrill • MoniQA Association, Canada
2:00 pm - 2:30 pm	<b>U.S. Regulatory Requirements Regarding Food Fraud Prevention</b> Ricardo Carvajal • Hyman, Phelps & McNamara, P.C., USA
2:30 pm - 3:00 pm	<b>Death by a Thousand AMPs: The Future of Food Fraud Prosecutions in Canada</b> Glenford Jameson • G. S. Jameson & Company, Canada
3:00 pm - 3:30 pm	<b>The New European Regulation on Official Controls and Food Frauds Related Provisions</b> Cesare Varallo • foodlawlatest.com, Italy

3:30 pm - 4:00 pm **Coffee Break • Networking • Posters Viewing and Exhibition**

<b>Session 4</b>	<b>Food Law (Part II)</b>
4:00 pm - 5:30 pm	Moderator: Cesare Varallo • foodlawlatest.com, Italy
4:00 pm - 4:30 pm	<b>Intentional Adulteration - Tips for Conducting Internal Investigations</b> Allison Fulton • SheppardMullin Law Firm, USA
4:30 pm - 5:00 pm	<b>Authenticity of Coconut Water - A Critical Review</b> Michael Walker • LGC, UK
5:00 pm - 5:30 pm	<b>Panel Discussion</b> Moderated by Cesare Varallo • FoodLawLatest.com, Italy

7:00 pm - 10:00 pm **Conference Dinner**  
Hilton Washington DC/Rockville Hotel & Executive Meeting Ctr  
1750 Rockville Pike, Rockville, MD




## Symposium: Labelling, Analysis and Effective Food Allergen Management


8:00 am - 2:00 pm **Registration (Morning coffee: 8:00 - 9:00 am)**

8:50 am - 9:30 am **Opening Session**

8:50 am - 9:00 am **Welcome and Short Recap from Day 1**

 Roland Poms • Secretary General, MoniQA Association, Austria


9:00 am - 9:30 am **Opening Speech: Food Industry Perspective on Effective Food Allergen Management to Address Food Safety Challenges**

 Jupiter Yeung • Nestlé Nutrition, USA


**Session 5 Allergen Risk Mitigation**

9:30 am - 11:00 am Moderator: Bert Popping • FOCOS, Germany

9:30 am - 9:50 am **Food Allergy: Public Perception, Behaviors and Quality of Life**

 Anthony Flood • International Food Information Council (IFIC)


9:50 am - 10:10 am **Gluten-Free: Food Safety vs Voluntary Consumer Choice?**

 Ronald Niemeijer • R-Biopharm, Germany

10:10 am - 10:30 am **Identifying, Curating and Harmonising Clinical Data to Identify Minimum Eliciting Doses for Food Allergens in the ThRAII Project**

 Clare Mills • University of Manchester, UK

10:30 am - 10:50 am **Application of Mass Spectrometry Methods for Food Allergen Analysis and Management: Opportunities, Hurdles, and Needs**

 Melanie Downs • Food Allergy Research & Resource Program (FARRP), USA

11:00 am - 11:30 am **Coffee Break • Networking • Posters Viewing and Exhibition**


**Session 6 Managing Food Allergens**

11:30 am - 1:00 pm Moderator: Christine Parker • FDA, USA


11:30 am - 11:45 am **The xMAP Food Allergen Detection Assay: A Solution for the Simultaneous Detection and Identification of Multiple Food Allergens to Address Current and Future Needs**

 Eric A.E. Garber • FDA, USA


11:45 am - 12:00 pm **Simultaneous Detection of Major Food Allergens Using Fluorescent Multiplex Array**

 Martin Chapman • Indoor Biotechnologies Inc, USA


12:00 pm - 12:15 pm **Multiplex-Competitive ELISA and Western Blot Analysis for the Detection and Characterization of Gluten in Fermented-Hydrolyzed Foods**

 Rakhi Panda • FDA, USA


12:15 pm - 12:30 pm **Optimization of a Targeted, Multi-Allergen LC-MS/MS Method for the Quantification of Egg, Milk, and Peanut in Food**

 Katherine L. Fiedler • FDA, USA

12:30 pm - 12:45 pm **Real-time PCR Based Allergen Detection at FDA-CFSAN**

 Anne C. Eischeid • FDA, USA

12:45 pm - 1:00 pm **The Undeclared Presence of Allergens in Foods: A Need for Specific Tree Nut Peptide Markers**

 Weili Xiong • FDA, USA

1:00 pm - 2:00 pm **Lunch • Networking • Posters and Exhibition**

## Symposium: Labelling, Analysis and Effective Food Allergen Management

<b>Session 7</b> 2:00 pm - 4:00 pm	<b>Reliability of Analytical Results</b> Moderator: Steven Gendel • USP, USA
2:00 pm - 2:20 pm	<b>Food Allergen Labeling Regulation Harmonization and Consumer Protection</b>  Cesare Varallo • FoodLawLatest.com, Italy
2:20 pm - 2:40 pm	<b>Mobile Food Safety Testing Devices: the Good, the Bad and the Ugly</b>  Bert Popping • FOCOS, Germany
2:40 pm - 3:00 pm	<b>Food Allergen Analysis, Reporting and Interpretation – How to Make them Fit for Purpose</b>  Gill Holcombe and Michael Walker • LGC, UK
3:00 pm - 3:15 pm	<b>MoniQA's Food Allergen Reference Material Program</b>  Roland Poms • MoniQA Association, Austria
3:15 pm - 3:45 pm	<b>Panel Discussion with Representatives from a Food manufacturer, Food Research, Consumer Association, FDA and a Lawyer</b>  Moderated by Steven Gendel • USP, USA
3:45 pm - 4:00 pm	<b>Summary and Farewell</b>

## SIX REASONS TO JOIN THE MONIQA ASSOCIATION

### GLOBAL NETWORK

Join and interact with the global network of experts. Benefit from a better international visibility of your institution.

### COLLABORATION OPPORTUNITIES

Establish new collaborations or join project consortia facilitated by MoniQA.

### REFERENCE MATERIALS, PROFICIENCY TESTS AND VALIDATION STUDIES

Be part of the design of reference materials and participate in proficiency tests and validation studies organised by MoniQA or its partner institutions.

### TRAINING AND EDUCATION

We offer valuable training courses and workshops for teachers, trainers, and students at university and industry level, and CPD, worldwide.

### PRIVILEGED INFORMATION

and pre-publication information on upcoming calls and tenders may give you a competitive advantage.

### DISCOUNTS

on conference, workshop, webinar participation such as 10 % discount on individual subscriptions of World Mycotoxin Journal and Journal for Quality Assurance and Safety of Crops and Foods.

For additional information visit us at: [moniqa.org](http://moniqa.org) or send us an email at [moniqa@moniqa.org](mailto:moniqa@moniqa.org)



# General Information

## Symposium Registration

Registration Types*	Registration Fee
MoniQA Member	
1 Day	\$ 250
2 Days	\$ 350
Non-MoniQA Member	
1 Day	\$ 390
2 Days	\$ 550
On-Site Registration ( <i>after Oct 15</i> )	
1 Day	\$ 450
2 Days	\$ 600
Student 2 Days	\$ 250
Table Top Exhibition (without sponsoring)	\$ 2300
Dinner Ticket (also for accompanying person)	\$ 80

\* Online registrations possible until Oct 15 only. Registration includes conference participation, conference materials, coffee breaks, lunches, and welcome reception.

### How to register

To register you must complete the registration form available online at the Symposium website:

[rockville2019.moniqa.org](http://rockville2019.moniqa.org)

(Please refer to the website to find information about changes to an existing registration, cancellation and refund policy)

For sponsorship options visit the the event website.

## Event Location

