



Meet the Speakers

3rd MoniQA International Symposium
Food Fraud Prevention and
Effective Food Allergen Management

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

MoniQA

rockville2019.moniqa.org

Sally Greenberg

Executive Director, National Consumers League

Sally Greenberg joined the National Consumers League as Executive Director on October 1, 2007. The League's focus is on five key priority areas: fraud, child labor, LifeSmarts, health care, especially the safe use of medications and medication adherence, and food safety and nutrition. Sally has testified numerous times before Congress on consumer protection issues, including on product safety, fraud, and excessive fees on car rentals, consumer rip-offs in calling cards and in support of protections for farmworker children. Sally is our primary spokesperson on a variety of issues.

Sally came to NCL from Consumers Union, where she worked from 1997-2007 on product liability and food safety issues, along with auto and product safety. Previously, Sally worked at the U.S. Department of Justice Foreign Claims Settlement Commission and prior to that, she spent a decade serving as the Eastern States Civil Rights Counsel for the Anti-Defamation League, based in Boston.

Sally was president of the Women's Bar Association of Massachusetts and the Women's Bar Foundation, and served on several gubernatorial commissions in Massachusetts. Sally served for many years on the board of directors of the Alliance for Justice, and HALT, an organization whose mission is the protection of the rights of consumers in their interactions with lawyers and the legal system. Sally is a member of the Reagan-Udall Foundation Board, a nonprofit established by Congress to support the mission of the FDA and help equip the agency with the highest caliber regulatory science and technology. She also serves on the board of the Keystone Center, which helps leaders in health, energy, environment and education battle contentious issues with a consensus-based approach. Sally also served for over a decade on the board of directors of Trillium Asset Management, the oldest and largest investment management firm dedicated to socially responsible investing.



Michael Walker

Referee Analyst and Head of the Office the Government Chemist in the UK National Measurement Laboratory hosted by LGC, UK

A published scientist Michael is also comfortable in strategy and policy. His current portfolio includes several strands:

- Referee Analyst and Head of the Office the Government Chemist in the UK National Measurement Laboratory hosted in LGC
- Member of the FSA/DH Committee on Toxicity (COT), joint expert group on food contact materials
- Owner of a thriving chemico-legal private practice, Michael Walker Consulting Ltd, based on the island of Ireland
- Member of the European Academy of Allergy & Clinical Immunology
- Member of the IFST Scientific Committee.



Michael was a subject matter expert to the UK 'Elliott Review' in the aftermath of the horse meat scandal and has held several non-exec board positions including as a founder board member of the UK Food Standards Agency. He is a Chartered Chemist and Fellow of both IFST (Institute of Food Science & Technology) and RSC (Royal Society of Chemistry), and holds the MChemA, the statutory qualification to act as a Public Analyst (Official Food Control scientist) in the UK.

Manuela Beatrisotti

Technical Regulatory Manager, Barilla, Italy

Manuela Beatrisotti is a Technical Regulatory Manager working for Barilla since May 2006.

She is a Biologist graduated at Parma University with a Master Degree in Biotechnology and Molecular Biology from RMIT University.

Manuela started her career in Italy as Food Mycologist and Microbiologist, moved to Melbourne where she worked for Waters and DTS Food Assurance specializing in analytical methods for the Food Industry, while obtaining her Master's Degree.

In Barilla, Manuela started her journey in the Research Team as Food Safety Manager being responsible of GMO Allergens and Microbiological contaminants. She was part of the scientific team involved in Food Frauds and potential Crisis.

Since 2013 she is working in the Technical Regulatory Team where she developed a broad experience in the Food Regulation Environment, starting as responsible of Asia Africa Australia region and moving to Italy as her actual position.



Richard Cantrill

Independent Consultant, Halifax, Canada

Richard Cantrill has a Ph.D. in lipid metabolism (Sheffield, UK) and an extensive background in lipid biochemistry, lipid analysis, standards and standards development gained in the academic, industry, and not-for-profit sectors. He currently works as a consultant for various international organizations in the food quality and safety space, with a special interest in food authenticity. He has served as a member of JECFA (Joint Expert Panel on Food Additives of the FAO and WHO) for more than 15 years and chaired the 83rd, 84th and 87th meetings. He is a national expert on a number of food-related ISO committees. He also serves as advisory panel member and observer on several European framework projects. He served as president and is currently the immediate past president of the MoniQA Association and is editor in chief of QAS (*Quality Assurance and Safety of Crops and Food*). Dr.

Cantrill is a member of the USP Food Ingredient Expert Committee and chairs their Olive Oil Expert Panel. Dr. Cantrill served as AOCS Chief Science Officer and Technical Director (1996-2017) and oversaw the AOCS methods development and maintenance activities, proficiency testing and reference materials programs. He maintained the global position of AOCS through constant liaison with other standards development organizations such as the International Organization for Standardization (ISO) European Committee for Standardization (CEN), and intergovernmental agencies such as Codex Alimentarius, BIPM, FAO, WHO. He was the AOCS observer on the Chemists' Committee of the International Olive Council. He has contributed numerous articles to scientific journals, technical publications, and is a regular speaker at scientific conferences, symposia, workshops and panels. Dr Cantrill has been involved as a technical expert in several legal cases related to fats and oils quality. He has also supplied relevant information to legal representatives or to the public in regard to oil quality. Richard Cantrill has research and academic experience from the UK, South Africa, Germany and Canada; for-profit research experience gained in Canada; and not-for-profit experience gained in the USA.



Bert Popping

MoniQA President and General Manager, FOCOS, Germany

Dr. Bert Popping is managing director of the strategic food consulting company FOCOS. His company advises food manufacturers, start-up companies, not-for-profit organisations, investors and laboratories 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. Dr. Popping has 25 years of experience in the food testing industry and authored over 75 peer-reviewed publications on topics of food allergens, food authenticity, food analysis, validation and regulatory assessments (<https://www.focos-food.com/publications/>). Dr Popping is a member of the editorial board of J. Food Additives and Contaminants, J. Food Analytical Methods and Quality Assurance and Safety of Crops & Foods. Dr. Popping is Scientific Advisor to the AOAC International Food Authenticity Task Force, member of the CEN TC on food adulteration, co-chair of the ILSI Food Authenticity Taskforce and member of the USP Food Ingredients Expert Committee. He is also active in numerous national and international standardisation organisations including CEN, ISO and several German official method working groups (§64 German Food & Feed Law). He currently serves as president of the MoniQA Association (www.moniqua.org) and on the Board of Directors of AOAC International.



Amanda Manolis

Associate Director, Global Brand Marketing - Thermo Fisher Scientific

Amanda is currently Associate Director of Global Brand Marketing at Thermo Fisher Scientific.

She is responsible for leading a team of global brand marketers overseeing molecular food protection responsibility for strategic development and alliance partnerships. She is charged for driving product/market strategies and development of new tools for answering the question of where to focus for the Microbiology Division on the topics of food protection. She offers years of experience from technical sales, product and marketing management to corporate development with industry leaders Applied Biosystems, Life Technologies and Thermo Fisher Scientific.

Amanda holds an MBA from Thunderbird School of Global Management, an Integrated Marketing degree from University of California and a BS degree in Biomedical Science from Texas A&M University.



Amanda authored a number of scientific posters and publications, an active member on a number of scientific communities and is involved in collaborator research with domestic and international entities.

Steven M. Gendel

Senior Science Manager – Foods, USP, USA

Dr. Gendel works to protect the integrity of the food supply as the Senior Director for Food Science at the Food Chemicals Codex (published by the US Pharmacopeia, an independent non-profit standards development organization). In this role, he manages a group that creates food ingredient standards and guidance documents, and collaborates with industry and governments internationally. He has over 30 years of experience in food safety and policy, including positions at the FDA Center for Food Safety and Applied Nutrition, Harvard University, the University of Toronto, and Iowa State University. He has over 90 publications and numerous presentations.



Atef Wafic Idriss

President/CEO of MEFOSA SARL (Middle East North Africa Food Safety Associates)

Atef Idriss sits at the board of several corporations, holding companies, and related food industries. Atef is a food scientist with vast experience in working in the food industry in the MENA region; he started his career more than 30 years ago in Technical Services, at Trivalley Growers Ca.- USA and built up his career to Chairman/CEO of Conserves Moderns Chtaura sal. He is board member of Widriss Holdings, and is President of LAFST (Association of Food Scientists and Technologists), and VP of LAND (ASSOCIATION OF Nutrition and Development), the Founding President of SLFI (Syndicate of Food Industries), President of LAMA (Association of Marketing and Advertising). He established MEFOSA in 2005 as a cutting edge company that addresses Market Access Modalities by supporting companies comply with WTO & the new Global order. MEFOSA provides consultation, research, services, technology transfer, traceability, ICT and E-Commerce solution in Food Safety, Sustainability, Security and Defense. His CSR includes AI- Wafic NGO (for Economic Development and Investment); AI-Wafic provides the MENA region with advanced solutions that can service agro-economic sustainability using simple market access tools and techniques. He also launched Agripole NGO; the first EU funded Business Development Center for SME's in the Arab region that addresses KBBE (Knowledge Based Bio-Economy) development issues. Atef worked as temporary consultant with UNIDO, WHO, ESCWA, ILO, FAO and he served as a board member of ELCIM and as an MD of AGRIPOLE; moreover he consulted with several EU programs (including APP and ADP) and USAID projects. He is a professional member of IFT, IAFP and IUoFST. He is member of the Trade Agreements Committee at the FCCIAL. He taught and introduced several new courses (in TQM, GSM, VChM & SchM-value and supply chain management - etc...) to several universities including (USJ, USEK, HU, and GU among others) for the benefit of the private sector. He is an advisory board member of several other university faculties and institutions (BAU/FS, AUB/FAFS, LAU/IFEB...).

Atef started his education in Agricultural Sciences at the American University of Beirut, he also holds a BSc degree in Food Sciences from the University of California- Davis , and has completed several advanced Food: Marketing, Quality, Safety, Security and Food Defense courses in major US and EU institutions. Atef Idriss is married to Lina Yashruti, he is father of 3 kids, and is a Lebanese/Canadian national.



Ricardo Carvajal

Lawyer, Hyman, Phelps & McNamara, P.C., USA

Ricardo Carvajal is a director at Hyman, Phelps & McNamara, P.C., a law firm based in Washington DC that specializes in FDA and related regulatory matters.

From 2002 to 2007, he served as an Associate Chief Counsel at FDA, where he counselled the agency on a variety of food-related enforcement and rulemaking activities. Drawing on that expertise, he now counsels clients on managing inspections, responding to warning letters and other enforcement actions, resolving import detentions, and conducting product recalls.

He advises clients on the regulatory status of ingredients and finished products, and provides guidance on compliance with labelling and advertising requirements, as well as representation in advertising-related disputes. He also helps clients interpret and comment on the implementation of new requirements, such as those arising under the Food Safety Modernization Act, and those applicable to the production and marketing of hemp and its derivatives. He applies his subject matter expertise to corporate transactions, issuing opinions and conducting due diligence for acquisitions and initial public offerings. He is a member of the Food and Drug Law Institute and the European Food Law Association.



Glenford Jameson

Food Lawyer, G. S. Jameson & Company, Ontario, Canada

Glenford is a lawyer at G. S. Jameson & Company, where his practice is focused on corporate-commercial and administrative-regulatory law in the business context, where he advises organizations on structure, corporate governance, and regulatory compliance. Glenford leverages his significant legal experience in the food sector for entities ranging from start-ups to multinationals that encounter a high degree of regulation, or that seek to challenge regulatory regimes under which food is produced and sold in Canada. He is also adjunct faculty at Michigan State College of Law, where he teaches Canadian Food Law and Regulation.



Cesare Varallo

Food Lawyer and Founder of foodlawlatest.com, Italy

Cesare is a food lawyer based in Italy and founder of the blog Foodlawlatest.com, specialized in food labelling and food regulatory issues at international level. He works at the intersection between food technology, law and communication, delivering clients strategic and actionable advice. He is a well recognized speaker and author, guest instructor at Michigan State University Institute for Food Laws and Regulations and in several Italian universities (e.g. LUISS in Rome, Alma Mater in Bologna).



Allison Fulton

Food Lawyer, SheppardMullin Law Firm, USA

Allison Fulton is a partner in the D.C. office of the law firm Sheppard Mullin Richter & Hampton. Allison advises food, dietary supplement, pharmaceutical, medical device, and cosmetic companies in matters relating to the development, manufacture, and marketing of products regulated by the U.S. FDA. Allison's areas of focus include assisting U.S. and international companies comply with current Good Manufacturing Practice (GMP), the Food Safety and Modernization Act (FSMA), and all matters relating to product labeling, promotion and advertising. She has led numerous internal investigations involving allegations of product tampering, intentional adulteration, and non-compliance with GMP and other FDA requirements.



Jupiter Yeung

Principal Scientist, Nestlé Nutrition, Nestlé Development Center Fremont, USA

Jupiter is a Principal Scientist for Global Food Safety in Nestle Nutrition. He joined Nestle in 2008. Jupiter has more than 20 years of food safety experience in physical, chemical, food allergen risk management, ensuring safe and nutritious food supply to all stakeholders. Prior to joining Nestle, Jupiter served in different leading capacities in government, academia and Grocery Manufacturers Association (GMA). He holds a BSc in Pharmacy and PhD in Chemistry. He published over 120 manuscripts and book chapters on a wide range of subjects related to food safety, and health and wellness.



Anthony “Tony” Flood

Senior Director, Food Ingredient Communications

Tony is the Senior Director of Ingredient Communications at the International Food Information Council (IFIC). He has approximately a *quarter of a century* (24 years) of experience providing outreach and education to target consumer audiences and food industry stakeholders. He currently directs IFIC’s Priority Issues Management and Strategic Response efforts to address chemicals in food, food additives and ingredients, CA Prop 65 and food allergens. In addition to Priority Issue Management, Tony collaborates on the development and promotion activities for IFIC’s Annual Food & Health Survey. The Survey conducted annually for the past 14 years, is a snapshot of 1,000 U.S. primary shoppers. The results represent a slice of Americans’ attitudes, beliefs and behaviors toward food and health; food safety concerns, confidence and trust. Parallel to the annual *Survey*, Tony also oversees the development of internal, exploratory consumer research projects on industry specific topics ranging from acrylamide and BPA, to food color additives, sodium nomenclature and clean label ingredients.



Tony proactively identifies appropriate industry, consumer and regulatory platforms, professional meetings and internal company venues to advance IFIC’s mission and to increase stakeholder awareness and use of its diverse portfolio of public resources and consumer research assets.

He remains an active member of the International Association for Food Protection (IAFP), the Institute of Food Technologists (IFT), and served as Chair of the Allergen Committee of The Conference for Food Protection (CFP) and reviewer on several NIFA research review panels.

In 1986, Tony received a degree in Communications from James Madison University, Harrisonburg, VA. In 1993, Tony’s journey with IFIC began.

Ronald Niemeijer

Sales Director, R-Biopharm AG, Darmstadt

Ronald Niemeijer is director global marketing at R-Biopharm AG in Darmstadt, Germany. He graduated at the Vrije Universiteit of Amsterdam and obtained his master's degree in biochemistry. Before joining R-Biopharm, he held positions in sales & product development at companies like ALControl Laboratories and Unilever.

Ronald Niemeijer is in charge of the marketing department of R-Biopharm as well as responsible for R-Biopharm's marketing communication strategies. His main activities are in the field of digital marketing and content marketing. He presents and writes frequently about mycotoxins, food allergens, microbiology, biotechnology and other food relevant topics.



Clare Mills

Professor and Program Leader, University of Manchester, UK

Currently has a chair in Molecular Allergology at the University of Manchester and led the EU integrated projects iFAAM and EuroPrevall and now coordinates the European Food Safety Authority project ThrAll. Her personal research interests are focused on structure-function relationships in food proteins particularly with regards what makes some proteins, and not others, become allergens, including the effects of the food matrix and processing on resistance of food proteins to digestion and the role this plays in determining the allergenicity of foods.



Melanie Downs

Assistant Professor

Food Allergy Research and Resource Program, Department of Food Science and Technology, University of Nebraska-Lincoln

Melanie Downs is an Assistant Professor affiliated with the Food Allergy Research & Resource Program in the Department of Food Science and Technology at the University of Nebraska-Lincoln. Her research primarily focuses on the proteomics of allergenic foods, including the identification, characterization, and detection of food allergens using mass spectrometry. In addition to research, Dr. Downs also works with the food industry on a number of aspects of food allergen management.



Christine Parker

Research Chemist, Center for Food Safety & Applied Nutrition, Food and Drug Administration, College Park, MD USA

Christine Parker obtained her Ph.D. in Chemistry at the University of North Carolina at Chapel Hill. In 2010, Christine began her work at the U.S. Food and Drug Administration (FDA) in the Center for Food Safety and Applied Nutrition (CFSAN). As a member of the Spectroscopy and Mass Spectrometry Branch, Christine worked to develop analytical methods to characterize and quantify allergens in complex food matrices using liquid chromatography and mass spectrometry. Presently, Christine is the Chief of the Bioanalytical Methods Branch in the Office of Regulatory Science at FDA/CFSAN. Her branch specializes in the development of analytical methods for the characterization of ingredients and detection of contaminants in foods, dietary supplements and cosmetics.



Eric A.E. Garber

Senior Research Scientist, Center for Food Safety & Applied Nutrition, Food and Drug Administration, College Park, MD USA

Dr. Garber has been a research scientist with the FDA since 2002 where he has overseen the application and development of immunodiagnostic methods for the detection of proteinaceous toxins and food allergens. Prior to joining the FDA, Dr. Garber worked on the development of immunodiagnostic assays for infectious agents, the detection of endocrine disruptors in the environment, and arsenic biochemistry. His training is in protein biochemistry, kinetics-thermodynamics, and redox biochemistry. Prior to joining the government, Dr. Garber worked in industry, was a professor of biochemistry at a small liberal arts college, and briefly worked in academic administration overseeing the establishment of a master's degree program in biotechnology. Dr. Garber received his B.S. in Biochemistry from The City College of New York, Ph.D. in Biochemistry from Brandeis University, and conducted post-doctoral research at Northwestern University.



Martin Chapman

President, INDOOR Biotechnologies Inc., Charlottesville, Virginia

Martin D. Chapman, PhD, graduated with a BSc. (Hons) in Applied Biology in 1976 and received his PhD in Immunology in 1981 from the Royal Postgraduate Medical School, University of London, U.K. Dr. Chapman had postdoctoral fellowships at the London School of Hygiene and Tropical Medicine and at UCLA School of Medicine. He was a Faculty member at the University of Virginia since 1985 and became a tenured Professor of Medicine in 1997.

Dr. Chapman's scientific research focused on the molecular and structural properties of dust mite, cat, dog cockroach and fungal allergens and their role in causing allergic diseases, especially asthma. Most recently, this involved molecular cloning and expression of indoor allergens, production of hypoallergenic variants by site directed mutagenesis, and analysis of allergen specific immune responses. Other research interests include the relationship between environmental allergen exposure and allergic disease, the aerodynamic properties on indoor allergens and allergen avoidance procedures. Dr. Chapman was the first recipient of the Pharmacia Allergy Research Foundation Award in 1987 and has authored or co-authored over 230 scientific articles, book chapters, reviews and proceedings.

Dr. Chapman is currently President and CEO of Indoor Biotechnologies, a company he founded and spun out of the University of Virginia. Headquartered in Charlottesville, VA, Indoor Biotechnologies Inc. is a privately held biotechnology manufacturing company which produces molecular products for allergy and asthma research (www.inbio.com). Indoor Biotechnologies specializes in environmental allergen detection systems and in genetically engineered allergens for research and for use in molecular diagnostics. The company has global reach with affiliates in Cardiff, Wales, United Kingdom (Indoor Biotechnologies Limited) and in Bangalore, India (Indoor Biotechnologies India Pvt Ltd, 'InBio India'). Indoor Biotechnologies research on environmental allergens and food allergens is supported by the U.S. National Institutes of Health and by the European Union 7th Framework Project.



Rakhi Panda

Research Scientist, Center for Food Safety & Applied Nutrition, Food and Drug Administration, College Park, MD USA

Rakhi Panda is a Research Scientist at the Center for Food Safety and Applied Nutrition (CFSAN), U.S. Food and Drug Administration. Her area of expertise is food allergy and immunology. She has extensive experience in the development, validation and standardization of immunoassays for the detection and characterization of food allergens in various processed food products.



Katherine Fiedler

Research Chemist, Center for Food Safety & Applied Nutrition, Food and Drug Administration, College Park, MD USA

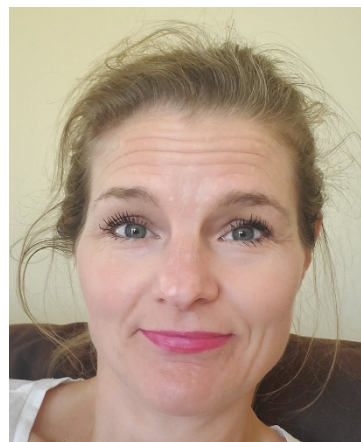
Katherine Fiedler is a Chemist in the Spectroscopy and Mass Spectrometry Branch at the Center for Food Safety and Applied Nutrition at the FDA in College Park, Maryland. Katherine received her Ph.D. in Chemistry from the Johns Hopkins University in 2012. Her current research focuses on developing mass spectrometric methods to analyze allergens and gluten in food.



Anne Eischeid

Research Chemist, Center for Food Safety & Applied Nutrition, Food and Drug Administration, College Park, MD USA

Dr. Eischeid completed her doctorate in 2009 and began working at FDA. She has maintained a research program in food allergen detection at CFSAN for 10 years, specializing in PCR and other DNA-based methods. Dr. Eischeid's research at CFSAN has led to the development and validation of six new real time PCR-based methods for allergen detection and one method for species identification. Dr. Eischeid has played an important role in the program for validating methods to be used in a regulatory setting for FDA's Foods and Veterinary Medicine Program. She was one of three co-authors for FDA's new guidelines for the validation of DNA-based methods.



Weili Xiong

Postdoctoral Fellow, Center for Food Safety & Applied Nutrition, Food and Drug Administration, College Park, MD USA

Dr. Weili Xiong is currently a postdoctoral fellow at the Food and Drug Administration (FDA) / Center for Food Safety and Applied Nutrition (CFSAN). She received her B.S. and M.S. in biochemistry and biotechnology from Tianjin Medical University in China, and her Ph.D. in analytical biochemistry from the University of Tennessee, Knoxville. Dr. Xiong's research focuses on the development of mass spectrometry-based methodology for the detection and quantification of food allergens.



Gill Holcombe

Head of Reference Material Production, National Measurement Laboratory Group at LGC, UK

Gill Holcombe is Head of Reference Material Production within the National Measurement Laboratory group at LGC, Teddington, UK. The team holds accreditation to ISO 17034 for reference material production covering a wide scope of material types in the food, environment, clinical and industrial sectors. Gill has worked in the reference material area for more than 20 years, and prior to that managed a group at LGC carrying out analysis of foods for nutritional and contaminant interest. She is a Chartered Chemist and Member of the Royal Society of Chemistry.



Roland Ernest Poms

Secretary General of MoniQA Association, Professor of Food Safety Analytics at BOKU Vienna, Austria

Dr. Roland Poms is Secretary General of MoniQA Association, an international non-profit association based in Austria. He holds a PhD degree in Food Technology and Biotechnology from BOKU Vienna, where he is Professor in "Food Safety Analytics". Since 2016 he also works as consultant at FAO in Rome. His general expertise is development, validation, and application of analytical methods for food safety and quality assessment. He has worked as coordinator and as partner in various international collaborative research projects. He is involved in working groups of CEN, ISO, IAM, Codex Alimentarius, AOAC.



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