One-day conference

Food Chain Allergen Management

20 May 2009
Leatherhead Food International, Surrey, UK
LFI is hosting a national conference – **Food Chain Allergen Management** – in conjunction with Campden BRI to support the awareness of food allergens. Chaired by David Highton from the British Standards Institute, the conference will provide information on the tools available to enable businesses to manage allergens in the food chain.

Attend this national event to hear the latest news on allergen controls, the prevalence of food allergies, allergen management thresholds, auditing, and retailer expectations, as well as to learn about the new Standard from The Anaphylaxis Campaign.

**Conference highlights include:**

- **Development of Allergen Management Thresholds** – Sue Hattersley, Food Standards Agency
- **Accidental to Acrimonious: Allergy Recalls and Contamination Issues** – Tony Hines, LFI
- **The Anaphylaxis Campaign Standard to Increase Trust in Information about Allergens in Food** – Neil Griffiths, Co-author of the Standard
- **Allergens: Controlling and Communicating** – Geoff Spriegel, BRC Standards
- **Building the Foundations for a Robust Programme** – Deryck Tremble, AIB
- **Retailer Forum: Suppliers’ Management of Food Allergens** – Marks & Spencer, Sainsbury’s, Tesco, and Waitrose
- **Study to Monitor the Effectiveness of Different Cleaning Strategies to Remove Residual Allergenic Material from Food Contact Surfaces** – Simon Flanagan, RSSL
- **Patterns and Prevalence of Food Allergies Across Europe** – Dr Clare Mills, Institute of Food Research
- **The Most Vulnerable Points in a Factory** – Jeremy Hall, Bernard Matthews Farms

For further information visit [www.leatherheadfood.com/allergens](http://www.leatherheadfood.com/allergens), or to book your place contact Catherine Haynes on T: +44 (0)1372 822314, E: chaynes@leatherheadfood.com.