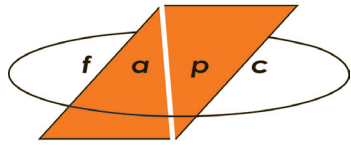


Food & Agricultural Products Center



FLASH!!

OKLAHOMA STATE UNIVERSITY™

May 22, 2006

FAPC to Host Food Allergen Workshop

STILLWATER, Okla. – Adverse physical reactions to food are of growing concern to both consumers and to food product manufacturers.

The Food & Agricultural Products Center on the Oklahoma State University campus is hosting a Food Allergen Workshop to address this issue.

The workshop will take place on June 20, 2006, from 8:45 a.m. to 4:45 p.m. in room 201 of the FAPC.

“An establishment’s Food Allergen Control program is considered a prerequisite program and a supplement to the HACCP Plan,” said Jason Young, FAPC quality management specialist. “This workshop will provide information and support documents needed to develop a Food Allergen Control program.”

This workshop will identify the basics of food allergens and will give food manufacturers the information they need to control food allergen issues at their processing plants.

Participants will discover the basics of food allergens and learn to identify food ingredient issues and food allergens.

“Allergic reactions to foods can be fatal,” Young said. “Establishments need to obtain the understanding of the potential consequences to a consumer with a food allergy. This will reinforce the importance of following the proper labeling and allergen control procedures.”

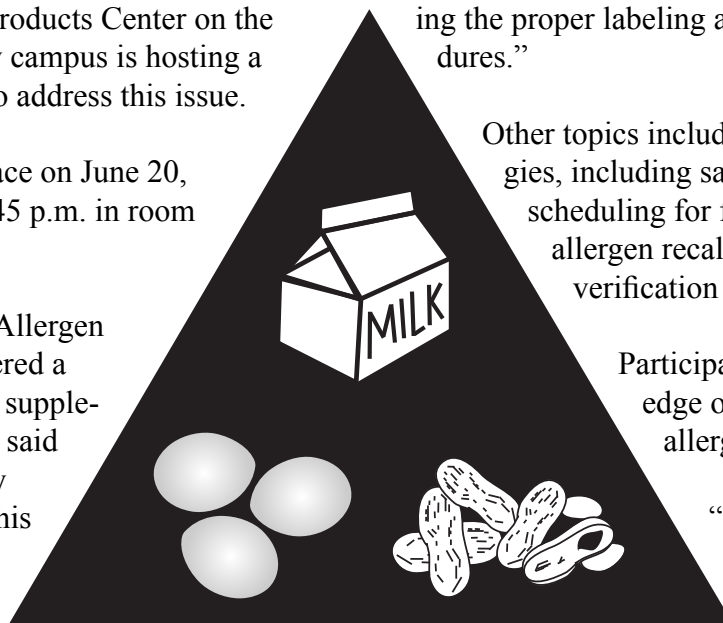
Other topics include allergen control strategies, including sanitation best practices and scheduling for food allergies, basics of food allergen recalls, allergen labeling and verification of allergen cleaning.

Participants also will gain knowledge of verification techniques and allergen assay test kits.

“The participants will have the opportunity to hear first-hand knowledge from the FDA, good industry practices from a food industry representative and the latest available technology from the supplier of allergen assay kits,” Young said.

Joining Young as speakers include:

- Darren Scott, FAPC food scientist;
- Chuck Willoughby, FAPC business planning and marketing specialist;
- Guadalupe Davila-El Rassi, FAPC analytical chemist;



- Tom Black, BAMA Foods industry representative;
- David Arvelo, Food and Drug Administration small business representative; and
- Jennifer Baker, Neogen Corp. marketing manager for allergens and natural toxins.

To register, call Jerri Beth Tivis, workshop coordinator, at (405) 744-6071, send an e-mail to jerri.beth.strickland@okstate.edu or visit www.fapc.biz/pages/foodallergen.

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The registration fee is \$100 and includes parking, lunch, snacks and a workbook. Registration is limited to 35 participants, and the deadline to register is June 13, 2006.

Jason Young is a quality management specialist for the FAPC. He may be contacted at (405) 744-6071 or jason.young@okstate.edu.

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