

Food Chemical Hazards and Food Allergy PDG

Names of Members Present: Amy Wise (Chairperson), Nakia Smith (Vice Chairperson), Betsy Craig (Secretary), Hiroki Abe, Samuel Akomea-Frempong, Selim Alarape, Sabina Alexander, Monica Amburn, Kitty Appels, James Arbogast, Richa Arya, Olivia Awate, Joseph Baumert, Mark Bauter, Aaron Beczkiewicz, Richelle Beverly, Christina Bongo-Box, Yang Chen, Michael Ciaramella, Taylor Coho, Tressa Dennett, Brenna DeRocili, Melanie Downs, John Figgins, Anthony Flood, Tong-Jen Fu, Cierra Gadd, Michael Gardner, Jossie Garthoff, Steven Gendel, Laura Howard, Monica Jiang, Jessica Jones, Sefat Khuda, Bala Kottapalli, Markus Lacorn, Kirsten Larson, Megan Lee, Quanhong Li, Craig Llewellyn, Stefano Luccioli, Yinqing Ma, Justin Madsen, Sophia Markus, Ixnorisilda Matthews, Danielle Mayer, Theresa Mazure, Rachel McEgan, Erin Mertz, Emily Moyer, Kristi Muldoon Jacobs, Gopinath Mummaleti, James Nasella, Nikos Natsaridis, Katie Overbey, Mangesh Palekar, Rakhi Panda, Georgios Papageorgiou, Gale Prince, Ruby Ragland, Marianna Rhatigan, Karina Rodriguez, Neal Saab, Sarah Sanderson, Nirmal Thirunavookarasu Sankaranarayanan, Claire Savage, Brian Schaneberg, Sara Schlange, Tracie Sheehan, Brook Sherman, Varsha Shete, Julie Simcox, Sue Teegardin, Akhila Vasan, Xue Caroline Wang, Zak Warren.

Number of Attendees: 73.

Meeting Called to Order: Sunday July 26, 2026, 3:00 p.m.

Minutes Recording Secretary: Betsy Craig.

Amy Wise opened the session by welcoming everyone to the Food Chemical Hazards and Food Allergy PDG. She introduced herself and introduced other members vice-chair, secretary, and student assistants. Amy then called the meeting to order, thanking everyone for joining and reminding the group of the PDG's mission statement: to facilitate communication on topics like food toxicology and clean food allergens. She gave a quick overview of the agenda — old business, Anti-Trust Statement, the 2026 program, three speakers, recommendations to the PDG board, announcements, and time for the 2027 symposium, roundtable, and webinar planning. She also took a moment to have attendees greet the people around them.

Old Business: Amy Wise reviewed and summarized the approved minutes from the 2025 Food Chemical Hazards and Food Allergy (FCHFA) PDG meeting, attended by 66 participants, highlighting key leadership transitions, including the introduction of Amy as Co-Chair by former Chair Dr. Lili He. Major topics included Dr. He's presentation on the U.S. Red 3 ban and the shift toward natural color alternatives, as well as a featured IFIC presentation by Tony Flood and Kris Sollid on consumer perceptions of food allergens, intolerances, and sensitivities. Additional business included IAFP Board updates, a call for Vice Chair nominations, and brainstorming on future webinars and sessions covering topics such as allergen detection methods, restaurant communication, mitigation strategies, emerging treatments, ultra-processed and novel foods, and Top 9 allergen management. Following the review, the 2025 meeting minutes were formally approved by member vote, and Amy transitioned to reviewing the 2026 sponsored and co-sponsored program sessions.

New Business: Amy Wise opened the 2026 Food Chemical Hazards and Food Allergy (FCHFA) PDG meeting by introducing three featured presentations focused on consumer food safety communication, allergen risk management, and emerging regulatory challenges. Tony Flood of the International Food Information Council (IFIC) highlighted IFIC's consumer research, science communication, and thought leadership activities, including educational resources, Spotlight Surveys, food safety webinars, and the upcoming 2026 Food & Health Survey. Betsy Craig of MenuTrinfo discussed the evolution of food allergy communication, emphasizing science-based precautionary allergen labeling (PAL), implementation of the CODEX PAL framework, allergen risk assessment principles, and the growing role of third-party certification programs in improving consumer trust and reducing allergen-related recalls. Steven Gendel addressed the rapid growth of the cottage food industry and identified significant regulatory inconsistencies across states related to allergen labeling and consumer protection. He highlighted gaps in allergen management, supply-chain controls, and shared-kitchen environments, emphasizing the risks these challenges create for food-allergic consumers and the need for greater education and awareness.

Amy also summarized outcomes from the June 2026 Virtual PDG meeting and facilitated discussion on future priorities for the PDG and IAFP Annual Meeting. Members advocated for greater visibility of food allergen and chemical hazard topics through improved conference scheduling, increased PDG representation on the Program Committee, expanded educational programming, and stronger collaboration with related disciplines such as mycotoxins, heavy metals, pesticides, packaging safety, and novel ingredients. Attendees recommended additional

sessions on CODEX allergen labeling, allergen risk assessment, testing, sanitation, and verification practices, while also supporting increased conference capacity and recognition programs specific to food allergens and chemical hazards. Amy shared updates on IAFP leadership opportunities, toxicology education resources, and efforts to strengthen engagement with the Conference for Food Protection. The meeting concluded with brainstorming for 2027 symposia, webinars, and roundtables, resulting in working groups focused on CODEX allergen labeling, packaging and sustainability risks, PFAS, and other emerging chemical hazard topics to advance proposals ahead of the September submission deadline.

Amy reminded everyone that session proposals are due September 29, urging members to develop their ideas and submit them before then.

Recommendations to the Executive Board:

1. Expand the number of parallel conference tracks to accommodate additional content and session opportunities.
2. Increase PDG representation on the Annual Meeting Program Committee to ensure appropriate evaluation of allergen and chemical hazard topics.
3. Develop foundational and introductory educational sessions/webinars to support non-experts and early-career professionals.
4. Explore the creation of food allergen and chemical hazard awards to recognize achievements in these fields, similar to existing microbiology-focused awards.

Next Meeting Date: July 18-21, 2027, Kansas City, MO.

Meeting Adjourned: 4:30 p.m.

Chairperson Name: Amy Wise.