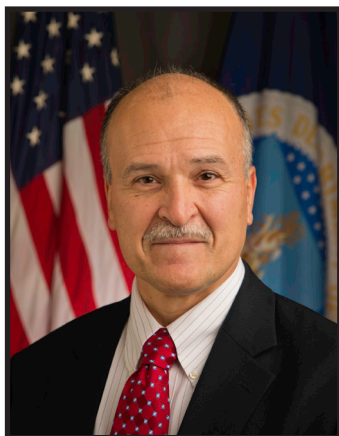




Connect on the Coast



IVAN PARKIN LECTURE

Jose Emilio Esteban

Science Advisor
United States Department of Agriculture
FSIS-OPHS-EALS
Athens, Georgia

SUNDAY, JULY 9
OPENING SESSION
6:00 P.M. – 7:30 P.M.

The Anthropologist, the Chef, and the Kitchen Sink

Food safety today is not the same as it was yesterday or a year ago or even a decade ago. How we interact within and between academia, industry, and government has to change and adapt. Pathogens change; we adjust by creating new interventions. Biocides are developed and drug residues are introduced into our food supply; we find better ways to decontaminate. Constant changes in hazards require us to generate new detection and characterization technologies in an endless attempt to detect at lower levels, with faster speed, and with more accuracy. Where does this cycle end? In this lecture, I will share two perspectives, that of an anthropologist and that of a chef, both addressing the same goal: to have enough food, feed, and fuel, to sustain an ever-growing (and aging) population.

When was the last time you had time to think how we got to here? What is considered food today may not have been “food” a few years ago. What is normal for one consumer group may be considered strange for another. Today’s level of detection for an analytical method was only considered theoretical a few years ago. Remember life without a cell phone? Remember life without the internet? Pathogens that could be easily neutralized are now resistant and that resistance is now a permanent part of the genetic possibilities for the foreseeable future.

We may all walk different paths and we will all have intermediate stops; however, we are all headed in the same general direction. The IAFP Annual Meeting is the one occasion where industry, academia and government representatives from the entire world assemble to exchange information. Relationships are forged, lifelong partnerships are made, and the seeds of change are planted. We all have one goal in mind — food safety. Unless we try to understand where we came from and where we are, it’s impossible to know where we want to be.

The anthropologist view will help us understand characteristics of consumers, behaviors, and preferences. Only by understanding this can we move forward to where we want to be. The chef perspective will then give us a sense of reality for today and instill creativity for where we can go. Hope you enjoy a personal perspective of the world through metaphors.



JOHN H. SILLIKER LECTURE

Steve L. Taylor

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WEDNESDAY, JULY 12
CLOSING SESSION
4:00 P.M. – 4:45 P.M.

Food Allergies: A Public Health Dilemma – How Did We Get Here? Where are We Going?

Food allergies have been described in the medical literature for over 100 years. But the first 75 years of that history were fairly quiescent. Beginning in about 1990, food allergies began to emerge as an important public health issue. The prevalence of food allergies began to rise and rise dramatically, especially among infants and young children. Food allergies began to be recognized as a potentially severe, life-threatening condition. And, the potency of certain foods as allergens – “it only takes one bite” – became known. As the awareness and seriousness of food allergies emerged, the food industry struggled because the most commonly allergenic foods and especially milk, egg, soy and wheat were almost ubiquitous in food processing facilities. The industry had no tools or ability to assess the risk. The public health authorities similarly lacked tools and knowledge but were obliged to take a conservative approach to protect food-allergic consumers.

In the intervening 25 years, enormous progress in our understanding of food allergies has been made. We are beginning to understand the reasons for the increasing prevalence of food allergies. The path toward prevention of the development of food allergies among infants and young children seems clear. While a cure for food allergies still seems elusive, clinicians are investigating immunotherapy strategies that promise to curtail the potency and severity of food allergies. On the public health side, improved labeling regulations have been implemented in the U.S. and several other countries; packaged foods are safer for those with food allergies than they have ever been. The Food Safety Modernization Act identifies food allergen as a recognized public health hazard and mandates the development of preventive allergen controls. The industry now has the analytical tools needed to identify allergen hazards and assess the effectiveness of allergen control approaches. Quantitative risk assessment is emerging as a decision-making approach to guide labeling and industrial allergen management.

We may not put this public health issue completely behind us over the next 25 years, but I do think that we will lessen the public health impact of food allergies considerably.