



Shaping the Future of Food Safety in Asia:
A Focus on Food Allergens

FOOD ALLERGEN ASIA CONFERENCE

JUNE 25 – 26, 2025 | BANGKOK, THAILAND

www.foodallergensasia.com

Food allergies pose a significant health risk to millions of consumers worldwide and remain a major public health concern. To safeguard public health, regulatory bodies continually research and issue new policy guidelines to address the growing challenge of food allergies. Recent research and global incidence data indicate notable differences in the prevalence of food allergies between Western and Asian populations. Contributing factors include dietary practices, socio-environmental influences, and genetic predispositions. It is essential that a comprehensive understanding of the scientific foundations of food allergies, along with advancements in diagnostics and effective prevention strategies, is integrated into regulatory considerations and guidance. In light of the latest risk assessment published by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO), health authorities and the food industry should actively evaluate the potential impact and implications of upcoming regulatory changes on all aspects of food allergen management. The Food Allergen Asia (FAA) Conference 2025 will convene a distinguished panel of experts to provide the latest scientific updates, share vital information and insights, and engage in discussions addressing the underlying factors and necessary changes for compliance. Join us in Bangkok for this important conference, which will equip attendees with the knowledge and tools required to successfully navigate the evolving landscape of food allergen management.



FAA Conference effectively prepares health professionals and food industry audiences for these potential changes:

- **More stringent allergen control measures:** Stricter regulations on cross-contamination prevention, improved allergen detection methods, and enhanced traceability systems.
- **Revised labeling requirements:** Changes to allergen labeling formats, more specific allergen declarations, and science and risk based requirements for precautionary labeling.
- **Allergen thresholds:** The acceptable levels of allergenic residues in food products, requiring science and risk based controls throughout the food supply chain.
- **Increased focus on novel foods and emerging allergens:** Development of specific regulatory frameworks for novel foods and assessment of potential allergen risks associated with new technologies and ingredients.
- Plus much more!

Takeaways

- Gain valuable insights from leading experts in the field of food allergen research and management.
- Develop practical strategies for implementing robust control programs in your facility.
- Learn how to navigate the evolving regulatory landscape and ensure compliance with the latest requirements.
- Build valuable connections with other industry professionals and regulatory authorities.

By covering a wide range of topics, from foundational scientific knowledge to practical applications and regulatory compliance, the FAA Conference agenda effectively prepares food industry audiences for the evolving landscape of food allergen management. The conference provides the necessary information and tools to navigate upcoming policy changes, ensure continued compliance, and protect public health.

Day 1: Scientific Foundations and Global Trends in Food Allergen Management

Day 1 of the conference will explore strategies for mitigating risks across the food supply chain, examine the latest clinical understanding of food allergies, and discuss emerging challenges and solutions, including the impact of novel foods and the complex issue of derivative exemptions.

Session Preview:

- **Food Allergen Risk Assessment and Management:** Practical strategies to identify and control allergen hazards in food.
- **Undeclared Allergens in Food:** Analysis of root causes and prevention strategies for allergen-related food recalls.
- **Food Allergy Diagnosis and Treatment:** Overview of current knowledge on diagnosis, prevalence, and clinical advancements.
- **Future of Food Allergies:** Insights into cutting-edge research and novel therapies for food allergy management.
- **Thresholds for Food Allergens:** Exploration of scientific studies defining safe exposure levels for allergens.
- **Country Reports:** Insights into regulations, research, risk assessment, allergen management challenges and best practices.
- **Novel Foods & Emerging Allergens:** Addressing allergen risks in novel foods and strategies for effective risk management.
- **Exemption of Derivatives:** Examination of scientific and regulatory aspects of using derivatives from allergenic sources.

Day 2: Practical Applications, Regulatory Compliance and Risk Communication

Day 2 of the conference will address practical strategies for allergen control in the food supply chain and food manufacturing, cover the latest advancements in allergen detection technologies, and discuss critical aspects of regulatory compliance and effective consumer communication.

Session Preview:

- **Preventing Cross-Contamination:** Best practices for minimizing allergen cross-contamination in food manufacturing
- **Innovative Allergen Detection:** Cutting-edge technologies for rapid and sensitive allergen detection
- **Detection Limits and Risk Assessment:** Exploring the impact of analytical detection limits on risk assessment
- **Novel Analytical Methods:** Development and practical application of advanced methods for quantification and reference doses
- **FAO/WHO Risk Assessment Work:** Overview of FAO/WHO initiatives on priority lists, reference doses, precautionary labeling
- **Quantitative Risk Assessment (QRA):** Practical applications of QRA and reference doses in food safety management
- **Precautionary Allergen Labeling:** Role of reference doses in setting thresholds and improving allergen labeling accuracy
- **Global Allergen Labeling Harmonization:** Updates on global labeling regulations and emerging trends
- **Effective Consumer Communication:** Strategies for clear allergen labeling and addressing consumer concerns
- **Social Media and E-commerce:** Impact of digital platforms on allergen information and consumer decision-making
- **Consumer Behavior and Perception:** Insights into consumer attitudes towards food allergies and industry responses

This comprehensive program will provide valuable insights and foster discussions on practical applications, regulatory compliance, and effective communication strategies for managing food allergens in a safe and responsible manner.

ATTENDEE REGISTRATION FEES <i>(Prices valid until May 31, 2025)</i>	OVERSEAS	THAI NATIONALS
Members of ALSIN, SJSI, ILSI, IAFF	US \$400	THB 8,800
Government & Academia	US \$300	THB 5,000
Non-Members & Other Industry Attendees	US \$600	THB 13,000

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Event Secretariat & Organizer
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