John Budin, McCormick FONA (Chair)

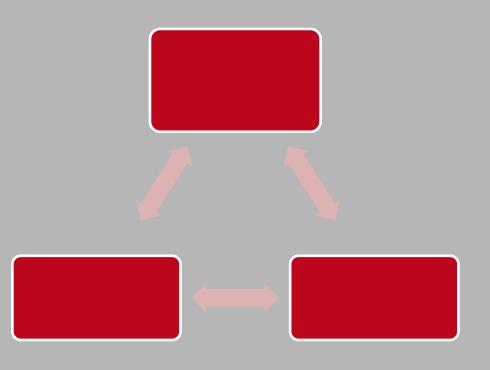
Yanyan Huang, ADM (Vice-Chair)

IFSH Annual Meeting, September 4, 2024



Vision

- Provide guidance and set strategic direction on technical topics related to producing safe and healthy food
- Guides and supports IFSH
 to meet strategic
 priorities and provides
 guidance on emerging issues
 in food safety and nutrition,
 as a function of public
 health/as related to public
 health issues



Members

- Composed of a diverse group of experts drawn from industry and regulatory agencies
- 30 members
 - ✓ 7 FDA, 6 IFSH, 17 Industry members
 - ✓ Co-chaired by 2 industry representatives



Organizational Charter for SAC

FDA/IFSH Collaborative Programs
Research Platforms
Task Forces
Research Pipelines



SAC Industry Members (As of Sept 4, 2024)

SAC Role	Last Name	First Name	Affiliation
Chair	Budin	John	McCormick FONA
Vice Chair	Huang	Yanyan	ADM
SAC Industry Members	Achen	Maya	Abbott Nutrition



FDA PARTICIPATING MEMBERS

Girvin Liggans, Deputy Director for Plant-Derived Foods

Nathan Anderson, Director, Division of Food Processing Science and Technology (DFPST)

Leslie Smoot, Senior Advisor, Project Officer Moffett

Glenn Black, Associate Director for Research DFPST * FUNCTIONAL POINT OF CONTACT – FDA

Elizabeth Grasso-Kelley, Chief, Food Technology Branch, DFPST

Lauren Jackson, Chief, Process Engineering Branch, DFPST

Karen Hatwell, Science Advisor for Chemistry



IFSH STAKEHOLDERS

Brian Schaneberg, Executive Director - IFSH

Jason Wan, Associate Director - IFSH, Professor of Food Science, *IFSH SAC Coordinator

Alvin Lee, Director - Center for Processing Innovation, IFSH, Associate Professor of Food Science

Wei Zhang, Professor of Food Science

Britt Burton Freeman, Director - Center for Nutrition Research, IFSH, Professor & Chair – Dept Food Science & Nutrition

Tina Gettis, Manager - Business Development & Communications, IFSH



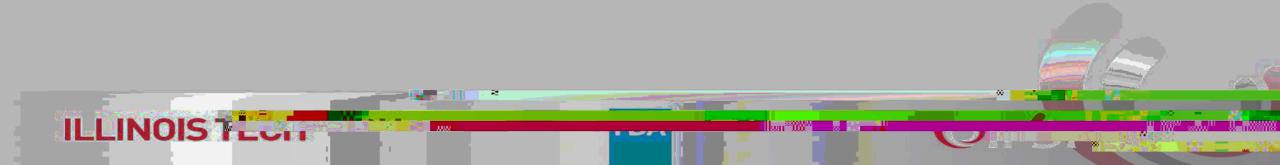
2023/2024 SAC Meetings and Activities

October 12, 2023, In-



SAC Research Priorities for 2024-2029 Oct 12 2023 SAC Meeting Recap

Allergen



Allergen Prevention

- Tool to manage prevention
- New proteins/ingredients that might be allergenic
- Allergen profile of ingredients
- Inactivation or decomposition of the allergenic molecule



- Low Moisture Food
 - -RTE powdered ingredients

Sanitation

- When or how clean is "clean" or official definition of sanitation
- Cleaning models and sanitizing of a dry process
- Does effective dry microbial sanitation imply/correlate with effective allergen sanitation
- Ways to deliver dry cleaning and sanitation



Hygienic design

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Training

- Root cause analysis
- Risk Assessment (specifically allergen, physical and other chemical hazards)
- New FDA chapters update/develop training
- Hygienic design (EU Campden)
- Nutrition Labeling
- Web based training for EMP, other plant QC activities
- Process Authorities
- Sanitation elements currently missing that are identified in Preventive Controls



HOW TO PARTICIPATE?

Connect with us!

John Budin: john_budin@mccormick.com

Yanyan Huang: yanyan.huang@adm.com

Jason Wan: jwan1@iit.edu

Reach out to:

Tina Gettis tgettis@iit.edu



Questions?

