Food Intolerance – Challenges & Developments Conference

Thursday 29th October 2015
Radisson Blu hotel
Galway

Food intolerance is non-immunological and is often associated with gastrointestinal symptoms...
But how much do we really know – does it include coeliac condition? What about non-coeliac gluten sensitivity? Or FODMAPs? Find out at our free one day seminar

Who Should Attend?
Open to all wanting to know more about food intolerance and interested in safer food for better business. There is no charge to attend if you are a Network member (join at www.safefoodallergy.ning.com)

We would be delighted to see you there.

Location
Radisson Blu hotel, Lough Atalia Road, Galway, Ireland

To attend RSVP to:
walkermj@ntlworld.com

Please note any special dietary/access requirements.
# Programme

## 9:45

**Registration & Coffee**

## Morning Session – Chair Dr James McIntosh safefood

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Speaker(s)</th>
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<tbody>
<tr>
<td>10:15</td>
<td>Introduction &amp; welcome</td>
<td>Dr James McIntosh safefood</td>
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<tr>
<td>10:20</td>
<td>The Food Allergy &amp; Food Intolerance Network</td>
<td>Michael Walker FAFI Network Facilitator</td>
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<tr>
<td>10:30</td>
<td>Medical Aspects of Food Intolerance with special reference to Coeliac disease</td>
<td>Professor Nicholas Kennedy, Trinity College Dublin</td>
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## 11:00

**Break refreshments and Networking**

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<tr>
<th>Time</th>
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<th>Speaker(s)</th>
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<tbody>
<tr>
<td>11:30</td>
<td>Food intolerance – FODMAPs</td>
<td>Laura Kalac FODMAP Friendly, Victoria, Australia</td>
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<td>12:00</td>
<td>Coeliac Society of Ireland</td>
<td>Gráinne Denning C Ex Coeliac Society of Ireland</td>
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<td>12:30</td>
<td>Analytical Chemistry of gluten</td>
<td>Dr Andrew Flanagan, Public Analysts Laboratory, Galway</td>
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## 1:00

**Lunch and Networking**

## Afternoon Session – Chair Gráinne Denning, Coeliac Society of Ireland

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<tr>
<th>Time</th>
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<tbody>
<tr>
<td>2:00</td>
<td>Psychological aspects of Food Allergy and Food Intolerance – comparisons &amp; contrasts</td>
<td>Dr Audrey Dunn Galvin University College Cork</td>
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<td>2:30</td>
<td>Gluten Free Ireland – the journey</td>
<td>Derek &amp; Tina Thompson Gluten Free Ireland, Co Down</td>
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<td>3:00</td>
<td>Discussion and Q &amp; A</td>
<td>Michael Walker, FAFI Network Facilitator</td>
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## 3:30

**Close and Depart**

# Food Intolerance – Challenges & Developments
The Food Allergy & Food Intolerance Network (FAFI) is a safefood Knowledge Network administered by Michael Walker and LGC with over 600 members, www.safefoodallergy.ning.com

We aim to
- Improve quality of life of those with food hypersensitivity and reduce the risk of anaphylaxis
- Make it easier for food companies to supply safe food, and
- Promote exchange of knowledge about all aspects of food allergy and food intolerance

NOTES ON SPEAKERS

**Michael Walker**
Michael is Facilitator of the FAFI Network, Consultant Referee Analyst in LGC (Laboratory of the Government Chemist), chair of FSA Northern Ireland’s Strategic Committee on Food Surveillance and has a thriving chemico-legal practice in Northern Ireland.

**Professor Nicholas Kennedy**
Prof Kennedy is a medical academic at Trinity College Dublin with particular interest in nutrition and in coeliac disease. He runs the multi-disciplinary outpatient clinic at St James’s Hospital (Dublin) for patients with coeliac disease (since 1995). He is (Honorary) President and an active board member of the Coeliac Society of Ireland. He supervises undergraduate and postgraduate students researching topics spanning clinical nutrition, community nutrition and nutrition education, as well as contributing to multidisciplinary research into coeliac disease. At international level, he participates in networks relating to coeliac disease (research and patient organisation groups) and to nutrition.

**Gráinne Denning**
Gráinne Denning became Chief Executive Officer of the Coeliac Society of Ireland in November 2012 following a wealth of fundraising and strategic experience. Gráinne is leading the Society in implementing new structures, reviewing and strengthening Strategic Planning and ensuring operations are focused and efficient. All this is with a view to improving services to members and diversifying funding streams in these exciting and challenging times for the Society.

**Dr Andrew Flanagan**
Andrew is a highly experienced analytical chemist also qualified in law. He is a specialist in allergens and gluten analysis providing this service on a national basis for the Health Service Executive, other State agencies and to some private food business operators in the Galway Public Analyst’s Laboratory. Andrew is a scientific advisor to ifAAM, a European Union Seventh Framework Programme ‘Integrated approaches to food allergen and allergy management’.

**Dr Audrey Dunn Galvin**
Audrey is a lecturer in the School of Applied Psychology in University College Cork and an internationally acknowledged expert in psychological aspects of food allergy. Having obtained an MA in Applied Psychology in UCC, Dr Dunn Galvin undertook a PhD in the Department of Paediatrics and Child Health. She is a registered psychologist and a biostatistician, a member of many international associations including the European Academy of Allergy & Clinical Immunology and the Royal College of Paediatrics. Audrey’s fields of interest include Psychological Medicine, Food Allergy, Bio psycho social models applied to chronic disease, Quality of Life, and Risk Assessment.