Final Agenda
All times are in Eastern Daylight Time (EDT)

DAY ONE: Monday, October 24, 2022

Moderator: Robin Churchill, Ph.D., Food Ingredients Expert Committee, Member

9:00 a.m. Rules of Engagement
Speaker: Jacqueline D. Starkes, Senior Compendial Affairs Coordinator | USP

9:05 a.m. Opening Remarks
Speakers: Jonathan W Devries, Ph.D., Food Ingredients Expert Committee, Chair, and Kristie Laurvick, M. S., Senior Manager, Food Standards | USP

9:15 a.m. FDA’s Closer to Zero Action Plan
Speaker: Conrad Choiniere, Ph.D., Director of the Office of Analytics and Outreach | U.S. Food and Drug Administration

9:50 a.m. FDA’s Food Ingredient Regulatory Programs
Speaker: Katie Overbey, Ph.D., MS, Regulatory Review Scientist | U.S. Food and Drug Administration

10:25 a.m. Chemical Contaminants in Food, Canadian Perspective
Speaker: John Field, Ph.D., Chief, Chemical Health Hazard Assessment Division – Packaging and Contaminants | Health Canada

11:00 a.m. Morning Break

11:30 a.m. Chemical Contaminants in Food, European Perspective
Speaker: Stephan Walch, Ph.D., Executive Director | Chemisches und Veterinaeruntersuchungsamt, Food Ingredients Expert Committee, Member

Public Standards: Presentations

12:00 p.m. The Importance and Key Role Standards Play in Setting Limits
Speaker: Jonathan W. DeVries, Ph.D., Food Ingredients Expert Committee, Chair

12:20 p.m. Historical Perspective on Elemental Impurity Limits in the Food Chemicals Codex
Speaker: Lori Klopf, Ph.D., Food Ingredient Regulations and Labeling Advisor | Consultant

12:40 p.m. FCC Standards Related to Elemental Impurities – Plans and Opportunities
Speaker: Eric Schwartz, Ph.D., Senior Scientist I | USP
USP/FCC Open Forum

Elemental Impurities in Food Ingredients: Pathways to Reducing Levels

October 24—25, 2022
9:00 AM—2:00 PM EDT | Virtual

1:00 p.m.  Q&A Discussion
Moderator: Robin Churchill, Ph.D., Food Ingredients Expert Committee, Member

Panelists:
- Jonathan W DeVries, Ph.D.
- Conrad Choiniere, Ph.D.
- Katie Overbey, Ph.D.
- John Field, Ph.D.
- Stephan Walch, Ph.D.
- Lori Klopf, Ph.D.
- Markus Lipp, Ph.D.
- Eric Schwartz, Ph.D.

1:50 p.m.  Final remarks and Next steps
Speakers: Robin Churchill, Ph.D., and Jonathan W. DeVries, Ph.D.

2:00 p.m.  Adjourn

DAY TWO: Tuesday, October 25, 2022

Moderator: Robin Churchill, Ph.D., Food Ingredients Expert Committee, Member | USP

9:00 a.m.  Rules of Engagement
Speaker: Jacqueline D. Starkes, Senior Compendial Affairs Coordinator | USP

9:05 a.m.  Opening Remarks
Speaker: Kristie Laurvick, M. S., Senior Manager, Food Standards | USP

9:10 a.m.  Summary of Day One "What We Heard"
Speaker: Robin Churchill, Ph.D., Food Ingredients Expert Committee Member | USP

State of the Industry: Presentations

9:20 a.m.  Industry Perspectives on the Role of Global Harmonization on Food Specifications
Speaker: Paul Hanlon, Ph.D., DABT, Director of Regulatory Affairs | Abbott Nutrition

9:50 a.m.  Mitigating Heavy Metals in Spices: A Case Study of Food Ingredient Challenges and Solutions
Speaker: Laura Shumow, M.S., Executive Director | American Spice Trade Association

10:20 a.m.  Managing Chemical Hazards in a Food Safety Modernization Act (FSMA) World
Speaker: Brent Kobielush, Ph.D., Director, Food Safety | The Acheson Group
Elemental Impurities in Food Ingredients: Pathways to Reducing Levels

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9:00 AM—2:00 PM EDT | Virtual

10:50 a.m.  Current Approaches to Quantify Ultra-low (part per billion) Levels of Elements in Foods
Speaker: Patrick Gray, Ph.D., M.S., Research Chemist | U.S. Food and Drug Administration

11:15 a.m.  Morning Break

11:30 a.m.  Q&A Discussion
Moderator: Robin Churchill, Ph.D., Food Ingredients Expert Committee Member | USP

Panelists:
- Paul Hanlon, Ph.D.
- Laura Shumow, M.S.
- Brent Kobielush, Ph.D.
- Patrick Gray, Ph.D., M.S.

12:20 p.m.  Final Remarks and Next steps
Speaker: Robin Churchill, Ph.D., Food Ingredients Expert Committee Member | USP

12:30 p.m.  Adjourn