Laboratory Assessment of Food Allergens

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ABSTRACT
In this podcast, Ondulla T. Toomer, Ph.D. explains the process of risk assessment of food items in terms of allergenic potential. She then explains how allergenic individuals are then exposed to food items to determine if they have a response. Toomer also explains how high risk foods are addressed by regulatory agencies and manufacturers.

Toomer is a North Carolina native and alumnus of NC State University. Toomer was employed for more than seven years with the U.S. Food and Drug Administration in the Center for Food Safety and Applied Nutrition as a Research Biologist to research the development and prevention of Food Allergy. Currently, Toomer is employed as a USDA assistant professor in the Food, Bioprocessing and Nutrition Sciences Department at NC State with a research emphasis on the utilization of peanuts and/or peanut by-products as functional food ingredients in the food industry and as alternative feed ingredients in animal food production.

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