

Elemental Impurities in Food Ingredients: Pathways to Reducing Levels

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



Speaker Biographies (Listed in speaking order)

DAY ONE PRESENTERS



ROBIN CHURCHILL, Ph.D., MSc
Food Ingredients Expert Committee, Member

Dr. Robin Churchill is the Director of the Bureau of Chemical Safety in the Food Directorate of Health Canada. Over the past 15 years, Robin has worked in several areas related to Canadians' safety, including overseeing natural health products and non-prescription drugs, environmental chemicals, food additives, and contaminants. She holds a Ph.D. in Environmental Biology from the University of Guelph, an MSc in Biochemistry from Memorial University of Newfoundland, and a BSc (Hon.) in Biochemistry from the University of Calgary. Robin is honored to have been a government liaison, Expert Panel, and Expert Committee member with the USP over the past nine years.



JONATHAN W. DeVRIES, Ph.D.
Food Ingredients Expert Committee, Chair

Currently serving as chair of the USP Food Ingredients Expert Committee. Has served on the committee (or its predecessor with the Institute of Medicine before USP for nearly 20 years).

Over 45 years experience in the Foods arena, including nearly 38 before retiring as a Senior Principal Scientist and Senior Technical Manager of Medallion Laboratories, a division of General Mills Inc, which provides analytical services to the food and other industries.

Currently serving as a general consultant in foods, nutrition, and chemistry.

Active in quality-related analytical work >54 years with >45 years in nutrition and food safety analyses and research.

Received the Prestigious Harvey W. Wiley award of AOACI and the Edith A. Christensen award of AACCI in 2009 for outstanding contributions to analytical methodology. Received the highest award of AOACI (William Horwitz award) in 2021.

Dr. DeVries has authored or co-authored over 90 publications (including the 2000 report of the AACC Dietary Fiber Definition Committee to the AACC Board of Directors and Membership).

BA Chemistry (minor mathematics) Augsburg College

Ph.D. Organic Chemistry (minor(s) physical and biochemistry) University of Minnesota



CONRAD CHOINIÈRE, Ph.D.

**Director of the Office of Analytics and Outreach
U.S. Food and Drug Administration**

Conrad Choiniere, Ph.D., is the Director of the Office of Analytics and Outreach at the Food and Drug Administration's (FDA) Center for Food Safety and Applied Nutrition. Dr. Choiniere provides executive leadership for a broad portfolio of scientific and regulatory functions, including risk and decision analysis, social and behavioral sciences, epidemiology, biostatistics, informatics, education and outreach, and food defense. Dr. Choiniere chairs FDA's Toxic Elements Working Group, which prioritizes the agency's efforts to reduce exposures to lead, arsenic, and other heavy metals from foods to the greatest extent feasible. Dr. Choiniere has a Ph.D. in Agricultural and Resource Economics from the University of Maryland and a Bachelor of Science in Chemical Engineering from Johns Hopkins University.



KATIE OVERBEY, Ph.D.

**Regulatory Review Scientist
U.S. Food and Drug Administration**

Dr. Katie Overbey is a regulatory review scientist and microbiology reviewer in the Regulatory Review Branch, Division of Food Ingredients, Office of Food Additive Safety, US FDA. Dr. Overbey holds a B.S. in Environmental Science from UNC Chapel Hill and an M.S. in Food Science from N.C. State, and a Ph.D. in Environmental Health from Johns Hopkins University. Dr. Overbey's scientific interests include food- and water-borne pathogens. Her past work includes measuring antibiotic-resistant bacteria in the beach waters of the Galapagos Islands, studying consumer attitudes toward food safety using Twitter, and developing methods to detect norovirus in the environment. Her current work involves evaluating food ingredients' safety and regulatory compliance, including reviewing food additive petitions and GRAS program notices.



JOHN FIELD, Ph.D.

**Chief of the Chemical Health Hazards Assessment Division
Health Canada**

John has over 25 years of experience in chemical risk assessment. He began his career in the pharmaceutical industry (toxicology/pharmacokinetics) before moving to Health Canada in 2008, where he assessed risks in consumer products & cosmetics for a dozen years. In 2020, John joined the Food Directorate of Health Canada as Chief of the Chemical Health Hazard Assessment Division within the Bureau of Chemical Safety.



STEPHAN WALCH, Ph.D.

**Executive Director
Chemisches und Veterinäruntersuchungsamt
Food Ingredients Expert Committee, Member**

Dr. Stephan G. Walch is currently the Executive Director of the CVUA Karlsruhe, an ISO 17025-accredited Official Food and Feed Laboratory, Official Cosmetics Control Laboratory and Official Medicines Control Laboratory of the federal state of Baden-Württemberg, Germany. Dr. Walch received his state examination for Pharmacy (master

equivalent) from the University of Heidelberg, Germany, and a Diploma (master equivalent) in Food Chemistry and Toxicology (Dipl.-LMC) at the Karlsruhe Institute of Technology (KIT), Germany. He is a board-certified food chemist (federal state of Baden-Württemberg) and toxicologist (German Chamber of Pharmacists). He received his Ph.D. in Public Health from the UMIT in Hall in Tyrol (Austria). He has served as a scientist and senior scientist in different governmental laboratories in Germany in the fields of medicines control, medical device control, food safety, food additives, analysis, and evaluation of residues and contaminants in food, feed, and water. He is also a lecturer at the Technische Universität Kaiserslautern and the University Albstadt-Sigmaringen and has published over 45 peer-reviewed articles. He is a member of the German delegation to the Codex Committee on Methods of Analysis and Sampling (CCMAS) of Codex Alimentarius. He is a member of the working group of food chemistry experts from the federal states and the Federal Office of Consumer Protection and Food Safety (ALS). Stephan Walch is currently a member of the WHO/FAO Joint Expert Committee on Food Additives (JECFA), serving as an expert in the Food Ingredients Expert Committee of the Food Chemical Codex of USP, in the Modern Analytical methods Subcommittee of USP; he is also a member of several national and international working groups which focus on method standardization or standard development (such as AOAC, ISO, CEN, DIN).



LORI KLOPF, Ph.D.

**Food Ingredient Regulations and Labeling Advisor
Consultant**

Lori L. Klopff, Ph.D., is retired from a regulatory affairs position in the food ingredients industry, where she worked for more than 25 years with domestic and international food ingredients regulations and a food ingredients trade association (IFAC) promoting science-based regulations. She served on the Food Chemicals Codex Committee under the IOM/NAS and was also a member of the USP Food Ingredients Committee from 2006 until July 2020.



ERIC SCHWARTZ, Ph.D.

**Eric Schwartz, Ph.D. Senior Scientist I, Food Chemicals Codex
USP**

Eric joined United States Pharmacopeia (USP) and Food Chemicals Codex (FCC) in March 2020. Before working at FCC, Eric worked as a Senior Scientist at the Flavor Research and Education Center (FREC) at the Ohio State University Department of Food Science and Technology. His research involved method development, isolation, and characterization of flavor active compounds. Eric received his doctorate in medicinal chemistry and pharmacognosy at the Ohio State University where his research focused on the synthesis and optimization of bioactive natural products. In his current role at FCC, he serves as a scientific liaison between the USP Food Ingredients Expert Committee (FIEC) and FCC staff to usher standards through the standard-setting process. He also serves as coordinator of the Foods lab projects and staff lead to the FCC Dietary Proteins Expert Panel.

DAY TWO PRESENTERS



PAUL HANLON, Ph.D.
DABT, Director of Regulatory Affairs
Abbott Nutrition

Paul is currently a Director of Regulatory Affairs at Abbott Nutrition. He is responsible for a team supporting all aspects of product innovation, from approving novel food ingredients and product formulation to developing claims. As a board-certified toxicologist, Paul provides guidance to food safety programs that govern the control of chemical contaminants. He has co-authored a number of papers focused on risk-based processes for controlling chemical contaminants in food. He participates in a number of Codex Alimentarius committees, including the Committee on Contaminants in Foods (CCCF) and the Committee on Food Additives (CCFA), and participates in multiple trade associations, including serving as the current chair of the Food Safety Working Group of the International Special Dietary Foods Industries (ISDI).



LAURA SHUMOW, Ph.D.
Executive Director
American Spice Trade Association

Laura Shumow has been with the American Spice Trade Association (ASTA) since September 2018. She works with the ASTA Board of Directors to set the association's strategic direction and with the ASTA staff to ensure the goals are met.

Before joining ASTA, Laura worked at the National Confectioners Association as scientific and regulatory affairs vice president. In this role, she also oversaw the Chocolate Council, a decision-making body that handles issues specific to the cocoa and chocolate industry. She has a strong background in domestic and international regulatory issues and a proven track record of success in addressing challenges related to the supply chains of food ingredients sourced from developing countries. Laura received her master's in health sciences from the Johns Hopkins Bloomberg School of Public Health and a bachelor's degree in food science from the University of Wisconsin. She is an active member of several professional societies, including the Institute of Food Technologists, where she serves as chair of the Food Laws and Regulations Section.



BRENT KOBIELUSH, Ph.D.
Director, Food Safety
The Acheson Group

Dr. Brent Kobielush received his B.S. from Bethel University (St. Paul, MN) in Chemistry and an M.S. and Ph.D. from the University of Rochester School of Medicine and Dentistry (Rochester, NY) in Toxicology. From 2009 – 2015, Brent was the Manager of Toxicology for General Mills, where he was responsible for assuring the chemical composition of all General Mills' products meets applicable product safety and regulatory standards. From 2015 - 2021, Brent was the Director U.S. Regulatory Affairs at Cargill, Inc., where he provided leadership and technical regulatory direction to ensure that Cargill products and processes were compliant with all US FDA food laws/regulations. In addition, he led the roll-out of the Food Safety Modernization Act (FSMA) across ~500+ facilities globally. Currently, Brent is a Director of Food Safety at The Acheson Group (TAG), where he provides guidance and direction to a myriad of clients in regulatory toxicology matters involving food and feed.

Brent is currently a member of many professional organizations, including the Society of Toxicology (SOT), the Institute of Food Technologists (IFT), and the International Association of Food Protection (IAFP). In addition, he is currently a governor-appointed member of the Minnesota Food Safety and Defense Task Force (MNFSDT). He has served as the Secretary of the Toxicology and Safety Evaluation Division at the Institute of Food Technologists (IFT), President of the Northland Regional Chapter and Food Safety Specialty Section at the SOT, Chair of the Food and Chemical Safety (FCS) Committee at the International Life Sciences Institute of North America (ILSI NA), Chair for the Chemical Management and Regulatory Inspection and Compliance Committees at the Grocery Manufacturer's Association (GMA) and as a member of the Joint Institute for Food Safety and Applied Nutrition's (JIFSAN) Advisory Council at the University of Maryland. In addition, he spent 12 years serving as a board member for the Food Allergy Research and Resource Program (FARRP) at the University of Nebraska.



PATRICK GRAY, Ph.D.
Research Chemist
U.S. Food and Drug Administration

Patrick J. Gray, PhD. is a research chemist at the Center for Food Safety and Applied Nutrition, US FDA. His responsibilities include elemental analysis method development and validation, post-market surveillance studies, design and instruction at FDA training courses, and serving as an FDA subject matter expert on elemental analysis in foods. He is the author of the FDA's primary method for measuring toxic elements, FDA EAM method 4.7.



MARK LIPP, Ph.D.
Senior Food Safety Officer
Food and Agricultural Organization (FAO)

Dr. Markus Lipp, senior food safety officer, is leading the food safety work in the Food Systems and Food Safety Division at FAO (Food and Agricultural Organization of the United Nations) and coordinating FAO's work on providing chemical and microbiological food safety risk assessment and capacity development work to strengthen national capacities for food safety.

Dr. Lipp previously worked as the Senior Director for Food Standards at the U.S. Pharmacopeia (USP), where he was responsible for the "Food Chemicals Codex." Before this position, he worked as the Director for Science and Research at the International Bottled Water Association and as the Global Lead for Detection Methods and Reference Materials relevant to genetically modified organisms at Monsanto Co's headquarters in St. Louis, MO. Furthermore, his experiences include working for Unilever at its Dutch research facility and the Joint Research Center of the European Commission in Italy; both positions focused on ensuring food authenticity and safety, including the presence of genetically modified organisms in food. Dr. Lipp holds a Ph.D. in analytical chemistry from the University of Karlsruhe, Germany.