FOOD ALLERGY RESEARCH AND RESOURCE PROGRAM (FARRP)

FARRP was established in 1995 as a cooperative venture between the UNL and seven founding industry charter members. Today, FARRP has more than 70 member companies, more than one dozen staff members and several graduate students. FARRP takes a comprehensive approach working with and collaborating with research institutions, governmental authorities, consumer groups, and scientific societies to share collective experience and knowledge to improve the safety of food products.

farrp.unl.edu

Food allergies and allergy-like diseases, development of immunochemical methods for the detection of allergens, proteins, and toxins. Assessment of the allergenicity of food ingredients derived from commonly allergenic foods. Effect of food processing on food allergens.

DR. STEPHEN TAYLOR
foodsci.unl.edu/taylor

Research focuses on the development of quantitative risk assessment models for food allergens, the identification and characterization of novel food allergens, the examination of the digestive stability of major food allergens, and analytical methods for detection of allergenic food proteins.

DR. JOE BAUMERT
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DR. RICHARD GOODMAN
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Dr. Downs’s primary research interests are in food proteomics, with a specific focus on the proteomics of allergenic foods. Protein mass spectrometry methods are employed to examine several topics associated with allergenic foods.

DR. MELANIE DOWNS
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Application of protein mass spectrometry to the detection and study of food allergens. Use of allergens for clinical applications. Research to evaluate the safety of novel foods (particularly insects).

DR. PHILIP JOHNSON
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IMPACTING THE WORLD THREE TIMES A DAY