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

RESEARCH ACTIVITIES

**DR. STEVE TAYLOR**  
foodsci.unl.edu/taylor

Dr. Taylor studies food allergies and allergy-like diseases, development of immunochemical methods for the detection of allergens, proteins, and toxins. He also researches assessment of the allergenicity of food ingredients derived from commonly allergenic foods, and the effect of food processing on food allergens.

**DR. JOE BAUMERT**  
foodsci.unl.edu/jbaumert

Dr. Baumert’s studies seek to determine minimal eliciting doses for specific allergenic foods across populations of allergic subjects and the development of quantitative risk assessment models for prediction of potential allergic reactions. His research includes characterization of novel allergens and the evaluation of the digestive stability of major food allergens.

**DR. RICK GOODMAN**  
foodsci.unl.edu/goodman

Dr. Goodman’s lab is working to improve methods and refine acceptance criteria for regulatory assessments evaluating the potential allergenicity of genetically modified crops. The laboratory maintains an online database (www.allergenonline.org) used to compare novel food proteins in genetically modified (GM) organisms and new food ingredients to known allergens for regulatory safety assessments.

**DR. MELANIE DOWNS**  
foodsci.unl.edu/mdowns

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, including the identification and molecular characterization of food allergens; the evaluation of food allergen behaviors in complex systems, such as processed food products and physiological environments.

**DR. PHILIP JOHNSON**  
foodsci.unl.edu/phil-johnson

Dr. Johnson’s research focusses on the application of mass spectrometry and protein chemistry techniques to the study of food allergens and allergy. Although the primary focus of the Johnson lab is detection of allergens in foods, he also maintains an interest in the characterization of food allergens for use in clinical environments.