

EXPANDED DIGITAL PROGRAM



2025 FARE Food Allergy Summit

OCT. 31-NOV. 1, 2025

RONALD REAGAN BUILDING AND
INTERNATIONAL TRADE CENTER
— WASHINGTON, D.C. —



FARE
It's personal for us.

A Letter From Sung Poblete, PhD, RN, CEO of FARE

Welcome to the OctoberFARE Food Allergy Summit!

FARE's Food Allergy Summit is the premier event in the U.S. that gathers expert voices and key figures from all aspects of the food allergy journey.

With your support and participation, FARE is leading the way to accelerate progress and drive innovation in food allergy treatment, management, and prevention. This Summit creates a robust dialogue between food allergy patient and their families, healthcare professionals, and industry partners. My thanks to all our guest speakers and partners, and to the FARE Boards, who have joined us for this extraordinary event in Washington, D.C. We cannot do this without you.



In 2025, we are excited to add interactive workshops, a hospitality track, and a child track that engages our youngest allies and champions in the food allergy community. The schedule is complemented by the opportunity to celebrate Halloween together, in one place, with a Teal Pumpkin Halloween Bash. I hope you packed a costume!

This year, FARE also introduced a celebratory iconography that enriches the ways the food allergy community can express our values and strengths. You might notice these images being used throughout the weekend. You'll find a guide inside this program.

The team at FARE is bringing not only determination to the table, but joy. When we improve the quality of life and health for the food allergy community, it's good for everyone. We are united; we are vocal; we are brave; we are powerful. Together, we make the impossible possible.

We Are FARE,

A handwritten signature in black ink that reads "Sung Poblete". The signature is written in a cursive, flowing style.

Sung Poblete, PhD, RN
CEO of FARE



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**Follow FARE on
social media!**

Get the app and stay in touch during the Food Allergy Summit!

We're using Cvent as our official event app. Downloading this free app to your phone or tablet will give you access to:

- Event announcements and updates
- The full agenda, with a customizable schedule option
- Speaker profiles and other attendees
- Conference maps and exhibitor listings
- Live-polls administered throughout the event



For an archival record of the 2025 Food Allergy Summit, you can also access an expanded digital program at **FoodAllergy.org/Summit**



Make a Gift

Your generous gift will help FARE improve the quality of life for people with food allergy by funding research, education and advocacy. Thanks to supporters like you, we can make programs like this year's Food Allergy Summit possible.

100% of your gift received will support our shared vision of a future free from food allergy. Together, we can make the impossible possible.

To give, use the QR code below or visit FoodAllergy.org/OctoberFAREgift



Thank You for Supporting FARE!



**FARE is grateful to all of this year's participants in the
Teal Pumpkin Project!**

Key Information and Policies

Security

The Ronald Reagan Building and International Trade Center is a federal building, and you will need to go through security in order to enter; please allow ample time to get through security. This is standard procedure and not indicative of any concern.

On-site Check-In

Summit registration on Friday and Saturday will be on the Ground Level at 14th Street entrance. Badges must be worn at all times and are required to enter all sessions.

Teen/Child Policy

All attendees under the age of 18 are expected to stay within the Teen Track sessions or with a parent or guardian for the full Summit unless accompanied at exit by a parent, guardian, FARE staff member, or other adult. All attendees under the age of 11 are expected to stay within the Child Track sessions unless accompanied by a parent.

Parents and guardians are expected to pick up all teens under 18 at the end of the evening activities. FARE staff members will make every effort to NOT allow teens under 18 to leave activities without proper accompaniment, but parents and guardians have final responsibility. FARE uses a buddy system for teens needing a quick break during sessions. If teens under 18 need to leave a session room, they may do so if they take a buddy.

Anyone under 11 years old requires adult supervision (adult over the age of 18 years) at any of the evening events at Summit (Teen Socials).

Food Policy

No food is allowed in meeting rooms or exhibitor spaces unless vetted and approved by FARE for distribution by FARE or an exhibitor. Water or other top 9 allergen-free beverages with lids may be taken into sessions, but NO food, please. Should a beverage containing milk, or another food allergen be accidentally spilled or sprayed, please notify FARE staff immediately so necessary precautions can be taken to protect everyone's safety.

Food Prep Hospitality Room

FARE will provide a hospitality suite during Summit that will be open to all registrants. The Atrium Gallery will serve as the food prep room during OctoberFARE. Reserved exclusively for OctoberFARE participants, the room has refrigerators and microwaves so participants may temporarily store and cook their own food. Please do not eat in the food prep room. Once your meal is prepared, please clean up after yourself using the provided supplies, and take and consume your food away from the meeting areas.

There is a selection of packaged, labeled, single-serve snacks, generously provided by FARE partners for participants to enjoy. Please read labels carefully and enjoy!

Hospitality Room Hours (Atrium Gallery)

- Friday, October 31
2:00 p.m.–9:00 p.m.
- Saturday, November 1
7:00 a.m.–9:30 p.m.

Meals Served During Summit

We have worked closely with the venue chef and our menu consultant, Chef Joel Schaefer, founder of Your Allergy Chefs, to make sure the FARE-provided Friday dinner and Saturday breakfast, lunch, and dinner are fully reviewed and have top 9 allergen-free and gluten-free food options. Every ingredient will be included on labels for each food item. Our menu consultant will be on-site during the entire Summit to provide ongoing guidance and support. Draft menus will be posted on the Cvent event app. Please be sure to continue to read all labels and notify staff of any additional needs for safe eating. Please do not hesitate to ask any staff questions on site. Your safety is our highest concern.

If you require additional assistance related to the menu, please notify a FARE team member.

Emergency Anaphylaxis & Severe Allergic Reaction Procedures

Please follow your standard procedure and bring your epinephrine and other medications prescribed to you. In the event of an anaphylactic emergency, administer epinephrine immediately. Please notify staff immediately. Once notified, FARE staff will enact the emergency protocol.

As an extra precaution, FARE has an adult and a pediatric dose of epinephrine on hand.

For the following times, we will have a paramedic on site, who will have spare epinephrine devices as well, stationed in the Atrium Hall.

Paramedic Hours (Atrium)

- Friday, October 31
2:00 p.m.–10:00 p.m.
- Saturday, November 1
7:00 a.m.–10:00 p.m.

Emergency services will be called in the event of any anaphylactic emergency and epinephrine administration.

Claiming CPEUs or CMEs?

Thank you to our Continuing Education Partners for offering credits to this year's Summit attendees. OctoberFARE Food Allergy Summit sessions award a maximum of 8.75 CPEUs in accordance with the Commission on Dietetic Registration's CPEU Prior Approval Program.

This activity has been planned and implemented in accordance with the accreditation requirements and policies of the Accreditation Council for Continuing Medical Education (ACCME) through the joint providership of AAAAI and the Illinois Society of Allergy, Asthma, and Immunology. The AAAAI is accredited by the ACCME to provide continuing medical education for physicians.

Key Information and Policies continued

Eligible sessions are marked in the Summit session detail and on the Cvent event app and respective surveys will be sent immediately after the event to claim the credits. Please reach out to education@foodallergy.org for any questions.

Session Recordings

Please note that some sessions may be photographed, recorded, and/or broadcast. If you choose to participate in a discussion, it is assumed you have consented to the use of your comments and image in these recordings. If you do not wish to be recorded, please notify a FARE team member. Please notify any photographer or videographer if you believe that an image of you may have been captured unintentionally.

Access by Metro

The Ronald Reagan Building and International Trade Center is conveniently connected to the Federal

Triangle Metro station on the Orange, Blue or Silver lines. The Metro Center station (Red Line) is two blocks away.

Taxi or Rideshare

Select Oscar S. Straus Memorial Fountain as your destination. This location will drop you off directly in front of the 14th Street entrance.

Parking

The Ronald Reagan Building and International Trade Center offers 24-hour underground parking for a fee, which can be hourly or daily. There is one entrance at 13½ Street and Pennsylvania Avenue and two entrances off of 14th Street. The garage is safe and secure; please be prepared to have your vehicle screened. More information can be found at rrbirc.com/parking/



What's Your Word?

Vigilant



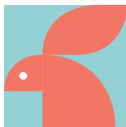
Thriving



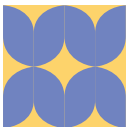
Vocal



Spirited



Involved



Focused



United



Powerful



Active



Individual



Caring



Aware



Alert



Authentic



Invested



Allied



Giving



Inspiring



Acceptance



Comfort



Share



Prevention



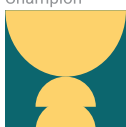
Empowered



Confident



Champion



Inclusive



Community



Brave



Radiant



Strong



Agenda at a Glance

Friday, October 31, 2025

- 2:00 p.m.–6:00 p.m.** FAREGrounds is open (*Atrium Hall*)
-
- 2:00 p.m.–9:00 p.m.** Summit registration opens (*14th Street Entrance*)
-
- 3:00 p.m.–4:00 p.m.** Spotlight on Teen Innovation: FARE Teen Advisory Group Poster Recognition (*Upper Oculus*)
-
- 3:00 p.m.–4:00 p.m.** From Label Reading to Safe Eating: Essential Skills for the Newly Diagnosed; Speaker: John James, MD (*Meridian D-E*)
-
- 3:00 p.m.–4:00 p.m.** Advocacy Insights & Open Forum: FARE’s Vision, Priorities, and Your Questions Answered; Speakers: Robert Earl, MPH, RDN, FAND; Alexis Paci; Kristina Spiegel; Peter Spiro (*Continental B*)
-
- 3:00 p.m.–4:00 p.m.** Child and Teen Tracks (ages 7+) / Icebreakers with Kyle Dine and Melissa Engel, PhD! (*Continental A*)
-
- 4:00 p.m.–5:00 p.m.** Turning Fear into Confidence: Support for New Food Allergy Families; Speakers: Amanda Bee; Hemali Gauri; John James, MD; Sakura Murase; Amber Arias, moderator (*Meridian D-E*)
-
- 4:00 p.m.–6:00 p.m.** Teal Pumpkin Halloween Bash! Wear your costumes! (*Atrium Hall, Atrium Ballroom*)
- 
-
- 5:00 p.m.–6:00 p.m.** Support Group Leaders Sip & Paint; Hosts: Denise Bunning; Kathryn Biolo, MPH; Kelly Cleary, MD, FAAP; Marie Malloy (*Private event, Continental B*)
-
- 6:00 p.m.–7:15 p.m.** Opening Dinner (*Atrium*)
- FARE thanks Genentech for their generous support of this dinner.*
-
- 6:00 p.m.–7:15 p.m.** Game Show, “Who Wants to Be a MillionFARE?” (*Atrium*)
-
- 7:15 p.m.–9:00 p.m.** Adult Social, “Spirits and Connections” (*Pavilion*)
-
- 7:15 p.m.–9:00 p.m.** Teen Social, “Unmask the Beat” (*Atrium Ballroom*)

Agenda at a Glance

Saturday, November 1, 2025

7:15 a.m.–8:15 a.m. Rise and Shine Breakfast (*Atrium*)

FARE thanks Aquestive for their generous support of this breakfast.

8:00 a.m.–6:00 p.m. FAREGrounds is open (*Atrium Hall*)

8:30 a.m.–8:45 a.m. Opening Remarks; Speakers: David Jaffe, Chair of FARE Board of Directors; Sung Poblete, PhD, RN, FARE CEO; (*Atrium*)

8:45 a.m.–9:45 a.m. Keynote: “From Misinformation to Mobilization: Harnessing Social Media to Elevate Food Allergy Awareness”; Speaker: Zachary Rubin, MD (*Atrium*)

10:00 a.m.–11:00 a.m. Morning Session #1 (*Locations vary*)

Session 1A: Not Just a Kid Thing: The Realities of Adult Life with Food Allergies; Speakers: Elise Buellesbach; Darielle Loprete; Carlo Steinman; Sandra Beasley, moderator (*Meridian D-E*)

Session 1B: Denied But Not Defeated: Navigating Medication Access Without Coverage; Speaker: Erin Bradshaw (*Polaris A-C*)

Session 1C: Teen Track (ages 11+) / Teen Talks, IRL; Speakers: Kyle Dine; Melissa Engel, PhD (*Pavilion*)

Session 1D: Parenting Kids with Food Allergy: Mindfully Navigating Child Development and Your Own Worry; Speaker: Tamara Hubbard, LCPC (*Continental A*)

Session 1E: From Home to Dorm: How College Campuses Are Evolving to Support Students with Food Allergies; Speakers: Christina Keller, JD; Tiffany Leon, MS, RD (*Continental B*)

Session 1F: Child Track (ages 7–11) / Label Detectives: Crack the Code with Laughter and Learning!; Speakers: Amber Arias; Kathryn Biolo; Elizabeth Bradford (*Oceanic A-B*)

Session 1G: Microbiomes and Food Allergy: Is the Answer Already Inside Us?; Speaker: Cathryn Nagler, PhD (*Hemisphere B*)

Saturday, November 1, 2025 continued

11:15 a.m.–12:15 p.m. Morning Sessions #2 (*Locations vary*)

Session 2A: When It's Not IgE: Making Sense of FPIES, EoE, and Beyond; Speaker: Anna Nowak Wegrzyn, MD, PhD (*Meridian D-E*)

Session 2B: Empowered and Prepared: 10 Key Questions for Your Next Allergist Visit; Speaker: Wayne Shreffler, MD, PhD (*Oceanic A-B*)

Session 2C: Teen Track (ages 11+) / Facing Food Allergy Challenges Head on: Practical Strategies for Teens to Manage Food Allergy with Confidence; Speaker: Michael Pistiner, MD, MMSc (*Pavilion*)

Session 2D: Teen Track (ages 11+) / Two Perspectives, One Journey: Heading to College with Food Allergies; Speakers: Kaye W. Cole, PhD, LPC, LMHC, NCC, BC-TMH; Sheyda Aryana; Hemali Gauri; Devin Sailer; Ava Tavakkoli; Tiffany Leon, MS, RD (*Continental A*)

Session 2E: The Future of Food Allergy Immunotherapy: Current Options and Emerging Treatments; Speaker: Stephen Tilles, MD; Jennifer Bufford, MS, moderator (*Hemisphere B*)

Session 2F: Child Track (ages 7–11) / Child Chats, IRL; Speaker: Melissa Engel, PhD (*Polaris A-C*)

12:30 p.m.–1:30 p.m. Lunch & FARE Awards of Distinction (*Atrium*)

FARE thanks Novartis for their generous support of this lunch.

1:45 p.m.–2:45 p.m. Afternoon Sessions #3 (*Locations vary*)

Session 3A: Decoding “May Contain” and the Changes to FDA Labeling Regulations: Making Informed Choices; Speakers: Robert Earl, MPH, RDN, FAND; Marion Groetch, MS (*Continental A*)

Session 3B: ANA Update: When to Activate EMS; Speaker: Julie Wang, MD (*Continental B*)

Session 3C: Child and Teen Track (ages 7+) / Food Allergy Bullying: Responding, Rising Above, and Changing the Story; Tiffany Kichline, PhD Kyle Dine; Melissa Engel, PhD (*Pavilion*)

Saturday, November 1, 2025 continued

Session 3D: Rated R (the sequel): Asking the Allergist the Questions You Really Care About; Speaker: Payel Gupta, MD (*Meridian D-E*)

Session 3E: When Food Allergies and Disordered Eating Collide: Recognizing the Signs and How to Help; Speaker: Kaitlin Proctor, PhD (*Oceanic A-B*)

Session 3F: Meat the Enemy: The Latest on Alpha-gal Allergy; Speaker: Collette Tilly, MD (*Hemisphere B*)

Session 3G: Deliciously Safe: Confidence in Planning a Birthday Party, Wedding, Holiday with Food Allergy; Speakers: Amanda Bee; Elise Buellesbach; Denise Bunning; Dominique Rodriguez-Sawyer, moderator (*Polaris A-C*)

3:00 p.m.–4:00 p.m. Workshops (*Locations vary*)

Workshop 4A: “Tealprint” for Change: Navigating State-Level Food Allergy Legislation; Speakers: Priscilla Hernandez; Jill Mindlin, JD; Stacey Saiontz, JD; Alexis Paci, moderator (*Meridian D-E*)

Workshop 4B: Scripted for Safety: Real-Life Allergy Conversations Made Easier; Speakers: Denise Bunning; Kelly Cleary, MD, FAAP; Kaye W. Cole, PhD, LPC, LMHC, NCC, BC-TMH (*Oceanic A-B*)

Workshop 4C: Child and Teen Track / Mastering the Moment: Role-Playing to Handle Food Allergy Challenges; Speakers: Elise Buellesbach; Kyle Dine; Melissa Engel, PhD (*Pavilion*)

Workshop 4D: Equity on Every Plate: Addressing Disparities in Food Allergy Support and Resources; Speakers: Ruchi Gupta, MD, MPH; Andrea Pappalardo Wlochowicz, MD; Amber Arias; Marie Mallo (*Hemisphere B*)

Workshop 4E: Protecting Students with Food Allergies: Compliance, Care, and Best Practices; Speakers: Liz Dixon, MS; Joan Edelstein, DrPH, MPH, MSN, RN CSN; Laurel Francoeur, JD (*Polaris A-C*)

4:00 p.m.–5:00 p.m. Teen Advisory Group Poster Session (*Upper Oculus*)

FARE thanks Novartis for their generous support of the Teen Advisory Group Poster Session.

Saturday, November 1, 2025 continued

- 4:30 p.m.–5:30 p.m.** Partner Reception (*Private event, Atrium Ballroom B*)
-
- 5:15 p.m.–6:15 p.m.** FARE Film Festival; Speakers: Sung Poblete, PhD, RN; Kathy Briden; Braxton Kimura; Shawna Mannon; Carter Mannon; Jaime Rupert, moderator (*Atrium*)
-
- 5:15 p.m.–6:15 p.m.** Child and Teen Tracks (ages 7+) / Closing Reflections; Speakers: Kyle Dine; Melissa Engel, PhD (*Meridian D-E*)
-
- 6:15 p.m.–7:45 p.m.** Closing Dinner (*Atrium*)
- FARE thanks ARS Pharmaceuticals for their generous support of this dinner.*
-
- 6:15 p.m.–7:45 p.m.** Keynote: “The Evolution of Food Allergy: A Decade Long Journey and the Road Ahead”; Speaker: Robert Wood, MD (*Atrium*)
-
- 8:00 p.m.–9:30 p.m.** Teen Social, “Band Together Karaoke” (*Pavilion*)
-
- 8:00 p.m.–9:30 p.m.** Adult Social and Product Theater, “Cheers to What’s Next”; Renee Nicholas, moderator (*Atrium Ballroom A-B*)

The views expressed in FARE Food Allergy Summit presentations are those of the speakers and not necessarily of FARE. Summit presentations, or the presence of vendors and exhibitors at Summit, does not constitute FARE’s endorsement of the views of the speaker, vendor, or exhibitor, nor an endorsement of any product or service.

Don’t forget to visit the FARE Booth!



Come learn more about FARE

To follow up on the Teal Pumpkin Halloween Bash, on Saturday, November 1, the booth will feature Farrah—a good buddy of Teala, our Teal Pumpkin Project witch-in-residence—who will have treats and surprises in store.

Come to the FAREGrounds

All FAREGrounds events take place in the Atrium Hall.

This Year's Exhibitors



Author's Corner

The Author's Corner is a chance for members of the food allergy community to showcase their creative works about the food allergy journey. Please note that appearing at the Author's Corner does not constitute an endorsement by FARE. Any sales will be handled directly by the authors.

Featured Books

- K.A. Alden, *The Legend of the Halloween Fairy*
- Christina Badaracco, *Mix It Up: The Culinary Medicine Cookbook for Mixing Things Up in the Kitchen*
- Keira Farrell, *My Oral Immunotherapy Journey*
- Tamara Hubbard, LCPC, *May Contain Anxiety: Managing the Overwhelm of Parenting Children with Food Allergies*
- Joel and Mary Schaefer, *At Home with Your Allergy Chefs*
- Phyllis Shelton, *No Nuts About It: Living with Peanut Allergies*
- Micaa' Thomas, *Penny and the Peanut*

CollegeFARE

CollegeFARE allows prospective students and their caregivers the opportunity to engage with campus ambassadors, so they can ask questions in real time about the accommodations process and their food allergy practices on campus.

CollegeFARE Hours

- Friday, October 31 - 2:00 p.m.–6:00 p.m.
- Saturday, November 1 - 8:00 a.m.–2:00 p.m.

Participating Schools

- American University
- Denison University
- Duke University
- Georgetown University
- James Madison University
- Johns Hopkins University
- Northwestern University
- University of New England
- University of Maryland
- University of Virginia
- Worcester Polytechnic Institute



**FARE**
Food Allergy Research & Education

**Your Food Allergy Story
Drives Research Forward**

FARE is the nation's leading non-profit organization working on behalf of the 32 million Americans with food allergies. The **FARE Patient Registry** helps to speed the search for new treatments and improve patient care. Join the more than 14,000 individuals who are making a difference by sharing their food allergy stories.

Join today at:
foodallergy.org/registry

**14,000+**
Members & growing

**200+**
Food allergens tracked

**<1 to 80+**
Ages participating

FARE Patient Registry

Your Food Allergy Story Moves Research Forward

Join more than 14,000 individuals and families who are sharing their food allergy stories to speed the search for new treatments and improve patient care.

What Is the FARE Patient Registry?

The FARE Patient Registry is a secure database that allows people with food allergies to help advance research by sharing their experiences—quickly, conveniently, and privately. The Registry is sponsored by FARE on behalf of the 33 million Americans who have food allergies.

Why Join the Registry?

When you join the FARE Patient Registry and answer survey questions about your food allergy experiences, you're taking an important step that benefits both you and the entire food allergy community.

1. Your answers will help food allergy researchers understand the disease and search for new treatments.
2. You'll have the option to learn about clinical trials and connect with researchers.



Step 1

Create a secure profile



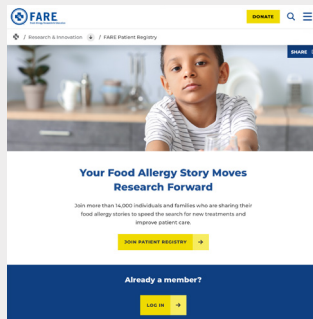
Step 2

Share your food allergy journey



Step 3

Return to the Registry to provide new insights based on experiences



Scan to join now

Join today at:
REGISTRY.FOODALLERGY.ORG



Teen Advisory Group Poster Session

FARE thanks Novartis for supporting the Teen Advisory Group Poster Session.

We commend these students for their achievements and positive contributions to the food allergy community, showing ongoing hope and commitment.

Teen Advisory Group posters are on display in the Upper Oculus. On Friday, October 31, there is a 3:00 p.m.–4:00 p.m. “Spotlight on Teen Innovation” recognition hour. There is also a showcase hour on Saturday, November 1, from 4:00 p.m.–5:00 p.m.

Kailee Desmond

“Advocating for neffy and State Legislation”

Hemali Gauri

“From Lab to Patient: Inside Stanford’s Fight Against Food Allergy”

Braxton Kimura

“The Last Bite: A Documentary Humanizing Life with Severe Food Allergies”

Tarin Ladhawala, Claire Collins, Naya Gudeta, Sarah Larche, Peter Lin, Rahul Menon, Claire Michaud, Aavi Patel, Sohan Ramanathan

“Ensuring Medical Readiness in the Skies: Policy Reform to Mandate Epinephrine Device Accessibility on U.S. Airlines”

Alicia Medina, Andrea Medina

“International Food Allergy Guidelines”

Sakura Murase, Ashley Shinohara

“EatWithoutWorry”

Peyton Owen, Hemali Gauri, Andrea Richards, Adithya Ramesh

"Gift Bags for Alpha-Gal Patients"

Devin Sailer

"Beyond the Autoinjector"

Amari Sims, Celine Sims, Claire Collins, Caleb Lin, Alicia Medina, Andrea Medina, Simi Goyal, Rahul Menon, Sreegouri Vangala, Adithya Ramesh, Sofia Salazar, Runali Salvi

"Health Equity in Food Allergy: Identifying Challenges and Solutions"

Amari Sims, Celine Sims, Zoey Boukedes, Jaxon Brobst, Grace Collins, Ava D'Andrea, Stella Garcia, Jake Giralmo, Matthew Glassman, Lena Hester, Gianna Lee, Kana Murase, Anna Maynard, Alicia

Medina, Naima Michelle, Alyssa Petrowski, Sylvia Riley, Soha Siddiqui, Sreegouri Vangala

"Pumpkins for Everyone: Expanding the Teal Pumpkin Project in Our Communities"

Amari Sims, Celine Sims, Peyton Owens, Dakota Grady, Tarin Ladhawala, Caleb Lin, Andrea Medina, Alicia Medina, Katelyn Eby, Sarah Larche, Claire Collins, Quinn Shilliday, Stella Garcia, Lawren Breitenstein, Alyssa Petrowski, Dakota Grady, Aryana Adur, Morgan Cole, Sakura Murase, Sreegouri Vangala, Runali Salvi, Ariana Vasudeva, Emmy Feldman

"Building Safer Communities: Researching Food Allergy Legislation to Drive Advocacy"

Celine Sims, Noël An, Eden Byrne, Yvonna Edwards, Kana Murase, Celia Holyoke, Charlotte McDonald, Sylvia Riley

"ArtFARE"

Dana Wrubel, Claire Collins, Ryan Cooley, Amaris Ruiz

"Just Allergy Things"



Other Events on Friday, October 31

For invited guests only.

Summit Hospitality Track (Meridian D-E)

FARE thanks Applegate for their generous support of these sessions.

CPEUs are provided by the Commission on Dietetic Registration.

8:30 a.m.–8:35 a.m. Opening Remarks

8:35 a.m.–9:35 a.m. Pep Rally: How to Thoughtfully Engage Your Staff to Better Understand Food Allergies; Speakers: Grayson Crabtree, Program Director, Duke Dining; Ruchi Gupta, MD, MPH, Director of the Center for Food Allergy & Asthma Research (CFAAR)

9:35 a.m.–10:35 a.m. Make It Right: How to Respond After an Incident; Speakers: Chad Clem, Vice President of Research and Development, Applegate; Joshua Miller, CP-FS, Remarkable Academic Foods; Katie Workman, moderator

10:35 a.m.–11:00 a.m. Break

11:00 a.m.–12:00 p.m. Pitch In: How the Hospitality Community Plays a Role in Disaster Relief; Speakers: Mackenzie Farmer, MPH FOODiversity; Angela Gomez, RD, Nourish Partners; Tessa Nguyen, MS, MEd, moderator

12:00 p.m.–12:15 p.m. FEAST Awards & Closing

FARE PACT Alliance Meeting & Lunch (Meridian C)

12:00 p.m.–2:00 p.m.

Agenda and Discussion; Craig Fontenot, Chief of Staff and Mission Integration at FARE, moderator

The **FARE PACT Alliance** brings together leaders from food manufacturing, retail, and hospitality to advance food allergy safety, transparency, and trust across the food industry. The agenda includes discussions on **guest communication best practices**, and **industry-wide approaches to improving allergen transparency**.





OctoberFARE Extravaganza!

OctoberFARE includes FARE Neighborhoods Day (October 30–31) and Clinical Development Day (October 30–31).

FARE Neighborhoods Day is dedicated to ensuring the best outcomes for all neighborhoods through building community support and partnerships for those affected by food allergy. The event, now in its second year, invites participants from across the country, including patients, caregivers, researchers, dietitians, community health workers, and local organizations, to celebrate progress, share best practices, and strategize for the future.



FARE's Clinical Development Day convenes leaders in food allergy research, clinical care, regulatory science, and therapeutic development. Participants include academic investigators, practicing clinicians, representatives from the FDA and NIH, biopharmaceutical and allergen product developers, and members of the investment community. This year's theme is, "Ages and Stages of Food Allergy: Diagnosis and Treatment Across the Lifespan."

Summit Session Detail

Audience Type Key:

- All Audiences
- Adults Only
- Teens/Young Adults
- Child Track
- Approved for CPEUs for RD/RDNs
- Approved for CME for RN/MD/DO/PA/NP
- Support Group Leaders Only

Friday, October 31, 2025

Spotlight on Teen Innovation: FARE Teen Advisory Group Poster Recognition

■ All Audiences

3:00 p.m.–4:00 p.m
Upper Oculus

Distinguished members of FARE's Scientific Advisory Council and FARE's Board of Governors will explore posters created by our Teen Advisory Group and recognize one project for its exemplary insight and impact. This session highlights the creativity and contributions of the next generation of food allergy advocates.

From Label Reading to Safe Eating: Essential Skills for the Newly Diagnosed

■ All Audiences

3:00 p.m.–4:00 p.m
Meridian D-E

Speaker: John James, MD

Navigating life after a food allergy diagnosis can feel overwhelming, especially when everyday eating suddenly involves constant vigilance. In this practical and empowering session, allergist and immunologist Dr. John James will guide participants through the essential skills needed to stay safe and confident at the table, in the grocery aisle, and beyond.

Attendees will learn how to interpret food labels effectively, recognize hidden allergens, understand precautionary (“may contain”) statements, and manage eating in social and restaurant settings. Dr. James will also share strategies for preventing accidental exposures, maintaining balanced nutrition, and reducing anxiety around food choices.

Whether you’re newly diagnosed, a caregiver, or a healthcare professional supporting patients with food allergies, this session offers clear, evidence-based tools to help turn knowledge into confident, safe eating habits.

Advocacy Insights & Open Forum: FARE’s Vision, Priorities, and Your Questions Answered

■ All Audiences

3:00 p.m–4:00 p.m
Continental B

Speakers: Robert Earl, MPH, RDN, FAND; Alexis Paci; Kristina Spiegel; Peter Spiro

Join FARE’s advocacy team for an interactive session designed especially for support group leaders (but open to all attendees). Learn about FARE’s vision and advocacy priorities for the coming years, meet new team members Alexis Paci and Peter Spiro, and take this opportunity to ask your questions, share insights, and explore how advocacy efforts can empower the food allergy community.

Icebreakers with Kyle Dine and Melissa Engel, PhD

■ Teens/Young Adults

■ Child Track

3:00 p.m–4:00 p.m
Continental A

Speakers: Kyle Dine; Melissa Engel, PhD

The views expressed in FARE Food Allergy Summit presentations are those of the speakers and not necessarily of FARE. Summit presentations, or the presence of vendors and exhibitors at Summit, does not constitute FARE’s endorsement of the views of the speaker, vendor, or exhibitor, nor an endorsement of any product or service.

Turning Fear into Confidence: Support for New Food Allergy Families

■ All Audiences

4:00 p.m.–5:00 p.m

Meridian D-E

Speakers: Amanda Bee; Hemali Gauri; John James, MD; Sakura Murase; Amber Arias, moderator

Learning to live safely with a new food allergy can be overwhelming. In this interactive panel, an allergist, caregiver, teen, and adult living with food allergies share real-world experiences and essential skills for reading labels, avoiding hidden allergens, dining out safely, and building confidence. Whether you're newly diagnosed or supporting someone who is, you'll leave with practical tools and reassurance for navigating food choices with safety and peace of mind.

Teal Pumpkin Halloween Bash

■ All Audiences

4:00 p.m.–6:00 p.m

Atrium Ballroom, Atrium Hall

Get ready for an afternoon of fang-tastic fun at the Teal Pumpkin Halloween Bash! This all-ages celebration brings the magic of Halloween to life—food allergy-friendly style. Enjoy games, music, costumes, and a teal twist on trick-or-treating, where everyone can join in safely. Meet the Switch Witch, trade your treats for special surprises, and make memories with friends old and new. Whether you come for the candy, the costumes, or the community, this is one Halloween party you won't want to miss!

Support Group Leader Sip and Paint

■ Support Group Leaders Only

5:00 p.m.–6:00 p.m.

Private Event, Continental B

Hosts: Denise Bunning; Kathryn Biolo, MPH; Kelly Cleary, MD, FAAP; Marie Malloy

Unwind, connect, and get creative! Join Denise Bunning and fellow support group leaders for a relaxed sip and paint gathering. This is a chance to meet peers, share experiences, and enjoy some lighthearted fun together over painting

and refreshments. Come ready to mingle, laugh, and leave with both new connections and a colorful keepsake.

Opening Dinner and Game Show, Who Wants to Be a MillionFARE?

■ All Audiences

6:00 p.m.–7:15 p.m.

Atrium

Host: Kelly Cleary, MD, FAAP

Kick off the conference with a fun, interactive evening of food allergy trivia! Join colleagues and friends for dinner and a lively “Who Wants to Be a MillionFARE?” game show, where knowledge, laughs, and friendly competition set the stage for an unforgettable start to the event.

FARE thanks Genentech for their generous support of this dinner.

Adult Social: “Spirits and Connections”

■ All Audiences

7:15 p.m.–9:00 p.m.

Pavilion

A Halloween cocktail social for reconnecting and making new friends.

Teen Social: “Unmask the Beat”

■ Teens/Young Adults *(under 18 years old, must be picked up by an adult)*

■ Child Track *(under 11 years old, must be supervised by an adult)*

7:15 p.m.–9:00 p.m.

Atrium Ballroom

Who says you need noise to make memories? Come dressed to impress for a silent DJ costume party where teens take over the dance floor. Tune in to your favorite channel, glow along with the lights, and dance the night away—no volume required!

Saturday, November 1, 2025

Rise and Shine Breakfast

■ All Audiences

7:15 a.m.–8:15 a.m.

Atrium

Start your conference day with a delicious Top 9-free and gluten-free breakfast.

FARE thanks Aquestive for their generous support of this dinner.

Opening Remarks

■ All Audiences

8:30 a.m.–8:45 a.m.

Atrium

Speakers: David Jaffe, Chair of FARE Board of Directors; Sung Poblete, PhD, RN, CEO of FARE

Keynote: “From Misinformation to Mobilization: Harnessing Social Media to Elevate Food Allergy Awareness”

■ All Audiences

8:45 a.m.–9:45 a.m.

Atrium

Keynote Speaker: Zachary Rubin, MD

Get ready for an energizing deep-dive into how tweets, reels, and posts can fight myths and fuel change for the food allergy community!

Morning Sessions #1 (Locations Vary)

Session Title 1A:

Not Just a Kid Thing: The Realities of Adult Life with Food Allergies

■ All Audiences

10:00 a.m.–11:00 a.m.

Meridian D-E

Speakers: Elise Buellbach; Darielle Loprete; Carlo Steinman; Sandra Beasley, moderator

Food allergies don't just affect kids—adults live with the challenges, too. From managing workplace meals and dating to traveling and maintaining social connections, living with food allergies as an adult brings its own unique hurdles. This candid session dives into the real-life experiences of adults navigating food allergies beyond childhood. Explore practical tips for advocating for yourself, handling emergencies, and balancing safety with the desire for normalcy. Whether newly diagnosed or managing allergies for years, you'll find solidarity, insights, and strategies to live confidently and thrive.

Session Title 1B: **Denied But Not Defeated: Navigating Medication Access Without Coverage**

■ **All Audiences**

10:00 a.m.–11:00 a.m.

Polaris A-C

Speaker: Erin Bradshaw

From life-saving epinephrine to cutting-edge biologics, access to essential treatments shouldn't be out of reach—but insurance denials and high out-of-pocket costs often stand in the way. In this practical, solution-focused session, Erin Bradshaw, Chief of Mission Delivery at the Patient Advocate Foundation, will equip attendees with the tools and knowledge needed to advocate for coverage and overcome access barriers.

Whether you're facing a denial, struggling with prior authorizations, or navigating appeals, Erin will break down the complex world of insurance with clear guidance and actionable strategies. Learn how to build a strong case for coverage, explore patient assistance programs, and understand your rights when it comes to accessing prescribed therapies.

Perfect for patients, caregivers, and clinicians alike, this session is all about turning “no” into “yes”—and making sure cost doesn't stand between you and the care you need.

Session Title 1C: Teen Talks, IRL

■ **Teens/Young Adults**

10:00 a.m.–11:00 a.m.
Pavilion

Speakers: Kyle Dine; Melissa Engel, PhD

Back by popular demand, Teen Talks is a safe, empowering space designed by teens, for teens living with food allergies. Led by psychologist Dr. Melissa Engel, who brings both clinical expertise and personal experience with food allergy, and food allergy educator and performer Kyle Dine, this interactive session invites teens to connect, share, and support one another through honest conversation and fun, meaningful activities. Teen Talks gives participants the chance to speak openly, learn from each other, and realize they're not alone on this journey. Whether it's your first time or you've come every year, this fan-favorite session is a highlight for teens looking to build community, confidence, and resilience—all while having a little fun along the way.

Session Title 1D: Parenting Kids with Food Allergy: Mindfully Navigating Child Development and Your Own Worry

■ **Adults Only**

10:00 a.m.–11:00 a.m.
Continental A

Speaker: Tamara Hubbard, LCPC

Parenting a child with food allergies can be overwhelming—especially when everyday decisions are layered with fear, uncertainty, and the desire to protect. In this insightful and compassionate session, Tamara Hubbard, food allergy counselor and author, offers guidance on how to support your child's growth and independence without letting worry take the wheel.

This session will leave you feeling empowered, supported, and better equipped to navigate the parenting journey with clarity, confidence, and compassion.

Session Title 1E: From Home to Dorm: How College Campuses Are Evolving to Support Students with Food Allergies

■ All Audiences

10:00 a.m.–11:00 a.m.

Continental B

Speakers: Christina Keller, JD; Tiffany Leon, MS, RD

Making the transition from home to college is a major milestone—and for students with food allergies, it brings unique challenges and concerns. This informative session explores how colleges and universities are stepping up to create safer, more inclusive environments for food-allergic students.

Join Christina Keller and Tiffany Leon as they discuss evolving best practices in dining services, housing accommodations, emergency response protocols, and campus-wide education.

Whether you're a student preparing to leave the nest or a parent supporting the journey, this session will empower you with tools, insights, and hope for a safer and more confident college experience.

Session Title 1F: Label Detectives: Crack the Code with Laughter and Learning!

■ Child Track

10:00 a.m.–11:00 a.m.

Oceanic A-B

Speakers: Amber Arias; Kathryn Biolo; Elizabeth Bradford, MS

Get ready to laugh, learn, and become a Label Detective! In this high-energy, hands-on session just for kids ages 7–11, we'll uncover the secrets of food labels—and have a blast doing it. Through fun games and interactive challenges, kids will learn how to spot allergens, understand ingredient lists, and become more confident in making safe food choices.

Led by the FARE education team, this session helps young food allergy warriors build smart skills in a way that's anything but boring. Whether you're a label-reading rookie or a seasoned sleuth, come join the fun and leave feeling like a food label pro!

Session Title 1G: Microbiomes and Food Allergy: Is the Answer Already Inside Us?

■ All Audiences

■ Approved for CPEUs for RD/RDNs

■ Approved for CME for RN/MD/DO/PA/NP

10:00 a.m.–11:00 a.m.

Hemisphere B

Speaker: Cathryn Nagler, PhD

Could the key to preventing—or even curing—food allergy be found within our own bodies? In this session, Dr. Cathryn Nagler explores the groundbreaking science linking the gut microbiome to the development and potential treatment of food allergies.

Morning Sessions #2 (*Locations Vary*)

Session Title 2A: When It's Not IgE: Making Sense of FPIES, EoE, and Beyond

■ All Audiences

■ Approved for CPEUs for RD/RDNs

■ Approved for CME for RN/MD/DO/PA/NP

1:15 a.m.–12:15 p.m.

Meridian D-E

Speaker: Anna Nowak-Wegrzyn, MD, PhD

Not all food allergies look the same—and for those living with non-IgE mediated conditions like FPIES (Food Protein-Induced Enterocolitis Syndrome) and EoE (Eosinophilic Esophagitis), the journey can be confusing, frustrating, and often isolating.

In this important session, Dr. Anna Nowak-Wegrzyn will shine a light on the lesser-understood world of non-IgE mediated food allergies. She'll break down how these conditions differ from classic IgE-mediated allergies, what's currently known about diagnosis and management, and what emerging research is teaching us about their causes and potential treatments.

Whether you're a parent, patient, or healthcare provider, this session will provide clarity, validation, and up-to-date guidance for navigating life with complex food allergy conditions—and help you feel more confident and informed every step of the way.

Session Title 2B: Empowered and Prepared: 10 Key Questions for Your Next Allergist Visit

■ All Audiences

■ Approved for CPEUs for RD/RDNs

■ Approved for CME for RN/MD/DO/PA/NP

11:15 a.m.–12:15 p.m.

Oceanic A-B

Speaker: Wayne Shreffler, MD, PhD

Food allergy care is evolving fast—from biologics and oral immunotherapy (OIT) to new epinephrine delivery options—and today's patients have more choices than ever before. But with more options comes the need for more personalized care. How do you know what's right for you or your child?

In this practical and empowering session, leading allergist Dr. Wayne Shreffler will walk you through 10 key questions to ask at your next allergist visit. Whether you're wondering if you're a candidate for OIT, considering a biologic, or just trying to keep up with the latest tools and treatments, this session will arm you with the knowledge and confidence to make shared decisions with your doctor. This session will provide the questions that get you the answers!

Session Title 2C: Facing Food Allergy Challenges Head on: Practical Strategies for Teens to Manage Food Allergy with Confidence

■ Teens/Young Adults

11:15 a.m.–12:15 p.m.

Pavilion

Speaker: Michael Pistiner, MD, MMSc

In the session titled “Facing Food Allergy Challenges Head on: Practical Strategies for Teens to Manage Food Allergy with Confidence,” teens will explore how to live fully and safely while managing food allergies. Led by Dr. Michael Pistiner, this interactive session goes beyond simply avoiding allergens; it's about gaining the tools to handle challenging situations and people, speak up confidently, and navigate real-life situations like parties, school events, dating, and peer pressure. Participants will have the chance to share their experiences in a supportive, judgment-free discussion followed by Q&A. This session is designed to help teens walk away not just informed, but empowered and prepared.

Session Title 2D: Two Perspectives, One Journey: Heading to College with Food Allergies

■ All Audiences

11:15 a.m.–12:15 p.m.

Continental A

Speakers: Sheyda Aryana; Kaye W. Cole, PhD, LPC, LMHC, NCC, BC-TMH; Hemali Gauri; Devin Sailer; Ava Tavakkoli; Tiffany Leon, MS, RD

The leap from home to college is exciting—and challenging, especially when food allergies are part of the equation. This session offers a dual perspective on navigating this important transition, featuring both a parent and a student who will share their unique experiences, concerns, and strategies.

Together, they'll explore practical tips for managing food allergies on campus, advocating for accommodations, building independence, and balancing safety with the desire for freedom. Whether you're a parent preparing to let go or a student gearing up for your first year, this session provides real-world insights, empathy, and hope to help you both face college with confidence.

Join us for an honest conversation about the journey ahead—from both sides of the story.

Session Title 2E: The Future of Food Allergy Immunotherapy: Current Options and Emerging Treatments

■ All Audiences

■ Approved for CPEUs for RD/RDNs

■ Approved for CME for RN/MD/DO/PA/NP

11:15 a.m.–12:15 p.m.

Hemisphere B

Speakers: Stephen Tilles, MD; Jennifer Bufford, MS, moderator

In this one-on-one discussion, Dr. Stephen Tilles will share how oral immunotherapy (OIT) works, its benefits and challenges, and what families should know when considering treatment. He'll also explore common misconceptions, the emotional side of care, and what's on the horizon—from epicutaneous and sublingual approaches to biologics and beyond.

Session Title 2F: Child Chats, IRL (age 7–11yo)

■ **Child Track**

11:15 a.m.–12:15 p.m.

Polaris A-C

Speaker: Melissa Engel, PhD

This special session is just for kids ages 7 to 11! Join Dr. Melissa Engel for a fun and friendly space where kids can share their thoughts, chat with friends, and learn all about food allergy—from one another. It's a chance to ask questions, tell stories, and discover that you're not alone in your food allergy journey.

With games, group talks, and plenty of laughs, this session helps kids build confidence and make new friends who really understand what it's like. Come ready to connect, learn, and have a great time!

Summit Lunch & Presentation of FARE Awards of Distinction

■ **All Audiences**

12:30 p.m.–1:30 p.m.

Atrium

Enjoy a top 9-allergen-free and gluten-free lunch.

FARE thanks Novartis for their generous support of this lunch.

Then, join Denise Bunning, Zacky Muñoz, and Sung Poblete, PhD, RN, in congratulating this year's award recipients.



2025 Awards of Distinction

Denise Bunning Community Leadership Award

Presented by Denise Bunning

For outstanding leadership and service on behalf of the food allergy community, driving change, raising awareness, and promoting education of food allergy as a life-threatening disease.

FARE Young Leader Award

Presented by Zacky Muñoz

For dedication to the cause of food allergy and for the selfless initiative and support of efforts to advance awareness and education surrounding life-threatening food allergies.

FARE Advocate of the Year Award

Presented by Zacky Muñoz

For outstanding achievements and contributions of an individual who has demonstrated a true commitment to advocating in regard to food allergy. This award recognizes an individual who has shown exceptional dedication, passion, and effectiveness in advancing legislation and awareness for the food allergy community.

Changemaker Awards

Presented by Sung Poblete, PhD, RN

For transforming the landscape of food allergy through innovation, advocacy, or leadership. By driving meaningful change, raising awareness, and improving the lives of those affected, each recipient exemplifies commitment to making life better and safer for the food allergy community.

FARE Allies and Champions Award

Presented by Sung Poblete, PhD, RN

For an industry leader who is reshaping the way their field understands and addresses food allergies. By championing inclusion, safety, and innovation, the recipient demonstrates what it means to be both an ally and a catalyst for change—setting new standards and creating a brighter future for all those living with food allergies.

Afternoon Sessions #3 (*Locations Vary*)

Session Title 3A: **Decoding “May Contain” and the Changes to FDA Labeling Regulations: Making Informed Choices**

■ **All Audiences**

■ **Approved for CPEUs for RD/RDNs**

■ **Approved for CME for RN/MD/DO/PA/NP**

1:45 p.m.–2:45 p.m.

Continental A

Speakers: Robert Earl, MPH, RDN, FAND; Marion Groetch, MS

Navigating food labels can be confusing. This session breaks down the 2025 FDA food allergen labeling changes, such as the change to coconut labeling following FALCPA requirements, and addresses the meaning of the “May contain” label. Explore how these impact your daily decisions and gain practical tools to make safer, more informed food choices. Bring your unanswered food allergen labeling questions to this session.

Session Title 3B: **ANA Update: When to Activate EMS**

■ **All Audiences**

■ **Approved for CPEUs for RD/RDNs**

■ **Approved for CME for RN/MD/DO/PA/NP**

1:45 p.m.–2:45 p.m.

Continental B

Speaker: Julie Wang, MD

Anaphylaxis management guidelines have evolved over the years, raising important questions for patients, caregivers, and healthcare providers alike. Do you always need to call 911 after administering epinephrine? Can intranasal epinephrine be effective? How does the medical community currently define anaphylaxis?

Gain a clear understanding of the evolving recommendations, learn practical decision-making strategies, and get answers to common questions about anaphylaxis.

Whether you’re managing allergies personally or professionally, this session will help you feel confident about making the right call when seconds count.

Session Title 3C: Food Allergy Bullying: Responding, Rising Above, and Changing the Story

■ Teens/Young Adults

■ Child Track

1:45 p.m.–2:45 p.m.

Pavilion

Speakers: Tiffany Kichline, PhD; Kyle Dine; Melissa Engel, PhD

Food allergy bullying can be tough—whether it's teasing, exclusion, or misunderstanding from friends, classmates, or even strangers. This session is designed especially for kids and teens who want to learn how to recognize bullying, stand up for themselves, and rise above the hurt.

Together, we'll explore ways to build confidence, find support, and change the story about food allergies by spreading kindness and understanding. You'll get practical tips on how to handle bullying situations, how to talk to adults who can help, and how to support your friends who have food allergies too.

Session Title 3D: Rated R (the sequel): asking the allergists the questions you really care about

■ Adults Only

1:45 p.m.–2:45 p.m.

Meridian D-E

Speaker: Payel Gupta, MD

Back by popular demand! Last year's most discussed session is making its return, giving you the chance to ask anything you've been wondering about food allergies. Submit your questions anonymously, and get real, honest answers. No judgment, no sugar-coating—just the facts, the myths busted, and the advice you actually need. Whether it's about treatments, tricky situations, or the stuff nobody else talks about, this is your safe space to get the real deal. This one's strictly adults only—so bring your curiosity, your humor, and your boldest questions.

Session Title 3E: When Food Allergies and Disordered Eating Collide: Recognizing the Signs and How to Help

■ All Audiences

■ Approved for CPEUs for RD/RDNs

■ Approved for CME for RN/MD/DO/PA/NP

1:45 p.m.–2:45 p.m.

Oceanic A-B

Speaker: Kaitlin Proctor, PhD

Managing food allergies often means strict rules about what to eat—but sometimes, these necessary precautions can affect other areas of eating, leading to disordered eating behaviors. It can be hard to find the line between staying safe and developing unhealthy patterns around food.

This important session will help you recognize the signs of disordered eating in the context of food allergies and understand how to support yourself or your loved ones. Learn when and how to seek help, what resources are available, and strategies for promoting a healthy relationship with food while managing allergy safety.

Session Title EF: Meet the Enemy: The Latest on Alpha Gal Allergy

■ All Audiences

■ Approved for CPEUs for RD/RDNs

■ Approved for CME for RN/MD/DO/PA/NP

1:45 p.m.–2:45 p.m.

Hemisphere B

Speaker: Collette Tilly, MD

Alpha-gal allergy is an emerging and increasingly recognized condition characterized by a delayed allergic reaction to mammalian meat and products containing alpha-gal, a carbohydrate found in non-primate mammals. This session will provide a comprehensive update on the latest research, diagnostic advances, clinical management strategies, and public health implications of alpha-gal allergy.

Session Title 3G: **Deliciously Safe: Confidence in Planning a Birthday Party, Wedding, Holiday with Food Allergy**

■ **All Audiences**

1:45 p.m.–2:45 p.m.

Polaris A-C

Speakers: Amanda Bee; Elise Buellesbach; Denise Bunning; Dominique Rodriguez-Sawyer, moderator

Description: Celebrations should be joyful—not stressful. But for individuals and families managing food allergies, events like birthday parties, weddings, and holidays can present significant challenges. This session will empower attendees with practical strategies, creative solutions, and confidence-building tools to plan and attend food-centered events safely and inclusively. From navigating invitations and menus to working with vendors, guests, and hosts, we'll cover real-world tips to ensure celebrations are both memorable and allergy-safe. Whether you're a parent, event planner, healthcare provider, or someone living with food allergies, this session will help you turn special occasions into confidently delicious experiences.

Workshops (*Locations Vary*)

Session Title 4A: **“Tealprint” for Change: Navigating State-Level Food Allergy Legislation**

■ **All Audiences**

3:00 p.m.–4:00 p.m.

Room: Meridian D-E

Speakers: Priscilla Hernandez; Jill Mindlin, JD; Stacey Saiontz, JD; Alexis Paci, moderator

Get ready to dive into the teal tide of change! In this action-packed session, we'll unpack how food allergy policies are evolving across the U.S.—from school safety plans to restaurant protocols, epinephrine access, and even Medicaid coverage. Whether you're an advocate, policymaker, healthcare professional, or just someone with a passion for public health, you'll walk away with a clear “tealprint” for making impactful legislative change at the state level. Learn what's working, where the gaps are, and how you can help build a safer, more inclusive world for people with food allergies—one state at a time.

Session Title 4B: Scripted for Safety: Real-Life Allergy Conversations Made Easier

■ Adults Only

3:00 p.m.–4:00 p.m.

Oceanic A-B

Speakers: Denise Bunning; Kelly Cleary, MD, FAAP; Kaye W. Cole, PhD, LPC, LMHC, NCC, BC-TMH

Ever wish you had the perfect script for those why-is-this-so-awkward food allergy moments? Whether you're a parent dodging well-meaning but misinformed snack offers, navigating tricky in-law dynamics (yes, Aunt Linda did bring the peanut butter cookies again), or an adult figuring out how to tell a first date "no shrimp... or no kisses," this interactive session is for you.

Join us as we bring real-life scenarios to life through role-playing, laughter, and practical strategies. You'll build confidence, sharpen your communication skills, and connect with others who truly get it. Because when it comes to food allergies, every conversation counts—and mastering the moment can make all the difference.

Session Title 4C: Mastering the Moment: Role-Playing to Handle Food Allergy Challenges

■ Teens/Young Adults

■ Child Track

3:00 p.m.–4:00 p.m.

Pavilion

Speakers: Elise Buellbach; Kyle Dine; Melissa Engel, PhD

Get ready to laugh, learn, and level up your confidence! In this high-energy, hands-on workshop just for kids and teens, we'll dive into real-life food allergy scenarios and act them out—yes, role-playing style! Whether it's how to speak up at a party, deal with peer pressure at lunch, or respond when someone really doesn't get it, you'll get to practice what to say, how to say it, and how to stay calm and in control.

Grouped by age so everyone feels comfortable and heard, this workshop is a judgment-free zone where you can build your skills, boost your confidence, and have fun with others who just get it. It's one of the most loved sessions for a reason—because when you master the moment, you feel unstoppable.

Let's end the day with a bang...and maybe a few dramatic (but safe!) reenactments.

Session Title 4D: Equity on Every Plate: Addressing Disparities in Food Allergy Support and Resources

■ All Audiences

■ Approved for CPEUs for RD/RDNs

■ Approved for CME for RN/MD/DO/PA/NP

3:00 p.m.–4:00 p.m.

Hemisphere B

Speakers: Ruchi Gupta, MD, MPH; Andrea Pappalardo Wlochowicz, MD; Amber Arias; Marie Malloy

Food allergies don't discriminate—but access to care, support, and life-saving resources too often does. In this eye-opening and solution-focused workshop, we'll dig into the disparities that exist across race, ethnicity, geography, and socioeconomic status when it comes to food allergy diagnosis, treatment, and day-to-day management.

From access to allergists and epinephrine, to culturally relevant education and support, we'll explore the systemic gaps—and what we can do to close them. Come ready to listen, learn, and collaborate on ways to ensure that food allergy awareness, care, and safety truly reach every table, every family, and every plate.

Session Title 4E: Protecting Students with Food Allergies: Compliance, Care, and Best Practices

■ All Audiences

3:00 p.m.–4:00 p.m.

Polaris A-C

Speakers: Liz Dixon, MS; Joan Edelstein, DrPH, MPH, MSN, RN CSN; Laurel Francoeur, JD

Creating a safe and inclusive school environment for students with food allergies takes teamwork, communication, and a clear plan. In this interactive session, parents and school professionals will break into groups to explore the Food Allergy Management in Schools (FAMS) expert recommendations and how they can be applied in real-world settings. From individualized care plans to classroom snack policies, lunchroom logistics, emergency preparedness, and legal compliance, we'll cover the strategies that make a real difference. Whether you're navigating the system as a parent or implementing it as an educator or staff member, you'll leave empowered with best practices, shared perspectives, and actionable tools to help make this school year a safer one for every student.

Teen Advisory Group Poster Session

■ All Audiences

4:00 p.m.– 5:00 p.m.

Upper Oculus

Explore the initiative and innovation of our teen food allergy community through our annual poster session! Featuring projects developed throughout the year by our Teen Advisory Group (TAG), this session highlights how teens are driving change through research, education, and advocacy. From awareness campaigns and school safety initiatives to community outreach and digital storytelling, each project reflects the leadership and collaboration of youth working to make life safer and more inclusive for those with food allergies. Come be inspired by the next generation of food allergy advocates and innovators.

FARE thanks Novartis for their generous support of the Teen Advisory Group Poster Session.

Partner Reception

■ All Audiences

4:30 p.m.–5:30 p.m.

Private Event, Atrium Ballroom B

FARE Film Festival

■ All Audiences

5:15 p.m.–6:15 p.m.

Atrium

Panelists: Sung Poblete, PhD, RN; Kathy Briden; Braxton Kimura; Carter Mannon; Shawna Mannon; Jaime Rupert, moderator

Join us for a private screening of an Oscar-considered short film. It's 20 minutes that will change your life—and it might just save one. "A World Unaware" asks the critical questions: "Who is responsible, and how do we learn?" In a culture that has long treated food allergy as a joke, the film reveals the life-and-death reality faced by millions. Through the lens of two families, the documentary explores the consequences of ignorance and the power of education and community.

Closing Reflections

■ **Teens/Young Adults**

■ **Child Track**

5:15 p.m.–6:15 p.m.
Meridian D-E

Speakers: Kyle Dine; Melissa Engel, PhD

Closing Dinner

■ **All Audiences**

6:15 p.m.–7:45 p.m.
Atrium

Gather with the FARE community for a Top 9-free and gluten-free dinner.

FARE thanks ARS Pharmaceuticals for their generous support of this dinner.

Keynote: “The Evolution of Food Allergy: A Decade Long Journey and the Road Ahead”

■ **All Audiences**

■ **Approved for CPEUs for RD/RDNs**

■ **Approved for CME for RN/MD/DO/PA/NP**

6:15 p.m.–7:45 p.m.
Atrium

Keynote Speaker: Robert Wood, MD

Back by popular demand—following last year’s standing ovation—Dr. Wood returns to share his unparalleled insights into the evolving world of food allergy research and care. In this compelling keynote, he will guide us through a decade of remarkable breakthroughs, highlighting the progress that can reshape clinical practice and patient outcomes. Looking ahead, Dr. Wood will also explore the most promising developments on the horizon, offering a clear and thought-provoking vision of what the next era in food allergy science may hold.

Teen Social: “Band Together Karaoke”

■ Teens/Young Adults

■ Child Track

8:00 p.m.– 9:30 p.m.

Pavilion

Grab the mic, team up with friends, and rock out with a live band backing you up! Whether you’re a pop star in the making or just here for the fun, this is your moment to shine. Join other teens for an unforgettable night of music, laughter, and community—because when we band together, anything is possible!

Adult Social and Product Theater: “Cheers to What’s Next”

■ Adults Only

8:00 p.m.– 9:30 p.m.

Atrium Ballroom A/B

Moderator: Renee Nicholas

Let’s toast to a weekend well spent! Join us for a festive farewell cocktail hour featuring great company, engaging conversation, and one last opportunity to learn about new innovations at the Product Theater. Bring your wine or spirit of choice and raise your glass to the future of food allergy awareness, advocacy, community, and next year’s Summit!

Products to Learn More About:

- Neffy is the same medicine as the epinephrine you’d get from an EpiPen, but instead of using a needle, it comes as a nasal spray.
- Anjo.ai is a system that uses wearable devices and artificial intelligence (AI) to watch for early signs of allergic reactions. It helps parents notice problems sooner so they can act quickly and possibly save their child’s life.
- Nima Partners Gluten Sensor and Capsules are tools that help people check for gluten in their food, making it easier and safer to stick to a gluten-free diet so everyone can enjoy eating together.

**A special thank you to DBV
Technologies for supporting
our Summit Travel Grants!**



Meet the Exhibitors

We are excited to have a wide variety of exhibitors available for you to explore at the Food Allergy Summit. Make sure to take some time to visit the FAREGrounds and learn about the latest advancements in food allergy management and discover new products that can benefit you or someone you know. We highly encourage you to take advantage of this opportunity to expand your knowledge and awareness.

Please review product labels carefully for detailed ingredient and allergen information.

Disclaimer: *The presence of vendors or exhibitors at FARE events does not constitute an endorsement of the views, products, or services of the vendor, exhibitor, or sponsor.*



Abe's Vegan Muffins

The real Abe was born with serious food allergies to peanuts, tree nuts, eggs, dairy, soy, and sesame. Tired of seeing him left out during treat time at school, Joseph (Abe's Dad) and Marty Koffman (Abe's Uncle) developed the Abe's brand in 2016, offering allergy-friendly muffins, cupcakes, brownies, and more! All of Abe's products are free from dairy, eggs, nuts, soy, sesame, and pea protein and are made in a dedicated facility! Abe's also offers a line of gluten-free mini muffins free from the top 9!

Just like you, we want to make sure that our loved ones with food allergies can safely enjoy Abe's treats. All procedures and practices are planned with Abe and kids like him with food allergies in mind.

Before baking, all of our equipment must pass an ATP swab test for germs and proteins found in food allergies.



Ajinomoto Cambrooke

Founded 25 years ago by the Paoella family, our company was built on a simple mission—to feed children & to help families live life without limits. From those early days, our passion for creating safe, nourishing products has never changed. Essential Care® Jr., is a tapioca-based junior amino acid formula made without corn syrup solids, offering an allergy-friendly option for children with sensitive diets. Every product we make reflects the same care and commitment that started in our own family kitchen—helping kids grow, thrive, and feel their best.



ARS Pharmaceuticals

ARS Pharmaceuticals is dedicated to transforming the treatment of severe allergic reactions. Our mission is to develop innovative, patient-friendly and easy-to-use treatments that empower people with allergies and their caregivers to treat at the first sign of symptoms.



Aquestive Therapeutics

Aquestive Therapeutics, Inc. is a pharmaceutical company developing orally administered drug products, using best-in-class technologies like PharmFilm®, as alternatives to invasive and inconvenient current standard of care therapies, including Anaphylm™, a polymer matrix based epinephrine prodrug candidate administered as a sublingual film for the treatment of severe allergic reactions, including anaphylaxis.



Daiya Foods

The Daiya promise is simple: to delight your senses with our wide range of Dairy-Free Cheese made with Oat Cream Blend. Whether you're craving the ooey-goey goodness of a grilled cheese, the cheesy comfort of thin-crust pizza or even cream cheese on a bagel, Daiya makes it easy to indulge in all of the mouth-watering meals you once considered off limits! Daiya is an industry leader in innovative

plant-based foods made with our Oat Cream Blend, all of which are top nine allergen friendly. We offer a diverse portfolio of products that are Certified Vegan, Certified Gluten-Free, Non-GMO Project Verified, Halal, Kosher (U) and free of artificial preservatives and artificial ingredients.

Daiya is the perfect choice for those that suffer from allergies, are dairy-intolerant, living vegan or simply choosing a healthier lifestyle.



DBV Technologies

DBV is a biotechnology company committed to helping children with food allergies live safely. We are developing the VIASKIN® patch, a non-invasive technology based on epicutaneous immunotherapy (EPIT), that re-educates the immune system through the skin. Our goal is to offer families a safe, effective, and accessible treatment option to help protect them from accidental exposure reactions.



Every Body Eat

Every Body Eat® hand crafts irresistible snacks free from the top 14 food allergens, corn, and seed oils.

Produced in a state-of-the-art, allergy-friendly facility, each product is a testament to the brand's dedication to redefining industry standards for safety and transparency. Every Body Eat® is not just about creating healthy and flavorful snacks that can

Meet Our Exhibitors *continued*

be enjoyed by everybody; it's about building a community where everyone is welcome, and culinary delight is accessible to all, setting a new gold standard in the snack world with Flavors You Can Trust™.



Free2b Foods

Free2b makes crave-worthy, healthier treats for anyone with food allergies to enjoy fearlessly and live freely. Eat and share Free2b with confidence. We make our treats with simple, recognizable, plant-based ingredients in an allergy-friendly dedicated manufacturing facility. Delicious, allergy friendly and high quality!

- Safe for School
- Dairy free
- Gluten free
- Non-GMO verified
- Vegan
- Kosher



A Member of the Roche Group

Genentech, a member of the Roche Group

Founded more than 40 years ago, Genentech is a leading biotechnology company that discovers, develops, manufactures and commercializes medicines to treat patients with serious and life-threatening medical conditions. The company, a member of the Roche Group, has headquarters in South San Francisco, California.



Harmony Baby Nutrition

Feeding your little one with allergies has historically forced parents into difficult compromises, often feeling like a no-win situation between "bad" and "worse." Unfortunately, many allergy friendly formulas are packed with undesirable sugars, which are entirely different from human milk carbohydrates, and other ingredients that taste awful and smell even worse. This leaves parents feeling like they're offering something more clinical than nourishing.

Harmony offers nutrition, as nature intended. Inspired by human milk, our formulas maximize the use of human-milk identical ingredients that are clean and gentle. Designed to be naturally accepted by babies, its composition designed to nourishes, supports gut health, and empowers families to finally feed with confidence and peace of mind.



MenuTrinfo®

MenuTrinfo

MenuTrinfo® stands for Menu – Nutrition – Information all mashed up.

Empowering Food Safety. Building Consumer Trust.

At MenuTrinfo®, our mission is simple: to make food safer and more transparent for everyone.

As a national leader in food allergy safety, nutritional labeling, and foodservice training, we deliver the expertise, tools, and certifications that food manufacturers, retailers, restaurants, and institutions rely on to protect their customers and their brand.

MenuTrinfo is home to the Certified Free From® (CFF) program—the only global certification that verifies retail and packaged food products are free from major allergens. CFF provides third-party testing and validation that builds trust with today's allergy-conscious consumers.

We're also proud to offer AllerTrain®, the nation's leading food allergy and gluten-free training program. Designed for foodservice professionals, AllerTrain provides nationally accredited, ANSI-compliant training that equips teams to safely serve diners with food allergies and sensitivities.

nikigo
Allergy-Friendly Asian Sauces

Nikigo

With the authentic taste of real, premium soy sauce, NIKIGO Original Soy Free Sauce is creating an entirely new food segment: Allergy-Friendly Asian. Nicole Gordon, the creator and founder of NIKIGO, grew up eating all sorts of Asian foods, but in her twenties developed a lot of food allergies, including soy, peanuts, tree nuts, sesame and several others. Determined to reclaim the foods she grew up with, Nicole invented NIKIGO Original. Made from just

fresh mushrooms, sea salt and water, her proprietary process results in a soy-free sauce with all the delicious, complex umami flavor of real soy sauce, but with no top allergens.

Allergy-friendly is all we do. None of our Asian-style sauces, including Hawaiian-Style Teriyaki, Noodle Sauce & Broth Concentrate, or future sauces, will contain any of the top 9 major allergens, and we will be fully transparent on all ingredients—no mystery “natural flavors” or “spices.”



Nutricia North America

We are Nutricia, and we believe in the power of nutrition to make a positive and proven difference to health. Our purpose inspires us every day: to pioneer nutritional discoveries that help people of every age live longer, healthier lives. Since 1896 we, at Nutricia, have been creating advanced medical nutrition for our consumers, and those who care for them. We are committed to improving health through nutrition, with a particular focus on the health and development of babies.

Nutricia's Specialized Pediatrics product line was developed for infants and children with cow milk allergy, multiple food protein intolerance and other allergy-related disorders such as eosinophilic esophagitis. The formulas are based on free amino acids to reduce the possibility of an allergic reaction.

Meet Our Exhibitors continued



RAPT Therapeutics

RAPT is a clinical-stage immunology-based biopharmaceutical company focused on discovering, developing and commercializing novel therapies for patients living with inflammatory and immunological diseases. Utilizing our deep and proprietary expertise in immunology, we develop novel therapies that are designed to modulate the critical immune responses underlying these diseases.



Safe + Fair

The Safe + Fair Food Company makes better food at honest prices for everyone to enjoy—it's the Safe + Fair promise. Our plant-based recipes are free from the top 9 allergens, gluten, GMOs, artificial dyes, and crafted with care so you can feel good about every bite. We believe nothing matters more than food safety, which is why we follow the strictest food allergy testing protocols in the world. From clean ingredients to crave-worthy flavor, everything we make is designed to be both safe and delicious. Whether it's a quick snack or a family favorite, our foods are made with integrity, transparency, and love—so you can take pride in feeding your family real food that tastes great.



The Greater Knead

We make crave-worthy baked goods for everyone at the table. Always top 9 allergen free, our bagels and soft pretzel nuggets deliver breakthrough taste, baked for all.



Vermont Nut Free Chocolates

Founded by the mother of a child with a life-threatening peanut allergy, Vermont Nut Free Chocolates has been handcrafting gourmet confections in a 100% peanut and tree nut free facility for over 27 years. Beyond nuts, their factory is also free from coconut, sesame, and egg allergens, with rigorous sourcing and safety standards ensuring every bite is worry-free. Each piece is made in small batches using fresh, high-quality ingredients and traditional methods that bring out the richest flavors. From silky truffles and buttery caramels to festive seasonal treats, Vermont Nut Free Chocolates delivers indulgence without compromise—confections crafted for those with food allergies and beloved by chocolate lovers everywhere.



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Food allergy accidents can happen.

SEE HOW XOLAIR MAY HELP >

XOLAIR can help significantly reduce food allergy reactions, including anaphylaxis, that may occur after accidentally eating one or more foods to which you are allergic. While taking XOLAIR, you should continue to avoid all foods to which you are allergic.

Models are for illustrative purposes. Individual results may vary.

What is XOLAIR?

XOLAIR® (omalizumab) for subcutaneous use is an injectable prescription medicine used to treat food allergy in people 1 year of age and older to reduce allergic reactions that may occur after accidentally eating one or more foods to which you are allergic. While taking XOLAIR you should continue to avoid all foods to which you are allergic. It is not known if XOLAIR is safe and effective in people with food allergy under 1 year of age. XOLAIR should not be used for the emergency treatment of any allergic reactions, including anaphylaxis.

IMPORTANT SAFETY INFORMATION

What is the most important information I should know about XOLAIR?

Severe allergic reaction. A severe allergic reaction called anaphylaxis can happen when you receive XOLAIR. The reaction can occur after the first dose, or after many doses. It may also occur right after a XOLAIR injection or days later. Anaphylaxis is a life-threatening condition and can lead to death. Go to the nearest emergency room right away if you have any of these symptoms of an allergic reaction:

- wheezing, shortness of breath, cough, chest tightness, or trouble breathing
- low blood pressure, dizziness, fainting, rapid or weak heartbeat, anxiety, or feeling of "impending doom"
- flushing, itching, hives, or feeling warm
- swelling of the throat or tongue, throat tightness, hoarse voice, or trouble swallowing

Your healthcare provider will monitor you closely for symptoms of an allergic reaction while you are receiving XOLAIR and for a period of time after treatment is initiated. Your healthcare provider should talk to you about getting medical treatment if you have symptoms of an allergic reaction.

Do not receive and use XOLAIR if you are allergic to omalizumab or any of the ingredients in XOLAIR.

Before receiving XOLAIR, tell your healthcare provider about all of your medical conditions, including if you:

- have a latex allergy or any other allergies (such as seasonal allergies). The needle cap on the XOLAIR prefilled syringe contains a type of natural rubber latex.
- have sudden breathing problems (bronchospasm)
- have ever had a severe allergic reaction called anaphylaxis
- have or have had a parasitic infection
- have or have had cancer
- are pregnant or plan to become pregnant. It is not known if XOLAIR may harm your unborn baby.
- are breastfeeding or plan to breastfeed. It is not known if XOLAIR passes into your breast milk. Talk with your healthcare provider about the best way to feed your baby while you receive and use XOLAIR.

Tell your healthcare provider about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements.

How should I receive and use XOLAIR?

- When starting treatment, XOLAIR should be given by your healthcare provider in a healthcare setting.

- If your healthcare provider decides that you or a caregiver may be able to give your own XOLAIR prefilled syringe or autoinjector injections, you should receive training on the right way to prepare and inject XOLAIR.
- Do not try to inject XOLAIR until you have been shown the right way to give XOLAIR prefilled syringe or autoinjector injections by a healthcare provider. Use XOLAIR exactly as prescribed by your healthcare provider.
- The XOLAIR autoinjector (all doses) is intended for use only in adults and adolescents aged 12 years and older. For children 12 years of age and older, XOLAIR prefilled syringe or autoinjector may be self-injected under adult supervision. For children 1 to 11 years of age, XOLAIR prefilled syringe should be injected by a caregiver.
- See the detailed Instructions for Use that comes with XOLAIR for information on the right way to prepare and inject XOLAIR.
- XOLAIR is given in 1 or more injections under the skin (subcutaneous), 1 time every 2 or 4 weeks.
- In people with food allergy, a blood test for a substance called IgE must be performed before starting XOLAIR to determine the appropriate dose and dosing frequency.
- Do not decrease or stop taking any of your food allergy medicine or allergen immunotherapy, unless your healthcare providers tell you to.
- You may not see improvement in your symptoms right away after XOLAIR treatment. If your symptoms do not improve or get worse, call your healthcare provider.
- If you inject more XOLAIR than prescribed, call your healthcare provider right away.

What are the possible side effects of XOLAIR?

XOLAIR may cause serious side effects, including:

- **Cancer.** Cases of cancer were observed in some people who received XOLAIR.
- **Fever, muscle aches, and rash.** Some people get these symptoms 1 to 5 days after receiving a XOLAIR injection. If you have any of these symptoms, tell your healthcare provider.
- **Parasitic infection.** Some people who are at a high risk for parasite (worm) infections, get a parasite infection after receiving XOLAIR. Your healthcare provider can test your stool to check if you have a parasite infection.
- **Heart and circulation problems.** Some people who receive XOLAIR have had chest pain, heart attack, blood clots in the lungs or legs, or temporary symptoms of weakness on one side of the body, slurred speech, or altered vision. It is not known whether these are caused by XOLAIR.

The most common side effects of XOLAIR in people with food allergy: injection site reactions and fever.

These are not all the possible side effects of XOLAIR. Call your doctor for medical advice about side effects.

You may report side effects to the FDA at (800) FDA-1088 or www.fda.gov/medwatch. You may also report side effects to Genentech at (888) 835-2555 or Novartis Pharmaceuticals Corporation at (888) 669-6682.

Please see full Prescribing Information, including Medication Guide, for additional Important Safety Information.

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Dedicated to advancing epicutaneous immunotherapy with the VIASKIN® patch for patients with peanut allergy

NOW RECRUITING!

Our phase 3 study, COMFORT Toddlers, is currently enrolling participants aged 1 through 3 years with peanut allergy

Learn more about eligibility criteria and site locations at:
comfort-toddlers-study.com/learnmore



Learn more about our investigational patch technology and how you can get involved in VIASKIN® patch clinical trials at our booth in the Exhibit Hall or at dbv-technologies.com

VIASKIN® is under clinical investigation and has not been approved within or outside the United States



ADVANCING an investigational treatment for people with food allergy

RAPT Therapeutics is using cutting-edge science to develop medicines that intelligently target key drivers of the immune system. Our goal is to transform the treatment of food allergy and other diseases.



RPT904: A next-generation long-acting anti-IgE antibody

RPT904 is a long-acting anti-IgE antibody designed to bind free human IgE, a key driver of food allergy. In a study in healthy volunteers, RPT904 stayed in the body longer than omalizumab (Xolair®*). Because of this, RPT904 has the potential to be dosed every 8 to 12 weeks vs every 2 or 4 weeks for omalizumab. RPT904 also has the potential to treat people who cannot be treated with omalizumab (eg, those with higher IgE or body weight).

**Learn more about RAPT at
our booth or rapt.com**

*XOLAIR® is a registered trademark of Novartis AG.

RPT904 is an investigational agent and is not approved by any regulatory agency as a treatment for any indication. Efficacy and safety have not been established.

IgE=immunoglobulin E.

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 **neffy**[®]
(epinephrine nasal spray)
1 mg • 2 mg

Say hello to
needle-free *neffy*



[LEARN MORE](#)

Not actual size.

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Notes & Connections

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Ajinomoto Cambrooke
ARS Pharmaceuticals
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Daiya Foods
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..... About FARE

FARE (Food Allergy Research & Education) is the leading nonprofit organization that empowers the food allergy patient across the journey of managing their disease. FARE delivers innovation by focusing on three strategic pillars—research, education, and advocacy. FARE's initiatives strive for a future free from food allergy through effective policies and legislation, novel strategies toward prevention, diagnosis, and treatment, and building awareness and community.

To learn more, visit **[FoodAllergy.org](https://www.foodallergy.org)**.