Scientific Program

Day 1- Tuesday November 24th

12:30-14:00  Registration
14:10-14:20  Opening welcome from University of Belgrade
14:20-14:30  Presentation of COST Action FA1402 ImpARAS
Kitty Verhoeckx, Chair of the Action, TNO, The Netherlands
14:30-15:15  Allergenic risk evaluation of GMO-crops (Outcome of the HESI symposium on sensitizing properties of proteins).
Lars Poulsen, Copenhagen University Hospital at Gentofte, Denmark
15:15-15:35  Development of methods for preparative isolation and structural characterization of legume allergens by omics techniques
Pasquale Ferranti, University of Naples, Italy
15:35-15:55  Tracing nut allergens using the novel single-tube nested real-time PCR approach as affected by thermal processing
Joana Costa, University of Porto, Portugal
15:55-16:25  Coffee Break
16:25-16:45  Conformational stability of digestion-resistant peptides of major peanut allergens, Ara h 2 and Ara h 6 reveals molecular basis of their allergenicity
Danijela Apostolovic, University of Belgrade, Serbia
16:45-17:05  Impact of egg white ovalbumin oxidation on the in vitro digestion and IgE reactivity
Jasna Nikolic, Institute of Meat Hygiene and Technology, Serbia
17:05-17:25  Antibody-independent detection of bovine β-lactoglobulin derived peptides in human milk
Gianluca Picariello, Institute of Food Sciences, National Research Council (CNR), Italy
17:25-19:00  Working group 1-2-3-4 meeting for ImpARAS members
19:00-22:00  Welcome Cocktail

Day 2- Wednesday November 25th

9:00-9:45  Interactions and passage of food allergens with/via the epithelial layer
Marija Gavrovic-Jankulovic, University of Belgrade, Serbia
9:45-10:05  Goat’s milk allergy: when highly homologous proteins are not cross-reactive!
Stephane Hazebrouk, UMR CEA-INRA, France
10:05-10:25  Cellular uptake and degradation of allergen inside dendritic cells.
Joost Smit, University Utrecht, The Netherlands
10:25-10:55  Coffee Break
10:55-11:15  Association between Main Food Allergens and HLA-DRB1/DQ Polymorphism.
Ivan Dimitrov, Medical University of Sofia, Bulgaria
11:15-11:35  Immunomodulatory effects of egg white hydrolysates obtained at atmospheric and high hydrostatic pressure
Daniel Lozano, CIAL, CSIC -UAM, Spain.
11:35-11:55  Use of creatine supplementation in European seabass to modulate parvalbumin expression.
Denise Schrama, University of Algarve, Portugal
11:55-13:15  Lunch
13:15-15:15  Poster session
15:15-16:00  Outcome and update of the Sens-i-tive project
    **Erwin Roggen, 3rsmc, Denmark**
16:00-16:20  Predicting the sensitizing potency of food proteins by combining an in vitro and an in vivo model.
    **Jolanda van Bilsen, TNO, The Netherlands**

**Coffee Break**
15:40-16:00  The influence of physico-chemical properties of cow’s milk based hydrolysates on the allergenic versus primary preventive capacity
    **Louise Heydenreich Jensen, Technical University of Denmark, Denmark**
16:00-16:20  Allergenicity of thermally aggregated ovalbumin as large agglomerated particles in a murine model.
    **Mathilde Claude, INRA Nantes, France**
16:20-16:40  Allergic sensitization to whey in mice is facilitated by the mycotoxin deoxynivalenol (DON).
    **Raymond Pieters, University of Utrecht, The Netherlands**
16:40-17:00  The influence of various forms of processing on the sensitising capacity of cow’s milk and peanut allergens
    **Katrine Bøgh, Technical University of Denmark, Denmark**
17:00-19:00  MC meeting (for MC members of ImpARAS)
19:00-23:00  Conference Dinner

Day 3 - Thursday November 26th
9:00-9:45  EFSA allergenicity assessment
    **Antonio Fernandez Dumont, EFSA, Italy**
9:45-10:05  Acid hydrolyzed gluten induces high avidity antibodies to gluten: A study in gluten tolerant Brown Norway rats.
    **Charlotte Madsen, Technical University of Denmark, Denmark**
10:05-10:25  Using an In vivo safety platform in experimental mice to evaluate genetically modified (GM) novel.
    **Michelle Epstein, Medical University of Vienna, Austria**

**Coffee Break**
10:25-10:55  Allergenicity assessment strategy for novel proteins (sources)
    **Henrike Broekman, University Medical Center Utrecht, The Netherlands**
10:55-11:15  Potential allergen content of microalgae used for human consumption
    **Angéla Juhász, Agricultural Institute, Hungary**
11:15-11:35  Scaling of foods and food proteins according to allergenicity
    **Geert Houben, TNO, The Netherlands**
11:35-11:55  Ice Structuring Protein (ISP) type III HPLC 12 Preparation: a case study in allergenicity risk assessment
    **René Crevel, Unilever, United Kingdom**
12:15-12:30  Conclusions and perspectives
12:30-14:00  Lunch