Day 1 - Tuesday October 10th

12:30-14:00  Registration
14:10-14:20  Opening welcome and practicalities, Charlotte B. Madsen, DTU
14:20-14:30  Presentation of COST Action FA1402 ImpARAS
    Kitty Verhoeckx, Chair of the Action, TNO, The Netherlands
14:30-14:50  Jolanda van Bilsen - A Bayesian network-based approach for discovering biomarkers for oral immunotherapy of food allergy.
15:10-15:30  Simone Hayen - Combined exposure of intestinal epithelial cells to dietary oligosaccharide mixture scFOS/lcFOS and CpG DNA effectively enhances the Th1 and regulatory IL-10 response in a peanut-specific co-culture model.
15:30-15:50  Robin Gradin - Prediction of food protein allergenicity using the GARD assay
15:50-16:20  Coffee Break
16:20-17:05  Keynote lecture: Maria Rescigno “Host-microbe interactions in the gut”
17:05-18:15  Flash presentations of ESRs on STSM (5 min + 1 min questions)
    Joana Costa - Generation and characterization of a recombinant nonallergenic chicken tropomyosin as a potential molecular reference for allergenicity assessment studies.
    Luigia Di Stasio - Comparison of the digestibility and antigenicity of raw and roasted whole peanut allergens.
    Katrine Graversen - The effect of Akkermansia muciniphila on house dust mite induced allergic airway inflammation
    Tanja Kalic - Investigation of clinical and immunological reactivity of the major fish allergens parvalbumins.
    Laure Castan - Food allergy skin sensitization: A comparative study with three different gluten products in Brown Norway rats.
    Denise Schrama - Allergen identification in two main Mediterranean fish species using proteomics
    Cristian Piras - Immunoproteomics characterization of allergenic and non-allergenic tropomyosin orthologs.
    Caterina Villa - Lupine allergens in food products: a new real-time PCR approach for its detection and quantification.
    Isabel Segura Gil - Detection of soy (Glycine max) allergens in processed model and commercial foods by ELISA techniques: Influence of selected target protein and ELISA format applied.
18:15-19:00  MC-meeting
19:00-21:00  Dinner
Day 2 - Wednesday October 11th

08:45-10:00  Working group 1-2-3-4 meeting

10:00-10:45  Keynote lecture: Michael Perkin  “Have EAT & LEAP left us any clearer as to how we should introduce allergenic foods to infants in real life?”

10:45-11:15  Coffee Break

11:15-11:35  Marija Gavrović-Jankulović - Mass spectrometry based proteomic identification of extracellular proteins cleaved by protease activity of actinidin, a major allergen from kiwifruit.


11:55-12:15  Pasquale Ferranti - Production, digestibility and allergenicity of hemp (Cannabis sativa L.) based ingredients and products.

12:15-12:35  Ivan Dimitrov - Peptide fingerprints in food allergens.

12:35-13:55  Lunch

14:00-14:45  Keynote lecture: Lotte Neergaard Jacobsen  “EFSA regulation on hydrolysates – consequences for the industry.”

14:45 -15:45  Poster session

15:45-16:15  Coffee Break


16:35-16:55  Clare Mills - In vitro digestibility tests in allergenicity risk assessment of newly expressed proteins in GMO’s

16:55-17:15  Geert Houben - The Threshold of Toxicological Concern; a perspective also applicable to allergenicity?

17:15-17:35  Charlotte Madsen - Is it possible to define a “Threshold of Concern for Allergic Sensitisation”?

19:00-22:00  Conference Dinner
Day 3 - Thursday October 12th

08:45-10.00 Working group 1-2-3-4 meeting

10:00-10:45 **Keynote lecture**: *Jonathan Hourihane*, If zero risk is impossible, what risk is ‘acceptable’? An allergist’s view.

10:45-11:15 Coffee Break

11:15-11:35 *Katrine Graversen* - Correlation of the allergenicity and tolerogenicity of two cow’s milk protein products with their intestinal uptake – a study in Brown Norway (BN) rats.

11:35-11:55 *Sara Benedé Pérez* - Unique factors between mice with different clinical manifestations of food allergy determine mast cell response to allergen oral immunotherapy.

11:55-12:15 *Anne-Sofie Ballegaard* - Sensitising capacity of five different wheat products through the skin.

12:15-12.35 *Karine Adel-Patient* - Food protein induced enterocolitis syndrome (FPIES) induced by cow’s milk traduces in local cellular response and in a specific metabolic signature in plasma.

12:35-13:00 Closing of the conference

13:00-14.00 Lunch