Scientific Program

Day 1 – June 19th

12:30-14:00  **Registration**
14:10-14:20  Opening, welcome and practicalities by Pasquale Ferranti, University of Naples, Matteo Lorito, Director of the Department of Agricultural Sciences and Paolo Masi, Director of the CAISIAL
14:20-14:30  Presentation of COST Action FA1402 ImpARAS
Kitty Verhoeckx, Chair of the Action, TNO, The Netherlands
14:30-15:15  **Keynote lecture Cecilia Berin** “Immune profiling of pediatric food allergic cohorts”
15:15-15:35  Angelika Tscheppe “Contribution of conformational and linear IgE epitopes to ARA H2-specific IgE-binding - in vitro and in vivo studies”
15:35-15:55  Mónica Martínez-Blanco “Egg protein induce adjuvant-independent oral sensitization and the mixture of egg white and egg yolk enhances T cell responses in BALB/C mice”
15:55-16:25  **Coffee Break**
16:25-16:45  Clélia Villemin “Acid-hydrolyzed gliadins strengthen food allergies through early sensitization”
16:45-17:05  Anne-Sofie Ravn Ballegaard “Protein-chemical features of five different wheat products affect the sensitising capacity through the skin”
17:05-18:00  Flash presentations of ESRs on STSM (5 min + 1 min questions)
Simona Bavaro - Autoclaving process to reduce almond allergenicity: impact on the peptidic pattern analyzed by after simulated digestion and ex vivo intestinal epithelium passage
Ying Deng - Effects of Structural Modifications on Immunogenicity of Food Proteins
Shu-Hua Liu - Characterisation of peanut allergens and possible post-translational modifications (PTMs)
Marija Perusko - New insights into allergenic relationship between red meat and cow’s milk
Ivana Prodic - Digestomics of walnut and its nsLTPs allergens reveals their ultimate resistance to gastric digestion
Julia Klueber - Functional potency testing of allergenic and non-allergic tropomyosins using RBL cell mediator release as a potential tool in food allergen risk assessment
Eszter Schall - Purification of different LTPs and investigation of their behaviour in an in vitro gastrointestinal digestion experiment
Sahar Kazemi - Sensitising potential of gluten products via intact, damaged and inflamed skin
Angelika Tscheppe - Influence of conformational and linear IgE epitopes on Ara h 2-specific IgE-binding in a mouse model of peanut allergy

19:00-21:00  **Dinner**
Day 2 - Wednesday June 20th

09:00-10:30 Working group 1-2-3-4 meeting

10:30-11:00 Coffee Break

11:00-11:45 Keynote lecture: Roberto Berni Canani “Gut microbiome as potential target for food allergy treatment”

11:45-12:05 Ivan Dimitrov “AllerScreener: a bioinformatic tool for sensitization and cross-reactivity assessment of Proteins”

12:05-12:35 Richard Goodman “Understanding Real Risks and Risk Management for Food Allergy and Celiac Disease”

12:35-13:35 Lunch
During lunch there will be a presentation by our sponsor Annette J. Sauer, R-Biopharm AG, Germany “Best practices in using food allergen testing”


14:20-14:40 Unni C. Nygaard “Immune cell profiles characteristic for food allergic patients with and without allergen-specific IgE by high-dimensional mass cytometry”

14:40-15:00 Mauro Marengo “Managing allergenic risks at the industrial level: egg proteins residues in pasta”

15:00-16:00 Poster session

16:00-16:30 Coffee Break

16:30-16:50 Joost Smit “Receptor-mediated transfer, uptake and degradation of allergens towards and inside dendritic cells”

16:50-17:10 Harry Wichers “Epitopes in sensitisation and in elicitation: the impact of food processing”

17:10-17:30 Daniel Lozano-Ojalvo “PDL2+ CD11b+ dermal dendritic cells capture topical antigen through hair follicles to prima LAP+ regulatory T cells”

17:30-17:50 Stephane Hazebrouck “Mapping of conformational IgE-binding epitopes of peanut allergen Ara h 2 with chimeric 2S-albumins”

18:00-19:00 MC meeting

20:00-22:00 Conference Dinner
Day 3 - Thursday June 21st

09:00-10.00  **Keynote lecture: Lucien Harthoorn**  “Seeing the unseen”: a perspective on building scientific evidence in non-IgE mediated food allergy”

10:00-10:45  **Achievements and update from the working groups**
Gabriel Mazzucchelli, Erwin Roggen, Katrine Lindholm Bøgh, Anne Constable

10:45-11:15  **Coffee Break**

11:15-11:35  Cláudia Raposo  “Modulation of fish allergenicity towards the production of a low allergen farmed fish using Creatine enriched diets”

11:35-11:55  Ana Pilar Tobajas  “Effect of technological treatments on immunoreactivity and allergenicity of the allergenic protein Pru p 3 from peach”

11:55-12:15  Caterina Villa  “Milk proteins in food products as affected by thermal processing assessed by immunochemical and DNA-based methods”

12:15-12:35  Hulya I. Buyukkestelli  “Deactivation of allergens in some foods using ultrasound”

12:35-13:00  Closing of the conference