

# Scientific Program



Improving Allergy Risk Assessment Strategy for new food proteins

## Day 1- Tuesday November 24<sup>th</sup>

- 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  $\beta$ -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 25<sup>th</sup>

- 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*
- 16:20-16:40 Coffee Break**
- 16:40-17:00 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*
- 17:00-17:20 Allergenicity of thermally aggregated ovalbumin as large agglomerated particles in a murine model.  
*Mathilde Claude, INRA Nantes, France*
- 17:20-17:40 Allergic sensitization to whey in mice is facilitated by the mycotoxin deoxynivalenol (DON).  
*Raymond Pieters, University of Utrecht, The Netherlands*
- 17:40-18:00 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*
- 18:00-19:00 MC meeting (for MC members of ImpARAS)
- 19:00-23:00 Conference Dinner**

### Day 3- Thursday November 26<sup>th</sup>

- 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*
- 10:25-10:55 Coffee Break**
- 10:55-11:15 Allergenicity assessment strategy for novel proteins (sources)  
*Henrike Broekman, University Medical Center Utrecht, The Netherlands*
- 11:15-11:35 Potential allergen content of microalgae used for human consumption  
*Angéla Juhász, Agricultural Institute, Hungary*
- 11:35-11:55 Scaling of foods and food proteins according to allergenicity  
*Geert Houben, TNO, The Netherlands*
- 11:55-12:15 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**

