

Scientific Program



Improving Allergy Risk Assessment Strategy for new food proteins

Day 1 - Tuesday September 20th

- 12:30-14:00 Registration
14:10-14:20 Opening welcome from Olsztyn Pan
14:20-14:30 Presentation of COST Action FA1402 ImpARAS
Kitty Verhoeckx, Chair of the Action, TNO, The Netherlands

Chair: Barbara Wróblewska & Eva Untersmayr

- 14:30-15:15 **Keynote lecture:** The role of intestine microbiota in allergy development.
*Bożena Cukrowska, Hospital - Institute "Memorial - Children's Health Center",
Warsaw, Poland*
- 15:15-15:35 Identification of Allergens in the Mediterranean fish species gilthead seabream and European seabass.
Denise Schrama, Centre of Marine Science, University of Algarve, Portugal

15:35-16:05 Coffee Break

Chair: Gabriel Mazzucchelli & Thomas Holzhauser

- 16:05-16:25 Effect of processing and protein material on the performance of a normalised real-time PCR approach to quantify soybean as a potential hidden allergen in foods.
Isabel Mafra, University of Porto, Portugal
- 16:25-16:45 IgE cross-reactivity between the major peanut allergens Ara h 2 and Ara h 6.
Stephane Hazebrouck, CEA-INRA, France
- 16:45-17:05 Assessing hazelnut allergens in model chocolates by sandwich elisa as affected by matrix.
Joana Costa, University of Porto, Portugal

- 17:15-19:00 Working group 1-2-3-4 meeting for ImpARAS members

19:00-23:00 Conference Dinner



Day 2 - Wednesday September 21st

Chair: *Erwin Roggen & Sandra Denery*

- 09:00-09:45 **Keynote lecture:** The role of gastric digestion in food allergy.
Eva Untersmayr, Medical University Vienna, Austria
- 09:45-10:05 Relationship between deamidation intensity and allergenicity of acid Hydrolyzed Wheat Proteins preparations: from France to Japan.
Olivier Tranquet, INRA, France
- 10:05-10:25 Receptor mediated uptake of peanut proteins in dendritic cells.
Joost Smit, Institute for Risk Assessment Sciences, Utrecht University, Netherlands

10:25-10:55 Coffee Break

Chair: *Edyta Sienkiewicz & Katrine Lindholm Bøgh*

- 10:55-11:15 Establishing methods to evaluate intestinal uptake of food proteins.
Katrine Graversen, DTU National Food Institute, Denmark
- 11:15-11:35 Impact of processing on physicochemical characteristics and digestive proteolysis of insect flours.
Uri Lesmes, Technion, Israel
- 11:35-11:55 An in vivo safety approach in mice to determine adjuvanticity of genetically modified (GM) novel foods.
Michelle Epstein, Medical University of Vienna, Austria

11:55-13:00 Lunch

- 13:00-14:30 Poster session

Chair: *Araceli Diaz Perales*

- 14:30-15:15 **Keynote lecture:** The effect of house dust mite allergen on airway epithelial barrier function.
Irene Heijink, University Medical Center Groningen, The Netherlands

Chair: *Kitty Verhoeckx & Michelle Epstein*

- 15:15-16:15 Flash presentations of ESRs (5 min + 1 min questions)
- 1) *Andrijana Nestic*; Molecular characterization of recombinant Mus a 5 allergen from banana fruit.
 - 2) *Daniel Lozano Ojalvo*; Assessment of the allergenicity of egg protein hydrolysates.
 - 3) *Nuria Cubells-Baeza*; Assessment of CD1d presentation of food lipid allergens.
 - 4) *Mathilde Claude*; Degranulation ability of native and aggregated ovalbumin after in vitro simulated digestion.
 - 5) *Simona Lucia Bavaro*; Investigation on protein profiles of raw and roasted peanuts submitted to two different in vitro digestion models.
 - 6) *Marija Perusko*; Effects of Maillard reaction on immunogenicity of β -lactoglobulin.

16:15-16:45 Coffee Break

Chair: *Charlotte Bernhard Madsen & Joost Smit*

- 16:45-17:05 Lower gut microbiota diversity is associated with higher susceptibility of BALB/c mice to allergic sensitization.
Aicha Maiga, CEA-INRA, France



- 17:05-17:25 Oral immunotherapy in combination with a non-digestible oligosaccharide supplemented diet in a peanut allergy mouse model.
Laura Wagenaar, Institute for Risk Assessment Sciences, Utrecht University, Netherlands
- 17:25-17:45 Differences in gut microbiota composition in non-responders and responders with regard to allergen sensitization and anaphylaxis in a food allergy model in mice.
Unni Nygaard, Norwegian Institute of Public Health, Norway
- 17:45-18:15 MC-meeting
- 19:00-23:00 Conference Dinner**

Day 3 - Thursday September 22th

Chair: Rocio Fernandez Canton

09:00-09:45 **Keynote lecture:** Bioinformatic Screening and Detection of Allergen Cross-Reactive IgE-binding Epitopes
Scott McClain, Syngenta, USA

09:45-10:00 Summary of the Warsaw Training school 2016
Ben Remington, TNO, Netherlands

10:00-10:30 Coffee Break

10:30-11:30 Working group 1-2-3-4 meeting for ImpARAS members

Chair: Ann Constable & René Crevel

11:30-11:50 Allergenicity assessment of genetically modified plants –need to know vs nice to know.
Rocio Fernandez Canton, Monsanto Company, Belgium

11:50-12:10 Development of a tiered risk assessment approach for unintended allergen presence.
Astrid Kruizinga, TNO, Netherlands

12:10-12:30 Individual and population based food allergen thresholds: Update of current knowledge and possible ImpARAS applications.
Ben Remington, TNO, Netherlands

12:30-12:40 Conclusions and perspectives

12:40-13.30 Lunch

