

Preliminary Scientific Program

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.*
- 14:50-15:10 **Clélia Villemin** - *Characterization of reference proteins: native and modified gliadins for the Selection of in vitro model of allergenic risk assessment.*
- 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 muciniphilia 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.*
- 11:35-11:55 **Christof van Poucke** - *Detecting allergens in processed foods: the development of a multi-allergen LC-MS/MS method for baked goods.*
- 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**
- 16:15-16:35 **Antonio Fernandez Dumont**- *New developments for the allergenicity assessment of GM plants.*
- 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**

