

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-allergenic 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**”

13:35-14:20 **Keynote lecture: Paul Turner “Determinants of severity: predicting life-threatening anaphylaxis reactions”**

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

