



Food Allergy and Anaphylaxis Meeting, 17 – 19 February 2011, Venice, Italy

## THURSDAY 17 February

**13.15 -14.45**

### **Plenary Session 1: Mechanisms of Food Allergy**

**Chairmen: Jan Lotvall, Antonella Muraro**

1. Mechanisms of Immuno-tolerance to allergens on the mucosal surfaces

Speaker: Cezmi Akdis (Switzerland)

2. What makes an Antigen a Food Allergen?

Speaker: Clare Mills (UK)

3. Epigenetics of Food Allergy

Speaker: Susan Prescott

**15.15- 16.45**

### **Main Symposium 1: Advances in Epidemiology of Food allergy**

**Chairman: Mike Bolger (WHO), Dana Wallace (US)**

Lecture 1: Epidemiology of food allergy in European Infants

Speaker 1: Kirsten Beyer

Lecture 2: Pattern of Food Allergy in Adults

Speaker 2: André Knulst (The Netherlands)

Lecture 3: Patterns of Food Allergy outside Europe

Speaker 3: Gary Wong (Hong-Kong, China)

### **Main Symposium 2: Functional Food in Immunomodulation: role of probiotics**

**Chairman: Diego Peroni (Italy), Mikael Kuitunen(Finland)**

Lecture 1: Immunological and Clinical effects of probiotics

Speaker : Philippe Eigenmann

Lecture 2: Substantiating efficacy of probiotics

Speaker 2: Annick Mercenier (Switzerland)

Lecture 3: Safety of probiotics

Speaker 3: Mikael Kuitunen

### **Oral Session 1: Introductory Lecture: NIH Food Allergy Guidelines**

**Chairman: Matthew Fenton(US) , Graham Roberts(UK)**

One Speaker: 25' Matthew Fenton

6 Oral Presentations 10' (8' presentation +2'discussion)

### **16.45-18.15**

### **Workshop 1: Risk Assessment of Biotechnology Products for Food Allergy**

**Chairman: Rene Crevel(UK), Rosangella Marchelli (Italy)**

Lecture 1: Challenges in Assessing the Potential Allergenicity of Biotechnology Products

Speaker: Richard Goodman (US)

Lecture 2: GM Organisms versus Allergenicity : The EU regulatory environment

Speaker 2: Jean Michel Wal (France)

Lecture 3 Risk Assessment of Biotechnology Products

Speaker 3: Corinne Herouet-Guicheny

**16.45-18.15**

**Workshop 2: How to recognise and Manage Anaphylaxis: Interactive Session with Clinical Cases**

**Chairman : Giovanni Rolla( Italy) , Kisten Beyer (Germany)**

George DuToit, Johnathan Hourihane, Graham Roberts

**16.45 –18.15**

**Practical Session 1:**

**Oral Food Challenges: practical aspects**

Berber Vlieg, Odilija Rudzveciene, Barbara Ballmer-Weber

**Practical Session 2:**

**How to manage Food Allergy in restaurants, cafeterias and fast food outlets?**

Speaker 1: Sue Hattersley

Speaker 2: Hazel Gowland

**Practical Session 3:**

**Bioinformatic analysis of Allergens and Digestion Models**

Lecture 1: Bioinformatic analysis of Allergens

Speaker 1: Steve Gendall FDA

Lecture 2: Digestion Models

Speaker 2: Rod Herman

**Practical Session 4:**

**Atopic Dermatitis and Food Allergy: when and how to test.**

Speaker 1: Fabienne Rancé

Speaker 2: Margitta Worm

**Practical Session 5:**

**How to manage multiple food allergies in children**

Speaker 1: Susanne Lau

Speaker 2: Carina Venter

# FRIDAY18 February

**08.45 -10.00**

## **Plenary Session 2: Molecules and Food Allergy**

**Chairman: Adriano Mari (Italy), Anne Denise Moneret- Vautrin (France)**

1. Molecular approach to Food Allergy Diagnosis and Therapy.

Speaker: Ronald Van Ree (The Netherlands)

2. Clinical utility of Thresholds versus CRD

Speaker: Carsten Bindslev- Jensen (Denmark)

3. Innovative Experimental approaches to Immunotherapy of Food Allergy.

Speaker: Stefan Vieths (Germany)

**10.30- 12.00**

## **Main Symposium 3: New Aspects in Clinical manifestations of Food Allergy**

**Chairman: Attilio Boner (Italy), Arne Host( Denmark)**

Lecture 1: Atopic Dermatitis

Speaker: Thomas Werfel (Germany)

Lecture 2: Genetics of EE

Speaker: Antonella Cianferoni (USA)

Lecture 3: Coeliac Disease

Speaker: Riccardo Troncone (Italy)

## **Oral Session 2 Introductory Lecture : Biochemical Properties of Food Allergens**

**Chairman: Lars Poulsen, Rosangela Marchelli (Italy)**

- One Speaker: 25' Lars Poulsen  
6 Oral Presentations 10' (8' presentation +2'discussion)

## **Oral Session 3 Introductory Lecture: Pollen Food Allergy Syndrome**

**Chairman: Riccardo Asero (Italy) ,Barbara Ballmer-Weber( Switzerland),**

- 1 Speaker: 25' Riccardo Asero  
6 Oral Presentations 10' (8' presentation + 2' discussion)

**13.30 –15.00**

## **Main Symposium 4: Symposium organised through an educational grant from Phadia OR Phadia Sponsored Symposium**

### **IgE & Allergen Components in Food Allergy**

Chair: Robert Wood, USA

Lecture 1: Natural History of Food Allergy

Speaker 1: Robert Wood, USA

Lecture 2: Milk and wheat allergy, and celiac disease

Speaker 2: Mika Mäkilä, Finland

Lecture 3: Peanut allergy

Speaker 3: Denise Anne Moneret-Vautrin, France

Lecture 4: Soy, milk and wheat allergy

Lecture 4: Komei Ito, Japan

## **Main Symposium 5: Risk Assessment**

**Chairman : René Crevel(UK), Frans Timmermans( The Netherlands)**

Lecture 1: Assessment of risk from food allergens cross-contamination

Speaker 1: Anton Alldrick (UK)

Lecture 2: Regulatory issues in Europe

Speaker 2: Charlotte Madsen (DK)

Lecture 3: The patient's perspective on precautionary labelling

Speaker 3: Audrey Dunn-Galvin (Ireland)

## **Oral Session 4 Introductory Lecture: Diagnosis of Food Allergy: when is an Oral Challenge positive?**

**Chairman: Bodo Niggemann (Germany), Peter Schmid Grendelmier (Germany) or Gianpaolo Ricci**

- One Speaker: 25' Bodo Niggemann (D)

6 Oral Presentations 10' (8' presentation +2'discussion)

## **Workshop:**

**15:00-16:30 Workshop 3 and 4 (in parallel)**

### **Workshop 3: Mechanisms of food allergy**

**Chairmen: Mubeccel Akdis (Switzerland), Anna Nowak-Wegzyn(US)**

Lecture 1: Modelling Food Allergy with mice models

Speaker 1: Udo Herz (Germany)

Lecture 2: Immune system in the intestine and mucosal inflammation

Speaker 2: Liam O' Mahony (Switzerland)

Lecture 3: Immunological changes related to Oral Tolerance

Speaker 3: Stephan Strobel (UK)

#### **Workshop 4: Managing food allergy in the community**

**Chairmen: Fabienne Rancè (France), Angel Mazon(Spain)**

Lecture 1: Epidemiology of Food Allergy in the community

Speaker 1: Kirsi Jarvinen (US)

Lecture 2: Managing Food Allergy at school.

Speaker2: Andrew Clark (UK)

Lecture 3: Managing Exercise Food induced Anaphylaxis

Speaker 3: Motoshiro Ebisawa (Japan)

#### **Workshop 5: Cow's Milk Allergy: changes in phenotypes?**

**Chairmen: Giorgio Piacentini (Italy), Susanne Lau(Germany)**

Lecture 1: Epidemiology of cow's milk allergy: has it changed?

Speaker 1: Arne Host

Lecture 2: How long does it last for?

Speaker 2: Nikos Papadopoulos

Lecture 3: What has changed in the diagnostic approach?

Speaker 3: Alessandro Fiocchi (Italy)

**16:45-18:15**

#### **Workshop 6 and 7 (in parallel)**

**Workshop 6: Food preparation and labelling issues**

**Chairmen: Stefano Luccioli (US), Udo Herz (Germany)**

Lecture 1: Clinical impact of food processing

Speaker: Steve Taylor



Lecture 2: How to interpret allergen labelling

Speaker 2: Ron Colwell (UK)

Lecture 3: Impact of new European Regulations on Functional Food Market an overview

Speaker 3: Rosangella Marchelli

### **Workshop 7: Characterization of Food Allergens and clinical implications**

**Chairmaen: Riccardo Asero( Italy), Peter Schmid Grendelmier.**

Lecture 1: Food allergen protein families and their structural characteristics: new data from EuroPrevall

Speaker 1: Karin Hoffmann- Sommergruber

Lecture 2: Wheat and Maize Allergy: which allergens are involved and relationship with symptoms severity

Speaker 2: Elide Pastorello (Italy)

Lecture 3: Peach Allergy: different clinical profiles across Europe

Speaker 3: Monserrat Fernandez-Rivas (Spain)

### **16.45-18.15:**

#### **Practical Session 6:**

**Oral Food Challenges: practical aspects**

(Berber Vlieg-Boestra, Odilija Rudzveciene , Barbara Ballmer-Weber)

#### **Practical Session 7:**

**How to manage Food Allergy in restaurants, cafeterias and fast food outlets?**

Speaker 1: Sue Hattersley (FSA)(UK)

Speaker 2: Frans Timmermans

**Practical Session 8:**

**Preparing families and institutions to manage anaphylaxis**

Speaker: Susanne Halken

Luis Miguel Borrego

Angel Mazon

**Practical Session 9:**

**How to deal with Food Anaphylaxis in the allergists' office and in Primary care:**

Speaker 1: Bertine Floekstra,

Speaker 2: Dana Wallace

Speaker 3: Graham Roberts

**Practical Session 10:**

**Probabilistic risk assessment for allergens in food.**

Speaker 1: Geert Houben

Speaker 2: Ben Remington (US)

# **SATURDAY 19 February**

**08.45- 10.00**

## **Plenary Session 3- Hot Topics in the Treatment of Food Allergy**

**Chairman: Cezmi Akdis (Switzerland), Massimo Triggiani (Italy)**

1. Immunotherapy of Food Allergy :what is effective?

Speaker: Hugh Sampson (USA)

2. New perspective from Immunological Pathways Underlying Food Induced Anaphylaxis

Speaker: Manel Jordana (Canada)

3. What is new in the Treatment of Eosinophilic Eosophagitis?

Speaker: Amal Assa'ad (US)

**10.30-12.00**

## **Main Symposium 6: New Approaches in Prevention of Food Allergy**

**Chairmen: Susanne Halken(Denmark), Roberto Berni-Canani(Italy)**

Lecture 1 Can changes in dietary factors intake prevent Food Allergy?

Speaker : Magnus Wickman (Sweden)

Lecture 2: Early exposure hypothesis: where are we now?

Speaker : Gideon Lack (UK)

Lecture 3: Hypo-allergenic formulas: when, to whom and which one?

Speaker 3: Antonella Muraro

**Main Symposium 7: Living with food allergies: economic cost and impact on quality of life**

**Chairmen: Laurie Harada (Canada), Lynne Frewer(The Netherlands)**

Lecture 1: Inequalities in the economic and social cost of food allergy

Speaker 1 : Lynne Regent (Anaphylaxis Campaign)

Lecture 2: Impact of food avoidance on Quality of life for allergic patients

Speaker 2: Johnathan Hourihane (Ireland)

Lecture 3: Benefits of effective diagnosis on impact of quality of life

Speaker 3: Anthony DuBois (The Netherlands)

**Oral Session 5: Introductory Lecture: Biological Agents in the Treatment of Food Allergy & Anaphylaxis**

**Chairmen: Ulrich Wahn ( Germany), Kirsi Jarvinen (US)**

- 1 Speaker: 25' : Ulrich Wahn

6 Oral Presentations 10' (8' presentation + 2' discussion)

**13.00-14.30**

**Main Symposium 8: Tolerance Induction Approaches**

**Chairmen: Kisten Beyer (Germany) , Domenico Schiavino(Italy)**

Lecture 1: Whole Food or Processed Food or Mutated Recombinant protein?

Speaker : Anna Nowak Wegzyn (USA)

Lecture 2: Oral Tolerance Induction Protocols for treatment: an overview

Speaker : Wesley Burks (USA)

Lecture 3: Applications of novel vaccines to Immunotherapy of Food Allergy

Speaker 3: Mubeccel Akdis (Switzerland)

**Main Symposium 9: Analysis of allergens in foods**

**Chairmen:Stefan Vieths(Germany), Charlotte Masden( Denmark)**

Lecture 1: Current state-of-the-art for allergen immunoassays

Speaker 1: Franz Ulberth (Belgium)

Lecture 2: Protein or no protein? Using PCR for detecting allergens in foods

Speaker 2: Martin Röder (Germany)

Lecture 3: Multiplexing mass spectrometry for allergen detection in food

Speaker 3: Bert Poepping