EAACI Food Allergy Training Course
Prevention and Treatment of Food Allergy
Manchester UK, 14 - 16 September 2017

Scientific Programme

Thursday 14 September 2017

13:00 - 15:00  Registration

15:00 - 15:05  Welcome address
   Clare Mills, United Kingdom

15:05 - 16:35  Session I - Impact of food allergy, its prevention and treatment
   Chairs: Clare Mills, United Kingdom/ Philippe Eigenman, Switzerland
   15:05 - 15:35  Impact of food allergy and the need for prevention and treatment
      Antonella Muraro, Italy
   15:35 - 16:05  Prevention of food allergy and the role of early introduction of allergenic foods
      Gideon Lack, United Kingdom
   16:05 - 16:35  Treatment of food allergy – what are the options?
      Maria Montserrat Fernandez-Rivas, Spain

16:35 – 17:00  Coffee Break

17:00 - 18:30  Session II - Foods and molecules used for prevention and treatment
   Chairs: Alex Santos, United Kingdom/ Liam O’Mahony, Switzerland
   17:00 - 17:30  Hydrolysed or not? Modified infant formulas in prevention and treatment of food allergy
      Philippe Eigenman, Switzerland
   17:30 – 18:00  Boiled and baked – using food to prevent and treat food allergy
      Clare Mills, United Kingdom
   18:00 – 18:30  Molecular approaches to developing treatments – lessons from FAST
      Ronald van Ree, The Netherlands

19:00  Welcome Reception
Friday, 15 September 2017

08:30 - 10:00  Session III - Immunobiology of prevention and treatment
Chairs: Montserrat Fernandez-Rivas, Spain/ Ronald van Ree, The Netherlands
08:30 - 09:00  Immuno-modulation to develop tolerance early in life – the role of IgG4
Alexandra Santos, United Kingdom
09:00 - 09:30  How do pre- and probiotics work? The role of receptors in immune modulation by microbial products
Liam O’Mahony, Switzerland
09:30 - 10:00  Modification of allergens and their impact on immunomodulation
Clare Mills, United Kingdom

10:00 – 10:30  Coffee Break

10:30 - 12:25  Practical workshops I & II: Collecting the right clinical information/ Skin prick testing
Topic 1: Collecting the right clinical information
Margitta Worm, Germany/ Maria Montserrat Fernandez-Rivas, Spain/ Rodrigo Rodrigues Alves, Portugal
Topic 2: Skin prick testing practical aspects and interpretation
Kate Grimshaw, United Kingdom/ Inger Kull, Sweden
Topic 3: Interpreting serological results - differentiating sensitization and clinical allergy
Philippe Eigenmann, Switzerland/ Ronald van Ree, The Netherlands/ Alexandra Santos, United Kingdom

12:25 - 14:00  Lunch

14:00 - 14:45  Poster discussion Session I
• Poster P01 - P05
• Poster P06 – P10

14:45 - 16:15  Session IV - Practical aspects of treating and preventing food allergy
Chairs: Antonella Muraro, Italy/ Liam Mahony, Switzerland
14:45 - 15:15  Preventing food allergy at the population level – how practical is it?
Kirsten Beyer, Germany
15:15 - 15:45  Who and how to treat and for how long?
15:45 - 16:15  Practicalities of food avoidance
Kate Grimshaw, United Kingdom

16:15 - 16:45  Coffee Break

16:45 - 17:45  Pro-con debate - To eat or not to eat? Is early introduction of allergenic foods safe and effective for preventing food allergies?
Chairs: Rodrigo Rodrigues Alves, Portugal/
Pro: Supporting a strategy of screening the infant population to identify those at risk and providing them with peanut snacks to ensure consumption of peanut that will prevent the development of allergy
Philippe Eigenman, Switzerland
Con: Setting out the concerns regarding the general application of effects observed with peanut to other foods and other populations around Europe, as well as safety concerns that some individuals have severe reaction on their first introduction to an allergenic food
Kirsten Beyer, Germany
17:45 - 18:45  Oral Abstract presentations from participants  
Chairs: Rodrigo Rodrigues Alves, Portugal/ Liam O’Mahony, Switzerland  
- Validation of a targeted mass spectrometry method for confirmation of peanut allergens in serum  
  Charlotte Hands, United Kingdom  
- Omalizumab-assisted oral tolerance in patients with severe LTP syndrome  
  Paula Galván-Blasco, Spain  
- The impact of baked food matrices on structural and allergenic properties of food allergens  
  Hadeer H Mattar, United Kingdom  
- Epidemiology of food allergy in Czech Republic, Results Of DAFALL (Database of Food Allergy) registry after 3 years  
  Simona Belohlavkova, Czech Republic

18:45 - 20:00  Guided visit

20:00  Dinner

Saturday, 16 September 2017

08:30 - 10:05  Practical workshops III: Oral food challenge procedure, interpretation of results and advice  
Topic 1: Clinical aspects of food challenges  
  Margitta Worm, Germany/ Rodrigo Rodrigues Alves, Portugal  
Topic 2: Practical aspects of Food Challenges  
  Kate Grimshaw, United Kingdom/ Inger Kull, Sweden  
Topic 3: Patients view point on getting a good diagnosis  
  Sabine Schnadt, Germany/ Lynne Regent, United Kingdom

10:05 - 10:30  Coffee Break

10:30 - 11:30  Poster discussion Session II  
- Poster P11 – P15  
- Poster P16 – P20

11:30 - 13:00  Session V - Immunotherapy for peanut, egg and milk and other foods  
Chairs: Kate Grimshaw, United Kingdom, Ronald van Ree, The Netherlands

11:30 - 12:00  Immunotherapy for food allergy - what are the options?  
  Alexandra Santos, United Kingdom

12:00 - 12:30  Using the milk and egg ladder for treating cow’s milk and egg allergy  
  Monserrat Alvaro-Lozano, Spain

12:30 - 13:00  Side-effects of prevention and treatment - what to watch-out for?  
  Maria Montserrat Fernandez-Rivas, Spain

13:00 - 13:15  Closing remarks  
  Clare Mills, United Kingdom