

*Ad hoc meeting with Industry \_23 June 2021*

# Allergenicity assessment

**GMO Unit**

Trusted science for safe food

## GUIDELINES FOR PREDICTION

### Codex Alimentarius 2003-2009

EFSA	GMO Panel	- 2010 - 2011 <u>- 2017</u>
	CEP Panel	- 2009
	FEEDAP Panel	- 2008 - 2017
	NDA Panel	<u>- 2016</u>



**Foods derived from  
modern biotechnology**

2003-2009

Second edition

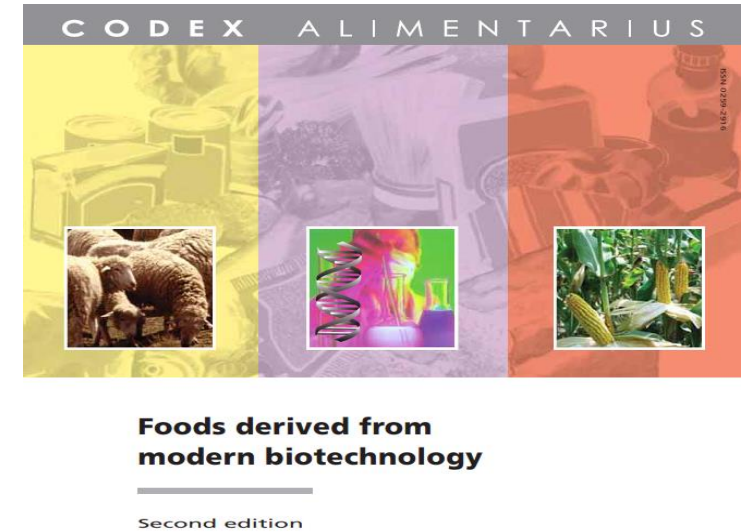


**WoE approach**

## The information in the WoE includes:

- Source of the protein (IgE and non-IgE)
- Amino acid sequence comparison
- *In vitro* degradation studies (mainly pepsin test)
- Specific serum screening
- Cell based / *in vivo* assays

On a case-by-case basis



## **Complex questions raised decades ago:**

What makes a protein an allergen?

How much is too much?



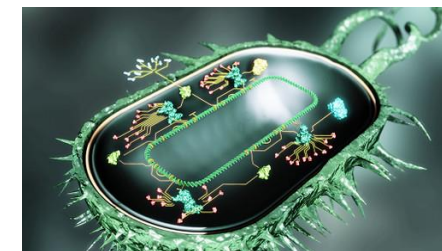
- Whole foods as well as individual proteins to be risk assessed
- The risk assessment (RA) should take into account:
  - not only cross-reactivity of a reaction
  - but also *de novo* sensitisation
- Different sources of information taken into account in the RA
- No validated method available ➡ Weight-of-evidence (WoE)



## **Novel food sources: Food 2030 - Innovative EU research ensures food system is future-ready**

[https://ec.europa.eu/knowledge4policy/publication/food-2030-innovative-eu-research-ensures-food-system-future-ready\\_en](https://ec.europa.eu/knowledge4policy/publication/food-2030-innovative-eu-research-ensures-food-system-future-ready_en)

Nutrition for more sustainable and healthy diets; Climate resilience and environmental sustainability; Circularity and resource efficiency; and finally, Innovation and the empowerment of communities





## Complex questions still remains:

What makes a protein an allergen?

How much is too much?



- An urgent need to improve and better modernise the allergenicity assessment prediction
- EU projects in this direction: e.g. <https://imparas.eu/>
- EFSA activities with the focus on allergenicity assessment: Stakeholders involvement



Foods derived from  
modern biotechnology

Second edition



Verhoeckx et al. *Clin Transl Allergy* (2020) 10:13  
<https://doi.org/10.1186/s13601-020-00318-x>

Clinical and  
Translational Allergy

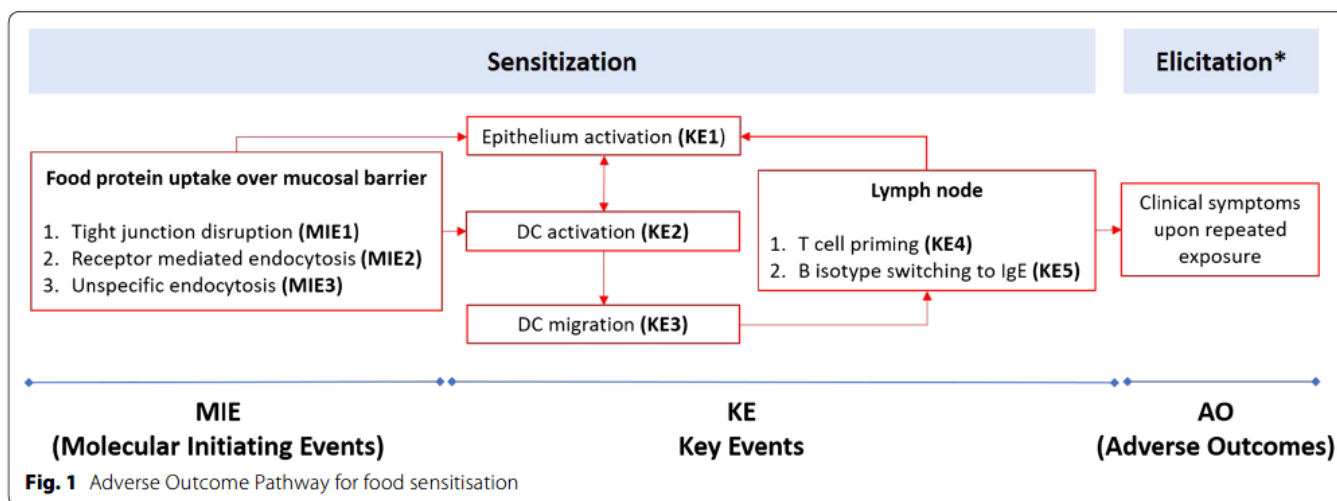
REVIEW

Open Access

## COST Action 'ImpARAS': what have we learnt to improve food allergy risk assessment. A summary of a 4 year networking consortium



Kitty Verhoeckx<sup>1\*</sup>, Katrine Lindholm Bøgh<sup>2</sup>, Anne Constable<sup>3</sup>, Michelle M. Epstein<sup>4</sup>, Karin Hoffmann Sommergruber<sup>5</sup>, Thomas Holzhauser<sup>6</sup>, Geert Houben<sup>1</sup>, Annette Kuehn<sup>7</sup>, Erwin Roggen<sup>8</sup>, Liam O'Mahony<sup>9</sup>, Ben Remington<sup>1</sup> and René Crevel<sup>10</sup>



- Introduction of new foods should not add to the burden of food allergy
- Need of a reliable, harmonized, evidence-based and validated allergenicity RA strategy
- To make use of novel methods and knowledge
- To focus on future research



## SCIENTIFIC OPINION

ADOPTED: 18 May 2017

doi: 10.2903/j.efsa.2017.4862

### **Guidance on allergenicity assessment of genetically modified plants**

EFSA Panel on Genetically Modified Organisms (GMO),  
Hanspeter Naegeli, Andrew Nicholas Birch, Josep Casacuberta, Adinda De Schrijver,  
Mikolaj Antoni Gralak, Philippe Guerche, Huw Jones, Barbara Manachini, Antoine Messéan,  
Elsa Ebbesen Nielsen, Fabien Nogué, Christophe Robaglia, Nils Rostoks, Jeremy Sweet,  
Christoph Tebbe, Francesco Visioli, Jean-Michel Wal, Philippe Eigenmann, Michelle Epstein,  
Karin Hoffmann-Sommergruber, Frits Koning, Martinus Lovik, Clare Mills,  
Francisco Javier Moreno, Henk van Loveren, Regina Selb and Antonio Fernandez Dumont

#### **Abstract**

- **Non-IgE-mediated adverse immune reactions**
- ***In vitro* protein digestibility**
- **Endogenous allergenicity**

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**Keywords:** guidance, allergenicity assessment, newly expressed proteins, endogenous allergenicity, GMO

## EFSA activities focused on:

- A statement on the usefulness of the pepsin resistance test
- A workshop organised 15-16 June 2021
- A scientific opinion on future development needs



- **More robust bioinformatic approaches:**
  - Current methodologies date back to 2001
  - Databases development
  - EFSA procurement on peptide modeling ongoing
- **More refined *in vitro* protein digestion protocols**
  - Classical pepsin resistance test in place but questioned
  - EFSA procurement on *in vitro* digestion finalised but more work needed
- **More predictive cell-based approaches/ HLA-phenotyping**

## Report on EFSA project OC/EFSA/GMO/2017/01

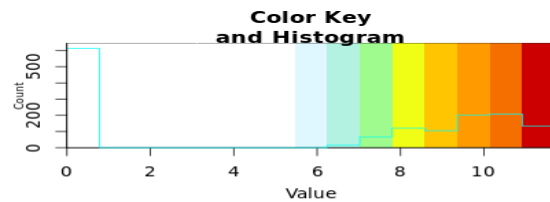
### “*In vitro* protein digestibility” (Allergestation)

Alan Mackie<sup>1</sup>, Didier Dupont<sup>2</sup>, Amelia Torcello-Gómez<sup>1</sup>, Julien Jardin<sup>2</sup>, Amélie Deglaire<sup>2</sup>

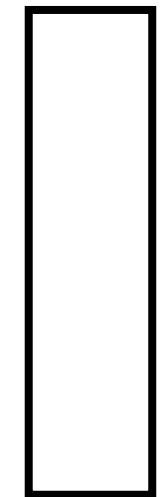
1. School of Food Science and Nutrition, University of Leeds, Leeds, LS2 9JT, UK

2. INRA Agrocampus Ouest, STLO, 65 Rue St Briec, Rennes, France

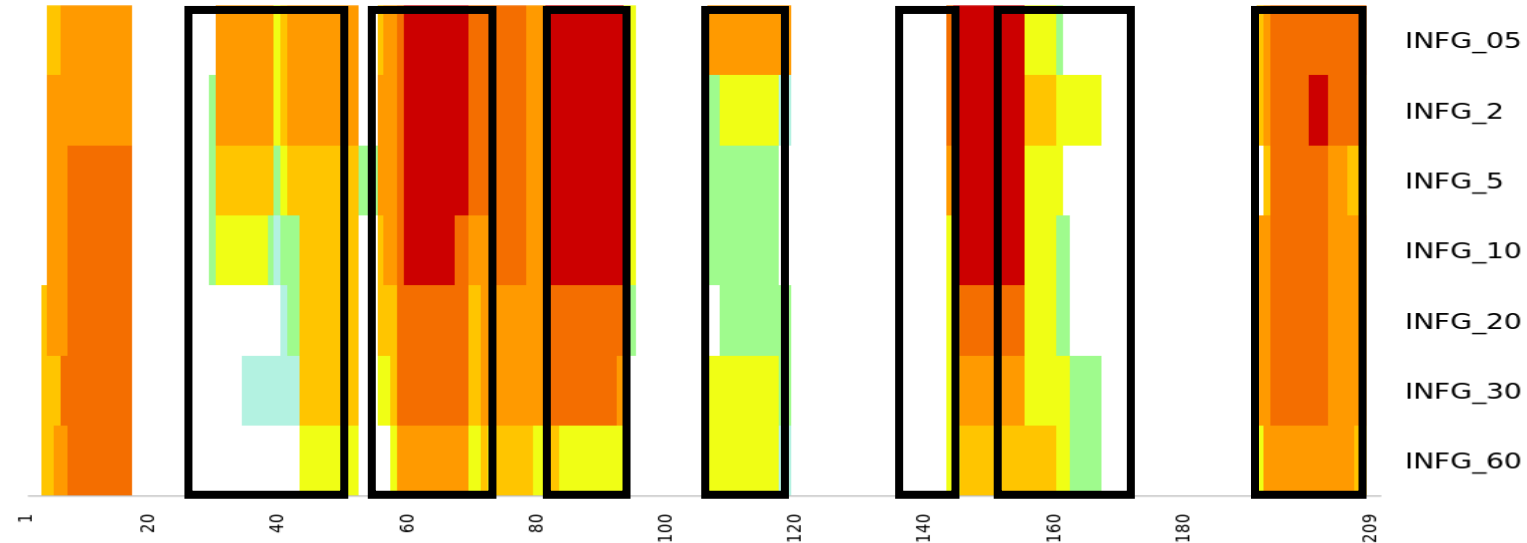
<https://efsa.onlinelibrary.wiley.com/doi/abs/10.2903/sp.efsa.2019.EN-1765>



### Beta-Casein Intestinal compartment



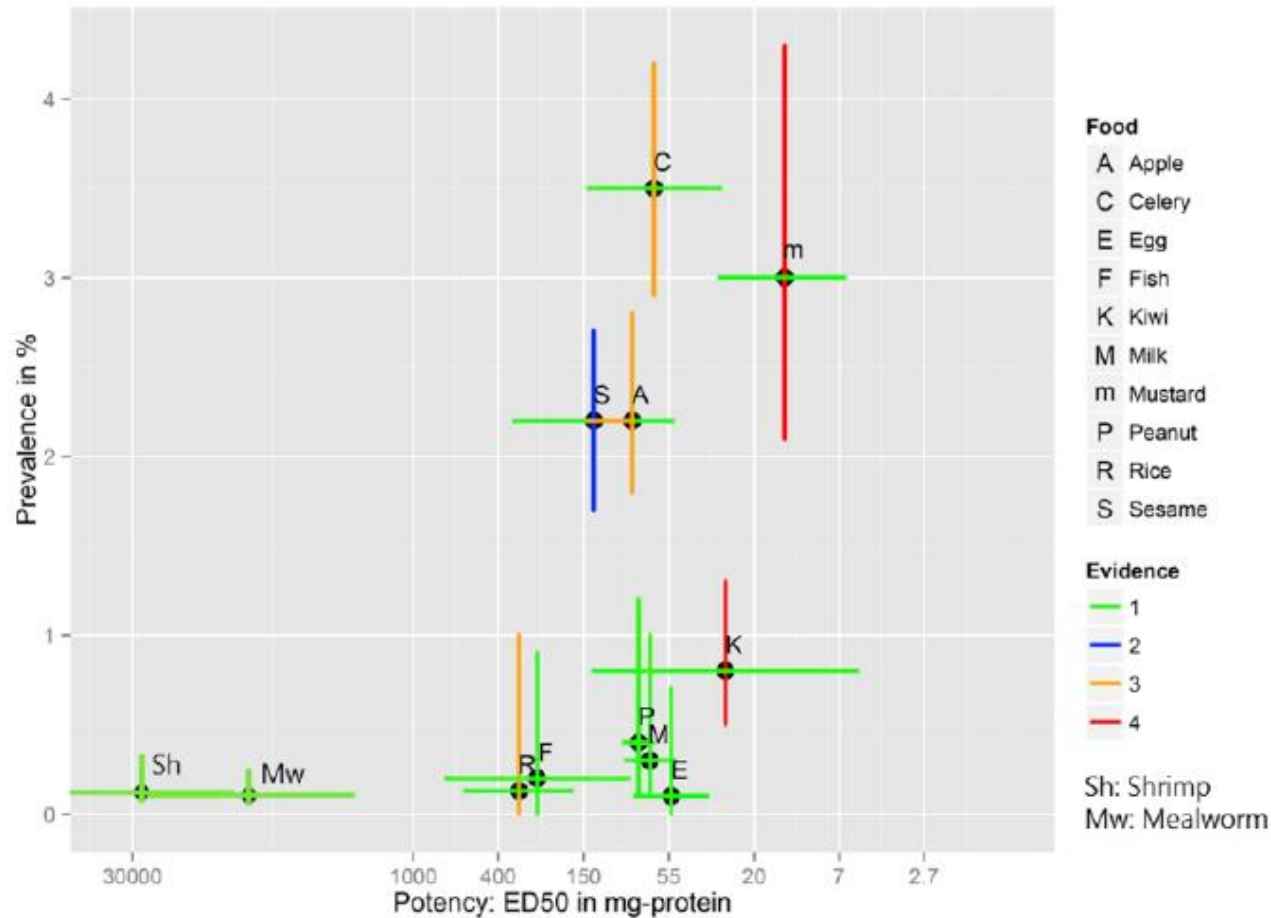
Epitopes



But with  
other control  
proteins not  
so inspiring  
results

The primary amino acid sequence of BCAS evaluated with IgE-binding epitopes identified in the study

# Example: Scaling allergy risks of foods relatively



Houben et al 2019. Food and chemical toxicology, 127, pp 61-69

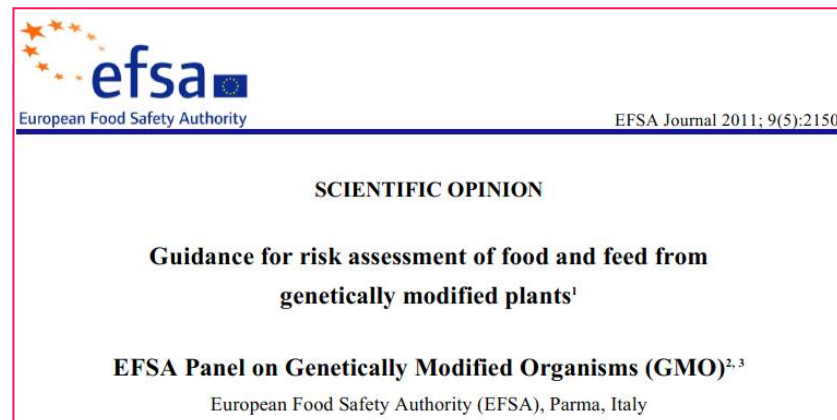
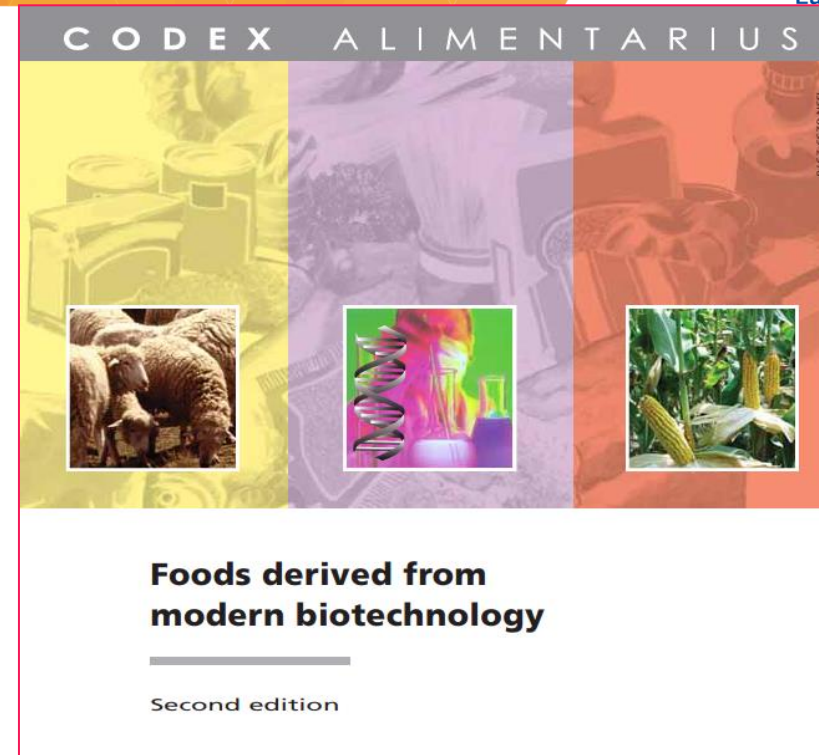
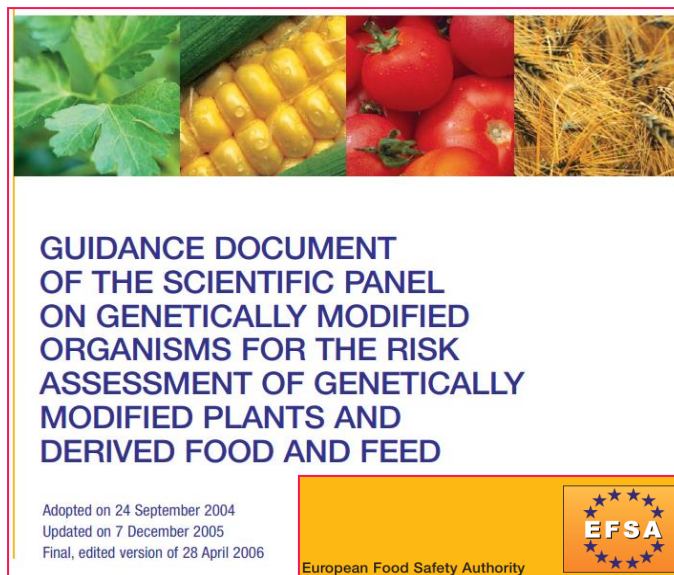
Strategy for ranking the allergic potential of known proteins as a way forward  
(FAO/WHO, 2001; EFSA GMO Panel, 2017; Remington et al 2018; Verhoeckx et al 2020; Fernandez et al 2020)

**Whole foods**

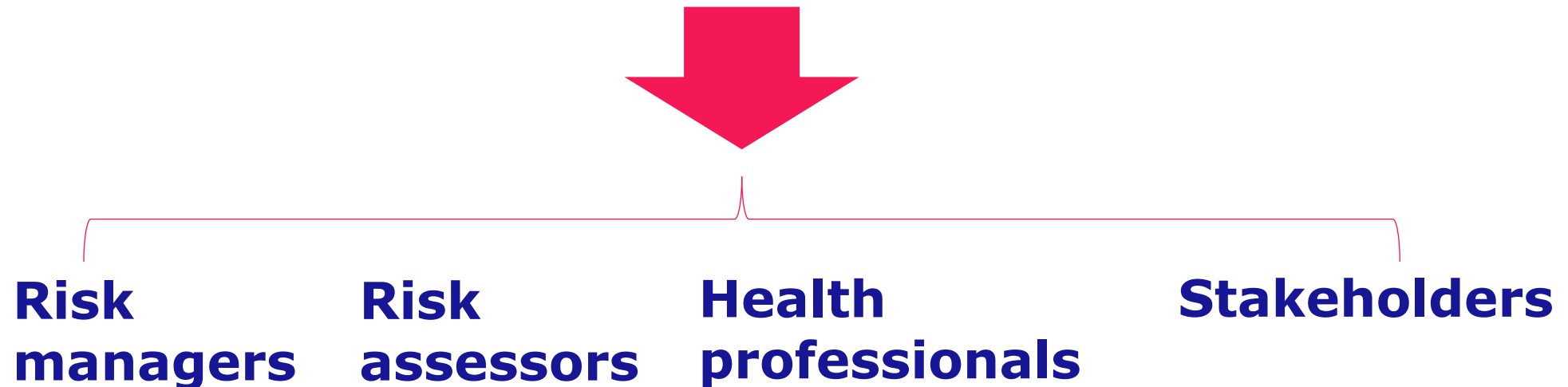


**Individual allergens?**

## Comparative approach



- **Analysis performed on a case-by-case basis**
- **For «common allergenic foods» (EU Reg. 2003, 2011)**
- **To date: soybean is the main crop analysed**
- **Other GM plants than soybean: whenever considered necessary**





## EU Regulation 503/2013



### OECD consensus soy 2012 Soy allergen list: 'potential soybean allergens'

Table 26. Potential soybean allergens

IGT-binding proteins	Allergen nomenclature	Molecular weight (kDa)	Family
Hydrolytic proteins	Gly m 1 <sup>1</sup>	7.6-7.5	Lipid transfer protein
Betacon	Gly m 2 <sup>1</sup>	8.8	Storage protein
Profilin	Gly m 3 <sup>1</sup>	14	Profilin
SAM22	Gly m 4 <sup>1</sup>	18.8	Pathogenesis related protein PR-10
P14	Gly m 5B/19 K	14	Protease
Valerone Asen-linked glycoprotein	Gly m 5B/19 K	36	Valerone
( $\beta$ -Conglutinin/roilin, 7S globulin)	Gly m 5 <sup>2</sup>	146-178	Storage protein (with subunits)
Glycinin (legumin, 11S globulin)	Gly m 6 <sup>1</sup>	130-140	Storage protein (with subunits)
2S albumin	Not assigned	11	Protocollin
Legitin	Not assigned	110	Legitin
Lipoxygenase	Not assigned	102	Lipoxygenase
Kunitz trypsin inhibitor	Not assigned	21	Protease inhibitor
Valerone	Not assigned	36	Valerone
Valerone	Not assigned	36	Homology to chitinase 4-8 binding protein
P12-25	Not assigned	23-24	Valerone

Source: adapted from L. Bocour and Bays, (2007); updated with information from WHO EUS (2013)

<sup>1</sup> WHO EUS (2013) Allergen nomenclature accepted by WHO and EUS

Evidence check



Evaluation of literature for all  
single allergens  
and  
Comparison and  
complementation with  
databases (EFSA, 2010)  
and/or  
Systematic Reviews



Clinical relevance shown



Relevance for GMO risk  
assessment

EFSA  
Guidance  
2017

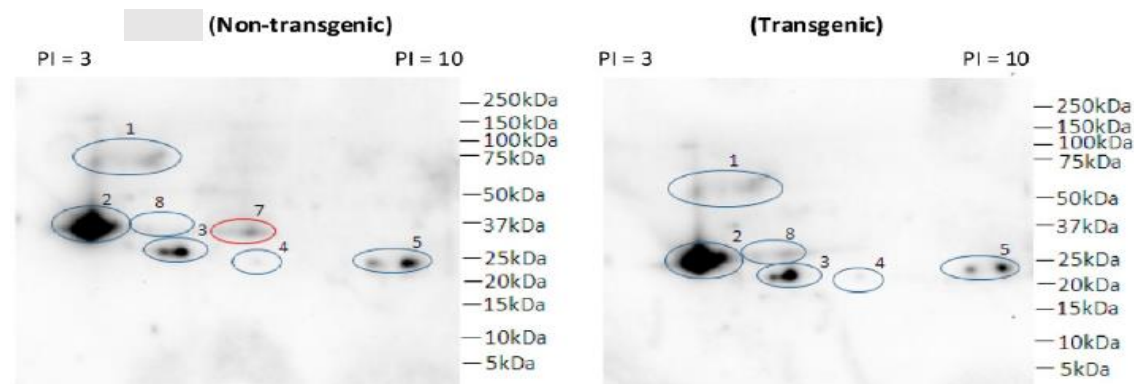
- Quantitative ELISA
- Quantitative mass spectrometry

**Future development of an allergen database (natural variability)**

**comparative approach**



Historically: **human sera (IgE-binding)**



Goodman et al. 2013, J. Agric. Food Chem. 2013, 61, 8317-8332

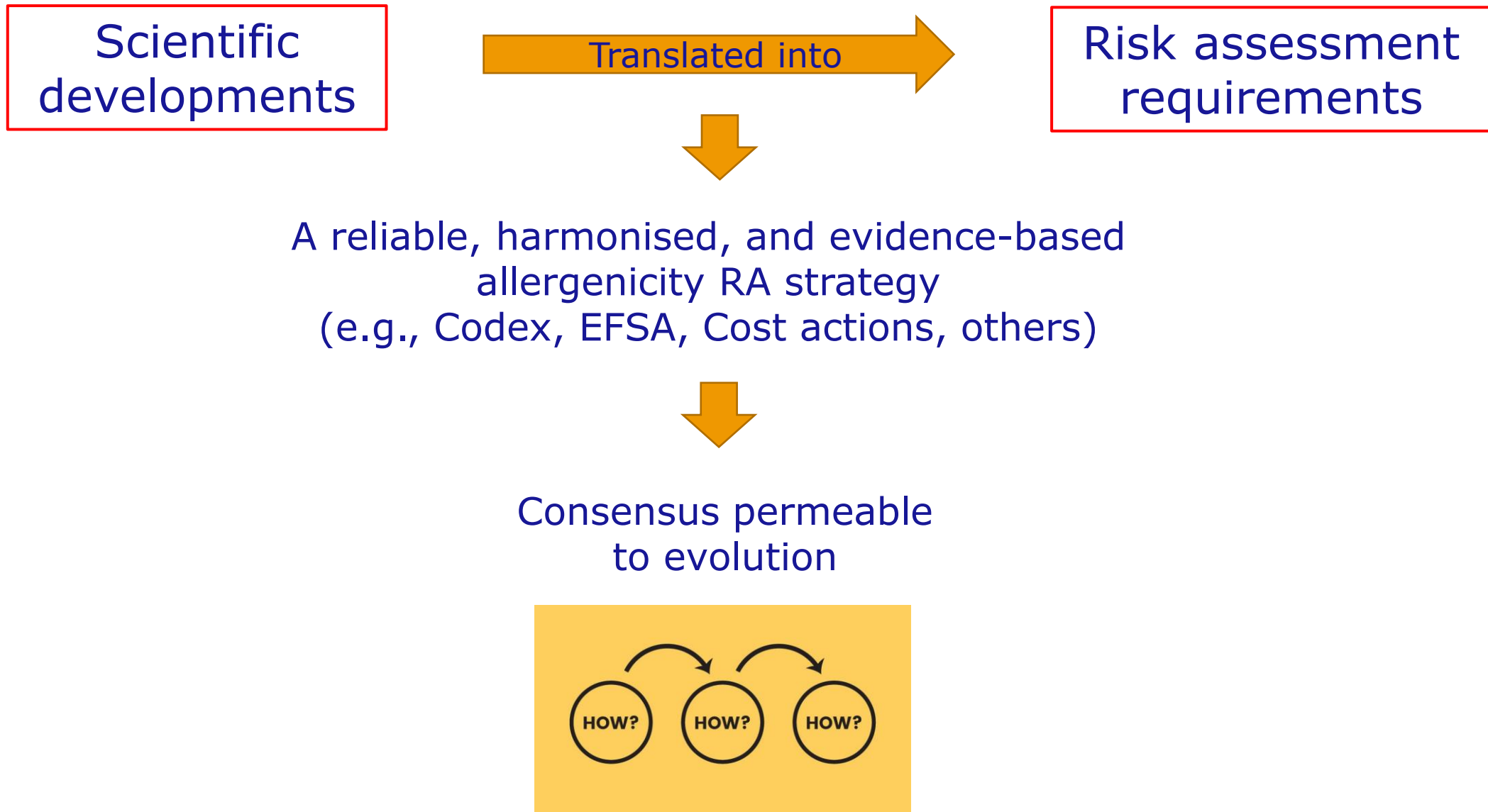
- **Natural variability of allergens**

- **On case-by-case basis**

- Magnitude and number of changes
- Clinical relevance of the allergen(s) involved
- Exposure considerations
- Clinical evaluation

**comparative  
approach**





- **Session on clinical relevance and risk assessment**

How to better use available human data on allergic reactions to known allergens?

- **Session on *in silico* approaches**

What is the usefulness of current FASTA algorithms and of alternative approaches?

How can the current allergen database be improved?

- **Session on *in vitro/in vivo* approaches**

What are the most relevant test materials to predict allergenicity?

When and how should human sera or alternatives be used to address challenges?

- **Session on outstanding questions**

What are the most effective methods to predict allergenicity? How should they be integrated?

How best to validate *in silico* and *in vitro* methods (e.g., animal models)?

How can PMM tools be developed and how to determine acceptable levels and/or thresholds of protein?



Thank you very  
much



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