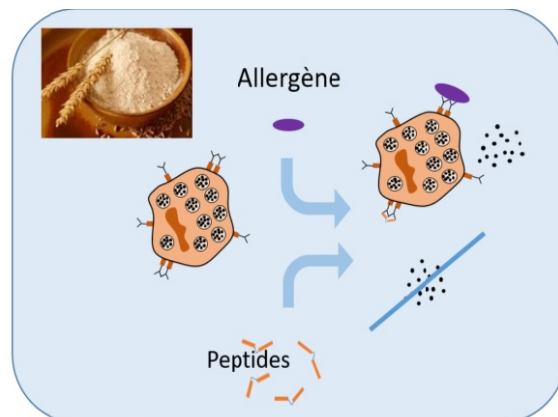


### Description

Wheat is often implicated in food allergies and provider of anaphylaxis. A-gliadins are major wheat allergens. The Protein Allergy Team food products from UR BIA (INRAE) in the center of Nantes developed a peptide cocktail and proposed a strategy Immunotherapy for the desensitization of part of the wheat allergies. This method allows, among other things, to avoid the appearance of symptoms during the treatment of desensitization.



### Type of expected transfer

Research collaboration and / or license on patent or license option with an R&D program

### Advantages

- Immunogenic and non-allergenic technology
- Easy protein production
- A method that can be developed in an establishment hospital or by allergists in town
- Short treatment
- The opportunity to relax the diet of people treated

### Possible applications

Peptide vaccine for desensitization / immunotherapy of an IgE-dependent allergy to wheat.

### Key words

immunotherapy, food allergy, wheat, peptides, gliadins, desensitization

### TRL Scale

1 2 3 4 5 6 7 8 9

### Development level

In a preclinical model, this cocktail shows an ability to modulate the immune response induced by allergy to gliadins.

#### Laboratories:

BIA-UR1268 Allergy team

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Date: 28-04-2021