

האוניברסיטה העברית בירושלים
הפקולטה לחקלאות, מזון וסביבה ע"ש רוברט ה. סמית



המכון לביוכימיה מדעי המזון והתזונה

הרצאת התקדמות לתואר שלישי

שמרית בר-אל דדון

בהנחיית
פרופ' רם רייפן

*Identification and Characterization of Allergens from Chickpea (*Cicer arietinum* L.)*

יום א' 22 לדצמבר, שעה 09:00
במועדון הסגל

סגל וסטודנטים מוזמנים

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Abstract

Food allergy has reached epidemic proportions over the last decade, where 30% of the population claims to have allergy to at least one food item. In search for a novel infant food, we investigated the nutritional qualities of chickpea which is a staple food in the Mediterranean, India, Latin America, and now in the US, where no allergy to chickpea has been reported. However, in Spain, chickpea is the fifth most common cause of food allergy in pediatric patients. Recently, sporadic reports of allergy to chickpea exist also in the US.

In this presentation we shall try to explain the supposing contradiction and variability between different geographic locations, by introducing new terms and techniques now employed in the study of food allergy.

Here, we identified putative chickpea allergens, as well as IgE-binding sequential epitopes, relevant for Spanish, but not American pediatric population. Most importantly, we suggest that allergy to chickpea is merely a reflection of cross reactivity, caused by lentils and peas as the "primary" allergens.

In light of the increased prevalence of food allergy and the rise in chickpea consumption worldwide, the case of allergy to chickpea should be carefully addressed, particularly in regard to the safety of infant food.