

SOT FDA Colloquia on Emerging Toxicological Science Challenges in Food and Ingredient Safety



Immunotoxicology in Food and
Ingredient Safety Assessment:
Approaches and Case Studies

April 14, 2015



SOT FDA Colloquia on Emerging Toxicological Science Challenges in Food and Ingredient Safety

Toxicology and Food Allergy: Case Study of tBHQ

Cheryl Rockwell

Assistant Professor

Department of Pharmacology & Toxicology

Michigan State University

East Lansing, MI 48824

rockwelc@msu.edu

Outline

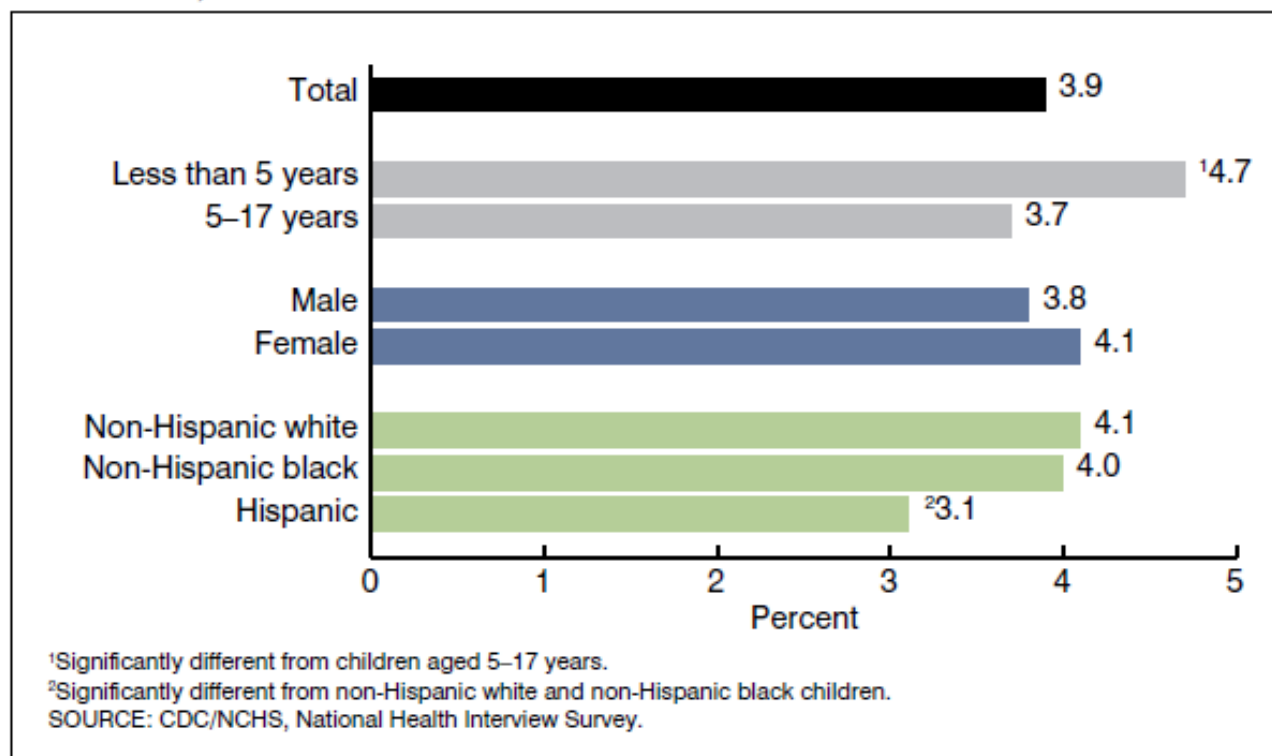
- Trends in food allergy
- Immune response during allergy
- Evaluation of allergenicity of novel proteins
- Animal models of food allergy
- Toxicity testing in food allergy case study: tBHQ



Trends in Food Allergy

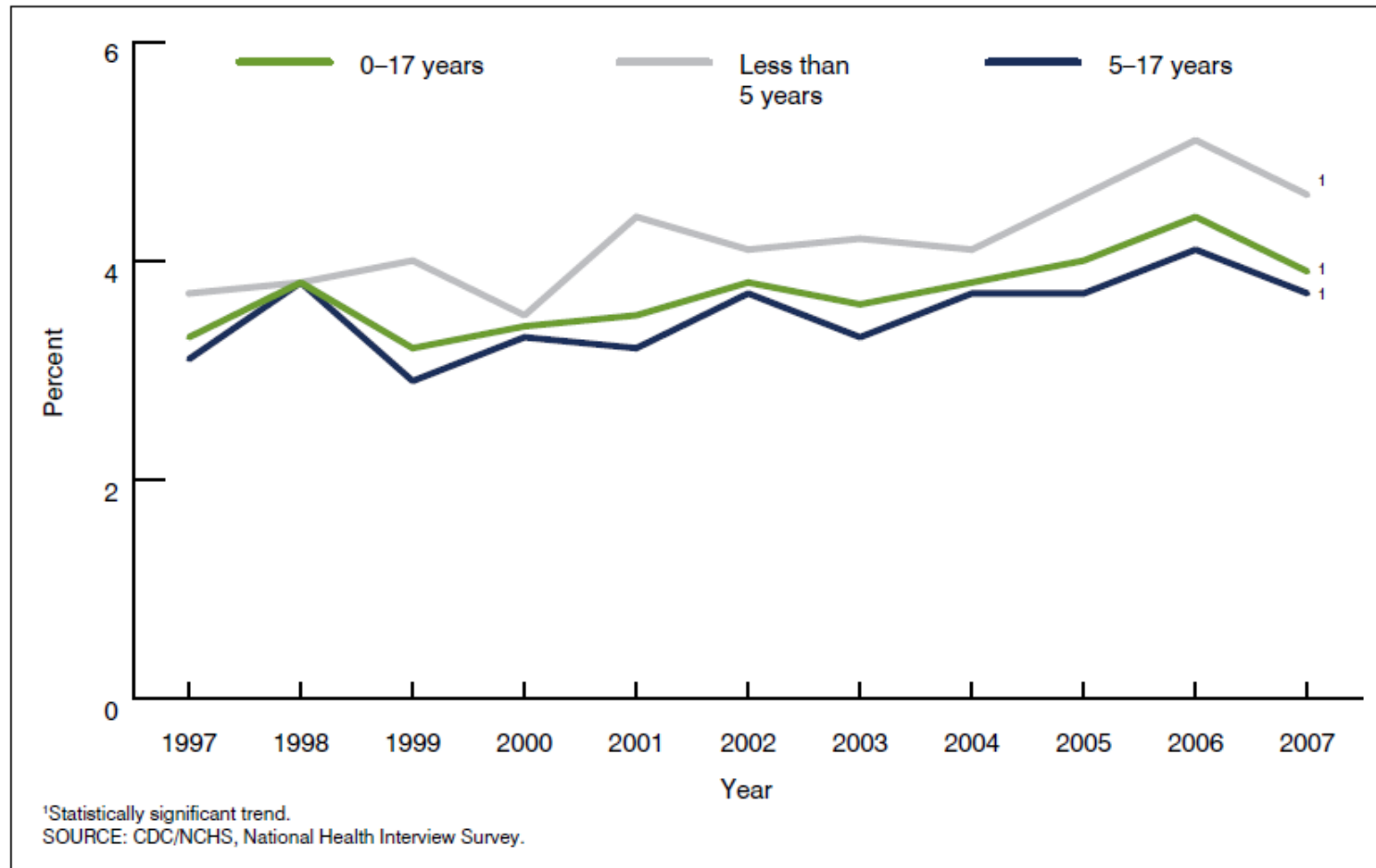
Four out of every 100 children have a food allergy.

Figure 1. Percentage of children under age 18 years who had a reported food or digestive allergy in the past 12 months, by age, sex, and race and ethnicity group: United States, 2007



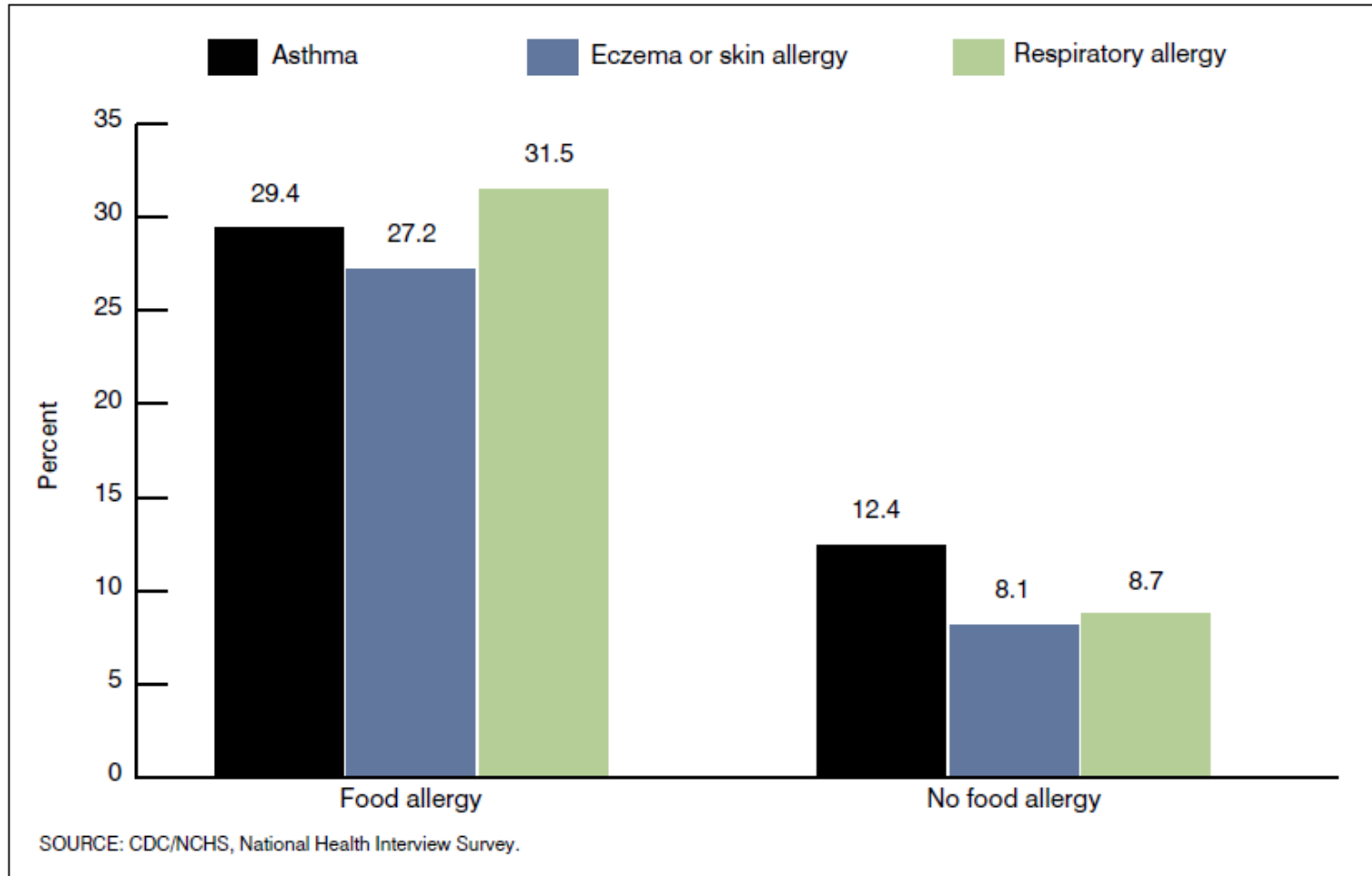
Trends in Food Allergy

Figure 2. Percentage of children under age 18 years who had a reported food or digestive allergy in the past 12 months, by age group: United States, 1997–2007



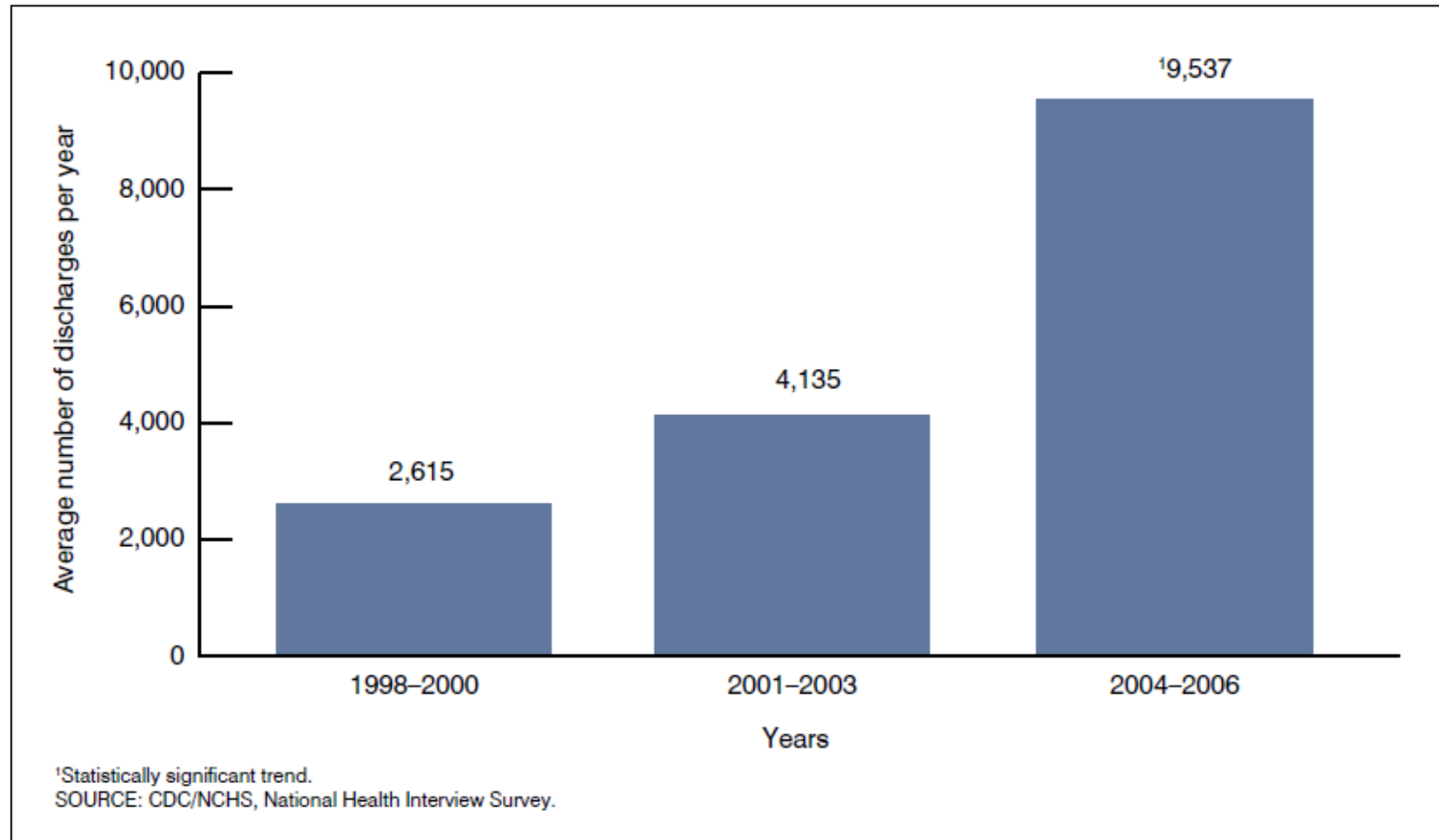
Trends in Food Allergy

Figure 3. Percentage of children under age 18 years with asthma or other reported allergic conditions in the previous 12 months, by reported food allergy status: United States, 2007



Trends in Food Allergy

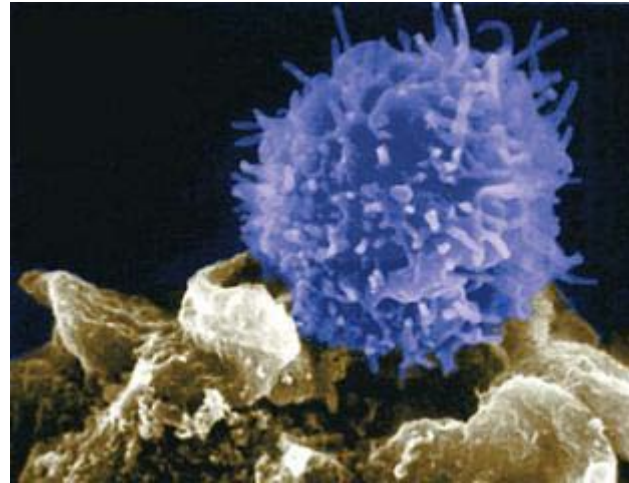
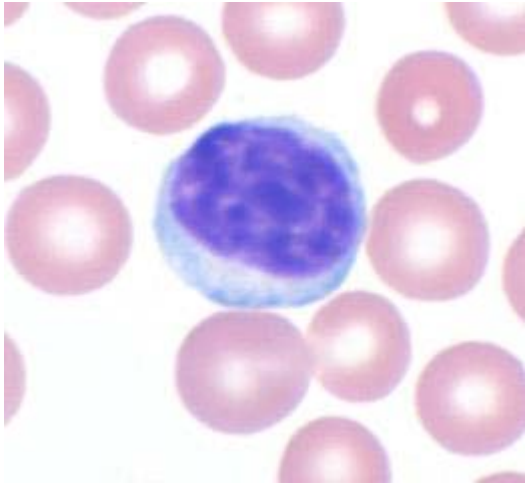
Figure 4. Average number of hospital discharges per year among children under age 18 years with any diagnosis related to food allergy: United States, 1998–2006



Immune Response during Food Allergy



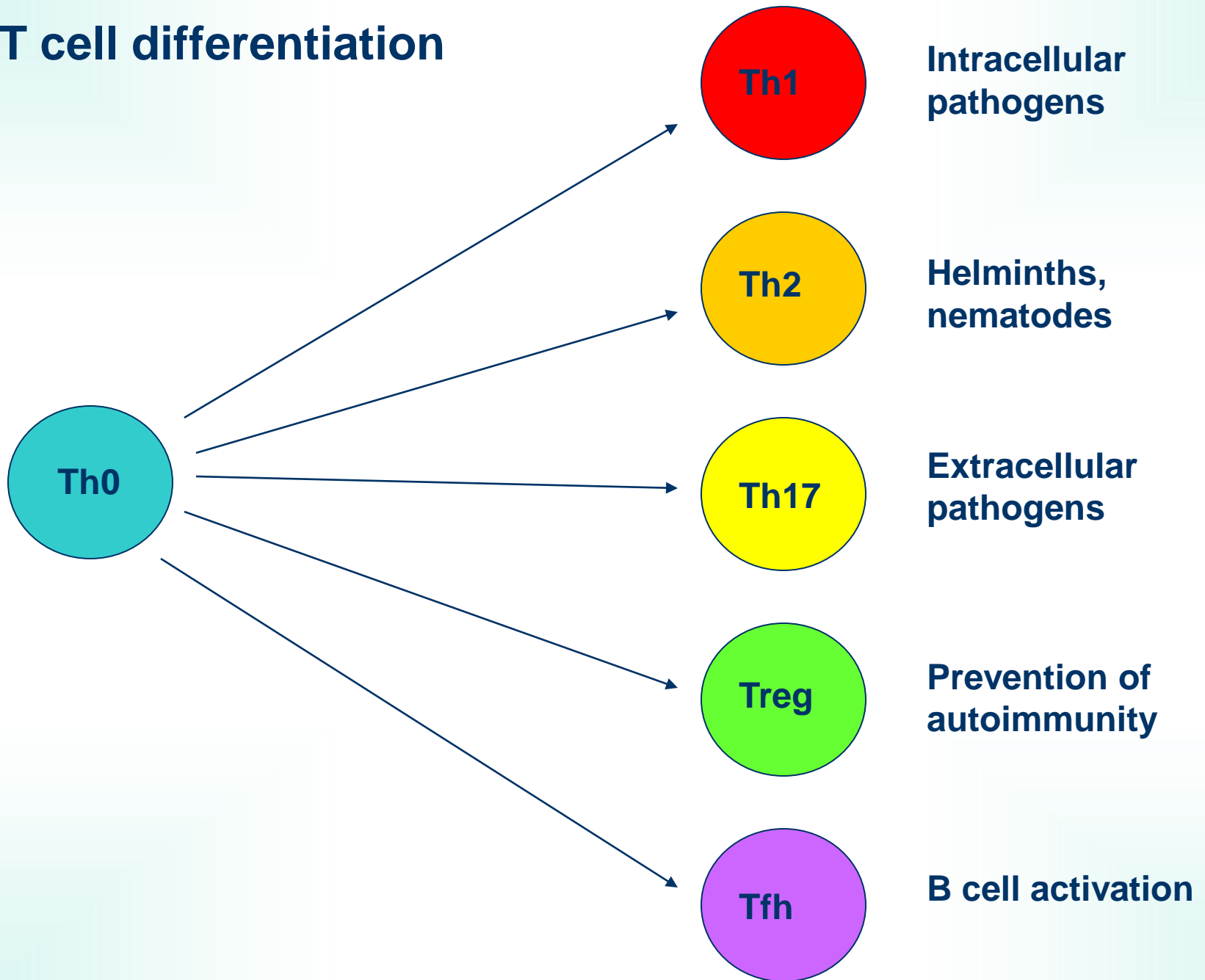
Cells of the Adaptive Immune System: T Lymphocytes

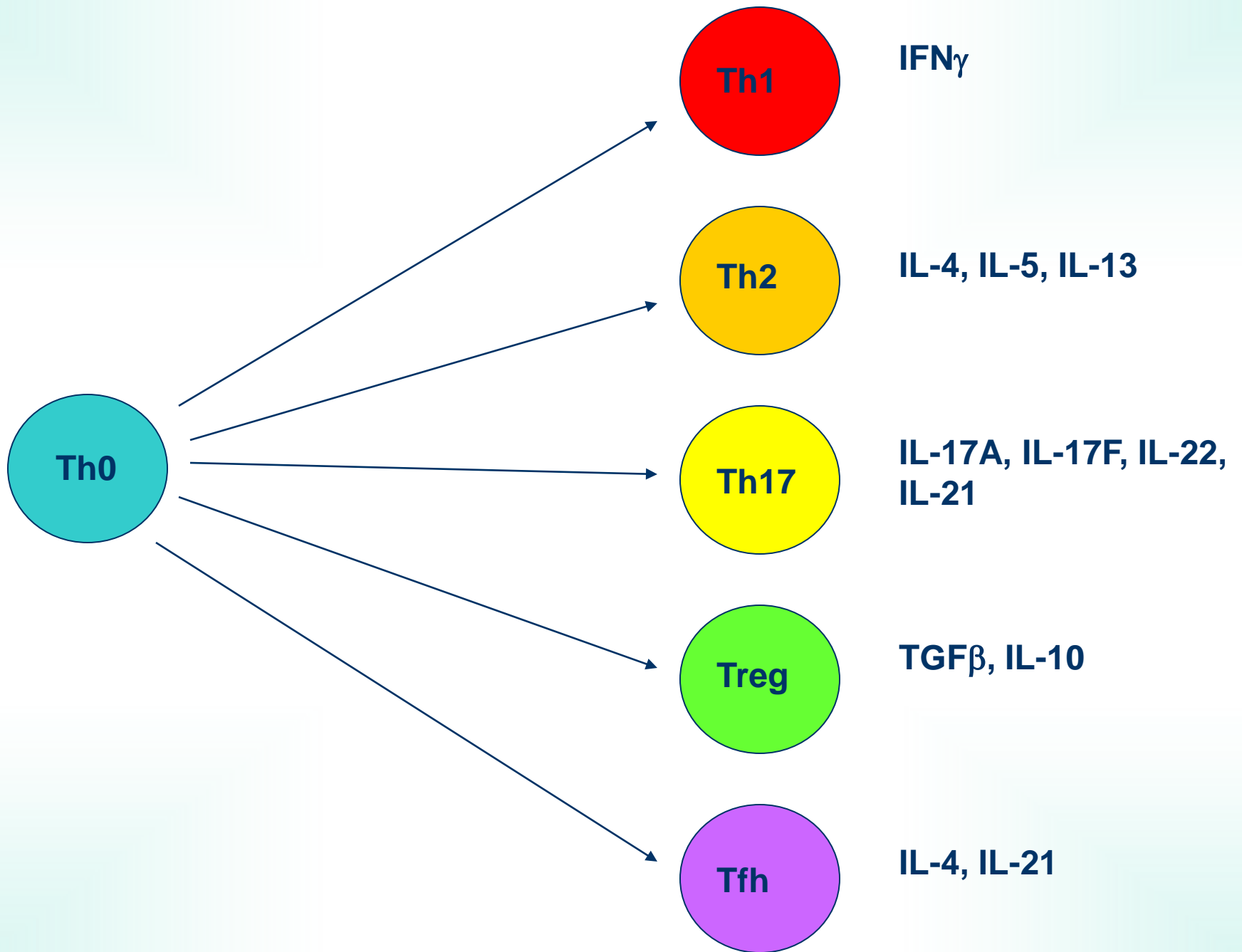


- **CD4⁺ T helper (Th) cells produce stimulatory and regulatory cytokines**

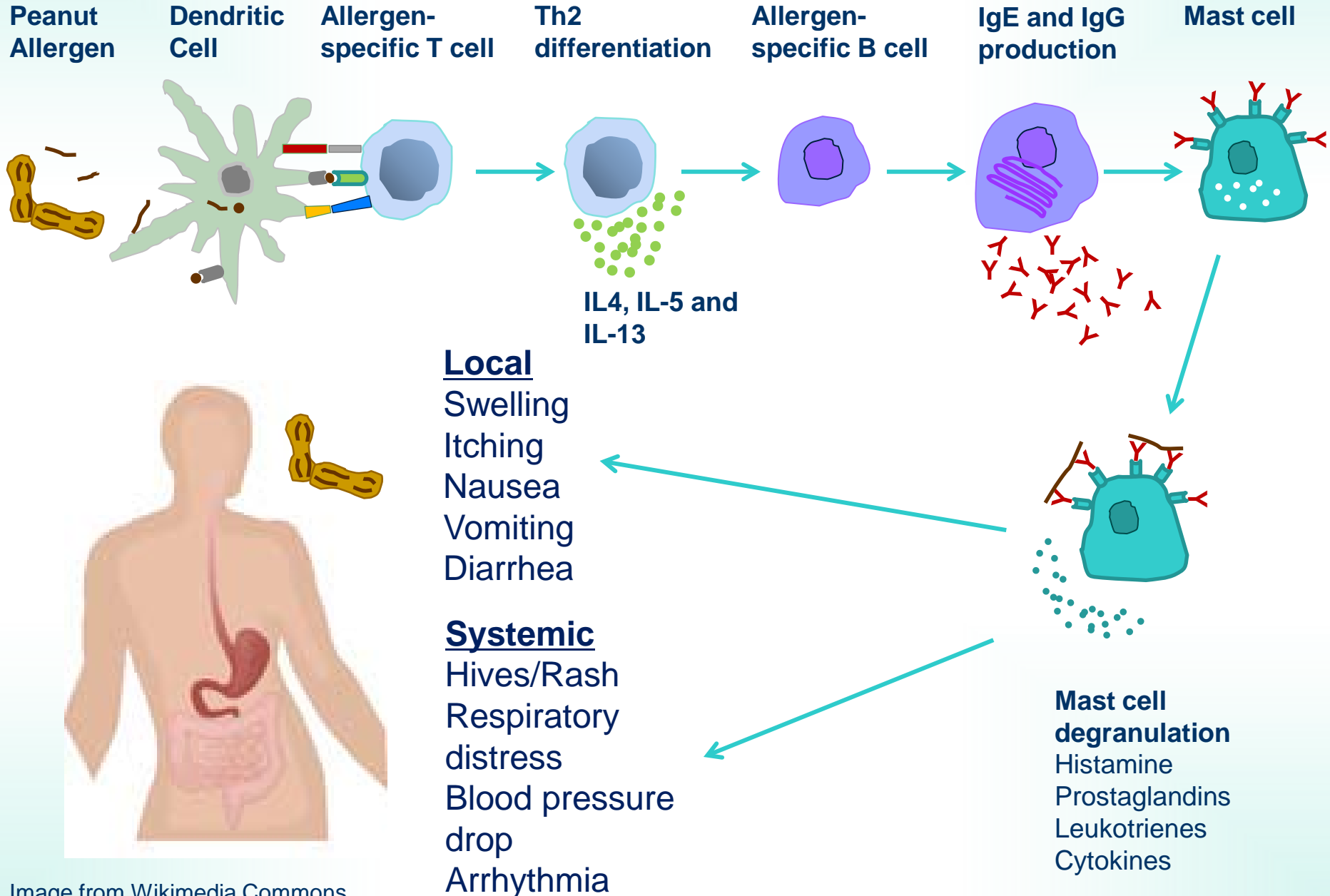


T cell differentiation

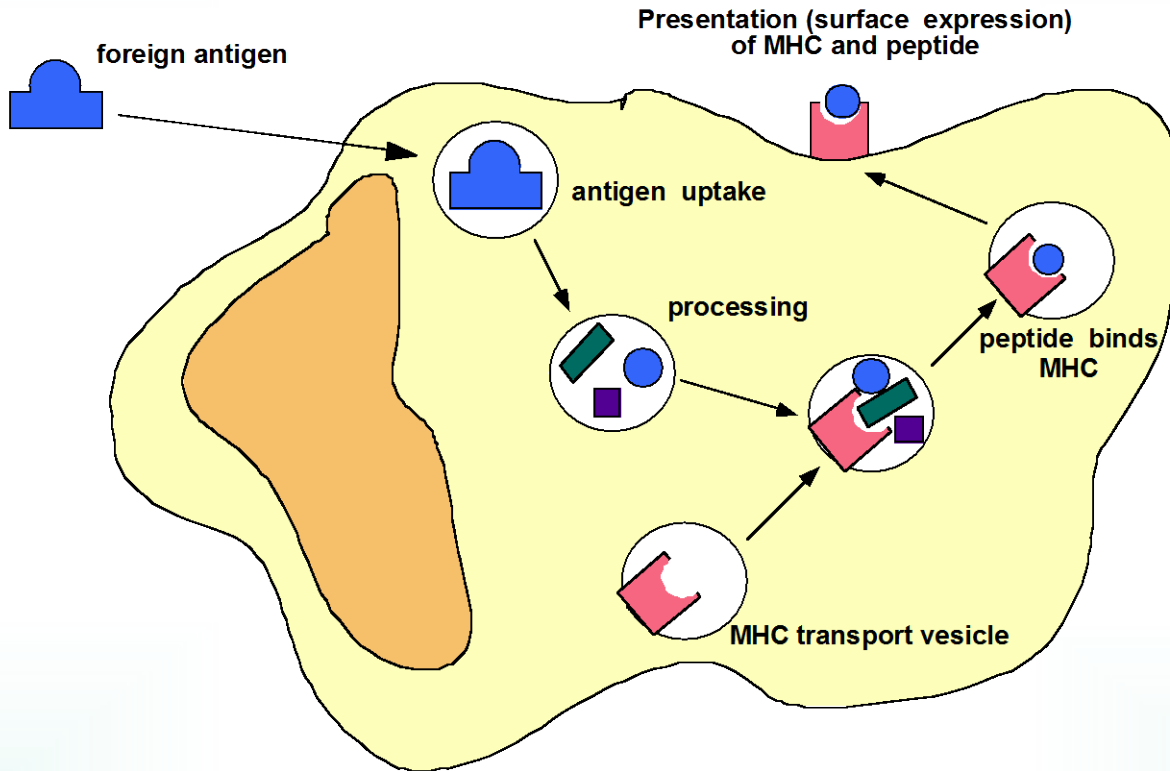




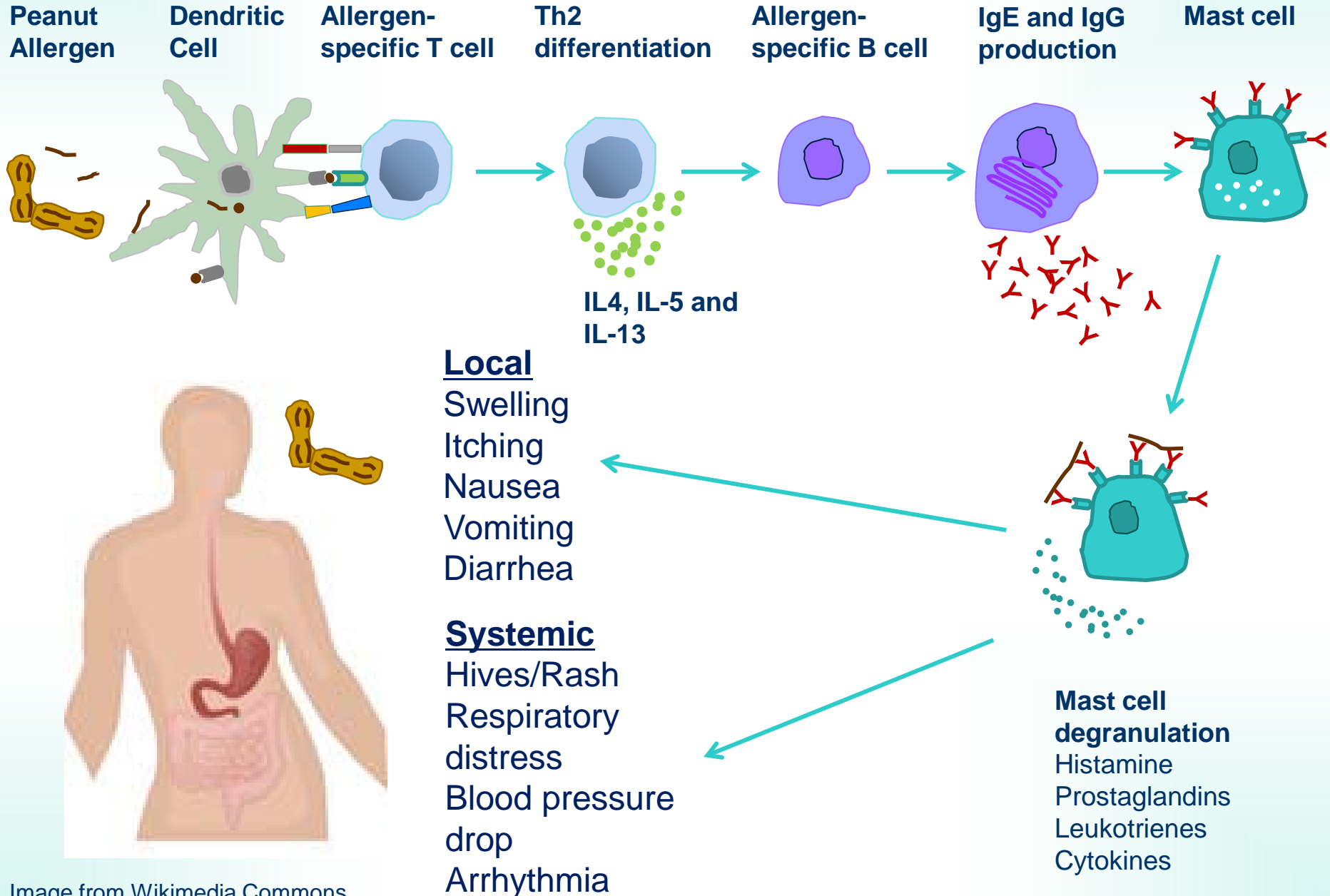
Immune response to food allergen



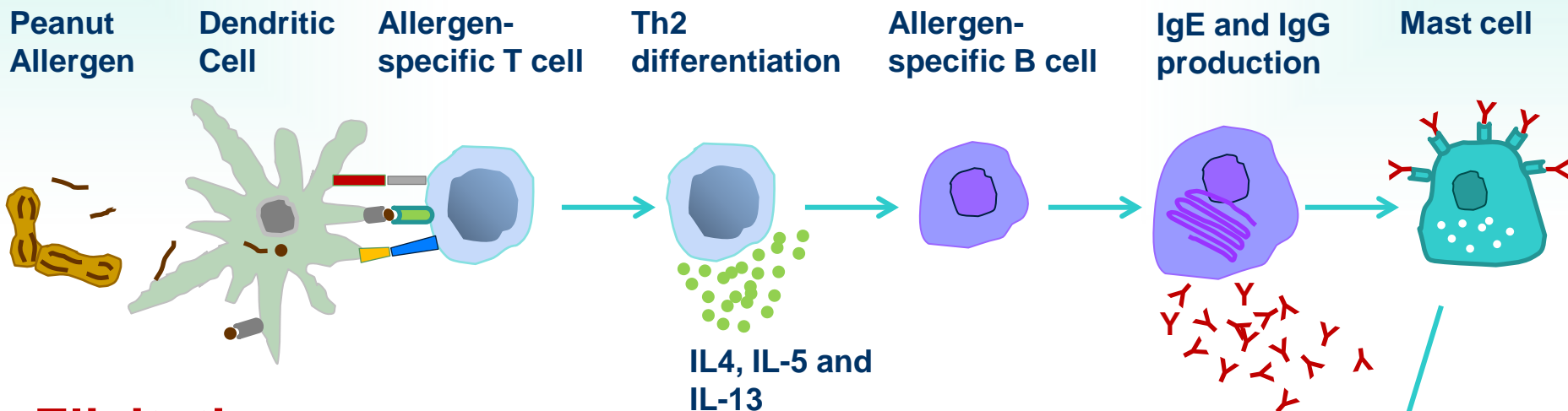
Antigen Processing and Presentation



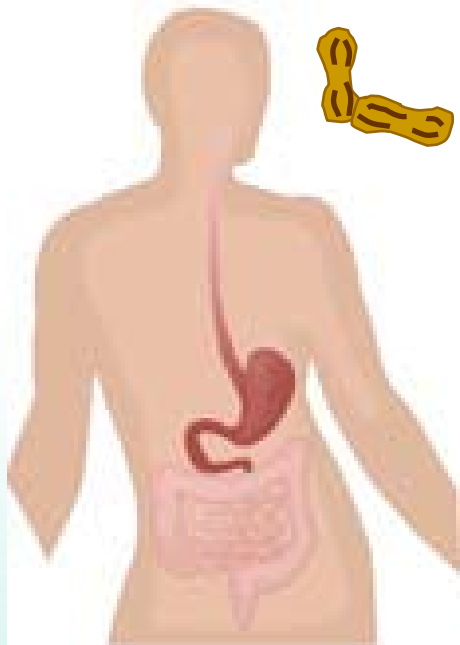
Immune response to food allergen



Sensitization Immune response to food allergen



Elicitation



Local

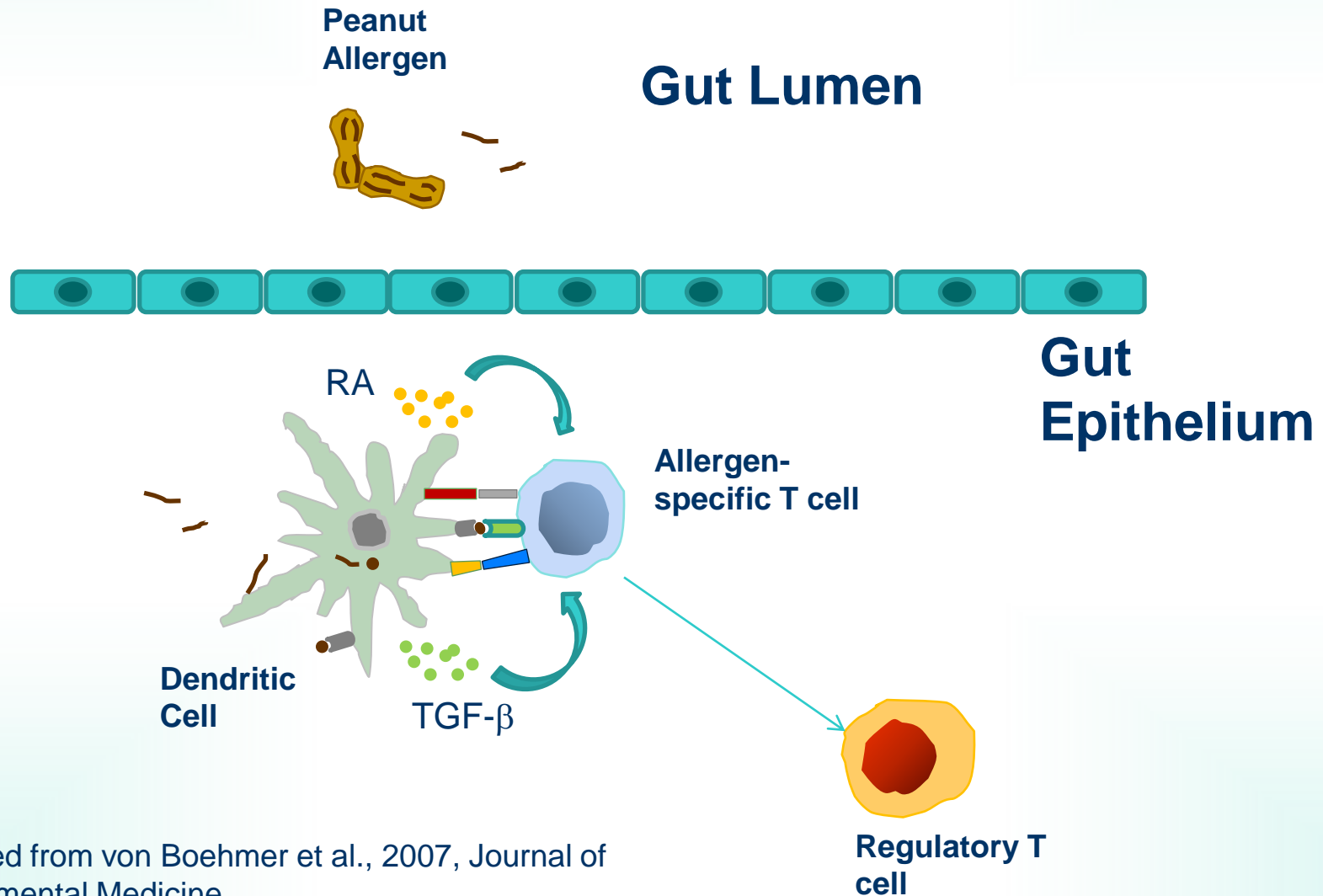
Swelling
Itching
Nausea
Vomiting
Diarrhea

Systemic

Hives/Rash
Respiratory distress
Blood pressure drop
Arrhythmia

Mast cell degranulation
Histamine
Prostaglandins
Leukotrienes
Cytokines

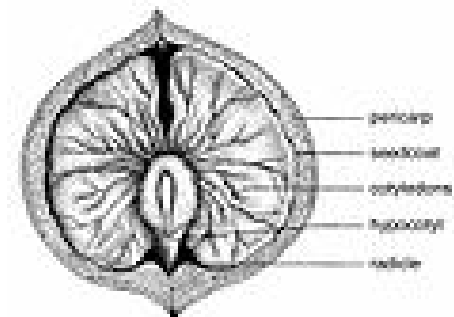
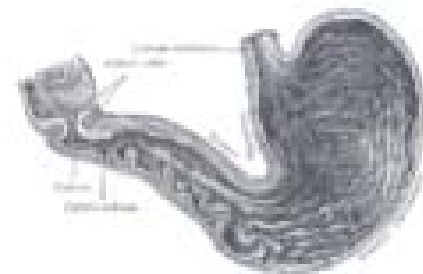
Food allergy is normally prevented by oral tolerance



Adapted from von Boehmer et al., 2007, Journal of Experimental Medicine

GMOs: Evaluating allergenicity of novel proteins

- Sequence-based testing
- Digestion stability
- Protein body and matrix effect
- Serum testing
- Use of animal models?

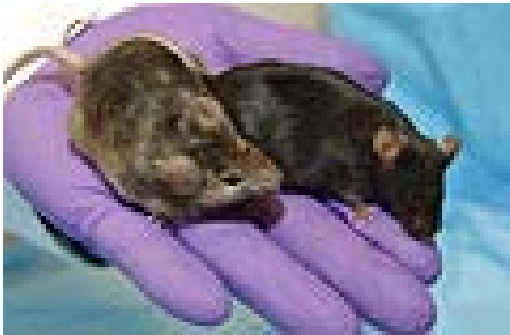


Images from Wikimedia Commons



Animal models of food allergy

- Atopic dog
- Neonatal swine
- Brown Norway rat
- Mouse models



Images from Wikimedia Commons



Animal Models: Neonatal Swine & Dog

Lactation (3 wk)

Sensitization (i.p., 3 – 5 wk): allergen + cholera tox Challenge



Sensitization (s.c., 3 – 6 mo): allergen + alum Challenge

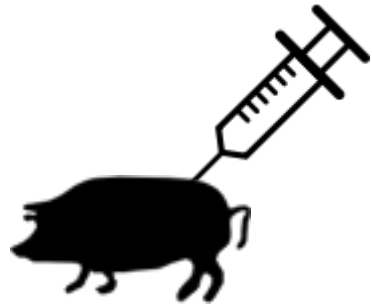
Lactation



1. Skin prick test
2. Allergen-specific antibodies in serum
3. PCA (Passive Cutaneous Anaphylaxis): a surrogate for IgE quantification
4. Histology
5. Endoscopy
6. Clinical symptoms

Helm, 2002; Rupa et al., 2008;
Buchanan et al., 2002)

Animal Models: Passive Cutaneous Anaphylaxis



24 - 72h



30 min



Mouse:

1. Ear thickness
2. Diameter of lesion
3. Histology

Pig:

1. Wheal & flare
2. Diameter of lesion

Inject (dermal) anti-sera to target antigen (may heat inactivate)

Inject (i.v.) target antigen
Optional: Evan's blue dye

Animal Models: Brown-Norway rat

Sensitization (daily, oral, 6 wk): allergen

Challenge

1. Antigen-specific IgG and IgE in serum
 2. PCA (Passive Cutaneous Anaphylaxis)
 3. Gut Permeability (serum level of bystander protein)
 4. Blood Pressure
 5. Respiration rate
 6. Clinical symptoms
- Minority of animals



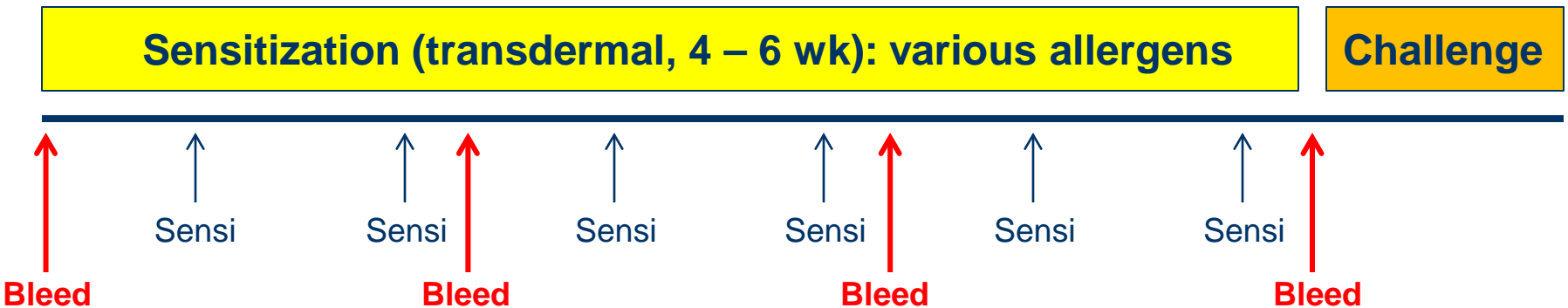
Animal models: Mouse

Sensitization (various routes): +/- adjuvant

Challenge

1. **3 Wk C3H mice:** Cow's milk allergen + cholera toxin, 6 wk oral sensitization (Li et al, 1999). Similar protocol with peanut
2. **3 + 5 Wk C3H mice:** Peanut allergen + cholera toxin, 6 wk oral sensitization (Li et al, 1999)
3. **BALB/c mice:** Adjuvant-free ovalbumin, bovine serum albumin or potato protein extract by either oral gavage (daily, 42 days) or by i.p. injection (twice, 1wk apart). Dearman et al., 1999)

Animal models: Transdermal adjuvant-free sensitization mouse model

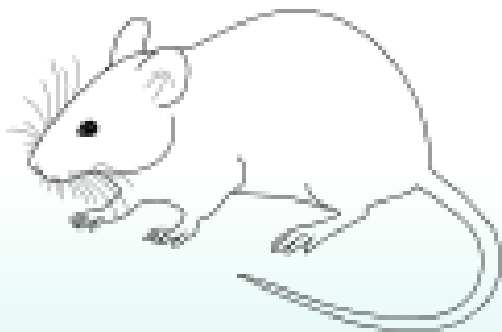
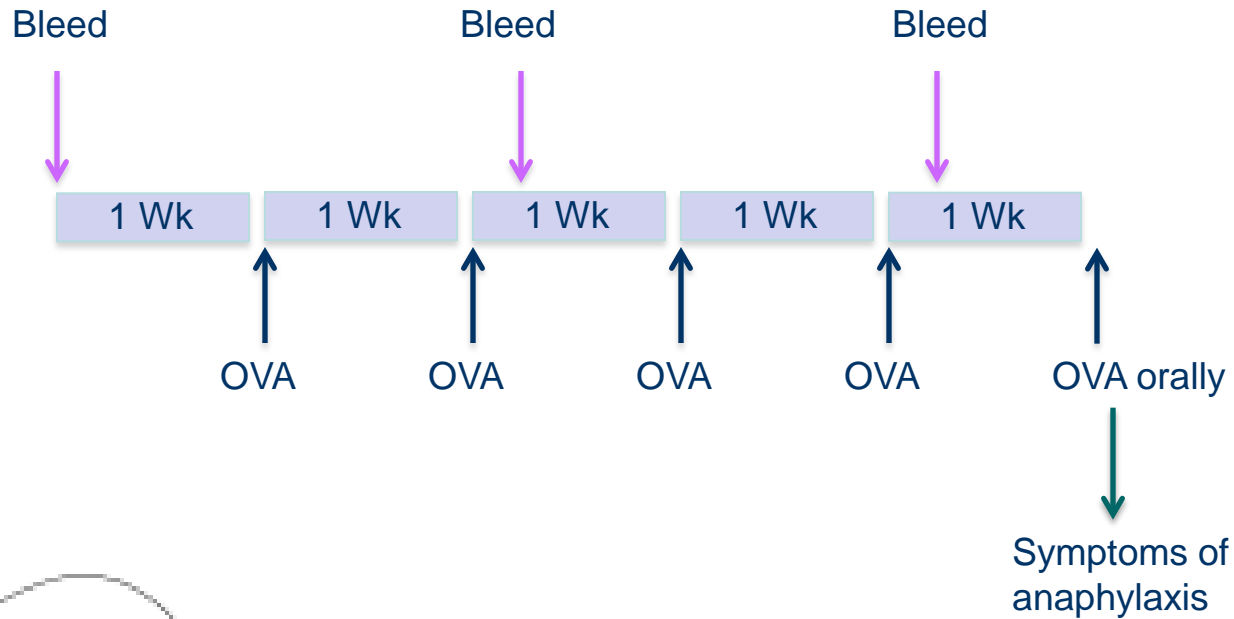
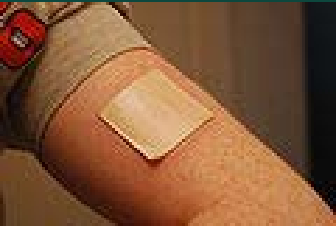


1. Allergen-specific IgE and IgG₁ in serum
2. Decrease in body temperature
3. Clinical symptoms (ranging from scratching/rubbing and edema to labored respiration and cyanosis of mucous membranes)

Animal models: Adjuvant-free Transdermal Mouse model

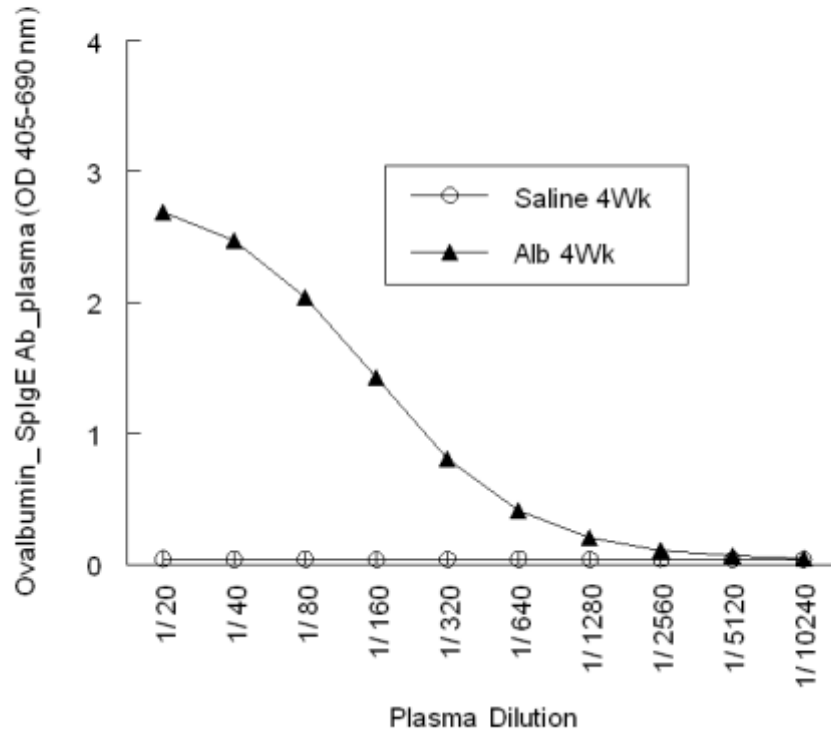
- Known allergens induce IgE production, decrease in body temperature and other clinical symptoms of anaphylaxis
 - Hazelnut
 - Sesame
 - Cashew
 - Cow's milk
- Foods that are not typically allergenic do not induce IgE production or anaphylactic response
 - Vanilla bean extract

Adjuvant-free transdermal mouse model: ovalbumin sensitization



Adjuvant-free transdermal mouse model: ovalbumin sensitization

Robust increase in OVA-specific IgE in serum after 4 wk sensitization



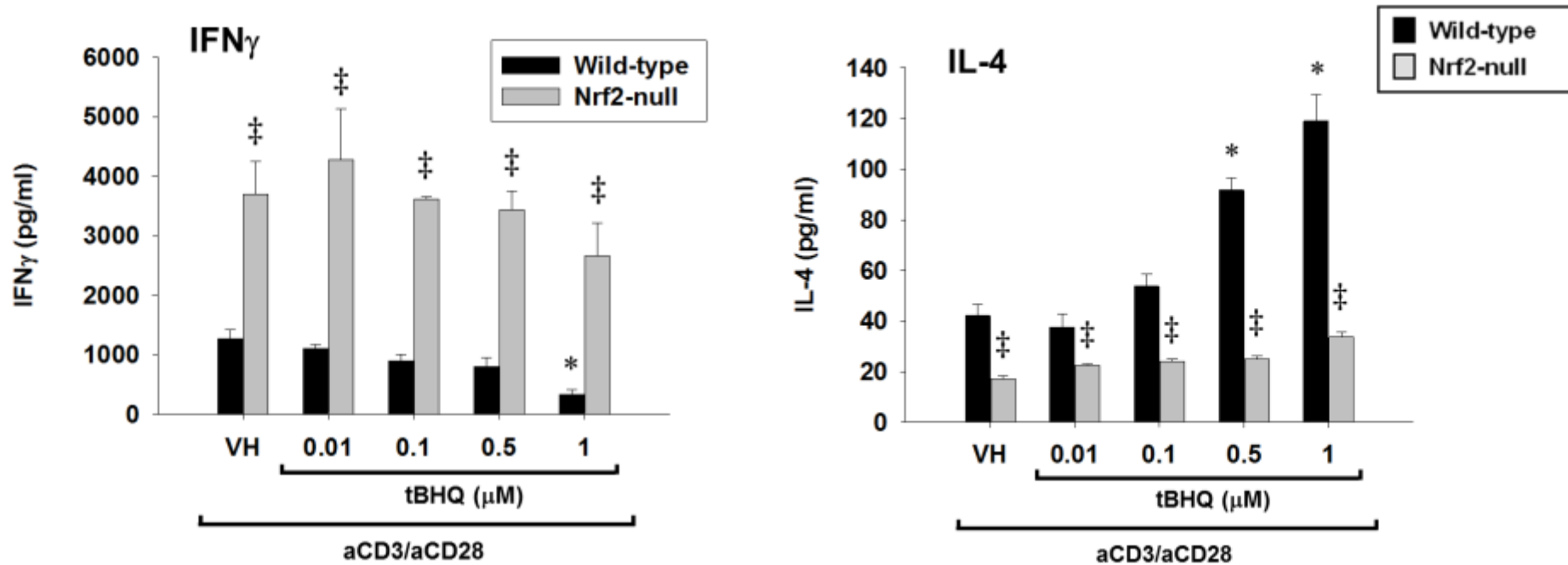
Clinical symptoms of anaphylaxis after oral challenge

Change in body temp = $\downarrow 1.9^{\circ} \text{C}$

Clinical symptoms:

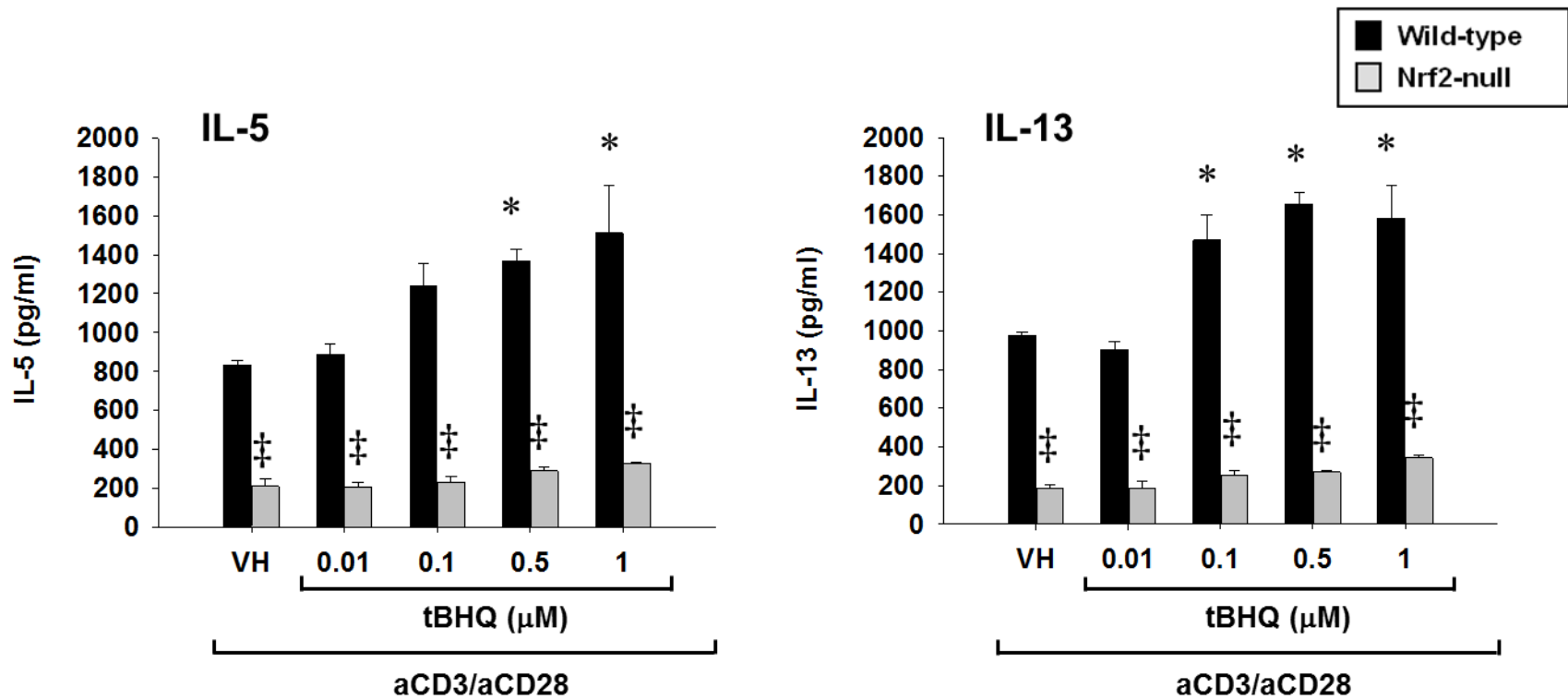
Scratching/rubbing nose & mouth
Edema of mucosal tissues
Decreased activity
Labored respiration
Unresponsive after stimulus

The food preservative tBHQ inhibits Th1 cytokine production and promotes Th2 cytokine production



Rockwell et al., 2012, Journal of Immunology, 188:1630-7. Copyright 2012. The American Association of Immunologists, Inc.

The food preservative tBHQ inhibits Th1 cytokine production and promotes Th2 cytokine production



Rockwell et al., 2012, Journal of Immunology, 188:1630-7. Copyright 2012. The American Association of Immunologists, Inc.

Effect of tBHQ on food allergy– study design



Control



tBHQ (0.001%)

Bleed

Bleed

Bleed



OVA

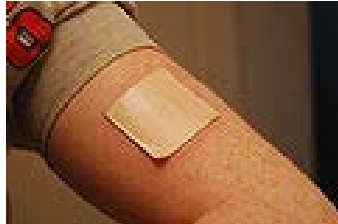
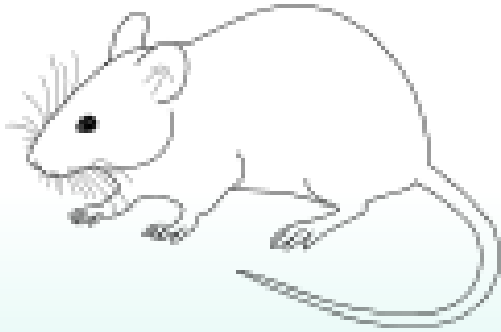
OVA

OVA

OVA

OVA orally

Symptoms of anaphylaxis



Effect of tBHQ on food allergy– results from the pilot study

	Saline	OVA	OVA + tBHQ
IgE	ND	↑	↑↑
IgG1	ND	↑	↑↑
Body temp	No change	No change	↓ 1.3°C
Clinical score	0	1.5	2.4

Acknowledgments

- Rockwell Lab
 - Heather Dover
 - Jenna Bursley
 - David Cook
 - Alex Turley
 - Joe Zagorski
 - Holly Cline
- Dr. Bryan Copple
 - Copple Lab
- Dr. Venu Gangur
 - Tina Ortiz
 - Radhakrishna Para
 - Babu Gonipeta
- Dr. Jim Pestka