



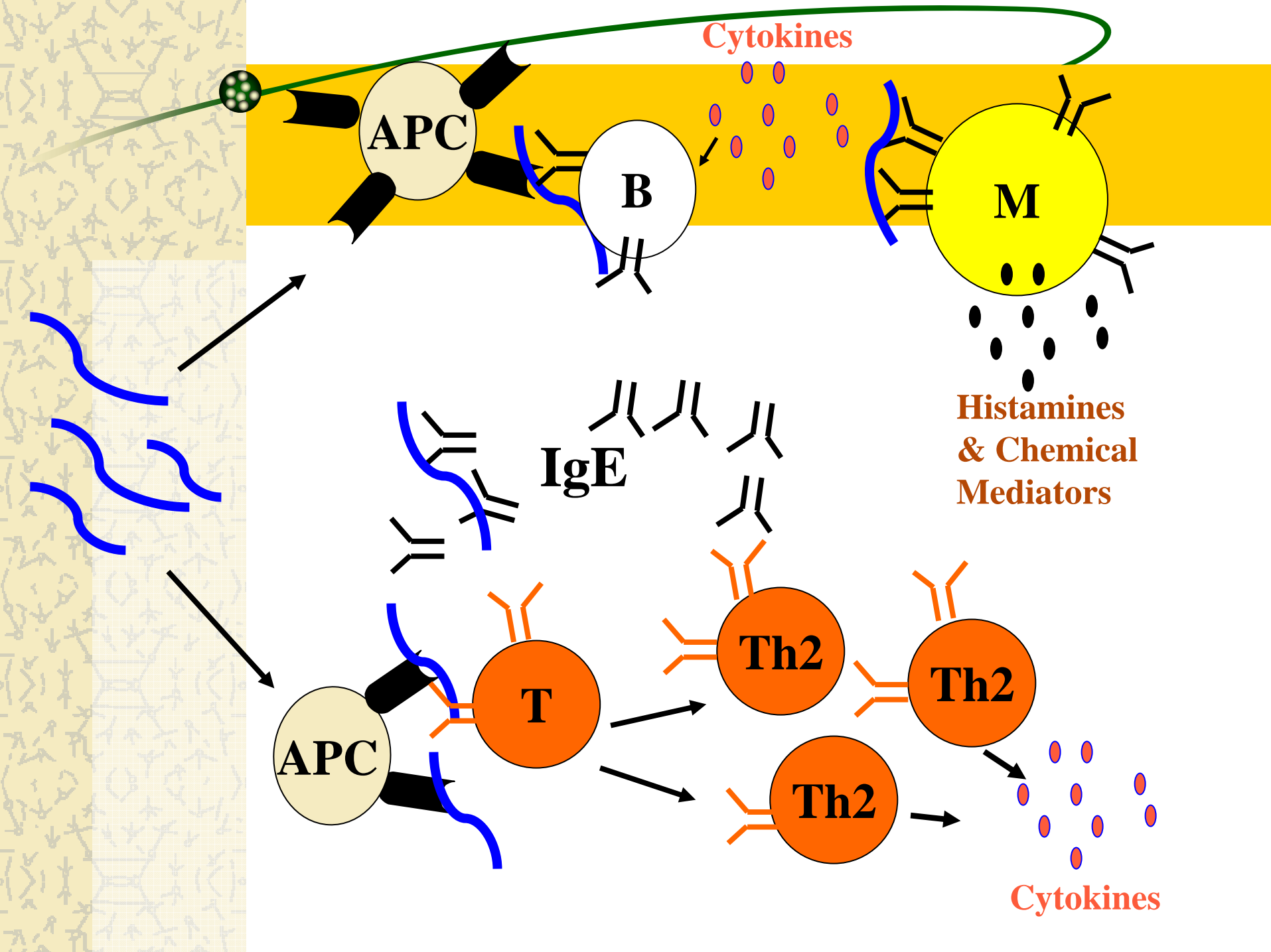
# **Peanut Allergy Research**

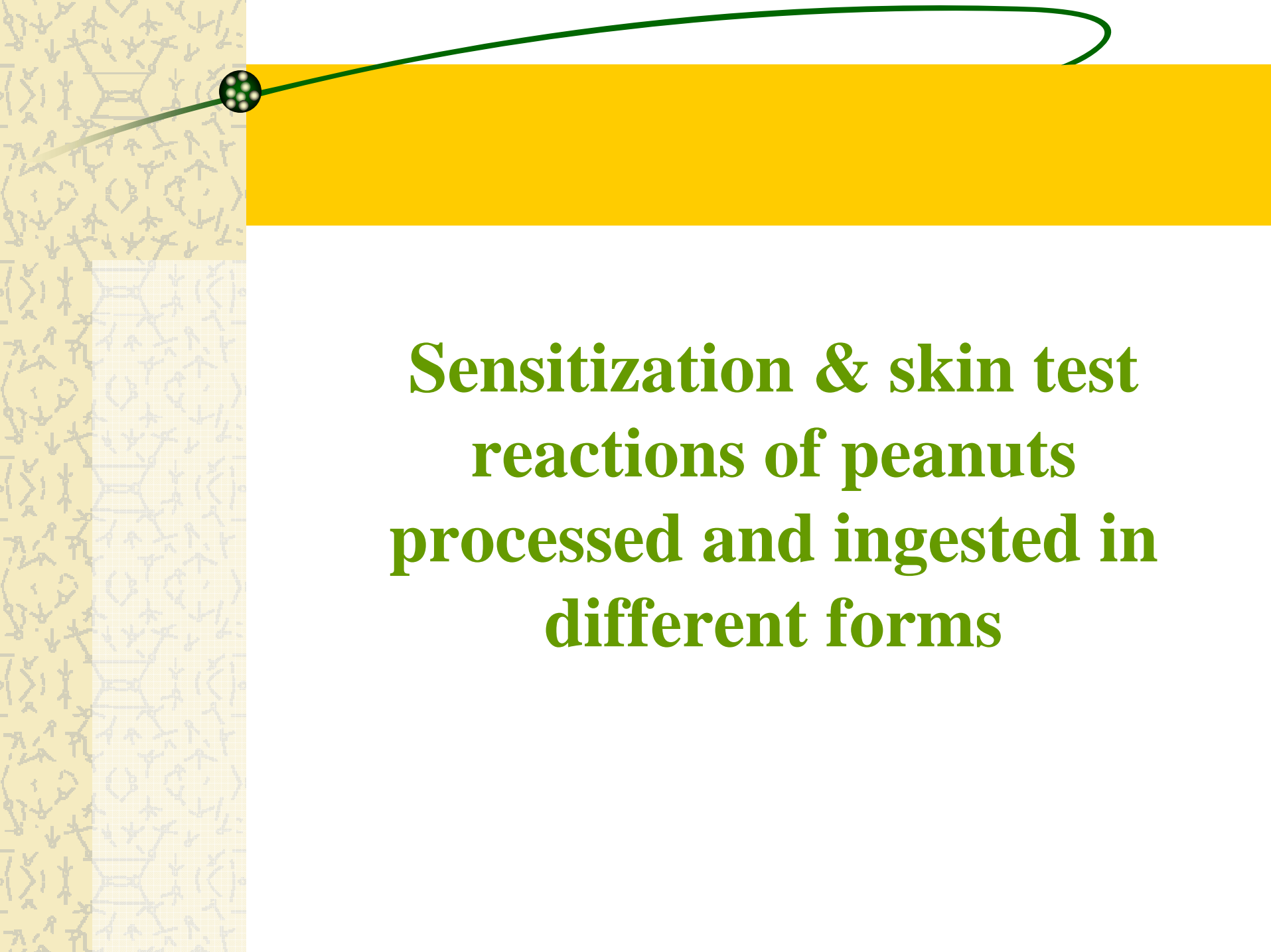
**Peanut Allergy Research Unit**  
**USDA-ARS-New Orleans, LA**  
Soheila Maleki



# Ongoing Research

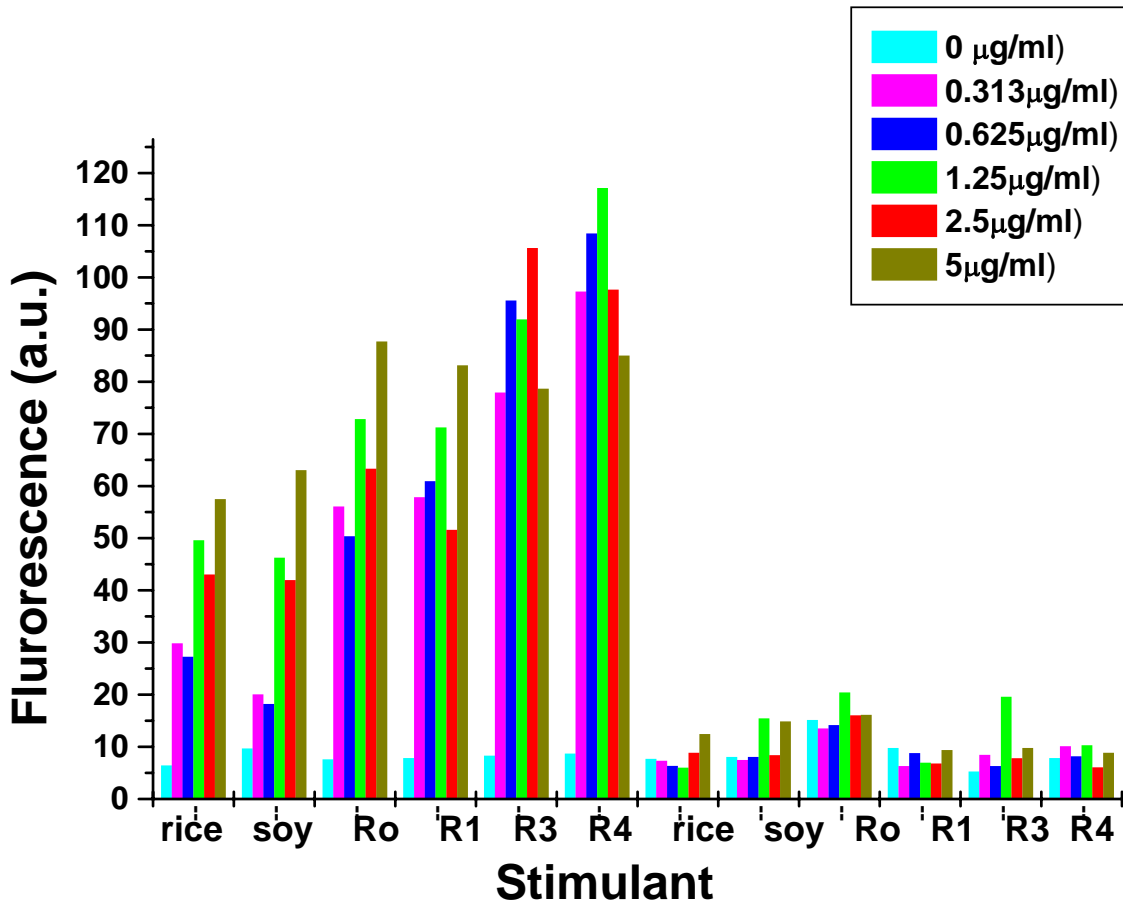
- ❖ Improve **diagnostic/detection** methods (threshold dose, detection kit, allergen identification, purification and characterization, standard extracts, cross-reactivity, etc)
- ❖ Determine the **threshold dose** and the effects of processing on **threshold dose, epidemiology** and **sensitization**.
- ❖ To develop **novel therapeutic** tools for the treatment of peanut allergies. (vaccine, anti-IgE, peptide, cytokine, APC & T-cell immunotherapy)
- ❖ Genetically engineer **hypoallergenic plants** (gene silencing, mutation, replacement, knock out)
- ❖ Find **peanut varieties** with **naturally** reduced levels of allergens or allergenic properties (screening with antibodies)



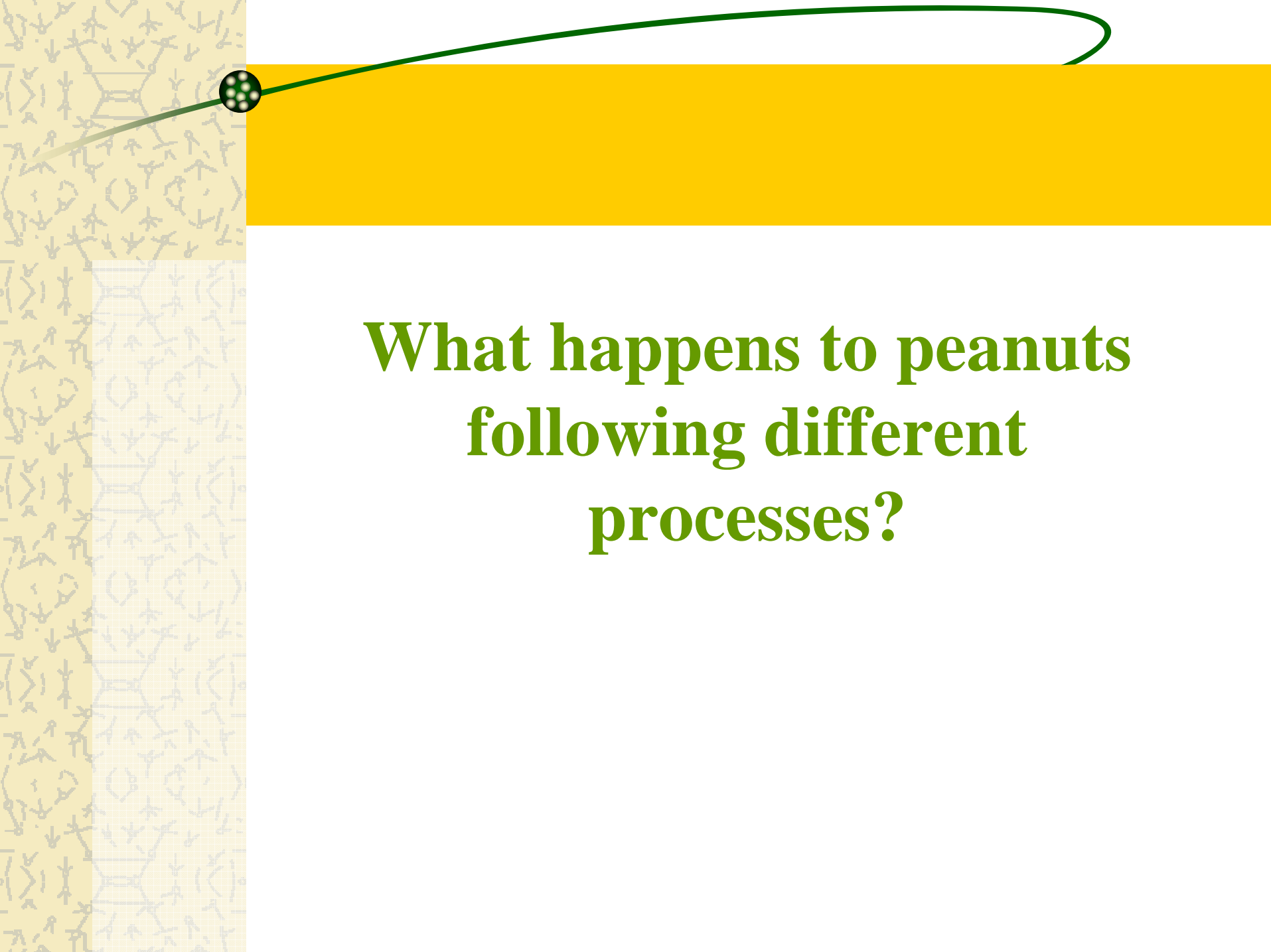


**Sensitization & skin test  
reactions of peanuts  
processed and ingested in  
different forms**

# Mouse model for comparing sensitization (USDA, LA & Japan)

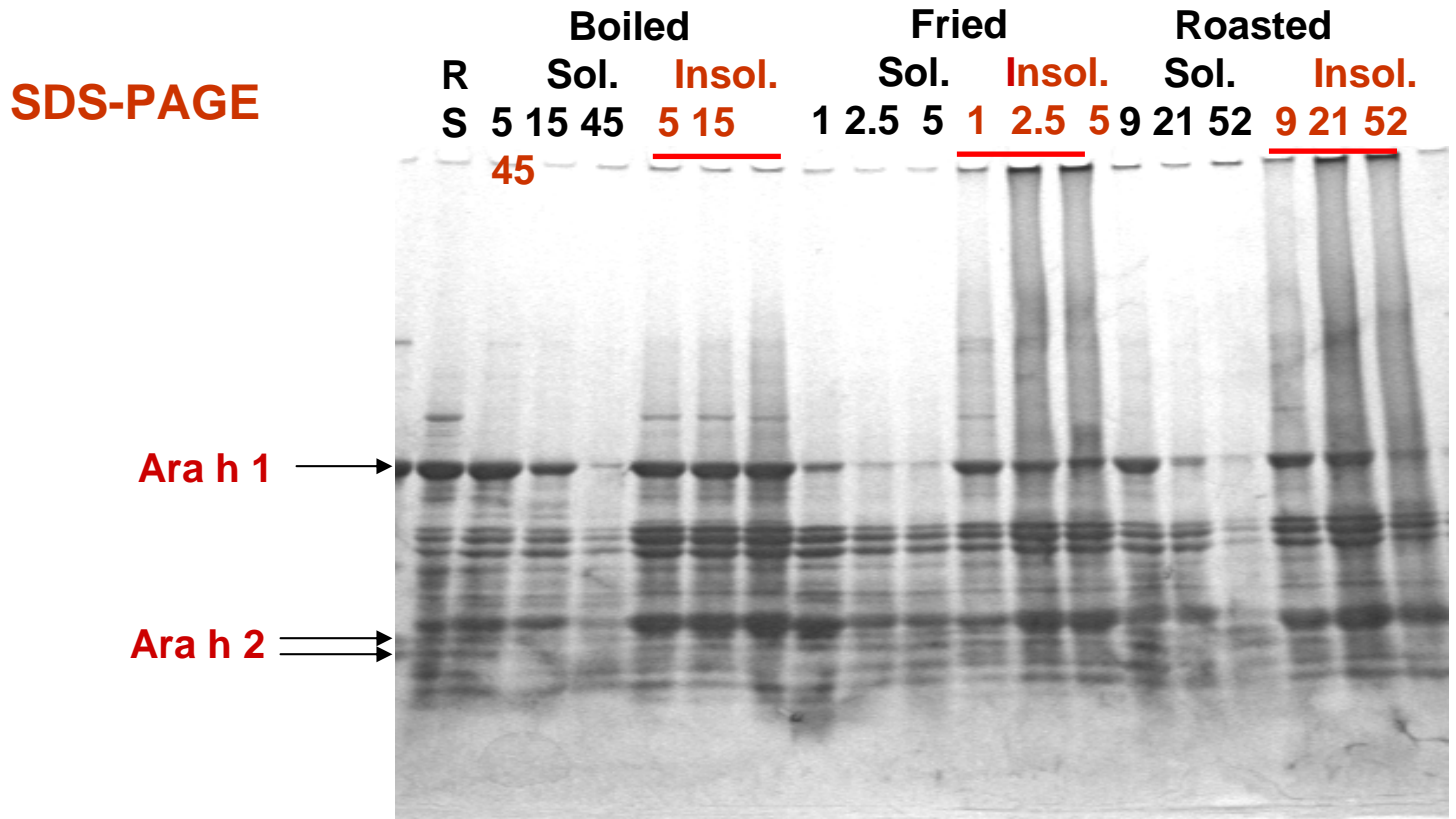


Maleki S.J., Yamaki, K., et al. (2002) The relationship of the structure of peanut proteins to their function as allergens. *Proceedings of the 31<sup>st</sup> United States-Japan Resources (UJNR) Panel*, HHH.



**What happens to peanuts  
following different  
processes?**

# Solubility of peanut proteins following different thermal processes



R = Raw Extract; S = Soluble Fraction; I = Insoluble Fraction

Protein solubility is decreased with increased exposure to thermal treatment

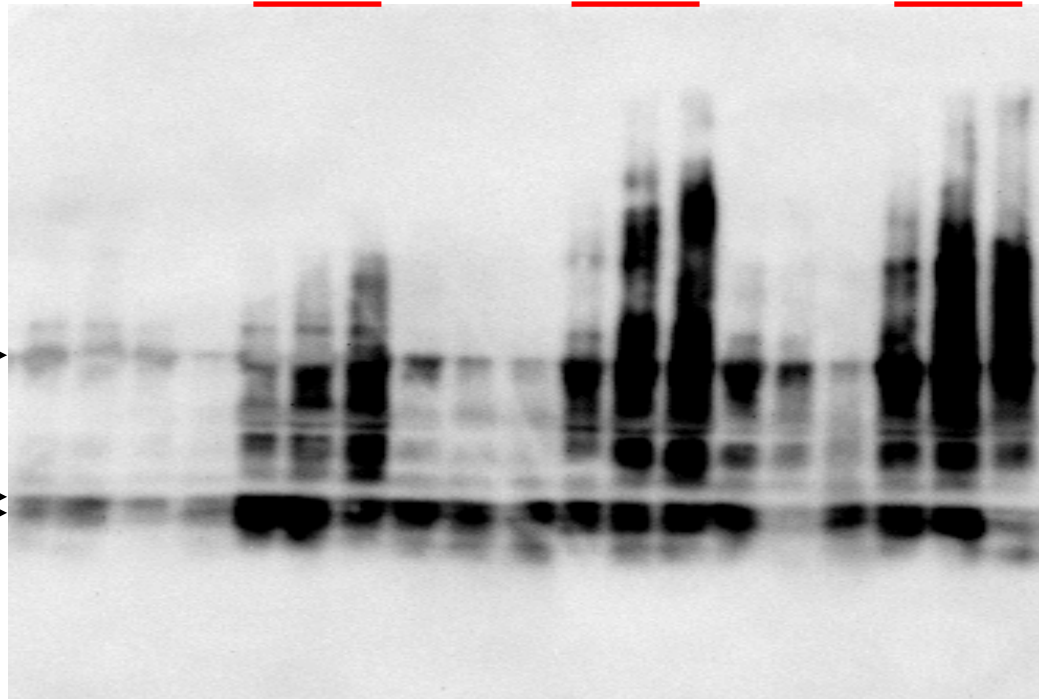
# Effect of thermal processing on IgE binding

## IgE Western

R	Boiled						Fried						Roasted					
	Sol.			Insol.			Sol.			Insol.			Sol.			Insol.		
S	5	15	45	5	15	45	1	2.5	5	1	2.5	5	9	21	52	9	21	52

Ara h 1 →

Ara h 2 ⇨

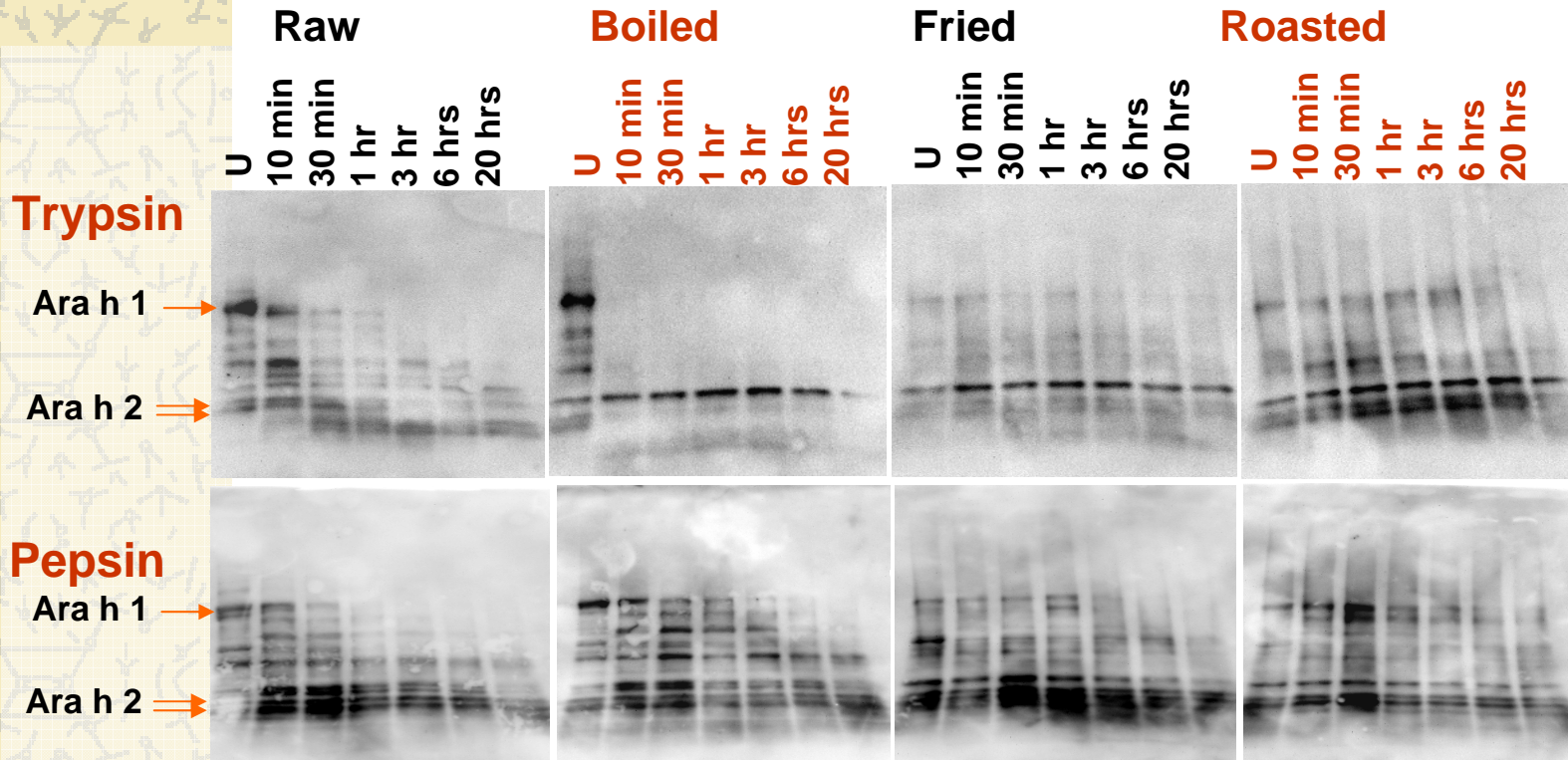


R = Raw Extract; S = Soluble Fraction; I = Insoluble Fraction

IgE binding is reduced in the soluble fraction as exposure time increases



# IgE binding to trypsin & pepsin digested, differently processed peanuts



IgE binding to peanut allergens is increased as exposure to heat is increased

# Some facts about the peanut allergens

- ✎ **Nine** allergens have been **identified** in raw peanut.
- ✎ Five of these allergens (Ara h 1,2,3,4 & 6) have been **purified** from raw and 3 of them Ara h 1, 2, 3 & 4) from roasted peanut.
- ✎ The **IgE binding sites** for Ara h 1, 2, 3 & 4 (the major allergens) have been identified.

# Some facts about the peanut allergens



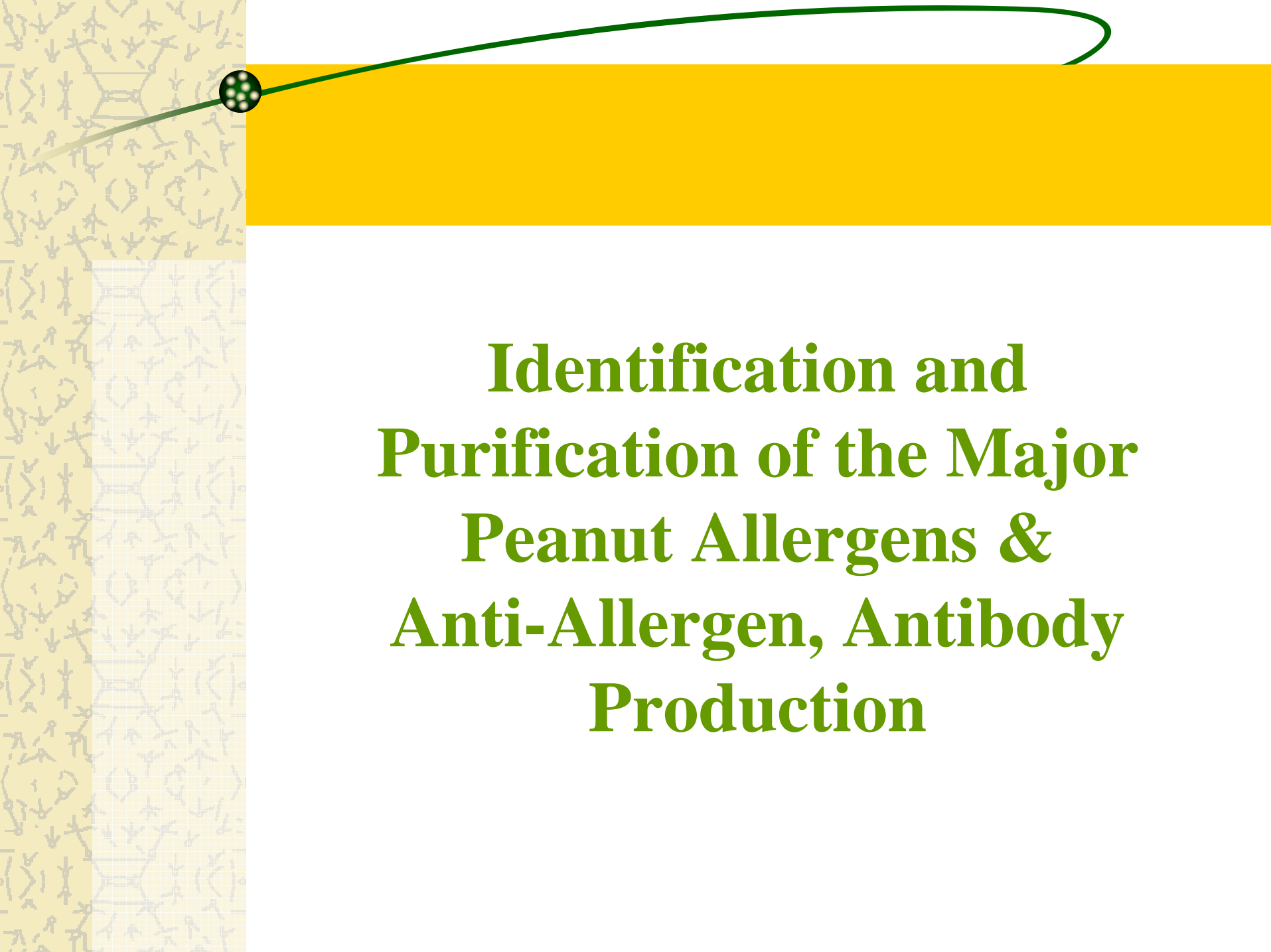
The **cDNA** for all of the 9 allergens have been cloned.



The cDNA's for Ara h 1, 2 & 3/4 have been altered to eliminate or reduce IgE binding significantly (**hypoallergen**).



The **genomic clones** for Ara h 1, 2, 3 & 4 have been identified.



**Identification and  
Purification of the Major  
Peanut Allergens &  
Anti-Allergen, Antibody  
Production**

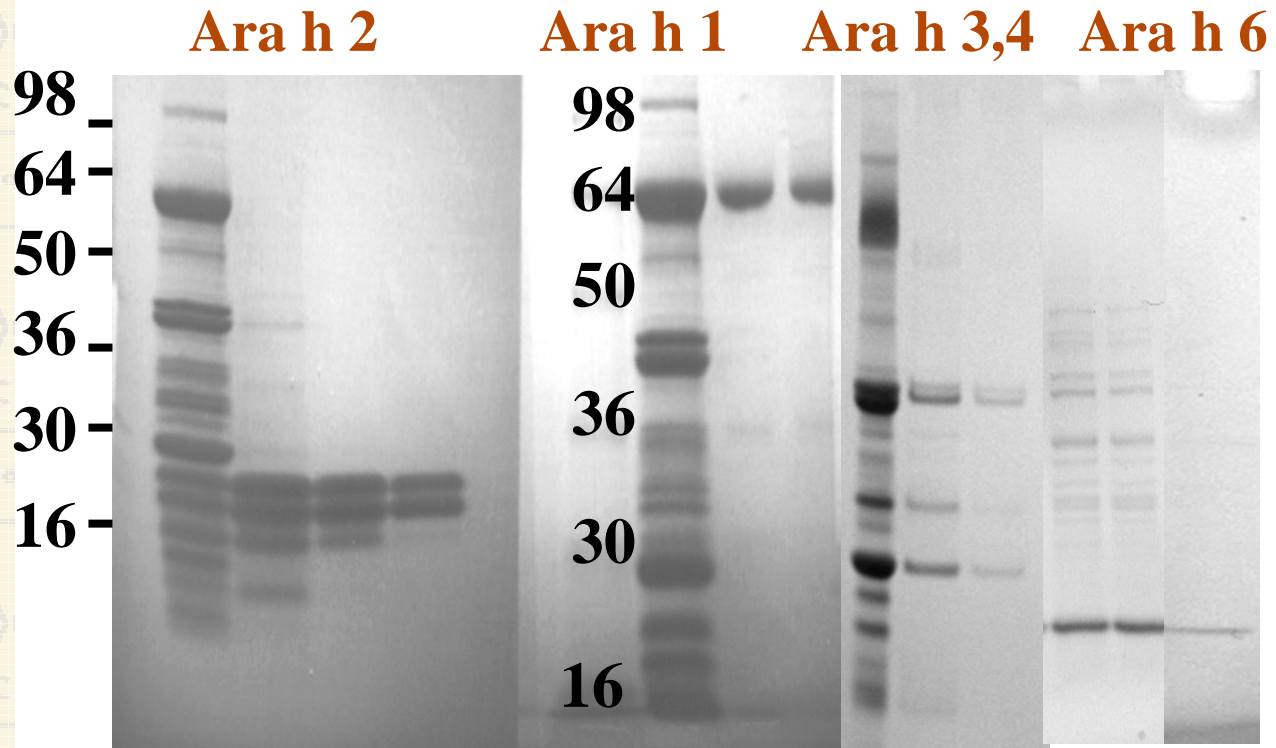




# The Allergens Identified in Peanut

<b>Name</b>	<b>protein</b>	<b>% in seed</b>	<b>MW</b>	<b>% individuals allergic</b>
<b>Ara h 1</b>	<b>vicillin</b>	<b>~12%</b>	<b>63 KDa</b>	<b>&gt;95%</b>
<b>Ara h 2</b>	<b>conglutin</b>	<b>~1%</b>	<b>18, 20 KDa</b>	<b>&gt;95%</b>
<b>Ara h 3/4</b>	<b>glycinin</b>	<b>~25%</b>	<b>60 KDa</b>	<b>~50%</b>
<b>Ara h 5</b>	<b>profilin</b>	<b>14 KDa</b>		<b>&lt;20%</b>
<b>Ara h 6, 7</b>	<b>conglutin homolog</b>	<b>~1%</b>	<b>15, 17 KDa</b>	<b>&gt;50%</b>
<b>Ara h 8</b>	<b>glycinin homolog</b>	<b>16 KDa</b>		<b>?</b>
<b>Ara h 9</b>	<b>oleosin</b>	<b>18 KDa</b>		<b>?</b>

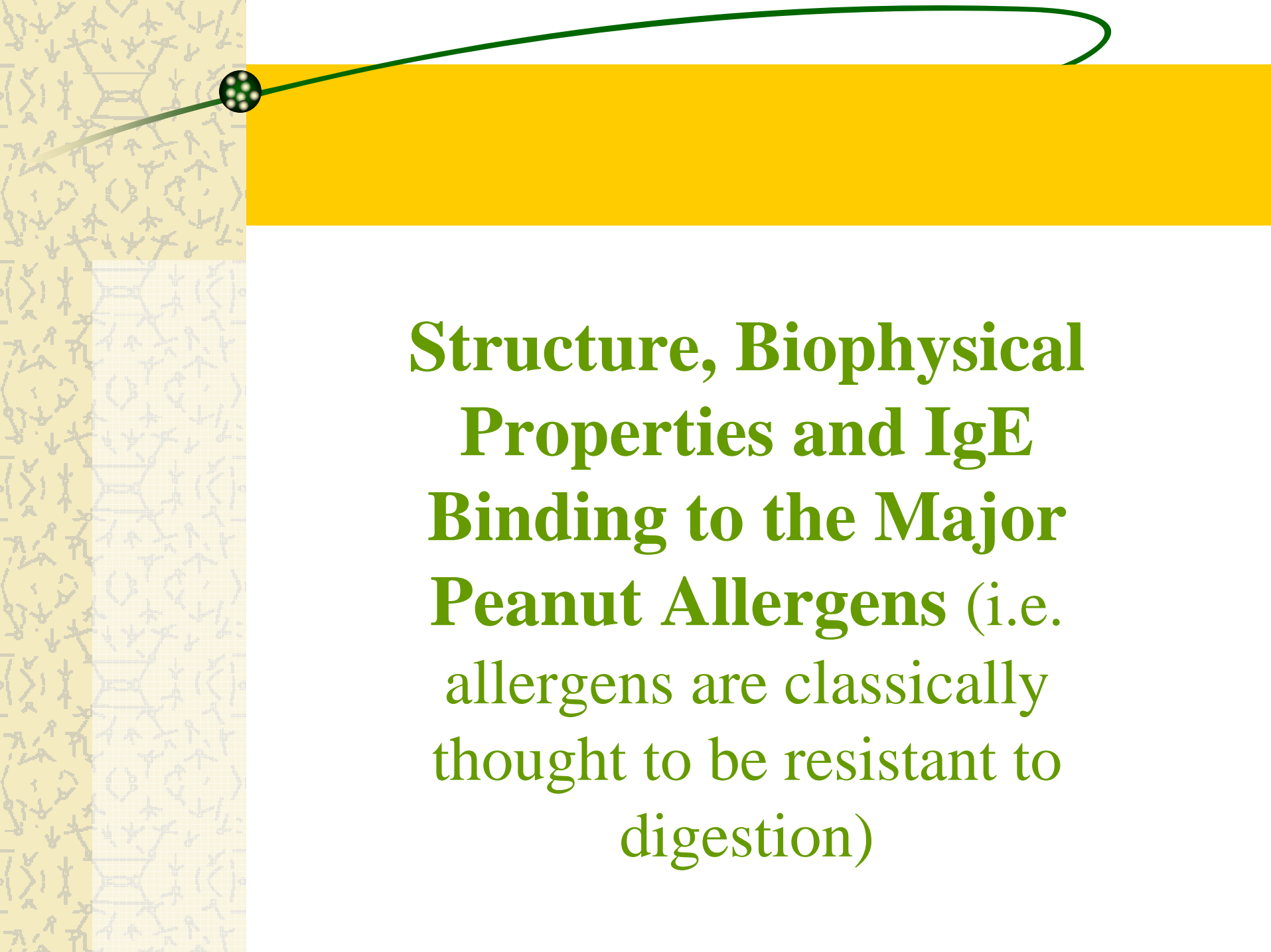
# Purification of the major allergens identified in peanut



## **Purpose of Identification and Purification of the Major Peanut Allergens**

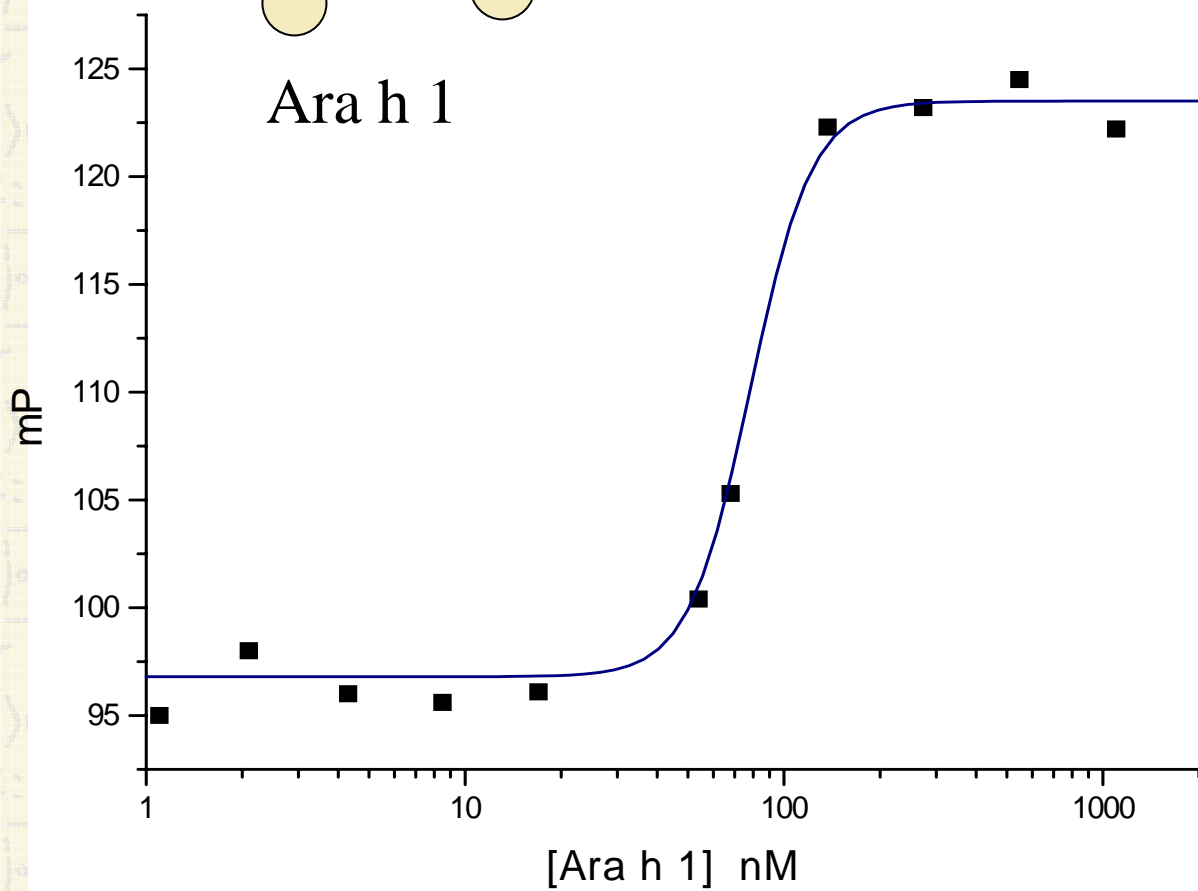
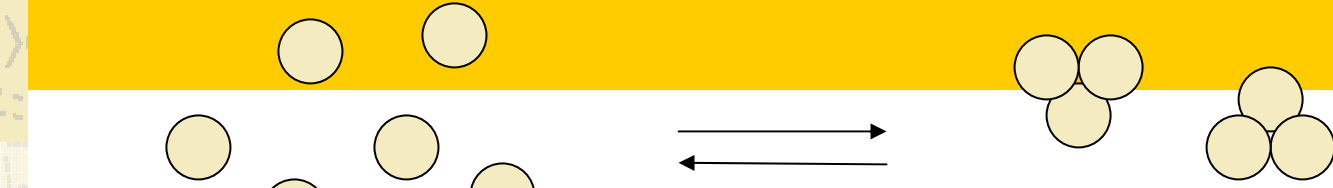
- **Allergen structure function analysis**
  - **Allergen cloning**
  - **Development of diagnostic tests**
  - **Tissue culture: T-cell, B-cell**
  - **Histamine release/Mast cell, Basophil**
  - **Animal model testing**
  - **Anti-Allergen Antibody Production**
  - **Cross-reactivity analysis**
- etc**





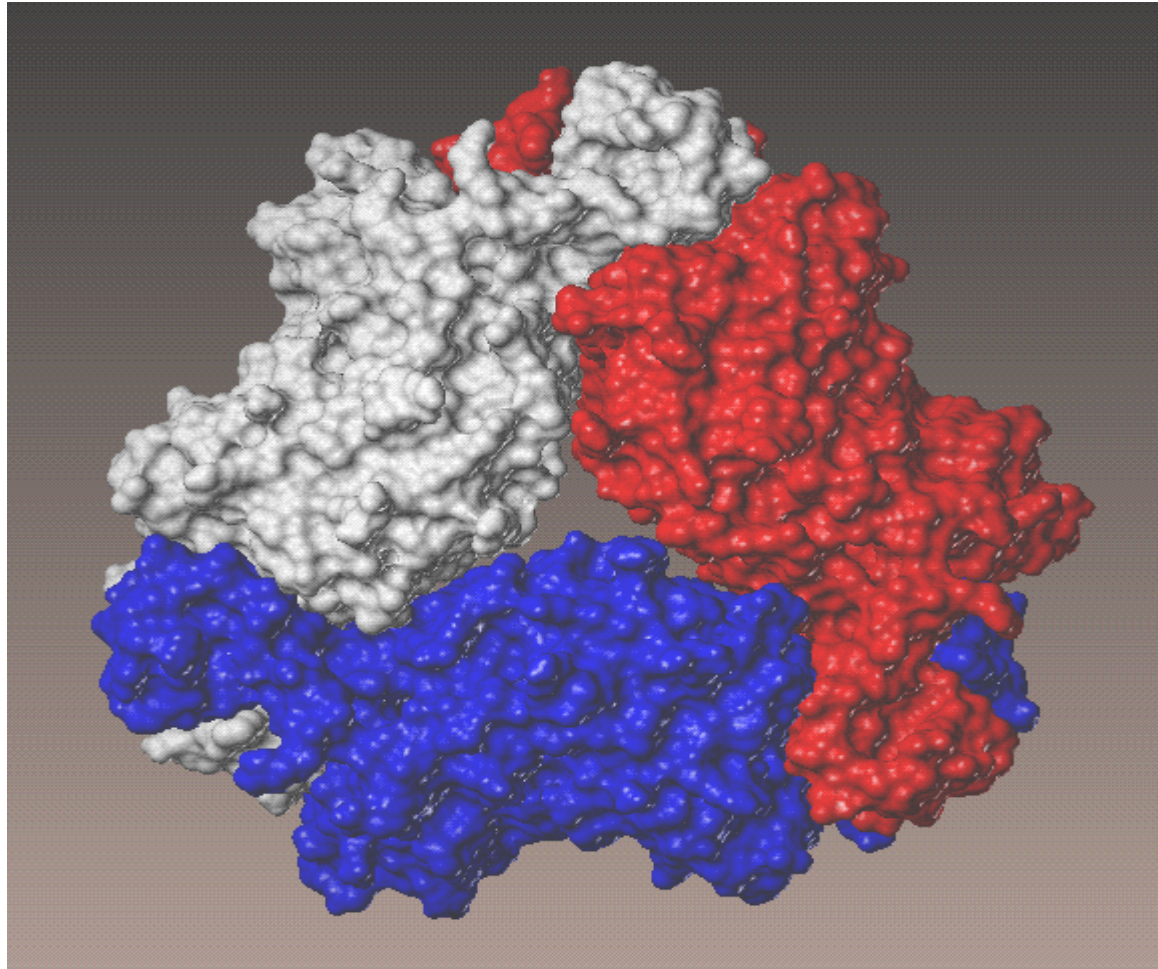
**Structure, Biophysical  
Properties and IgE  
Binding to the Major  
Peanut Allergens (i.e.  
allergens are classically  
thought to be resistant to  
digestion)**

# Fluorescence Polarization Analysis of Ara h 1

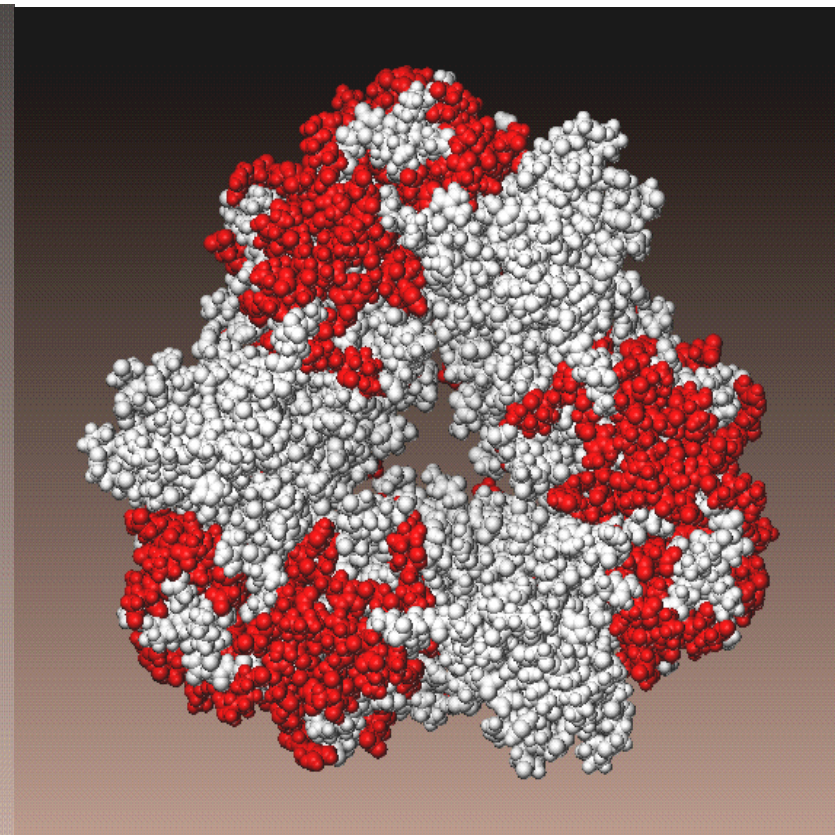
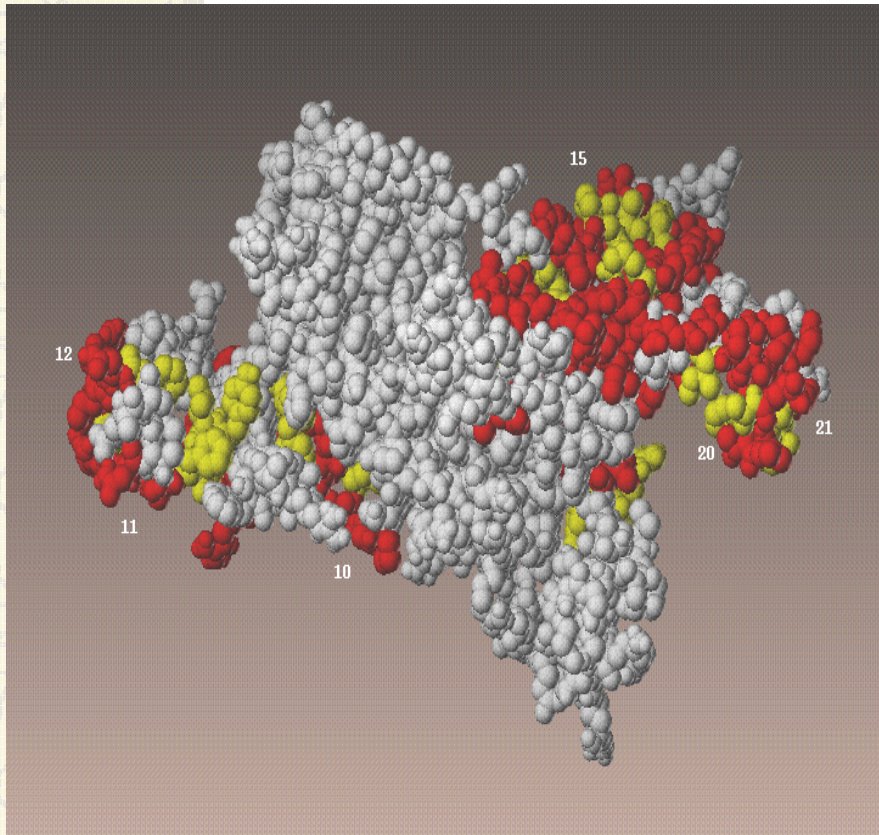


**JBC, 1998, 273 (2): 13753- 13759**

# Ara h 1 forms trimers



**Ara h 1 forms highly Stable trimers that protect IgE binding sites from digestive enzymes**



**Maleki et al., (June, 2000) *J. Immunology*, 164: 5844-49**



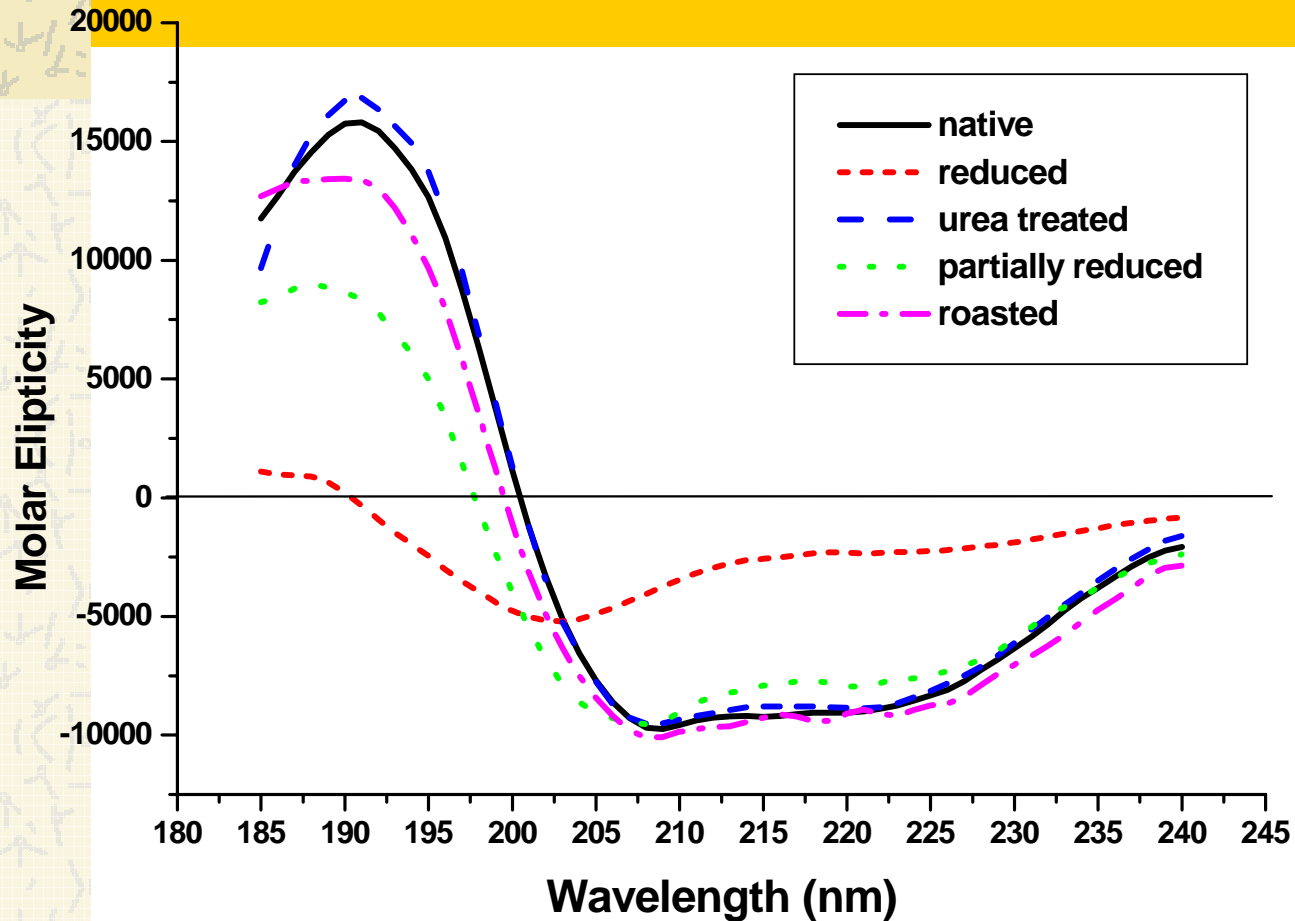
**Ara h 2 has sequence  
homology to trypsin  
inhibitors**

## Trypsin inhibitory activity of Ara h 2 from roasted vs raw peanuts

Sample	Trypsin inhibitor Activity (unit/ug)
Ara h 2 from Raw Peanuts	21.38
Denatured Ara h 2	68.2
Ara h 2 from Roasted Peanuts	74.66



# CD spectrum of Native Ara h 2:

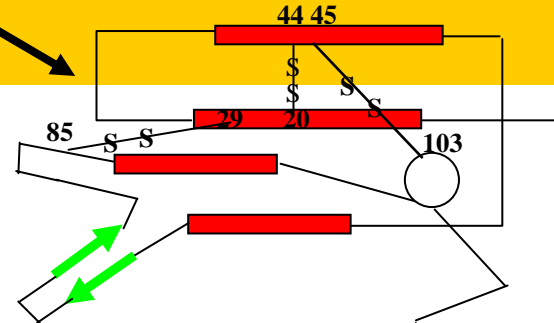


**Raw: ~60%  $\alpha$ -helix, ~3% Beta sheet, 37% Random Coil**

**Roasted : ~58  $\alpha$ -helix, ~4% Beta sheet, 38% Random Coil**

# Ara h 2, a digestive enzyme inhibitor

Trypsin binding loop  
residues 29-36



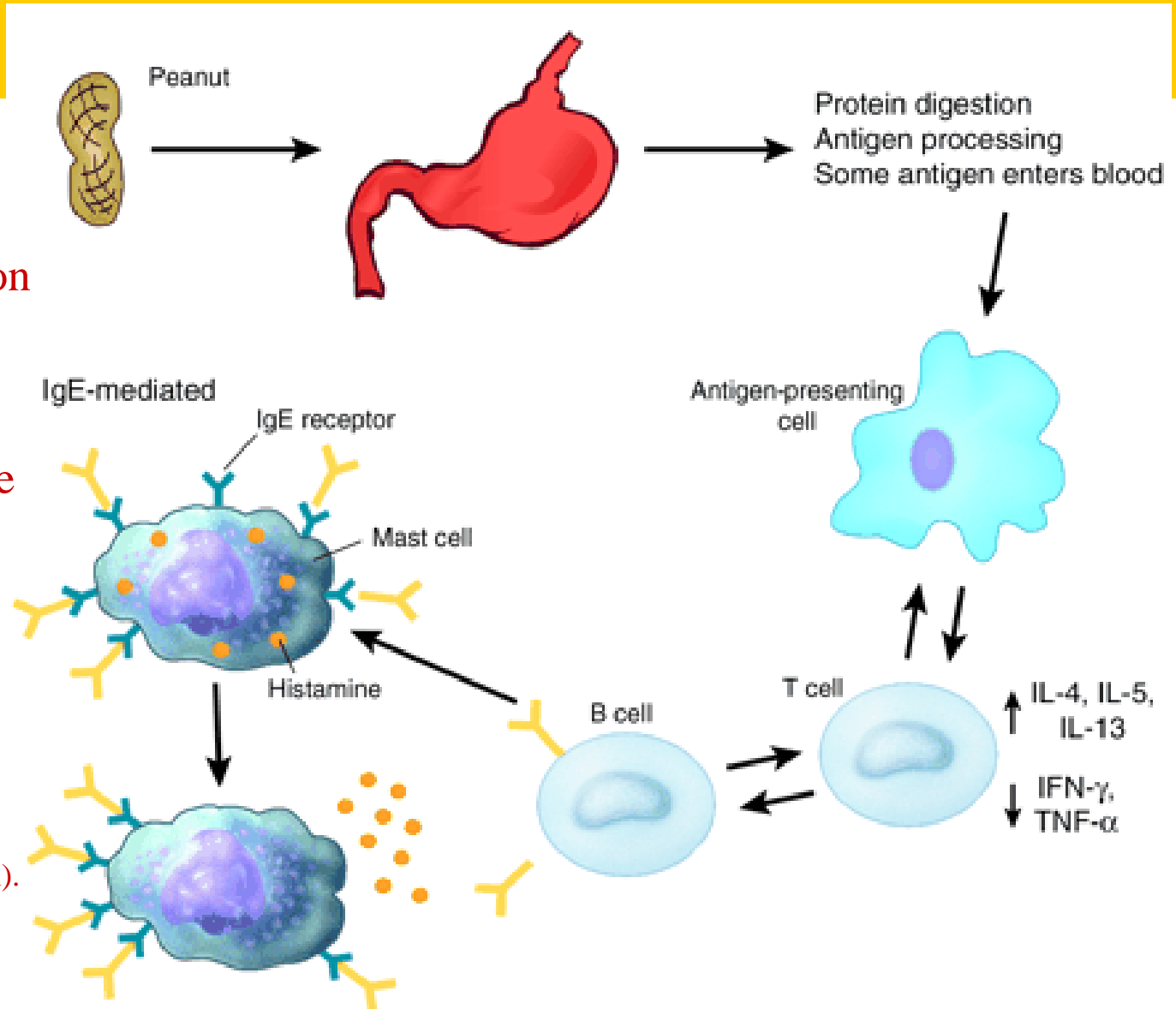


Threshold dose  
(Multicenter project)

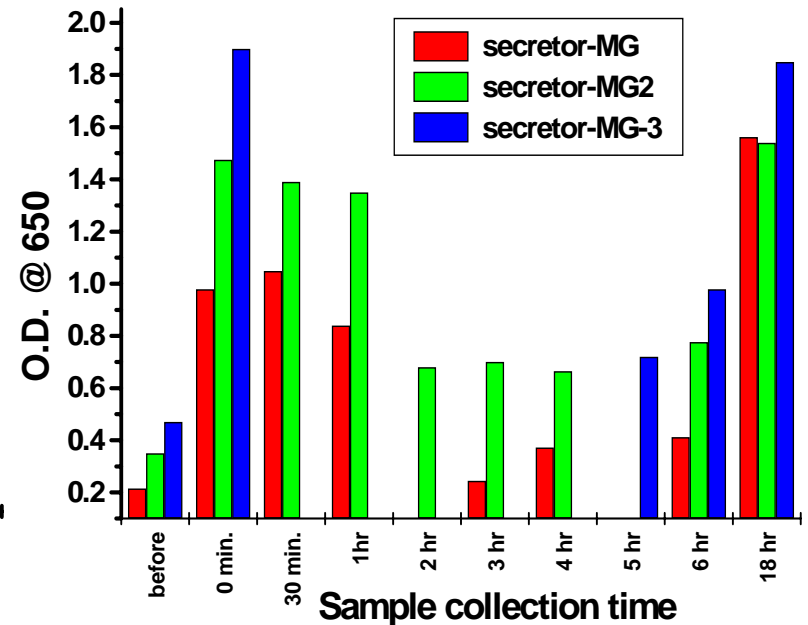
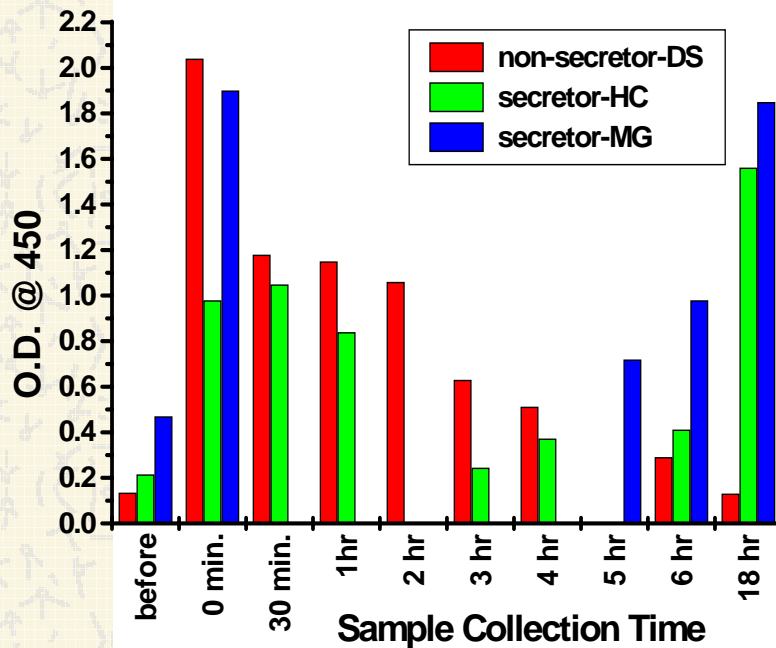
Kinetics of absorption  
(USDA, LA& MD)

Fragments of allergens that survive digestion /activated  
Charcoal  
(USDA, MD/St.Michaels)

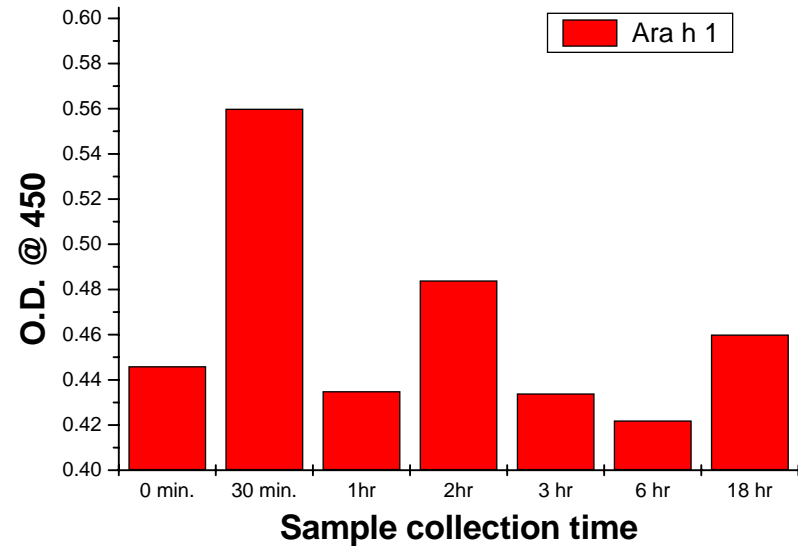
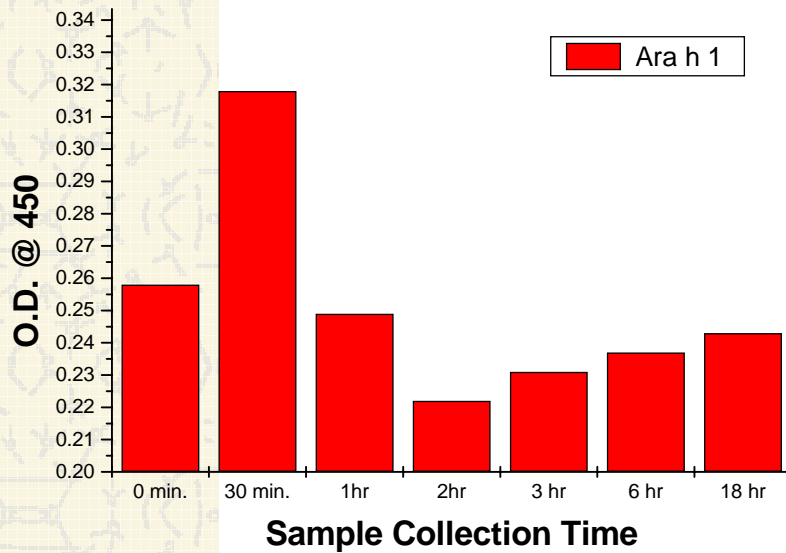
Sensitization ability of the surviving fragments (USDA, LA, Canada, UAMS, Japan).



# Secretion of Peanut Protein in Saliva following ingestion



# Detecting Ara h 1 in breast milk of a non-allergic volunteer (same person, 2 ELISAs)



# Why a food should be studied in the form that it is ingested

## ❖ The Structure/Function of Peanut Proteins

- **digestion** in the gut
- **absorption** into the blood stream
- **IgE binding**
- **histamine release**
- **T cell proliferation**
- **threshold dose/sensitization**

❖ Age and frequency of **consumption** by infants may influence the **Epidemiology** of peanut allergy.

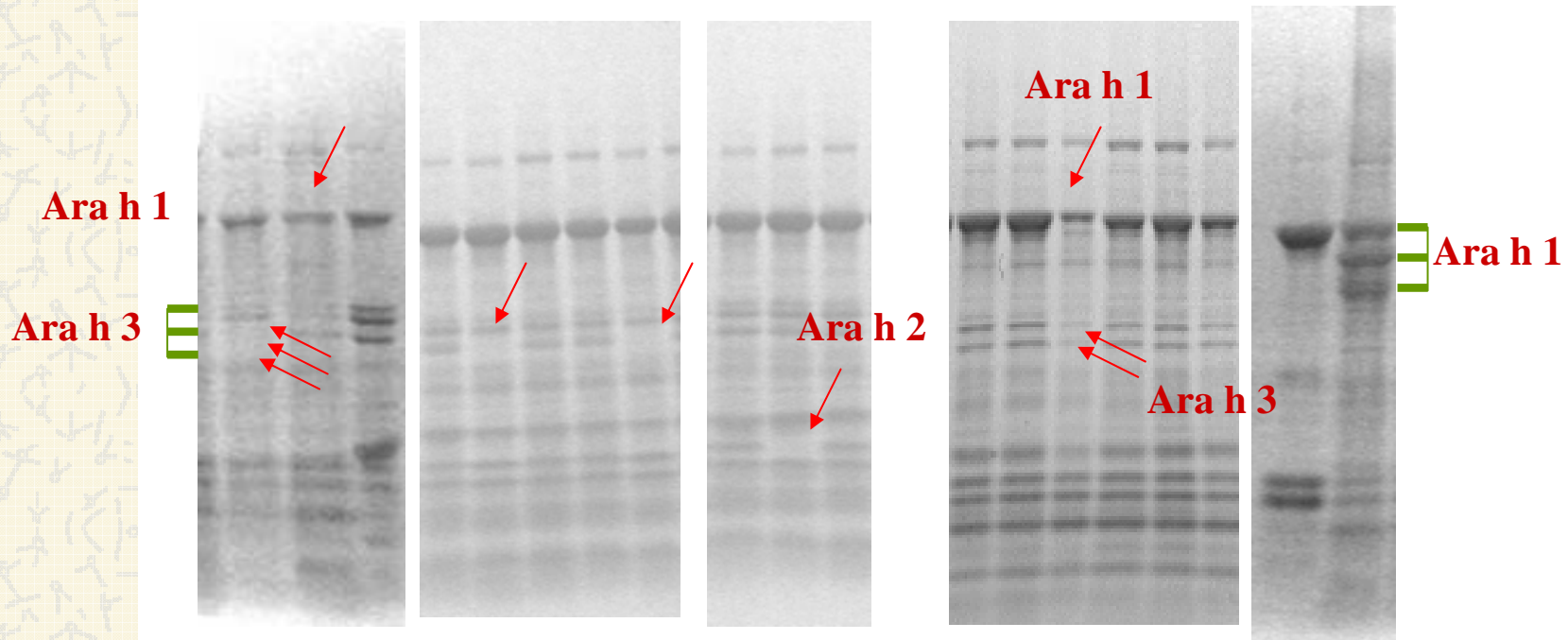


# **Screening Peanut Cultivars for Reduced levels of Allergens**

**(USDA: LA, NCSU)**

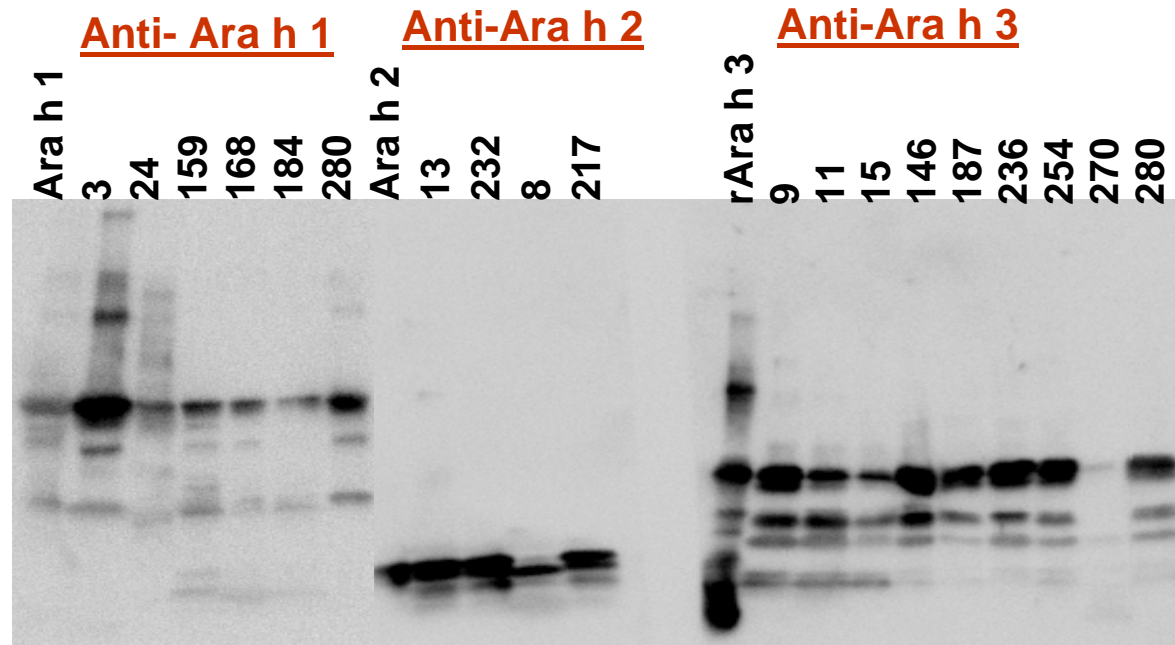
**Funded by the Georgia Peanut Commission, The  
Peanut Foundation & USDA**

# Peanut Cultivars missing Ara h 1, Ara h 2 and Ara h 3 have been found: (USDA, NCSU)



These varieties are currently being crossbred at NCSU to produce reduced/hypoallergenic peanuts

# Anti-Ara h 1, Ara h 2, and Ara h 3 Western Blot on peanut varieties of Interest





Missing an Ara h 3 isoform



Missing an Ara h 2 isoform

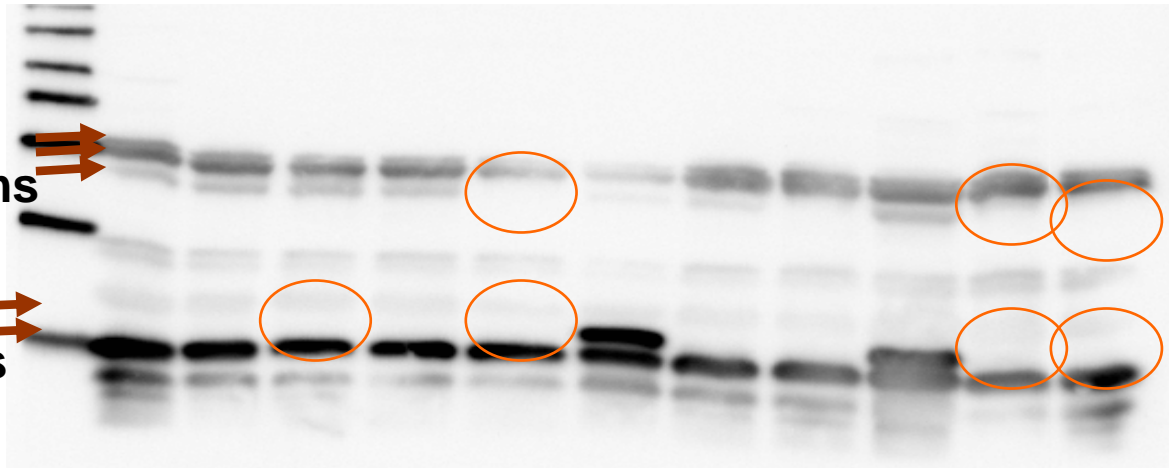




# Western blot analysis with both anti-Ara h 2 and anti-Ara h 3 antibodies

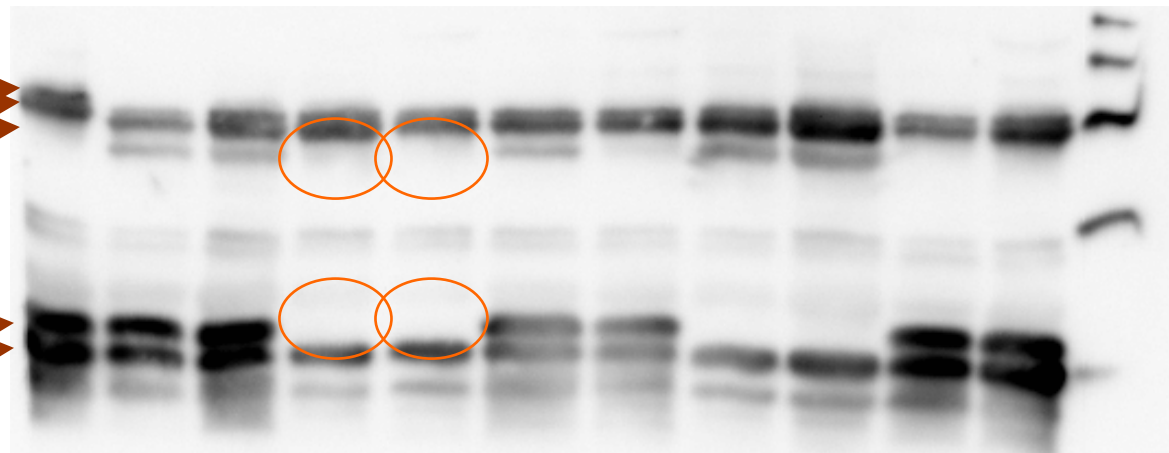
Ara h 3  
isoforms

Ara h 2  
isoforms



Ara h 3  
isoforms

Ara h 2  
isoforms



# Conclusions

- ✿ Through traditional breeding it is possible to knockout some of the allergenic proteins in plants, which may ultimately:
  - reduce the severity of the allergic response
  - reduce sensitization capability
  - be useful in immunotherapeutic desensitization
  - be useful in understanding valuable genetic information such as the genetic inheritance patterns of the allergens. (i.e. Co-inheritance of the missing isoforms followed the classical Mendelian inheritance pattern of 1:15)
- ✿ The peanut industry and market is less likely to suffer from boycotts or price fluctuations seen while attempting to market genetically modified organisms (GMO)

## Other USDA projects not discussed:

- ✱ Immunotherapy:
  - ✱ Identification of **T cell epitopes**
  - ✱ T cell signal transduction/**cytokine** secretion
  - ✱ **Computer modeling** of common IgE binding sites
  - ✱ **APC** driven T cell inactivation
  - ✱ **IgE epitope** mapping of Ara h 5-8
- ✱ Natural History/sensitization:
  - ✱ Does **peanut protein in breast milk** sensitize or tolerize infants
- ✱ Epidemiology
  - ✱ Characterization and comparison of the allergenicity of **legume based foods** from within and outside of the USA.

## **Acknowledgements:**

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### **Funding:**

**USDA-ARS**

**National Peanut Board**

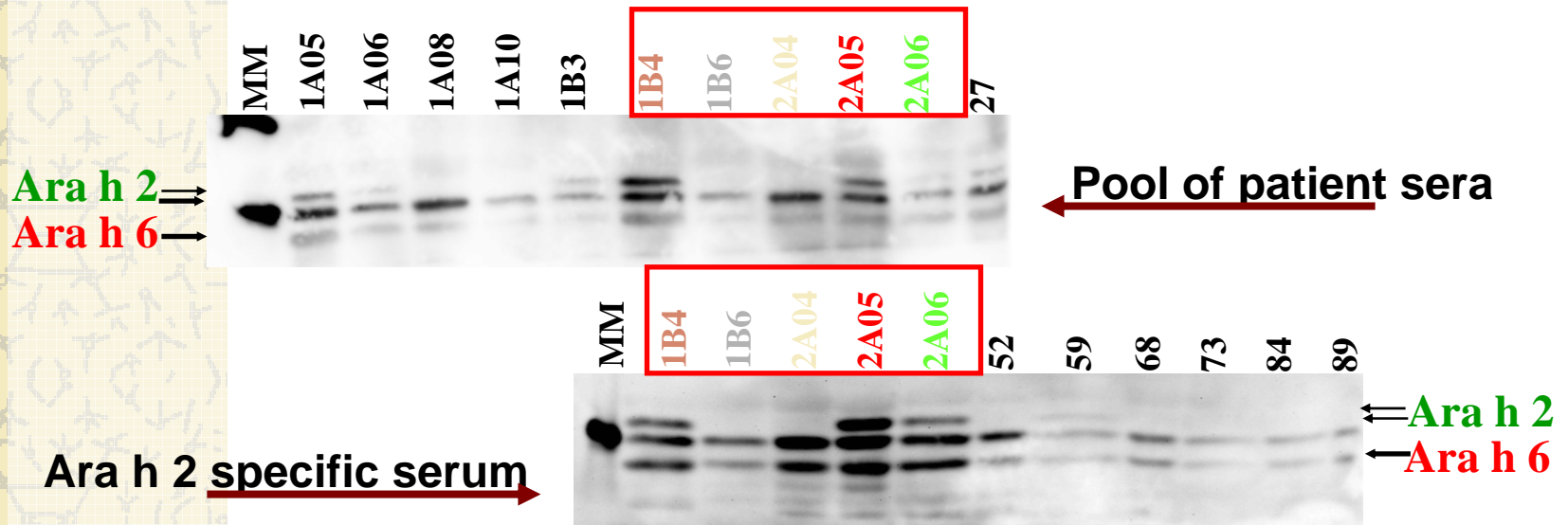
**Georgia Peanut**

**Commission &**

**The Peanut Foundation**

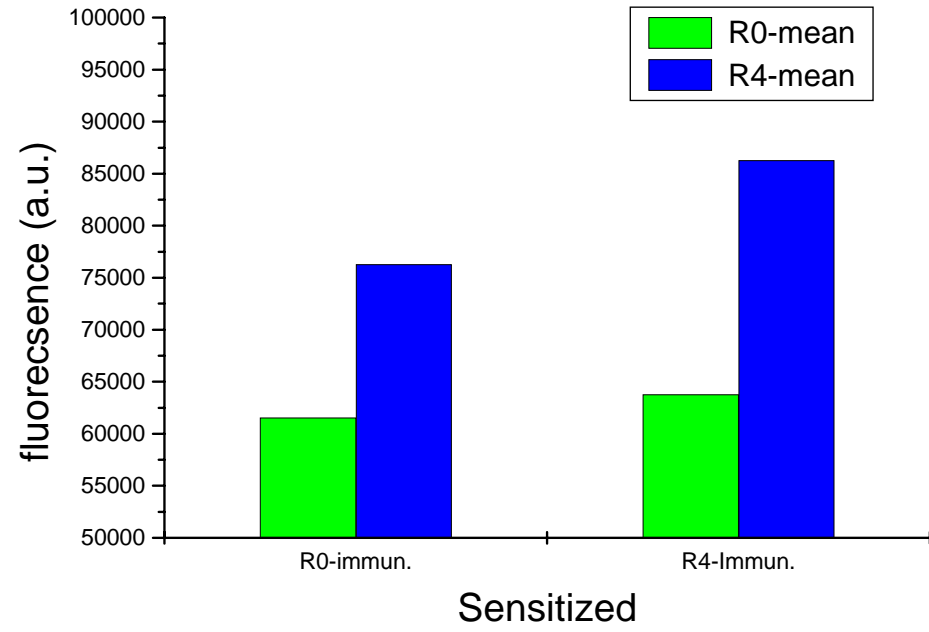
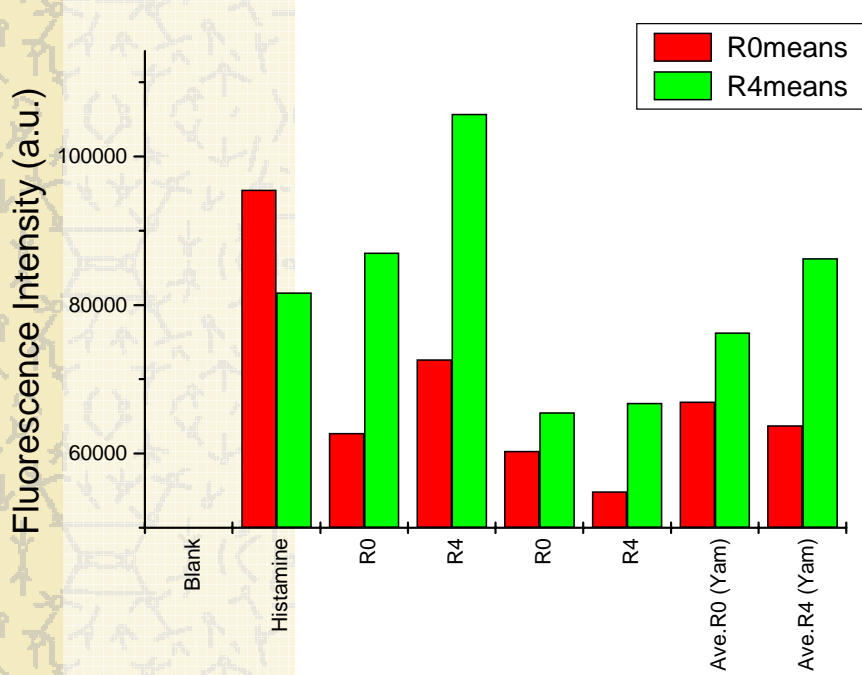


# Western blot analysis using serum IgE from peanut allergic individuals

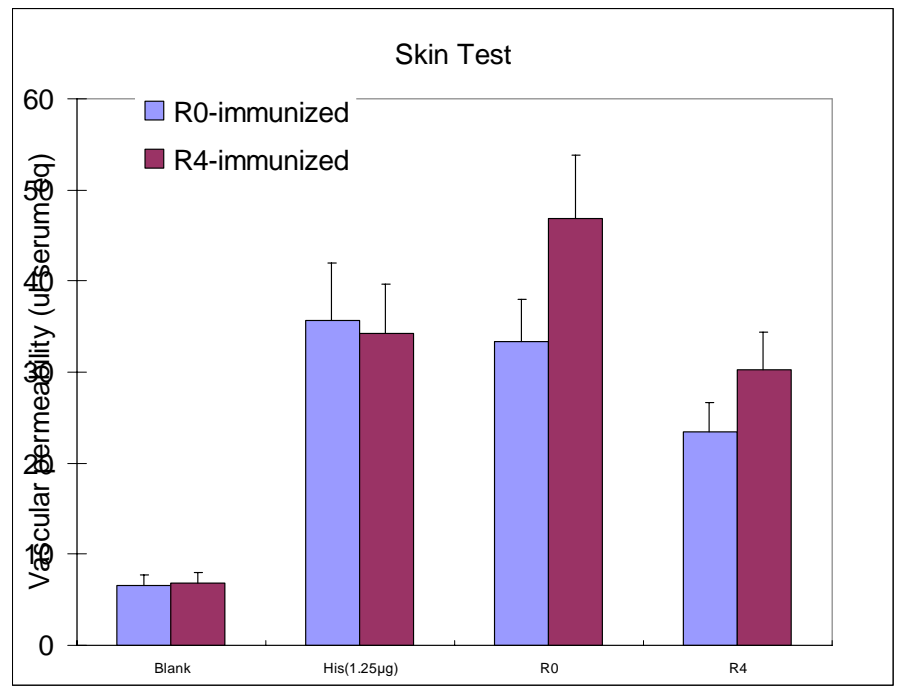


Differential IgE binding to Ara h 2 and Ara h 6 is seen in the mutant peanuts for the different individuals. This indicates amino acid sequence differences exist among the same allergens in the varieties.

# Cross sensitization of mice with raw and roasted peanuts

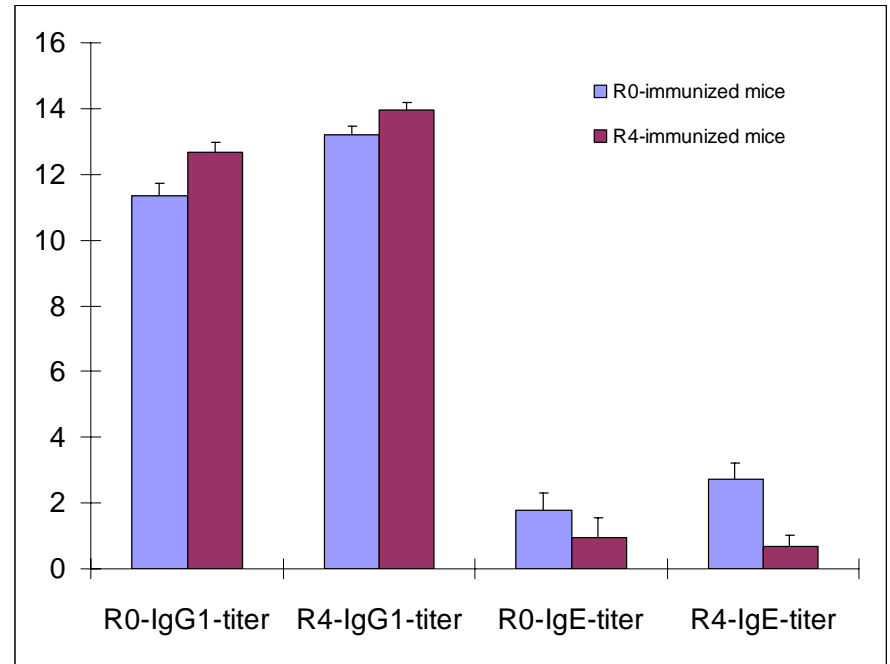
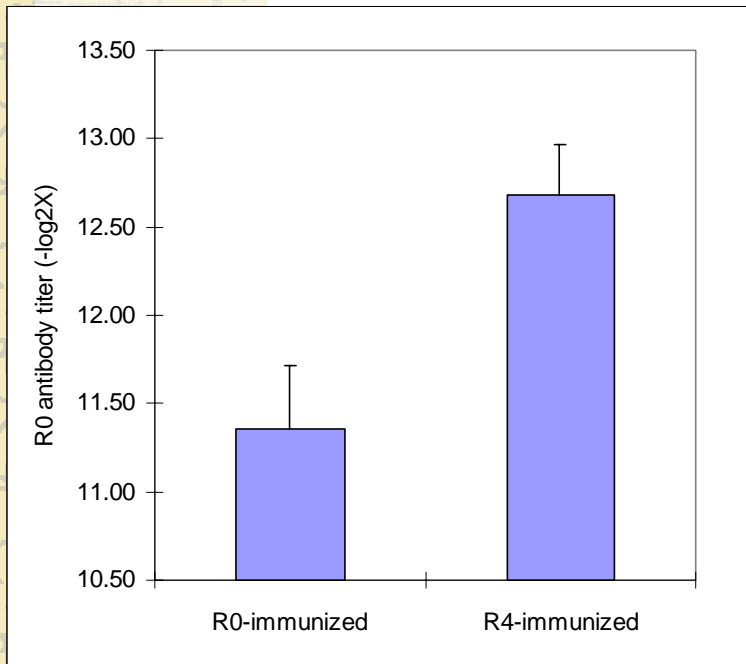


Yamaki, K., Maleki S.J., Champagne, E.T., Shinohara, K. (2003) 32<sup>nd</sup> United States-Japan National Resources (UJNR) Panel.





# Antibody titers in mice sensitized with raw and roasted peanuts



Yamaki, K., Maleki S.J., Champagne, E.T., Shinohara, K. (2003) *32<sup>nd</sup> United States-Japan Resources (UJNR) Panel.*