ERA-HDHL non cofunded Joint Action: **FOOD_HYPERSENS "Adverse and beneficial effects of food ingredients and food processing on hypersensitivities to food"** *funded projects*

The FOOD_HYPERSENS call, the fifth non-cofunded action launched in 2021 to support transnational and collaborative research projects addressing how food ingredients and food processing methods can induce or prevent the occurrence of food intolerances and allergies among the consumers.

In total, 12 funding agencies from 10 countries participated in this call. Four projects were funded with a total budget of 4,39 M€. The funded consortia are composed of eighteen research groups from France, Germany, Israel, Italy, Norway, Spain and United Kingdom. Five collaborators, teams participating with her own budget are also part of the funded consortia.

ECOBIOTIC

Physiological and Ecological impact of pre- and probiotic interventions in relation to food allergy in early-life.

WHAT

Nutrients constitute a major environmental exposure to man, which can both protect from as well as lead to malnutrition, obesity, allergy etc. The EcoBiotic project aims to reduce food hypersensitivity in early life.

WHO

The consortium includes 5 partners from 4 countries (2 partners from France, Germany, Israel and Spain).

HOW

To evaluate the effects of pre- and probiotics administered to pregnant women and their child in early-life. The effect of pre- and probiotic will be evaluated by measuring clinical outcome, humoral and cellular host immunity response as well as microbiota ecology in feces and breastmilk. The studies should support the transition to healthy food alternatives, which could reduce risk of developing food allergy in early-life.

FUNDING

EcoBiotic receives approximately 1,2 M€.
Project coordinator: **Martin Larsen** (INSERM, France)

GenMalCarb

Genetic carbohydrate maldigestion as a model to study food hypersensitivty mechanism and guide personalised treatment using a non-invasive multiparametric test.

WHAT

To improve method to diagnose and care Carbohydrate malabsorption in patients suffering from the Irritable Bowel Syndrome (IBS).

WHO

The consortium includes 4 partners from 3 countries (2 partners from Germany, Spain, and the United Kingdom) and one collaborator from Switzerland.

HOW

To characterize the hypomorphic mutations of the Sucrase Isomaltase (SI), an enzyme responsible for IBS (enzymatic activity, digestive problems) and elucidate what part of the digestive process is affected by a dysfunctional SI .

FUNDING

GenMalCarb receives approximately 1 M€.

Project coordinator: **Maura Corsetti** (University of Nottingham, United Kingdom)

ImmunoSafe CeD

Towards comprehensive analytical methods for partially hydrolysed gluten to assess product safety for celiac disease (CeD) patients.

WHAT

Development of new diagnostic test and development of food products for patients suffering from celiac disease.

WHO

The consortium includes 5 partners from 3 countries (2 partners from Germany, Italy, and 2 partners from Norway) and 2 collaborators from the United Kingdom and Germany.

HOW

To better understand the contribution of gluten sources and hydrolysis level in CeD pathogenesis, develop easy-to- perform and reliable analytical tool that quantitate and predict immunogenicity (toxicity) of wheat, rye and barley products for CeD patients and define grains-based foods that CeD patients can tolerate.

FUNDING

ImmunoSafe CeD receives approximately 1 M€.

Project coordinator: **Katarina Scherf** (Karlsruhe Institute of Technology, Germany)

TRANS FOODS

Preventing peanut allergy through improved understanding of the transcutaneous sensitisation route, novel food processing and skin care adaptations.

WHAT

To develop new guidance to reduce the risk of peanut allergy and new strategies to process peanuts in Industry.

WHO

The consortium includes 4 partners from 3 countries (France, 2 partners from Germany, and the United Kingdom) and two collaborators from the United Kingdom.

HOW

To understand the mechanisms through which peanut allergy is promoted by transcutaneaous routes and designing and testing novel prevention approaches, such as modification in the peanut manufacturing processes and the adaptation by skin care practices.

FUNDING

TRANS FOODS receives approximately 1,1M€.

Project coordinator: **Carsten Flohr** (King's College London, United Kingdom)

JPI a healthy diet for a healthy life

More information:
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The ERA-HDHL has received funding from the European Union's Horizon 2020 Research and Innovation Programme under grant agreement n. 696295