Allergen Data Collection - Update:

Codfish (Gadus morhua)

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Allergen Data Collection - Update: **Codfish**(Gadus morhua)

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Abstract

IgE-mediated adverse reactions to fish are a problem frequently encountered in fish processing communities. The codfish inhabits the North, Baltic and White Sea, and the Northern Atlantic and Pacific. It is used as a fresh, salted, dried or more recently as a processed food ingredient of e.g. surimi. Although food processing such as cooking and canning could alter the allergenic potency of codfish allergens, one should be aware of the retained significant allergenicity of these products. Fish and its products always should be declared according to a list of the Codex Alimentarius Commission on mandatory labelling of prepackaged foods.

Fish allergy is common in food allergic children (> 1 year of age) and young adults. Moreover, fish is considered an important food allergen in adults. Although the exact prevalence is unknown, the frequency of allergy to codfish is estimated to be below 0.5% in the general population and about 5-10% in food allergic individuals from different studies. Reactions, usually immediate type, may occur after ingestion, skin contact, or even after inhaling fish vapour. Skin symptoms, such as urticaria or angio-edema, are observed the most, followed by respiratory and gastrointestinal complaints. In severe cases cardiovasculatory symptoms, including anaphylactic shock, may occur. Codfish amounts as small as a few milligrams can elucidate allergic reactions. SPT and RAST are reliable tools in the diagnosis of codfish allergy.

More than 15 different allergens have been identified in codfish. The major allergen Gad c 1 (Allergen M) belongs to the Ca2+-binding parvalbumins and was the first food allergen characterized by its IgEbinding epitope structure. Parvalbumins have been identified as cross-reacting IgE-binding allergens in several fish species such as carp, catfish, dogfish, eel, perch, salmon, snapper, and tuna. Despite the high degree of in-vitro cross-reactivity some species may be tolerated by certain allergic individuals. However, all fish species should be avoided until safe ingestion has been proven by challenge tests.

An overview of prevalence data, symptoms, diagnostic and therapeutic features of codfish allergy as well as molecular biological and allergenic properties of codfish allergens is given in tabular form. (Internet Symposium on Food Allergens 2000, 2(Suppl.6):1-18)



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<u>1 Prevalence of Codfish Allergy</u>

Prevalence data are based on different diagnostic procedures. While the prevalence of sensitization (sensitivity) can be estimated by SPT, RAST, and immunoblot, a clinical relevant sensitization (allergy) is evaluated by convincing history (anamnesis) or food challenge tests (ideally by DBPCFC).

1.1 General Population

Prevalence within the author's selected populations is listed. Those assigned randomly selected ("unselected") with numbers over 500 may be regarded as representative of the "general population". Inclusion criteria may involve circumstances not related to atopic predisposition according to current knowledge.

Country / Subjects	Allergy / Sensitivity	References
<i>Italy, Florence</i> children of general population	codfish 0.4-0.5% (calculated by extrapolation)	de Martino et al. 1993
Norway, Oslo general population	codfish 0.1%	<u>Aas 1966</u>
Sweden (<i>Göteborg</i> , <i>Uppsala</i> , <i>Västerbotten</i>) 1397 unselected adults, age 20-44 years (study period 1991-92)	fish 0.3% (RAST)	<u>Björnsson et al. 1996</u>
UK 16420 randomly selected adults (age >15 years)	fish 0.5% (interview survey, questionnaire)	Emmett et al. 1999

1.2 Subjects with Atopic or Other Diseases

Country / Subjects	Allergy / Sensitivity	References
France 81 cases of food- related anaphylaxis (from 1991-92)	fish 10.4%	Moneret-Vautrin & Kanny 1995
France 80 cases of food- related anaphylaxis (from 1993-97)	fish 5%	European Commission 1998
France, Nancy and Toulouse 544 food allergic children	codfish 6.4% (labial food challenge)	Rance et al. 1999b
<i>France, Pierre Benite</i> a) 580 patients with adverse reactions to food b) 60 cases of anaphylaxis (study period 1984- 92)	a) fish 24% (RAST) b) fish 13%	<u>Andre et al. 1994</u>
<i>France, Toulouse</i> 142 food allergic children	codfish 5.6 % (labial food challenge)	Rance & Dutau 1997
France, Toulouse 378 food allergic children	codfish 7.1% (food challenge)	Rance et al. 1999a
Germany,Bonn 150 children allergic to egg white, milk, codfish, wheat, peanut and/or soybean	codfish 5.3% (RAST)	Liappis & Starke 1999
<i>Italy, Bari</i> 134 patients with atopic dermatitis	codfish 5.2 % (case history), 10% (RAST)	Bonifazi et al. 1978
Italy, Florence food allergic children	codfish 18 % (SPT, RAST) of which 66 % had clinical symptoms	Novembre et al. 1988 Vierucci et al. 1989
<i>Italy, Florence</i> 558 children with atopic diseases	codfish 4.5% (SPT, RAST)	de Martino et al. 1993

<i>Italy, Florence</i> 54 episodes of food-dependent anaphylaxis in 44 children (age 1 month to 16 years) (from 1994-1996)	fish 30%	Novembre et al. 1998
<i>Italy, Milan</i> 202 with chronic urticaria and suspected food allergy	fish 0.5% (DBPCFC)	Pigatto & Valsecchi 2000
Netherlands 131 cases of food- induced anaphylaxis (from 1993-1997)	fish 3.8% (survey, reported to the TNO Nutrition and Food Research Institute)	European Commission 1998
Norway, Oslo a) food allergic patients b) fish allergic children	a) codfish 4.2% b) codfish 88%	<u>Aas 1966</u>
Spain, Madrid 355 food allergic children	fish (cod, tuna) 30% (SPT, RAST)	Crespo et al. 1995
<i>Spain, Pamplona</i> 74 patients with atopic dermatitis	fish 22% (SPT, RAST, Histamine Release)	<u>Resano et al. 1998</u>
<i>Sweden</i> 55 cases of food- induced anaphylaxis (from 1994-1996)	fish 1.8% (Hospital Reports)	European Commission 1998
Switzerland, Zurich a) 402 food allergic adults (study period 1978-87) b) 383 food allergic patients (study period 1990-94)	 a) fish 7.2 % b) fish 9.7% (anamnesis, clinical relevance, diagnostic tests) 	a) <u>Wüthrich 1993</u> b) <u>Etesamifar & Wüthrich 1998</u>
<i>UK, London</i> 100 patients with food intolerance	fish/shellfish 22% (repeated challenge)	Lessof et al. 1980
<i>UK, Manchester</i> 90 patients experienced anaphylactic reactions to foods (from 1994-1996)	fish 2.2% (suspected cause of patients' worst reaction)	Pumphrey & Stanworth 1996
<i>USA, Baltimore, MD</i> 20 fish- sensitive patients with atopic dermatitis	fish 55% (DBPCFC)	Sampson & Ho 1997
USA, Denver, CO food allergic children (DBPCFC) a) 74 age of <3 years b) 111 age of 3-19 years	a) fish 4.1% b) fish 4.5% (DBPCFC)	Bock & Atkins 1990
USA, Little Rock, AR 165 patients with atopic dermatitis	codfish 6.7% (SPT) of which 3/9 were DBPCFC-positive	<u>Burks et al. 1998</u>
USA, Long Beach, CA 137 patients with latex allergy	fish 1.7 % (convincing history of possible IgE mediated symptoms occurring within 60 minutes of ingestion)	Kim & Hussain 1999
USA, Portland, ME 39 fish sensitive adults	codfish 31 % (case history), 46 % (SPT), 67 % (RAST) to all tested 17 fish species 26 % (SPT)	Helbling et al. 1996

Country / Subjects	Allergy / Sensitivity		References
	eel	in 85%	
	bass, dentex, sole, and tuna	in 55%, each	
<i>Italy, Florence</i> 20 children with codfish allergy	perch and tench	in 40%, each	
	anchovy, red mullet, and trout	in 35%	
	mullet	in 30%	de Martino et al. 1990
	carp	in 25%	
	gilthead, mackerel, salmon, and sardine	in 20%, each	
	dogfish	in 10%	
	(SPT)		

<u>1.3 Prevalence of Associated Allergies</u>

2 Outgrowing / Persistence of Codfish Allergy

Country / Subjects	Allergy / Sensitivity	References
<i>Finland, Oulu</i> children with atopic dermatitis	Allergy to fish according to age groups: 0-1 year in 5.3% 1-3 years in 12% 3-15 years in 9.5% (n=57, 43 and 42) (SPT)	Hannuksela 1987
<i>France, Nancy and Toulouse</i> 35 children with codfish allergy	Allergy to codfish according to age groups: 0-1 year in 0% 1-3 years in 29% 3-6 years in 31% 6-15 years in 40% (SPT and/or RAST, food challenge)	Rance et al. 1999b

3 Symptoms of Codfish Allergy

Symptoms & Case Reports	References
systemic reactions	
anaphylaxis (6, 7, 9, 10, 14, 12)	(1) DeBesche 1937
	(2) <u>Aas 1978</u>
symptoms on skin and mucous membranes	(3) <u>Bonifazi et al. 1978</u>
angio-edema (2, 3, 8, 11, 15), conjunctivitis (16), eczema (2), itchy eyes (14),	(4) Beck & Knudsen-Nissen 1983
genralized pruritus (16), urticaria (2, 3, 8, 11, 13, 15, 16), contact urticaria (4,	(5) <u>Ferre et al. 1985</u>
5), generalized urticaria (5, 14)	(6) <u>Yunginger et al. 1991</u>
	(7) Hansen & Bindslev-Jensen 1992
gastrointestinal symptoms	(8) <u>de Martino et al. 1993</u>
emesis (16), itching in throat (14), nausea (16), oral allergy (16),	(9) <u>Andre et al. 1994</u>
oropharyngeal itching and swelling (7), vomiting (3)	(10) Moneret-Vautrin & Kanny 1995
	(11) <u>Casimir et al. 1997</u>
respiratory symptoms	(12) James et al. 1997
allergic rhinitis (15), asthma (1, 2, 8, 13), cough (14), cyanosis (11), dyspnoea	(13) <u>Bugajska-Schretter et al. 1998</u>
(14, 16), wheeze (11, 14)	(14) <u>Lin et al. 1998</u>
	(15) <u>Patriarca et al. 1998</u>
other symptoms	(16) <u>Helbling et al. 1999</u>
headache (16)	

<u>4 Diagnostic Features of Codfish Allergy</u>

Parameters / Subjects	Outcome	References
Onset of Symptoms, Male:Female Ratio, IgE- level a) 68 codfish allergic children b) 533 children allergic to other inhalant and/or food allergens	<u>Onset of asthma</u> significantly lower in codfish allergic children (P <0.001): a) 32 months, b) 41 months <u>Significant higher male:femal ratio</u> in codfish allergic children: a) 3.53, b) 1.78 and 0.68 in children allergic to inhalants and foods <u>Significant higher specific serum IgE</u> in codfish allergic children (P <0.001, RAST): a) 14.27 +/- 3.87 kU/L b) 8.12 +/- 4.06 kU/L	<u>de Martino et al. 1993</u>
SPT and IgE codfish allergic adults	Significant correlation between SPT and RAST (P<0.0005)	Helbling et al. 1996

SPT, IgE and Clinical Relevance 20 codfish allergic patients	SPT and RAST were found to be reliable for the diagnosis of allergy to codfish		<u>Aas 1978</u>	
<i>SPT, IgE, Histamine</i> <i>Release and DBPCFC</i> 10 codfish allergic adults	For identification of DBPCFC-positive subjects, skin prick test and RAST proved to be the most sensitive tests (7/7) (specificity of all tests 90-97 %)		<u>Hansen & Bindslev-Jensen</u> <u>1992</u>	
 a) RAST and DBPCFC b) Histamine Release (HR) and DBPCFC 8 codfish allergic adult 	a) RAST with commercial extracts and fresh food: sensitivity 100% specificity 87-100% b) HR with commercial extracts and fresh food: sensitivity 83% specificity 100%		Hansen et al. 1996	
 a) <i>RAST and DBPCFC</i> b) <i>SPT and DBPCFC</i> food-allergic children with atopic dermatitis 	 a) predictive values of fish specific IgE > 0.35 kU/L positive predictive value 49% (95% for IgE > 20 kU/L) negative predictive value 97% b) predictive values of SPT (> 3 mm) positive predictive value 77% negative predictive value 80% 		<u>Sampson & Ho 1997</u>	
RAST, SPT and DBPCFC a) 7 codfish sensitized adults (SPT, history) b) 9 fish allergic adults (tested fish species: catfish, codfish, and snapper)	a) RAST positivity in 71%b) Correlation to DBPCFC:positive predictive valuenegative predictive value	RAST 73% 33%	SPT 74% 100%	Helbling et al. 1999

<u>5 Therapy of Codfish Allergy</u>

Treatment*	Outcome	References
<i>Elimination Diet</i> 7 children (8-48 months of age) sensitized to fish (RAST, SPT), all children <u>tolerated</u> <u>fish</u> at the beginning of elimination diet	Instituting fish-free diet based on positive skin test to fish and associated atopic dermatitis in 5 (plus asthma in one). Effects of elimination diet after 1-96 months (mean 36 months): Improvement of atopic dermatitis in 2 patients. Accidental exposure to fish inducing severe symptoms during elimination diet after 24-111 months (mean 70 months): after ingestion in 3 patients (7 occasions), after inhalation in 4 patients (7 occasions), and after skin contact in 4 patients (7 occasions). SPT and RAST remained unchanged or increased after elimination diet.	Larramendi et al. 1992
Immunotherapy 1 fish/codfish allergic child	Uncooked codfish odors and accidentally eaten pieces of codfish were tolerated after therapy (immunotherapy administered by daily subcutaneous injections following the schedule for insect venom allergy using codfish extracts)	Casimir et al. 1997
Oral Desentization a) 2 codfish allergic patients b) 7 fish allergic patients	A diluted food extract followed by increased pure boiled codfish was administered following a standardized protocol, after therapy codfish was tolerated (maintenance dose: 200 g boiled fish / week) a) treatment successfully completed, length of therapy 3 and 5 months b) treatment successfully completed in 5 cases in 4-10 months	a) <u>Patriarca et al. 1998</u> b) <u>Nucera et al. 2000</u>

* Studies may be experimental, unproved, or controversial. Please notice the disclaimer !

<u>6 Composition of Codfish</u>

6.1 Distribution of Nutrients

For other celery products see: USDA Nutrient Database

Nutrients: Content per 100 g		
Energy 316 kJ (74 kcal)	Vitamins	Phe 840 mg
Water 80.8 g	Vitamin A 10 µg	Thr 970 mg
Protein 17.7 g	Vitamin D 1 µg	Trp 240 mg
Lipids 0.4 g	Vitamin E 260 µg	Tyr 710 mg
Minerals 1.1 g	Vitamin B1 55 µg	Val 1090 mg
	Vitamin B2 50 µg	
Minerals	Nicotinamide 2300 µg	Lipids
Sodium 70 mg	Pantothenic acid 120 µg	Palmitic acid 55 mg
Potassium 355 mg	Vitamin B6 200 µg	Stearic acid 13 mg
Magnesium 25 mg	Biotin 1-3 µg	Oleic acid 50 mg
Calcium 25 mg	Folic acid 12 µg	Linolic acid 4 mg
Manganese 17 µg	Vitamin B12 1 µg	Linoleic acid 2 mg
Iron 440 μg		Arachidonic acid 3 mg
Copper 230 µg	Amino Acids	Eicosapentaenoic acid 35 mg
Zinc 500 µg	Arg 1210 mg	Docosahexaenoic acid 55 mg
Phosphorus 185 mg	His 520 mg	Cholesterol 45 mg
Chloride 230 mg	Ile 990 mg	
Fluoride 30 µg	Leu 1690 mg	Other
Iodine 120 μg	Lys 2050 mg	Purines 110 mg
Selenium 30 µg	Met 600 mg	

Reference: Deutsche Forschungsanstalt für Lebensmittelchemie, Garching bei München (ed), **Der kleine "Souci-Fachmann-Kraut" Lebensmitteltabelle für die Praxis**, WVG, Stuttgart 1991

4.2 Proteinfraction

Proteins / Glycoproteins	Amount of total protein
41-kDa Allergen	18 μg / 100 μg crude protein extract

Reference: Galland et al. 1998

7 Allergens of Codfish

Proteins / Glycoproteins	Allergen Nomenclature	References
Allergen M [12-13 kDa]	Gad c 1*	Elsayed & Bennich 1975
41-kDa Allergen		Galland et al. 1998
Allergen: 63 kDa		Mata et al. 1994
Allergens: 12, 21, 24, 33, 47, 61 kDa		Hemmens et al. 1989
Allergens: 12, 18, 22, 23, 26, 31, 33, 35, 37, 43, 49, 56, 69, 81, > 97 kDa		Hansen et al. 1996
Allergens: 12, 15, 20, 25, 30, 35, 66, 80, 100, 200 kDa		Bugajska-Schretter et al. 1998
Allergens: 12, 18, 41, 60, 67, 80, 104, 130 kDa		Dory et al. 1998
Allergens: 13, 22, 28, 41, 49, 60 kDa		Galland et al. 1998

* according to latin name of the baltic cod (Gadus morhua callarias)

7.1 Sensitization to Codfish Allergens

Country / Subjects	Sensitivity to	References
Austria, Vienna 28 codfish allergic patients	12 kDa allergen (Gad c 1) in 100 % (SDS-PAGE immunoblot)	Bugajska-Schretter et al. 1998
Denmark, Copenhagen 8 codfish allergic adults	12-13 kDa allergen in 100 % of DBPCFC- positive patients (SDS-PAGE immunoblot)	Hansen et al. 1996
<i>France, Nantes</i> 12 codfish allergic patients	12 kDa allergen: relative IgE- binding 50% 30 and 67 kDa allergens: about 10% of total IgE binding to crude extract (pooled serum, SDS-PAGE immunoblot)	Dory et al. 1998
Norway, Bergen (a) Australia, St. Leonards (b) a) 2 codfish, b) 1 fish allergic patient	6 allergens recognized by all patients' sera, relative intensity of IgE- binding: 12 kDa >> 21, 24 kDa > 33, 47, 61 kDa (SDS-PAGE immunoblot)	Hemmens et al. 1989
Norway, Bergen a) 11 codfish allergic patients b) fish allergic patients	12 kDa allergen (Gad c 1)(a) ELISA inhibition(b) SDS-PAGE immunoblot	a) <u>Lindstrøm et al. 1996</u> b) <u>van Do et al. 1999</u>
Norway, Oslo codfish allergic patients	At least 7 IgE- binding precipitates (CRIE)	Aukrust et al. 1978

<u>7.2 Properties of Allergen M (Gad c 1)</u>

7.2.1 Molecular Biological Properties

Allergen M		References	
Allergen Nomenclature Gad c 1		(1) Larsen & Lowenstein 1999	
Molecular Mass 12.328 kDa (calculated) (1) 12-13 kDa (SDS-PAGE) (2)		 (1) <u>Elsayed & Bennich 1975</u> (2) <u>Hansen et al. 1996</u> 	
Isoelectric Point pI 4.75 (1)		(1) Elsayed & Aas 1971	
Amino Acid Sequence,mRNA, and cDN	VA		
Gad c 1			
SWISS-PROT:	<u>P02622</u>		
PIR:	PVCD	(1) Elsayed & Bennich 1975	
Amino Acids	113 (1)		
mRNA			
cDNA			
Genetic Variants / Isoforms 2 IgE-binding precipitates in CRIE (1)		(1) <u>Aukrust et al. 1978</u>	
Posttranslational Modification Acetylation: N-terminal acetylation (1) <u>Glycosylation:</u> 1 mol Glucose per mol Gad c 1 (2) Glycosylation site: aa Cys-18 (2)		(1) SWISS-PROT (2) <u>Elsayed & Bennich 1975</u>	
Biological Function EF-hand calcium binding protein arranged in 3 EF); domains CD and EF bind 1 Ca2+ ion each subfamily, propably involved in muscle relaxatio 2 Ca++-binding sites: site 1: aa 51 and aa 62 (5) on loop aa 49-64 (2) site 2: aa 90 and 101 (5) on loop aa 88-103 (3)	domains (AB, CD, and belongs to parvalbumin on (1, 4)	 (1) SWISS-PROT (2) <u>Elsayed et al. 1980</u> (3) <u>Elsayed et al. 1981</u> (4) <u>Elsayed & Apold 1983</u> (5) <u>Permyakov et al. 1987</u> 	
Sequence Homology Whole sequence from Allergen M to other paralbumins: From carp and hake aa 68 and 65 % identity (1) From frog, turtle, chicken, and rat aa 50-60 % identity (1) From salmon parvalbumin cDNA clone 24.1 and clone 14.1: aa 58% and 51% identity (2) Sequence aa 90-102 from Allergen M to IgE- binding epitope 1 from Sj22.6 (allergen from <i>Schistosoma japonicum</i>): (aa 54 % identity,) aa 85 % homology (3)		 (1) PIR-BLAST (2) <u>Lindstrøm et al. 1996</u> (3) <u>Santiago et al. 1998</u> 	

7.2.2 Allergenic Properties

Allergen M	References
Frequency of Sensitization IgE-binding to Allergen M in 100 % (1)	(1) see <u>5.1 Sensitization to Codfish</u> <u>Allergens</u>
B-Cell Epitopes IgE-binding regions of Allergen M (5):	
 aa 13-32 (synthetic peptide) (6) aa 33-44 (trypsin digest) (1) aa 49-64 (synthetic peptide) (3) aa 88-103 (synthetic peptide) (4) aa 88-108 (trypsin digest), 62 % (a) (2) aa 88-113 (trypsin digest), 87 % (a) (2) aa 97-113 (trypsin digest), 15 % (a) (2) (a) RAST inhibition of IgE- binding to Allergen M 	 (1) Elsayed et al. 1976 (2) Elsayed & Apold 1977 (3) Elsayed et al. 1980 (4) Elsayed et al. 1981 (5) Elsayed & Apold 1983 (6) Elsayed et al. 1983 (7) Elsayed et al. 1991
Amino acids critical for IgE-binding on region aa 49-64: two repetitive sequences (DEDK) and (DELK) spaced by 6 unrelated residues (7)	
Alteration of Allergenicity amino acid modification: acetylation of Tyr-30 decreased allergenic activity, modification of Arg-75 did not (1, 3)	
<u>Ca2+ binding:</u> Unchelating of Ca2+ with EDTA or masking of Arg-75 by cyclohexanedione condensation decreased allergenicity about 25 % (2, 3) Reduction of IgE- binding to Allergen M after Ca2+- depletion (SDS-PAGE immunoblot) (4)	(1) Apold & Elsaved 1979
Oxidation / Deglycosylation: Significant reduction of IgE- binding to Allergen M after periodate treatment (SDS-PAGE immunoblot) (4)	 (1) Apold & Elsayed 1975 (2) Apold & Elsayed 1980 (3) Elsayed & Apold 1983 (4) Bugajska-Schretter et al. 1998
Polymerization: Polymerization of Allergen M deminished allergenicity (1, 2, 3) Polymerization of fragment TM 1 (aa 1-75) reduced allergenicity, while polymerization of fragment TM 2 (aa 76-113) to trimer increased its allergenic reactivity (1, 2, 3)	
Reduction: No change in IgE-binding after reduction with 2-mercaptoethanol (SDS-PAGE immunoblot) (4)	

7.3 Properties of 41-kDa Allergen

7.3.1 Molecular Biological Properties

41-kDa Allergen	References
Allergen Nomenclature none	
Molecular Mass 41 kDa (SDS-PAGE) (1)	(1) <u>Galland et al. 1998</u>
Isoelectric Point pI 5.8 (1)	(1) <u>Galland et al. 1998</u>
Amino Acid Composition Amino acid composition (1) N-terminal aa: Asp (1)	(1) <u>Galland et al. 1998</u>
Biological Function Calcium binding protein as determined by anti-parvalbumin mAb (specific for calcium bound form of parvalbumin) (1)	(1) <u>Galland et al. 1998</u>

5.3.2 Allergenic Properties

41-kDa Allergen	References
<i>Frequency of Sensitization</i> IgE-binding to 41-kDa Allergen by pooled serum from cod allergic patients (1)	(1) Galland et al. 1998

<u>8 Isolation & Preparation</u>

Extract / Purified Allergens	Methods	References
Protein extract	Extraction of raw and cooked fish with PBS-buffer overnight at 4°C, centrifugation, lyophilization	Bernhisel-Broadbent et al. 1992
Muscle and Surimi extract	Extraction of raw codfish and surimi with 2 % sodium chloride solution for 18 h, centrifugation, purification by gelfiltration (Sephacryl S200)	<u>Mata et al. 1994</u>
Muscle extract	Homogenization of raw muscle under liquid nitrogen, dissolved in electrophoresis sample buffer	Bugajska-Schretter et al. 1998
Muscle extract	Fillets of pre- rigor mortis and post- rigor mortis codfish were cut and placed into liquid nitrogen, crushed and homogenized in phosphate- buffer (for sarcoplasmic proteins) or PBS-buffer (for myofibrillar proteins) at 4°C, centrifuged and lyphilized	<u>Dory et al. 1998</u>
Allergen M	Purification of myogen fraction by ion-exchange chromatography (DEAE) and gelfiltration (Sephadex G- 75)	Aas & Jepsen 1967 Aas & Elsayed 1969
Allergen M	Purification of myogen fraction by isoelectric fractionation	Elsayed & Aas 1971
41-kDa Allergen	Isolation from a crude cod extract by ammonium sulfate fractionation, hydroxyapatite chromatography and preparative electrophoresis	Galland et al. 1998

9 Cross-Reactivities

Cross-Reacting Allergens	Subjects / Methods	References
Codfish bass, dentex, eel, sole, and tuna (17 different fish species tested)	Cross-reacting allergens in cod, bass, dentex, eel, sole, and tuna, inhibition range from 73 - 96 % (RAST inhibition)	<u>de Martino et al. 1990</u>
Codfish 10 different fish species (bass, catfish, flounder, mackerel, perch, salmon, trout, tuna, sardine)	 11 fish allergic patients: 7 patients sensitive to only 1 species, 1 patient to 2 species, and 2 patients to 3 species (oral challenge) 8 patients sensitive to all 10 species in SPT Cross-reactivity did not necessarily correlate with clinical relevance (RAST inhibition) 	Bernhisel-Broadbent et al. 1992
Codfish salmon	Inhibition of IgE-binding to salmon by codfish (ELISA inhibition)	Lindstrøm et al. 1996
<i>Codfish</i> mackerel, herring, and plaice	Inhibition of IgE- binding to codfish extract by mackerel, herring, and plaice in 8 codfish allergic patients, no cross-reactivity to shrimp or milk (RAST inhibition)	Hansen et al. 1997
Codfish catfish, dogfish, snapper (12.5 kDa allergens)	Inhibition of IgE- binding to 12.5 kDa allergens by codfish extract (immunoblot inhibition)	James et al. 1997
Codfish tuna, salmon, perch, carp, and eel	Inhibition of IgE- binding to extracts from tuna, salmon, perch, carp, and eel by codfish ranged from 43 - 97 % in 4 fish allergic patients (RAST inhibition)	Bugajska-Schretter et al. 1998
Codfish tuna, salmon, perch, carp, and eel (12 kDa)	Inhibition of IgE- binding to 12 kDa parvalbumins from different species by codfish extract (immunoblot inhibition)	Bugajska-Schretter et al. 1998
Codfish Allergens (12 kDa) 17, 21, 24, and 47 kDa- codfish allergens *	Gad c 1 (12 kDa) bound IgE was eluted and rebound to 12, 17, 21, 24, and 47 kDa allergens in 1 patient, while in another patient IgE rebound only to 12 kDa allergen (SDS-PAGE immunoblot)	Hemmens et al. 1989
Codfish Allergens 12, 22, 25, 30, 45, 50, 60, 67, 80, 104, and 130 kDa- codfish allergens *	Exept for the 41, 49, and 55 kDa allergens all IgE- binding proteins from codfish were detected by antiparvalbumin specific antibody (SDS-PAGE immunoblot)	<u>Dory et al. 1998</u>
Codfish (12 kDa) salmon (Sal s 1) *	Gad c 1 (12 kDa) and Sal s 1 have some homologous allergenic epitopes (SDS-PAGE immunoblot)	van Do et al. 1999

* multiple sensitization / reactivity (not proved by inhibition-tests)

10 Stability of Codfish Allergens

Treatment	Effects	References
Cod myogen fraction (Enzymic Hydrolysis) enzymic digestion for a) 48 h, b) < 24 h and c) < 2 h at 37°C (stopped by heating to 80°C, 10 min)	 a) Loss of allergenic activity by treatment with trypsin, pepsin, subtilisin or pronase, appr. 50% decrease in allergenic activity by elastase b) Remaining allergenic activity by pronase treatment c) Remaining allergenic activity by trypsin or pepsin treatment 	Aas & Elsayed 1969
Codfish Allergens (Detergents) 9 household cleaning solutions and 5 chemical detergents mixed with codfish allergen extract, incubation for 20 min at RT	Guanidine hydrochloride and sodium lauryl sulphate induced some modifications of allergen patterns; None of the detergents totally destroyed the allergenic activities, even when used in concentrations up to 10 times than recommended (CIE, CRIE, serum pool of >5 patients)	Dybendal et al. 1990
Codfish Allergens (Heat) raw and cooked codfish	Number of protein bands in raw and cooked codfish: 25 and 23, respectively (SDS-PAGE) Lower intensity of IgE- binding to allergens from cooked codfish (SDS-PAGE immunoblot)	<u>Bernhisel-Broadbent et al.</u> <u>1992</u>
Codfish Allergens (Heat) raw and boiled (6 min, 1 h, 4 h) codfish, mackerel, herring, and plaice	Except for mackerel all allergens seemed stable in histamine release test, bands >40 kDa were more heat sensitive, allergens detected in all extracts even after 4 h of boiling and in boiling water (2 codfish allergic patients, SDS-PAGE immunoblot)	Hansen et al. 1994
Pizza Toppings (Heat) uncooked and cooked pizza toppings	IgE-binding to uncooked pizza topping extract was inhibited by cooked pizza toppings (max. 76%), pollack (max. 59%), cod (max. 30%), and surimi (max. 52%) (30 fish sensitive patients, RAST inhibition)	Helbling et al. 1992
Codfish Allergens (Storage) a) pre- and post-rigor mortis b) stored commercial codfish (several days)	 a) No difference in IgE- binding patterns b) Storage might increase relative IgE- binding, additional bands 18, 41, and 80 kDa allergens (RAST inhibition, SDS-PAGE immunoblot) 	Dory et al. 1998

<u>11 Allergen Sources</u>

Reported Adverse Reactions	References
Food / Food additives	
Fatal anaphylactic reaction in fish allergic patient after ingestion of potatoes fried in same oil	
that has been used for fish (1)	(1) Yunginger et al. 1988
Anaphylactic reactions in fish allergic boy after ingestion of different kinds of fish (cod,	(2) <u>Lin et al. 1998</u>
tuna, salmon, trout, eel), fish soup, chopsticks contaminated with fish preparations or	
canned fish (2)	

Allergens in Codfish Products	Results	References
Codfish Allergens 63 kDa allergen in surimi, a Japanese food product containing fish meat that also may contain starch, egg white, and other ingredients	Surimi extract gave positive reactions in 6 codfish allergic patients (RAST, RAST inhibition, Histamine Release, SDS-PAGE)	(1) <u>Mata et al. 1994</u>
<i>Fish Allergens</i> Fish allergens in surimi and pizza toppings	Extracts of surimi, uncooked and cooked pizza toppings gave positive reactions in fish sensitive patients (RAST, RAST inhibition)	(1) <u>Helbling et al. 1992</u>

Anisakis simplex

Anisakis simplex, a parasite of fish and cephalopods

Specific IgE to A. simplex (> 0.7 kU/l) in 22 patients with urticaria/angio-edema after fish ingestion, of which 8 were diagnosed as having A. simplex allergy (RAST, clinical symptoms)

(1) Del Pozo et al. 1997

Other Allergen Sources	References	
Dust Dust samples from fitted-carpets and linoleum floors in schools in Norway contained codfish allergens, higher contents in samples from carpets	<u>Dybendal et al. 1989a, 1989b</u>	
<i>Air Samples: Fish Market</i> Passively aerosolized fish allergens in samples from an open-air fish market: detectable fish allergen content (2-25 ng/m ³) on 39 of 41 days (air sampling, IgE-ELISA)	Taylor et al. 2000	

<u>12 Food Allergen Labelling</u>

Food Allergen	Labelling / Regulation Status	References	
<i>International Regulations</i> Fish and fish products	mandatory labelling of prepackaged food / advisary status (1)	(1) <u>Codex Alimentarius</u> Commission 1999	
<i>European Regulations</i> Fish and fish products	labelling appropriate / recommendation (1)	(1) <u>Bousquet et al. 1998</u>	

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Common Abbreveations

2D	two-dimensional
3D	three-dimensional
aa	amino acid(s)
Ab	antibody
Act c 1, 2	nomenclature of kiwi fruit allergens (Actinidia chinensis)
Api g 1-5	nomenclature of celery allergens (Apium graveolens)
Ara h 1-7	nomenclature of peanut allergens (Arachis hypogaea)
Bos d 4, 5, 6, 7, 8	nomenclature of cow's milk allergens (Bos domesticus)
С	concentration of N,N'-methylenbisacrylamide (crosslinker)
Cas s 1, 5	nomenclature of chestnut allergens (Castanea sativa)
CAST	cellular antigen stimulation test
CCD	cross-reactive carbohydrate determinants
CICBAA	Cercle d'Investigations Cliniques et Biologiques en Allergologie Alimentaire (France)
CIE	crossed immunoelectrophoresis
CNBr	cyanogen bromide
cIEF	capillary isoelectric focussing
CLA	cutaneous lymphocyte antigen
CLIE	crossed line immunoelectrophoresis
СМА	cow's milk allergy
CRIE	crossed radioimmunoelectrophoresis
Cor a 1	nomenclature of hazel pollen allergens (Corylus avellana)
Cyn d 1	nomenclature of bermuda grass pollen allergens (Cynodus dactylus)
DBPCFC	double-blind, placebo-controlled food challenge
DEAE	diethylaminoethyl (cellulose) (anion exchanger)
DNA	deoxyribonucleic acid
EAST	enzyme allergosorbent test
EC	enzyme classification system
EDTA	ethylenediaminetetraacetic acid, disodium salt
ELISA	enzyme linked immunosorbent assay
EW	egg white
Fuc	fucose
Gad c 1	nomenclature of baltic cod allergen (Gadus callarias)
Gal	galactose
Gal d 1-5	nomenclature of egg allergens (Gallus domesticus)
GlcN	glucosamine
GlcNAc	N-acetylglucosamine
Gly m 1, 2, 3	nomenclature of soybean allergens (Glycine max)
Hev b 1-10	nomenclature of latex allergens (Hevea brasiliensis)
HLA	human leucocyte antigen
Hol 1 1	nomenclature of sweet velvet grass allergens (Holcus lanatus)
HPLC	high performance liquid chromatography
HR	Histamine Release
IEC	ion exchange chromatography

IFF	
IEF	isoelectric rocussing
lg H	
	interleukin
INF-gamma	interferon-gamma
Lol p 1	nomenclature of rye grass allergens (Lolium perenne)
LTA4	leukotriene A4
LTB4	leukotriene B4
LTC4	leukotriene C4
LY	lysozyme
Man	mannose
Mal d 1, 2, 3	nomenclature of apple fruit allergens (Malus domestica)
MALDI-MS	matrix-assisted laser-induced desorption/ionization mass spectrometry
MAST	multiple allergen sorbent test
MHC	major histocompatibility complex
Mr	molecular mass
Mus a 1	nomenclature of banana allergens (Musa spp.)
NeuNAc	N-acetylneuraminic acid
NMR	nuclear magnetic resonance (spectroscopy)
NPV	negative predictive value
NRL	natural rubber latex
OA	ovalbumin
OAS	oral allergy syndrome
ОМ	ovomucoid
Ory s 1	nomenclature of rice allergens (Oryza sativa)
OT	ovotransferrin
PAGE	polyacrylamide gel electrophoresis
PBMC	peripheral blood mononuclear cells
PBS	phosphate buffered saline
Phl p 1	nomenclature of timothy grass allergens (<i>Phleum pratense</i>)
pI	isoelectric point
PCA	passive cutaneous anaphylaxis (test)
PCR	polymerase chain reaction
РРТ	prick to prick test (skin test with fresh foods)
PPV	positive predictive value
Prs a 1 (Pers a 1)	nomenclature of avocado allergens (Persea americana)
Pru av 1, 2, 4	nomenclature of sweet cherry allergens (Prunus avium)
Pru p 3	nomenclature of peach allergens (Prunus persica)
PVDF	polyvinyliden difluoride
PVPP	polyvinyl polypyrrolidone
RAST	radioallergosorbent test
RBL cells	rat basophil leukaemia cells
RIEP	radioimmunoelectrophoresis
RNA	ribonucleic acid
RT	room temperature
SAFT	skin application food test

SDS	sodium dodecylsulfate
SEC	size exclusion chromatography
SPT	skin prick test
Т	total acrylamide concentration
TCC	T-cell clone
TCL	T-cell line
TGF-beta-1	transforming growth factor beta-1
TH	thermolysin
TNF-alpha	tumor necrosis factor alpha
TR	trypsin
Tris	tris-(hydroxymethyl)aminomethane
WgA	wheat germ agglutinin
Xyl	xylose

Abbreveations of DNA-encoded Amino Acids

Alanine	Ala	A	Leucine	Leu	L
Arginine	Arg	R	Lysine	Lys	K
Asparagine	Asn	N	Methionine	Met	М
Aspartic acid	Asp	D	Phenylalanine	Phe	F
Cysteine	Cys	С	Proline	Pro	Р
Glutamine	Gln	Q	Serine	Ser	S
Glutamic acid	Glu	E	Threonine	Thr	Т
Glycine	Gly	G	Tryptophan	Trp	W
Histidine	His	Н	Tyrosine	Tyr	Y
Isoleucine	Ile	Ι	Valine	Val	V