# **Clinical Allergy - Research Article**

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# Pru p 3 Sublingual Immunotherapy in Patients with Lipid Transfer Protein Syndrome: Is It Worth?

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### **Keywords**

Sublingual immunotherapy  $\cdot$  Lipid transfer protein  $\cdot$  Food allergy  $\cdot$  Peanut allergy  $\cdot$  Peach  $\cdot$  Immunotherapy

# Abstract

Background: Lipid transfer proteins (LTPs) syndrome is an important cause of multiple plant food allergy in the Mediterranean area. The effectiveness of sublingual immunotherapy (SLIT) with the LTP Pru p 3 extract has been little investigated in the real-world setting. This study aimed to investigate the outcome of Prup 3 SLIT in real-life patients with LTP syndrome with/without concurrent reactions to peanut and/or nuts. **Methods:** This was a prospective real-life study including all patients diagnosed with LTP allergy and treated with Pru p 3 SLIT between 2011 and 2018 in a tertiary hospital in Spain. Patients underwent open oral food challenge (OFC) tests for unpeeled peach and nuts/peanuts 1 year after the treatment started to assess food tolerance. A control group of patients diagnosed with LTP allergy who refused treatment with immunotherapy were included. Severity of symptoms and diet avoidance was recorded in both groups. Results: Twenty-nine patients with a median age of 24.7 years (range 5.5–43.1) were included: 100% were allergic to

fruit; 72%, to peanut and/or nuts; 19 had a history of severe systemic reactions. Seven patients discontinued therapy; 3 (10%), due to adverse events. One year after SLIT start, 16 (73%) patients had negative OFC to peach; 95%, after 2 years; 69% had negative OFC to nuts/peanuts. The control group included 13 patients: 53.8% experienced reactions with new foods; severity of symptoms increased significantly (p < 0.001), and diet restrictions were maintained in this group. **Conclusions:** SLIT with Pru p 3 shows a good safety profile, and avoid dietary restrictions in patients with LTP syndrome treated in the real-life setting.

# Introduction

Plant food allergy is the most common food allergy in adults and adolescents, with *Rosaceae* fruits (e.g., peach, apricot, and apple) being the most frequent in

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karger@karger.com www.karger.com/iaa the Mediterranean area [1, 2]. The clinical presentation of plant food allergies includes a high incidence of anaphylactic reactions in which lipid transfer proteins (LTPs) are the main allergens involved in south Europe [3, 4].

LTPs are panallergens widely distributed among different plant species. They can be found in foods such as *Rosaceae* fruits, citrus fruits (e.g., oranges, and mandarins), nuts (e.g., peanuts, hazelnuts, and walnuts), or vegetables (e.g., tomatoes and lettuce) and are also present in several pollens [5, 6]. Of these, peaches are the most frequent cause of food allergy in the Mediterranean area, mainly due to LTP Pru p 3 [4, 7]. The high identity level between LTPs sequences, which ranges from 30 to 95% [8], along with their wide distribution among plant foods, makes LTP-sensitized patients at risk of reacting to multiple – and even non-taxonomically related – plant foods, leading to a set of clinical manifestations known as LTP syndrome [9].

The diagnosis of LTP syndrome is becoming increasingly frequent in routine clinical practice and results in a remarkable impact on patients' life. Avoiding exposure to the food responsible for allergic reactions is a mainstay in the management of these patients. The increasing frequency of these reactions entails important dietary restrictions, and more alarmingly, many patients eat these foods by accident, sometimes resulting in severe anaphylaxis. Owing to this risk, patients are often recommended to always carry epinephrine autoinjectors with them. Searching for an etiological treatment for LTP syndrome, various studies have proved the efficacy of sublingual immunotherapy (SLIT) with commercial allergenic extracts of Pru p 3 in increasing tolerance to peach in sensitized patients [10-12], even in those who had systemic reactions [12]. One of these studies showed that Pru p 3 SLIT desensitized not only to peach LTP but also to Ara h 9 in patients with concomitant allergy to peanuts [12]. However, studies assessing the effectiveness of Pru p 3 SLIT are still scarce, particularly in the setting of routine clinical practice, which often includes patients with a history of more severe systemic reactions than those enrolled in clinical trials. This study aimed to assess the effectiveness of Pru p 3 SLIT in patients diagnosed with LTP syndrome who had experienced allergic reactions in response to fruit and vegetable intake with/without concurrent reactions to nuts and/or peanuts, in all cases due to LTP allergy under routine clinical conditions, so reducing the severity of symptoms and avoiding the need of a restricted diet.

### Methods

Study Design and Patients

This was a prospective and descriptive real-life study conducted in the Allergy Section of the University Hospital of Guadalajara, Spain. We designed a working protocol in 2011 to treat patients with allergy to LTP with Pru p 3 SLIT and to assess clinical effectiveness checking tolerance to the involved foods after 1 year of treatment and plant food avoidance at the end of the treatment. The period of analysis was from January 2011 to December 2018. The study protocol was approved by the local Ethics Committee.

The study included patients of any age diagnosed with LTP syndrome who agreed to start SLIT. Patients had to meet the following criteria: clinical history of an allergic reaction after eating several different fruits with/without symptoms with vegetables, and/or peanuts or nuts; positive specific IgE (sIgE) in skin and serological test to LTP; and serum levels of sIgE to rPru p 3 higher than other LTPs. We excluded patients diagnosed with allergy to other plant food proteins and patients who developed symptoms with LTP only in the presence of cofactors (exercise, NSAIDs intake, sleep deprivation, or asthma exacerbation). Patients allergic to LTP who refused to be treated with SLIT were included as a control group.

All patients had experienced at least 1 systemic reaction or multiple local reactions with different plant foods within the previous year to their recruitment. No oral food challenge (OFC) was performed before starting immunotherapy.

Skin and Serological Tests

The allergy workup included a skin prick test (SPT) for pneumoallergens, plant foods, and panallergens; total IgE (measured with an Immulite 2000 analyzer, Siemens Diagnostics); and serologic sIgE to LTP r*Pru p 3* and other LTP and plant foods (ImmunoCAP, Thermo Fisher, Uppsala, Sweden).

SPT was used to determine sensitization to aeroallergens from grass, Olea europaea, Cupressus arizonica, and Platanus acerifolia pollens, panallergens (e.g., LTP and profilin), and food allergens, including those of peach, other fruits from the Rosaceae family (nectarines, apples, and cherries), peanuts, nuts (hazelnuts and walnuts), and other foods involved in the allergic reactions recorded in the patient's medical history. Allergen extracts were provided by ALK-Abelló, S.A. (Madrid, Spain) and Laboratorios Leti S.L.U. (Madrid, Spain). If the extract to a particular plant food was not commercially available, a prick-by-prick test with the offending fresh food was performed. Histamine 10 mg/mL and normal saline solution were used as positive and negative controls, respectively. SPT was performed according to the guidelines of the European Academy of Allergology and Clinical Immunology [13]. The sIgE to LTP peach allergen Pru p 3 was determined by ImmunoCAP® according to the instructions of the manufacturer. The sIgE against Ara h 9 and Cor a 8 were determined in patients allergic to LTPs from peanuts and hazelnuts, respectively. A concentration higher than 0.35 kU/L was considered positive.

Sublingual Immunotherapy

Patients were treated with Pru p 3 SLIT (SLIT *melocotón*, ALK-Abelló S.A., Madrid, Spain) at a concentration of 50 µg/mL. Treatment was initiated at the allergy service on an outpatient basis using a 4-day build-up cluster schedule according to the manufacturer's protocol, shown in Table 1, until reaching a 20-drop dose

**Table 1.** Build-up schedule of SLIT

Day	Vial	Pru p 3, μg/mL	Drops
1	1	0.05	1 10
	2	0.5	1 10
2	3	5	1
			10
3	4	50	1
			2
			5
			10
4			20

Doses were administered at 15-min intervals. Maintenance therapy was performed with a daily dose of 5 drops, corresponding to 12.5 µg of Pru p 3. SLIT, sublingual immunotherapy.

(50  $\mu$ g). The regimen consisted of several doses per day administered at a 15-min interval. Patients remained under observation for 30 min after the last dose. A maintenance regimen of 5 drops (12.5  $\mu$ g of Pru p 3) daily was thereafter administered at home for at least 3 years. Adverse reactions were recorded and graded according to the World Allergy Organization classification as reported by Cox et al. [14].

# Food Challenge Tests

The effectiveness of SLIT was assessed 1 year after its initiation. The sequence of the assessment was as follows:

- Open OFC test for unpeeled peach. The challenge was performed following the recommendations of the European Academy of Allergy and Clinical Immunology (EAACI) [15]: Sequential administration of increasing doses at 30-min intervals (5, 20, 40, and 80 g) was performed until a cumulative amount of 145 g (equivalent to a medium-sized peach) has been reached or the patient developed allergic symptoms, the latter indicating a positive OFC. Patients who did not tolerate the total amount of peach were re-tested 6 to 12 months after the first OFC.
- 2. One month later, patients with a history of peanut and/or nut allergy and negative OFC for unpeeled peach underwent an open OFC test for the responsible food, following the same procedure as for peach, with a starting dose of half a piece (0.5 g), increasing (0.5, 1, 2, 4, and 8) to reach a total amount of peanuts/nuts of 15.5 units (14 g). All challenge tests were performed with peanuts, except for 3 patients, who were challenged with hazelnuts.
- 3. In the case of a negative OFC, patients were advised to progressively introduce in their diet the fruits and vegetables and peanuts/nuts involved in their allergic reactions. Patients with positive OFC for peanut or nuts were allowed to introduce only fruits and vegetables. Severity of symptoms and food avoidance was recorded after 3 years of SLIT.

**Table 2.** Baseline characteristics of study patients (N = 29)

Demographic characteristics	
Age, mean (IQR), years	24.2 (17–30.4)
Children (<14 yr), <i>n</i> (%)	5 (17.2)
Adults, <i>n</i> (%)	24 (82.8)
Gender, <i>n</i> (%)	
Female	15 (51.7)
Male	14 (48.3)
Clinical characteristics	
SPT results (positive sensitizations), 1	ı (%)
Food allergy	
Roseaceae family	29 (100.0)
Other fruits and/or vegetables	8 (27.5)
Peanuts/nuts	21 (72.0)
Pollen allergy	19 (65.5)
Grass	17 (58.6)
Olea europaea	9 (31.0)
Cupressus arizonica	6 (20.7)
None	10 (34.5)
IgE results, KU/L, mean (SD)	622.00 (132.00-718.00)
Specific IgE	
Pru p 3	9.27 (2.92–17.40)
Ara h 9ª	2.08 (0.87-7.18)
Cor a 8 <sup>b</sup>	1.00 (0.40-5.22)
Severity of the allergic reaction <sup>c</sup> to fruits,	vegetables, peanuts,
and/or nuts, <i>n</i> (%)	
Grade 1	3 (10.34)
Grade 2	7 (24.14)
Grade 3	8 (27.59)
Grade 4	10 (34.48)
Grade 5	1 (3.45)

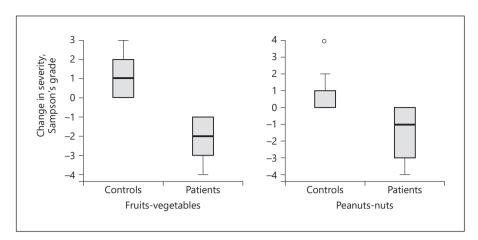
SPT, skin prick test. <sup>a</sup> Calculated over 23 patients. <sup>b</sup> Calculated over 20 patients. <sup>c</sup> According to Sampson grading of food-induced anaphylaxis [16].

# Variables and End Points

Demographic and clinical characteristics included age, gender, presence, and type of concomitant pollen allergy, type of foods that triggered the allergic reaction, and the severity of the systemic reaction, classified from grade 1 (the mildest) to grade 5 (most severe) according to Sampson criteria [16] before starting SLIT and as a result of the OFC test 1 year after the treatment start. Number of family plant foods avoided were recorded at the beginning and the end of the study in patients and controls.

# Statistics

Quantitative variables were described as the mean, range and standard deviation (SD) or as medians and interquartile range (IQR, defined as percentiles 25 and 75), whereas categorical variables were presented as frequencies and percentages. Bivariate analyses were performed using non-parametric Mann-Whitney U test for assessing differences between groups with and without SLIT. *p* values <0.05 were considered significant. All analyses were performed using the SPSS package (IBM SPSS Statistics for Windows, Version 20.0., IBM Corp, Armonk, NY, USA).



**Fig. 1.** Changes in severity of symptoms with LTP foods. LTP, lipid transfer protein.

### Results

# Characteristics of Study Patients

A total of 29 patients started LTP SLIT within the investigated period: 14 men and 15 women. Five (17.2%) of them were children and 24 (82.8%) adults, with a mean age of 24.7 years (range 5.5–43.1). Table 2 summarizes the demographic and clinical characteristics of study patients. All patients were allergic to fruits from the Rosaceae family, and most of them had also experienced symptoms with peanut and/or nut intake; allergic reactions to other families of fruits and vegetables were present in nearly 30% of patients. Regarding the severity of food-allergic systemic reactions, two thirds (65.6%) corresponded to the severe grades (3–5) according to Sampson's criteria, irrespective of whether the allergen was a fruit, a vegetable, peanut, or a nut. Up to 65.5% of the patients presented pollen allergy, mostly grass pollen. None of them had previously received pollen immunotherapy.

Control group comprised 9 women and 4 men, with a median age of 13.73 years (IQR 7.64–27.81 years). Thirty-eight percent were children. Eight patients (61%) presented severe reactions (grades 3–4) with *LTP* foods.

# Safety of SLIT

Of all patients starting LTP SLIT, 7 (24%) discontinued immunotherapy within the first year due to either poor compliance (n = 4, 13.8%) or adverse reactions (n = 3, 10.3%), which consisted in dysphagia and facial angioedema after administering the first maintenance dose, intense physical discomfort along with oral pruritus and digestive discomfort during the first month of treatment, and increase in blood pressure and menstrual disorders after 6 months of SLIT, both of which were resolved after

treatment interruption. Twenty-one patients (72.4%) reported mild oral pruritus with drops administration during the first weeks, which spontaneously resolved within the few minutes following administration. No other adverse events were reported during SLIT.

Follow-Up in Patients with LTP Immunotherapy and Controls

Of the 22 patients who completed the 3 years of SLIT, 16 (72.7%) had negative results for peach OFC after the first year. Of the 6 patients with a positive challenge, 5 showed no reaction in a second OFC test: 3, after 6 months; 1, after 1 year; and 1, after 16 months from the first OFC due to pregnancy. One patient experienced a positive reaction again. Thus, the global SLIT desensitization rate in 2 years increased to 95%. Furthermore, of the 16 patients who were allergic to peanuts and/or nuts, 11 (68.7%) had negative OFC results (10 to peanuts and 1 to hazelnuts), whereas 5 presented allergic reactions when tested: 2 with hazelnuts and 3 with peanuts.

The 13 patients from the control group were followed up during a period of 3.75 years (range 2.8–6.9 years). During this time the severity of the reactions presented with accidental food ingestion, using Sampson's grading system, increased with fruits and vegetables (from 1.42 to 2.17) and with peanuts/nuts (from 1.81 to 2.32). We found a significative difference (p < 0.001) when we compare the decrease in the grade of symptoms in patients (-2.04 for fruits/vegetables and -1.59 for peanuts/nuts) and the increase in controls (1.07 and 0.84 respectively) from the beginning to the end of the study with all kind of plant foods as it is shown in Figure 1.

All patients went on receiving SLIT to complete 3 years. Regarding the progression of their food allergy af-

Table 3. Clinical and demographic data for the total of patients who received LTP SLIT

Ministry   Ministry		Gende	Gender Age	Pollen	Fruit/vegetable allergy	Peanut/	Sampson's	Total	sIgE			Peach	Peanut/
M         191         Abonaceae and klysi         Almonded         4         626         69.8         nd         nd         nd         nd         nd           M         365         -         Abosacceae         Peanut, samBowert seeds         3         122         30.82         38.79         0         -           F         3.6         -         Rosacceae         No         0         2.5         1.85         0.92         1.87         0.92         1.87         0         -	No.			allergy		nut allergy	${ m grade}^{\dagger}$	lgE	rPru p 3	rAra h 9	ા તા ા	OFC	nut OFC
M         36.5         -         Road case         Peanut, smillowert seeds         3         13.5         8.9         28.9         0.9         -           F         3.36         4         Road case         1         3.0         9.2         nd         nd         -           F         1.0         A         Road case         Road case         Road case         1         3.0         1.85         0.43         nd         -           F         1.5         2.5         -         Road case         Function and pepper         No         1         1.85         1.85         0.43         nd         -           F         1.5         -         Road case         Function and pepper         No         1         1.85         1.85         0.43         nd         1.94         1.95         1.85         0.44         nd         1.94         1.95         1.85         1.95         1.94         1.95         1.94         1.95         1.94         1.95         1.94         1.94         1.94         1.94         1.94         1.94         1.94         1.94         1.94         1.94         1.94         1.94         1.94         1.94         1.94         1.94         1.94 <td>1#</td> <td>M</td> <td>19.1</td> <td>+</td> <td>Rosaceae and kiwi</td> <td>Almond</td> <td>4</td> <td>626</td> <td>8.69</td> <td>pu</td> <td>pu</td> <td>pu</td> <td>pu</td>	1#	M	19.1	+	Rosaceae and kiwi	Almond	4	626	8.69	pu	pu	pu	pu
F         3.6         +         Rosaccae and green beans         No         1         50         0.92         nd         0.44         -           F         1.70         -         Rosaccae and green beans         Peanut, valunt         3         4.35         1.85         0.44         -           F         2.5         -         Rosaccae, tomato, lettuce, and pepper         No         1         3.8         3.0         0.8         0.4         -         0.44         -           M         1.95         -         Rosaccae, tomato, lettuce, and pepper         Peanut, bachut         3         7.6         1.6         0.83         0.4	2	M	36.5	1	Rosaceae	Peanut, sunflowert seeds	3	132	30.82	28.79	0	ı	1
F         17.0         a         Rossuccae and green beans         Peanut, walnut         3         210         4.32         1.85         0.43         - 1.85           F         26.7         -         Rossuccae and green beans         No         -         4.88         1.85         6.95         nd         nd           F         15.5         -         Rossuccae, tomator, lettuce, and pepper         No         -         1.9         88         1.85         0.85         nd         nd         nd           F         17.5         +         Rossuccae, tomator, lettuce, and eggplant         Peanut hazelnut         3         766         17.4         2.54         8.7         nd         nd           M         20.4         +         Rossuccae, tomator, lettuce, carrot, corn, and beauty hazelnut         4         1.0         17.9         1.9         1.0<	3	F	33.6	+	Rosaceae	No	1	50	0.92	pu	pu	ı	na
F         267         a. Rosaccaet comato, lettuce, and pepper         No         1         438         96.3         6.95         nd         nd         nd           A         2.25         -         Rosaccaet comato, lettuce, and pepper         No         1         36         1.56         0.83         1.56         0.83         nd         -           A         1.15         -         Rosaccaet comato, cherry, and tomato         Almond         4         1.50         1.53         nd         nd         nd         nd           M         2.05         +         Rosaccaet and eggplant         Peanut, bachut         4         1.00         1.74         2.54         nd         nd </td <td>4</td> <td>F</td> <td>17.0</td> <td>1</td> <td>Rosaceae and green beans</td> <td>Peanut, walnut</td> <td>3</td> <td>210</td> <td>4.32</td> <td>1.85</td> <td>0.44</td> <td>ı</td> <td>+</td>	4	F	17.0	1	Rosaceae and green beans	Peanut, walnut	3	210	4.32	1.85	0.44	ı	+
F         259         -         Rosaccae; nomato, lettuce, and pepper         No         1         308         156         083         nd         -           M         199         -         Rosaccae; nomato, lettuce, and tomato         Almond         1         88         3.47         nd         nd         nd           N         1.15         +         Rosaccae         Rosaccae         Peanut, hazelnut         3         76         15.3         nd         nd         nd           N         2.65         +         Rosaccae         and eggpant         Peanut, walnut         1         10.00         17.4         2.54         8.27         nd           N         2.65         +         Rosaccae         nand eggpant         Peanut, walnut         1         10.4         13.8         10.8         1.28         1.8         10.0         1.2           N         3.64         +         Rosaccae         Jeanut, hazelnut         4         2.47         13.00         8.1         1.2         1.2         1.2         1.2         1.2         1.2         1.2         1.2         1.2         1.2         1.2         1.2         1.2         1.2         1.2         1.2         1.2	2#	F	26.7	,	Rosaceae	No	2	438	90.3	6.95	pu	pu	pu
M         19.9         -         Rosaccae tangerine, cherry, and tomatio         Almond         Ind         88         34.7         nd         nd         nd         nd           A         17.5         4         Rosaccae tangerine, cherry, and tomation         Pearut, hazehut         3         766         16.3         nd         nd         nd           M         26.5         4         Rosaccae and eggplant         Pearut, hazehut         3         17.4         15.4         15.6         18.0         nd         nd           M         26.5         4         Rosaccae and eggplant         Pearut, walnut         4         17.9         17.9         15.0         18.0         0.78         2.7           M         30.4         4         Rosaccae (and control, corr, and be pass)         Pearut, hazehut         4         78         18.0         1	9	F	25.9	1	Rosaceae, tomato, lettuce, and pepper	No	1	308	1.56	0.83	pu	ı	na
F         15.5         4         Rosaccace and eggplant         Peanut, hazelnut         3         766         16.3         nd         nd         nd           M         20.4         4         Rosaccace and eggplant         Peanut, hazelnut         4         1,000         17.4         2.54         8.27         - 2.           M         20.4         4         Rosaccace and eggplant         Peanut, hazelnut         4         10.0         17.4         2.54         8.27         - 3.4           M         30.4         4         Rosaccace tomato, lettuce, carrot, corn, and bed         Peanut, hazelnut         4         10.4         10.2         10.8         1.2         10.2         10.8         1.2         10.8         1.2         10.2         10.2         10.8         1.2         10.2	#	M	19.9	1	Rosaceae, tangerine, cherry, and tomato	Almond	1	88	3.47	pu	pu	pu	pu
M         36.4         +         Rosaceae and eggplant         Peanut hazelnut         4         1,000         17.4         2.54         8.27         -           M         36.5         +         Rosaceae and eggplant         Peanut walnut         4         10.0         17.4         1.56         8.5         nd           F         3.5         +         Rosaceae, tomato, lettuce, carrot, corn, and bet         Peanut, hazelnut         4         50.7         6.72         2.08         0.78         -*           M         3.6.         -         Rosaceae, kiwi, lentil, and chicken peas         Valnuts         4         78         1.82         0.86         0.23         nd           M         3.0.         -         Rosaceae, kiwi, lentil, and chicken peas         Peanut, hazelnut         4         78         1.82         0.85         0.23         nd           F         17.1         +         Rosaceae, kiwi, lentil, and chicken peas         Peanut, hazelnut         4         7.8         1.87         0.85         0.85         0.85         0.85         0.85         0.85         0.85         0.85         0.85         0.85         0.85         0.85         0.85         0.85         0.85         0.85         0.85	*8	F	17.5	+	Rosaceae	Peanut	3	992	16.3	pu	pu	pu	pu
M         S6.5         +         Rosacace and eggplant         Penntt, walnut         4         50.7         1.18         10.6         8.5         nd           R         3.0.4         +         Rosacace cone and eggplant         Pennut, walnut         4         50.7         50.2         208         6.78         -*           F         2.5.2         +         Rosacace (nomato, lettuce, card), corn, and beet         Pennut, hazelnut         1         10.4         19.0         12.9         18.10         -*           M         3.8         -         Rosacace (kivi, lentil, and chicken peas)         Pennut, hazelnut         4         24.7         13.0         8.17         3.70         10.9         -*           M         1.16         +         Rosaccace (kivi, lentil, and chicken peas)         Pennut, hazelnut         2         2.5         13.7         1.0         1.2         1.0	6	М	20.4	+	Rosaceae	Peanut, hazelnut	4	1,000	17.4	2.54	8.27	ı	1
M         30.4         +         Rosaceae, tomato, lettuce, carrot, com, and ber leanut, walnut         Peanut, walnut         4         50.7         6.72         2.08         0.78         -*           F         3.52         +         Rosaceae, tomato, lettuce, carrot, com, and ber leanut, hazelnut         Peanut, hazelnut         1         104         19.2         12.9         18.10         -*           M         3.09         +         Rosaceae, kiwi, lentil, and chicken peas         Peanut, hazelnut         4         743         13.0         8.17         3.00         10.3         10.4         1.8         18.0         18.0         1.8         10.0         1.8         10.0         1.8         10.0         1.8 </td <td>10*</td> <td>M</td> <td>26.5</td> <td>+</td> <td>Rosaceae and eggplant</td> <td>Peanut</td> <td>3</td> <td>pu</td> <td>11.8</td> <td>10.6</td> <td>8.5</td> <td>pu</td> <td>pu</td>	10*	M	26.5	+	Rosaceae and eggplant	Peanut	3	pu	11.8	10.6	8.5	pu	pu
F         3.5.2         +         Rosaceae, tomato, lettuce, carrot, corr, and beet         Peanut, hazelnut         1         78         18.2         18.9         18.10         -           M         3.6.         -         Rosaceae, kiwi, lentil, and chicken peas         Peanut, hazelnut         4         78         1.80         0.85         0.23         nd           M         3.09         +         Rosaceae, kiwi, lentil, and chicken peas         Hazelnut         4         7.47         13.0         8.17         3.70         0.85         -           M         1.1.6         +         Rosaceae, kiwi, mango, green beans, and lentil         Peanut, hazelnut         2         2.47         13.0         6.15         -         7.77         0.19         -           M         5.6         +         Rosaceae, kiwi, mango, green beans, and lentil         Peanut, hazelnut, almond         2         2.56         9.27         2.77         0.19         -           M         5.6         +         Rosaceae and kiwi         Peanut, hazelnut, almond         3         4.85         1.13         0.16         -         -         -         -         -         -         -         -         -         -         -         -         -	11	M	30.4	+	Rosaceae	Peanut, walnut	4	507	6.72	2.08	0.78	*	
K         386         -         Rosaceae, kiwi, lentil, and chicken peas         Walnuts         4         78         1.82         0.86         0.23         nd           M         3.09         +         Rosaceae, kiwi, lentil, and chicken peas.         Peanut, hazelnut         4         7.47         13.00         8.17         3.70         -           F         17.1         +         Rosaceae, kiwi, mango, green beans, and lentil         Peanut, hazelnut         2         2.55         3.72         0.65         0.85         -           M         5.6         +         Rosaceae, kiwi, mango, green beans, and lentil         Peanut         2         2.56         9.77         0.65         0.85         -           M         5.6         +         Rosaceae, kiwi, mango, green beans, and lentil         Peanut         2         2.56         9.77         0.19         -         *           M         2.6.8         +         Rosaceae         Rosaceae         Hazelnut, hazelnut, almond         3         73         0.55         0.53         0.16         -         *           F         2.2.5         +         Rosaceae, grapes, and avocado         Almond, walnuts, and walnut, and walnut, and cabage         1         1.15         1.13	12	H	25.2	+	Rosaceae, tomato, lettuce, carrot, corn, and beet	Peanut, hazelnut	1	104	19.20	12.9	18.10	ı	1
M         309         +         Rosaccae, kiwi, lentil, and chicken peas.         Peanut, hazelnut         4         2,473         13.00         8.17         3.70         -           R         11.6         +         Rosaccae, kiwi, lentil, and chicken peas.         Hazelnut         4         718         15.10         nd         4.29         -           F         17.1         +         Rosaccae, kiwi, mango, green beans, and lentil         Peanut, hazelnut         2         226         9.27         2.77         0.19         -*           M         5.6         +         Rosaccae, kiwi, mango, green beans, and lentil         Peanut         2         256         9.27         2.77         0.19         -*           M         5.6         +         Rosaccae and kiwi         Peanut, bazelnut, almond         3         73         0.53         0.16         -*         9         1.65         -*         1.05         -* <td< td=""><td>13#</td><td>F</td><td>38.6</td><td>   </td><td>Rosaceae</td><td>Walnuts</td><td>4</td><td>78</td><td>1.82</td><td>98.0</td><td>0.23</td><td>pu</td><td>pu</td></td<>	13#	F	38.6		Rosaceae	Walnuts	4	78	1.82	98.0	0.23	pu	pu
M         11.6         +         Rosaceae, lettuce, and asparragus         Hazelnut         4         718         15.10         nd         4.29         -           F         17.1         +         Rosaceae, kiwi, mango, green beans, and lentil         Peanut, hazelnut         2         25.6         9.27         3.79         0.65         -           M         5.6         +         Rosaceae, kiwi, mango, green beans, and lentil         Peanut         2         25.6         9.27         2.77         0.19         -           M         5.6         +         Rosaceae         Rosaceae and kiwi         Peanut, hazelnut, almond         3         845         5.75         9.39         1.13         -           F         2.2.         +         Rosaceae, grapes, and avocado         Almond, walnuts,         1         1.15         0.63         1.44         nd           F         2.2.         +         Rosaceae, banana, tangerine, pear, lombarda,         Hazelnut, walnut, cashew         4         1.156         >10         6.24         1.44         nd           M         6.8         -         Rosaceae, banana, tangerine, pear, lombarda, and cabbage         Hazelnut, walnut, cashew         4         1.156         >10         6.24         1.28 <td>14</td> <td>M</td> <td>30.9</td> <td>+</td> <td>Rosaceae, kiwi, lentil, and chicken peas</td> <td>Peanut, hazelnut</td> <td>4</td> <td>2,473</td> <td>13.00</td> <td>8.17</td> <td>3.70</td> <td>ı</td> <td>ı</td>	14	M	30.9	+	Rosaceae, kiwi, lentil, and chicken peas	Peanut, hazelnut	4	2,473	13.00	8.17	3.70	ı	ı
F         17.1         +         Rosaceae, lettuce, and asparragus         Peanut, hazelnut         25.5         3.75         3.75         0.65         0.85         -           M         5.6         +         Rosaceae, kiwi, mango, green beans, and lentil         Peanut         2         226         9.27         2.77         0.19         -*           M         5.6         +         Rosaceae         Rosaceae         Peanut, hazelnut, almond         3         73         0.55         0.53         0.16         -*           F         35.0         -         Rosaceae and kiwi         Peanut, hazelnut, almond         3         73         0.55         0.53         0.16         -*           F         25.6         +         Rosaceae, grapes, and avocado         Almond, walnuts,         1         nd         3.24         1.63         1.44         nd           F         2.22         +         Rosaceae, grapes, and avocado         Almond, walnuts,         2         114         4.51         nd         2.84         1.63         1.44         nd           M         -         Rosaceae, banana, tangerine, pear, lombarda,         Hazelnut, walnut, cashew         4         1.156         2.10         2.20         2.00         <	15	M	11.6	+	Rosaceae	Hazelnut	4	718	15.10	pu	4.29	ı	**+
F         3.3.         +         Rosaceae, kiwi, mango, green beans, and lentil         Peanut         2         226         9.27         2.77         0.19         -*           M         5.6         +         Rosaceae         Rosaceae         Peanut         2         157         9.30         2.54         1.32         -           F         3.5         -         Rosaceae and kiwi         Peanut, hazelnut, almond         3         845         5.75         3.99         1.05         -*           F         2.5.6         +         Rosaceae, grapes, and avocado         Almond, walnuts, almond, almon	16	F	17.1	+	Rosaceae, lettuce, and asparragus	Peanut, hazelnut	3	25.5	3.72	0.65	0.85	ı	
M         5.6         +         Rosaceae         Peanut         Peanut         2         157         9.30         2.54         1.32         -           M         26.8         -         Rosaceae and kiwi         Peanut, hazelnut, almond         3         73         6.55         0.53         0.16         -         *           F         25.6         +         Rosaceae, grapes, and avocado         Almond, walnuts, almond         5         485         1.13         0.63         1.44         nd           F         22.2         +         Rosaceae, grapes, and avocado         Almond, walnuts, almond         2         114         4.51         nd         nd           F         43.2         +         Rosaceae, banana, tangerine, pear, lombarda,         Hazelnut, walnut, cashew         4         1,156         5.100         62.4         2.2.8         -*           M         6.8         -         Rosaceae, banana, tangerine, pear, lombarda,         Peanut         4         1,156         5.100         62.4         2.3.8         -*           F         13.3         +         Rosaceae, banana, tangerine, pear, lombarda,         Peanut         5         2.35         2.00         0.94         -*           M	17	F	33.3	+	Rosaceae, kiwi, mango, green beans, and lentil	Peanut	2	226	9.27	2.77	0.19	*	ı
M         26.8         -         Rosaceae and kiwi         Peanut, hazelnut, almond         3         73         0.55         0.53         0.15         3.99         1.05         -*           F         35.0         -         Rosaceae and kiwi         Hazelnut, almond, walnut, almond, walnut, almond, walnut, almond, walnut, almond, walnut, cashew         1         nd         32.4         1.63         nd         -         -           F         43.2         +         Rosaceae, grapes, and avocado         No         2         114         4.51         nd         nd         -         nd           F         43.2         +         Rosaceae, banana, tangerine, pear, lombarda, and cabbage         Hazelnut, walnut, cashew         4         1,156         >100         62.4         22.8         -           F         13.3         +         Rosaceae, banana, tangerine, pear, lombarda, and cabbage         Hazelnut, walnut, cashew         4         1,156         >100         62.4         22.8         -           F         13.3         +         Rosaceae, banana, tangerine, pear, lombarda, and cashe and	18	M	5.6	+	Rosaceae	Peanut	2	157	9.30	2.54	1.32	ı	ı
F         35.0         -         Rosaceae and kiwi         Peanut, hazelnut, almond         3         845         5.75         3.99         1.05         -*           F         25.6         +         Rosaceae, grapes, and avocado         Almond, walnuts, almond, walnuts, almond, walnuts, almond, walnuts, almond, walnuts, almond, walnut, cashew         1         nd         32.4         1.63         1.44         nd           F         43.2         +         Rosaceae, banana, tangerine, pear, lombarda, almond, walnut, cashew         4         1.156         >100         62.4         22.8         -*           F         13.3         +         Rosaceae, banana, tangerine, pear, lombarda, almond, walnut, cashew         4         1,156         >100         62.4         22.8         -*           F         13.3         +         Rosaceae, banana, tangerine, pear, lombarda, almond, walnut, cashew         4         1,156         >100         62.4         22.8         -*           F         13.3         +         Rosaceae, banana, tangerine, pear, lombarda, lomb	19	M	26.8	ı	Rosaceae	Peanut	3	73	0.55	0.53	0.16	ı	+
F         25.6         +         Rosaceae, grapes, and avocado         Hazelnut, almond, walnuts, almond, walnuts, almond, walnuts, almond, walnuts, almond, walnut, cashew         4         485         1.13         0.63         1.44         nd         -           F         43.2         +         Rosaceae, banana, tangerine, pear, lombarda, and cabbage         Mazelnut, walnut, cashew         4         1,156         >100         62.4         22.8         -*           F         13.3         +         Rosaceae, banana, tangerine, pear, lombarda, and cabbage         Peanut         1         55         2.35         2.00         0.94         -*           F         13.3         +         Rosaceae, lentil, and chicken peas         Hazelnut         3         675         2.35         0.95         0.16         -	20	F	35.0	ı	Rosaceae and kiwi	Peanut, hazelnut, almond	3	845	5.75	3.99	1.05	*	+
F         2.2.2         +         Rosaceae, grapes, and avocado         Almomd, walnuts, abrelinuts         1         nd         32.4         1.63         1.64         nd         1.44         nd           F         43.2         +         Rosaceae, banana, tangerine, pear, lombarda, and cabbage         Hazelnut, walnut, cashew         4         1,156         >100         62.4         22.8         -*           F         13.3         +         Rosaceae, banana, tangerine, pear, lombarda, and cabbage         Peanut         1         55         2.32         2.00         0.94         -           F         M         24.1         +         Rosaceae, lentil, and chicken peas         Hazelnut         3         675         2.35         0.95         0.16         -	21	F	25.6	+	Rosaceae	Hazelnut, almond	5	485	1.13	0.63	pu	I	**+
F         43.2         +         Rosaceae, banana, tangerine, pear, lombarda,         Mazelnut, walnut, cashew         4         11.156         1.156         1.00         62.4         22.8         -*           F         13.3         +         Rosaceae         Peanut         1         55         2.32         2.00         0.94         -           M         24.1         +         Rosaceae, lentil, and chicken peas         Hazelnut         3         675         2.35         0.95         0.16         -	22#	币	22.2	+	Rosaceae, grapes, and avocado	Almomd, walnuts, hazelnuts	1	pu	32.4	1.63	1.44	pu	pu
M         6.8         -         Rosaceae, banana, tangerine, pear, lombarda, and cabbage         Hazelnut, walnut, cashew         4         1,156         >100         62.4         22.8         -*           F         13.3         +         Rosaceae, lentil, and chicken peas         Hazelnut         3         675         2.35         2.35         0.95         0.16         -	23	F	43.2	+	Rosaceae	No	2	114	4.51	pu	pu	1	na
F         13.3         +         Rosaceae         Peanut         1         55         2.32         2.00         0.94         -           M         24.1         +         Rosaceae, lentil, and chicken peas         Hazelnut         3         675         2.35         0.95         0.16         -	24	M	6.8	ı	Rosaceae, banana, tangerine, pear, lombarda, and cabbage	Hazelnut, walnut, cashew	4	1,156	>100	62.4	22.8	*	I
M 24.1 + <i>Rosaceae</i> , lentil, and chicken peas Hazelnut 3 675 2.35 0.95 0.16 –	25	н	13.3	+	Rosaceae	Peanut	1	55	2.32	2.00	0.94	ı	1
	26	M	24.1	+	Rosaceae, lentil, and chicken peas	Hazelnut	3	675	2.35	0.95	0.16	I	**1

LTP, lipid transfer protein, SLIT, sublingual immunotherapy; sIgE, specific IgE; OFC, oral food challenge; nd, not done; na, not apply; +;: positive; -, negative. † Patients' symptoms according to the Sampson's classification for food allergy reactions. ‡ Patients discontinued immunotherapy before one year so OFC was not performed. All the rest completed 3 years of SLIT. \* The patient had a positive result to OFC after a year of immunotherapy but a negative one after 18-24 months of immunotherapy. ‡ The patient was challenged with hazelnut.

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ter receiving SLIT, by the time of submitting the manuscript, of the 21 patients with negative OFC tests, 20 were having a normal diet with all types of fruits and vegetables, including those plant foods they did not tolerate previously. No allergic symptoms were recorded. The remaining patient does not eat Rosaceae fruits for fear of allergic reactions. Correspondingly, the 11 patients with negative OFC to peanut and/or nuts can eat them without showing any allergic reaction. The 5 patients with positive challenge tests still cannot eat peanuts or nuts although they tolerate traces (<2% of the total food) that they did not tolerate before SLIT. None of the patients had developed symptoms with new foods. The details regarding clinical data and OFC results are shown in Table 3. No changes in pollen symptoms were observed in patients receiving *Pru p* 3 SLIT.

All the patients but one included in the control group developed allergic reactions after accidental plant foods containing LTP (*Rosaceae* fruits, peanuts, nuts, lettuce...) intake during the period of study. For this reason, we considered it was not necessary to perform the challenge test except for this one; an OFC with unpeeled peaches was performed with a positive result (generalized urticaria) in this case.

At the end of the follow-up period, the patients from the control group had a restricted diet, avoiding fruits from *Rosaceae* family in all cases, peanuts in 8, nuts in 7, other legumes in 2, and other vegetables in 2 cases. Seven out of 13 controls had experienced allergic reactions with new foods. So, the number of families of plant food involved in the allergic symptoms (Rosaceae fruits, other fruits, vegetables, peanuts and legumes, nuts...) raised the median from 1.37 to 2.08.

### Discussion

In this study, we found that, after 1 year of Pru p 3 SLIT administered under routine practice conditions, 95% of the patients who had experienced previous systemic allergic reactions in response to the intake of plant foods containing LTPs developed good tolerance to peach; 69% of the patients also tolerated peanuts and/or nuts. Moreover, none of the patients who subsequently presented negative OFC results have experienced allergic reactions after including the fruits, vegetables, peanuts, or nuts (previously not tolerated) in their routine diet. These data are relevant when comparing with the control group as far as the patients who did not start SLIT developed several allergic reactions with the accidental intake of plant

food containing LTP and at the end of the study all of them still had a restricted diet avoiding several families of plant foods containing LTP in most cases.

The increased tolerance to peach observed in most patients after 1-year treatment with Pru p 3 SLIT was consistent with previous studies - including randomized clinical trials - that assessed the efficacy of a Pru p 3 SLIT during 6 or 12 months [10-12, 17], most of which also reported a reduction of the wheal diameter in SPT [10, 12, 17]. In addition, open OFCs showed that 1 year of Pru p 3 SLIT not only improved tolerance to Rosaceae fruits but also to peanuts. This effect is consistent with the findings of Gómez et al. [12], who observed an improvement in peanut tolerances after 1 year of treatment with Pru p 3 SLIT, presumably due to cross-reactivity between LTPs Pru p 3 and Ara h 9 [18, 19]. Our analysis showed high effectiveness of Prup 3 SLIT in peanut sensitization; however, as reported by Gómez et al. [12], the peanut desensitization rate did not reach that achieved with Rosaceae allergies. This partial effectiveness in peanut or nut allergy could be attributed to other allergens involved in these allergies besides LTPs, such as globulins or 2S albumins [20-22]. In this regard, our working protocol has been modified over time in order to assess other allergens responsible for peanut and/or nut sensitization prior to the administration of the immunotherapy (data not shown). On the other hand, we found a high peanut tolerance (i.e., 76%), even higher than that reported in a previous study after a 44-week peanut SLIT [23]. This finding suggests that a Pru p 3 SLIT could reach the same efficacy as a peanut SLIT to desensitize against peanuts when the LTP Ara h 9 is the sensitizing peanut allergen.

In our analysis, Pru p 3 SLIT showed a good tolerability and safety profile in most patients, with no adverse events reported in those who completed the immunotherapy. Previous studies investigating Pru p 3 SLITs also presented a good safety profile although more than half of patients showed some adverse reactions to treatment during the build-up phase, mainly oral allergy symptoms that disappeared during the maintenance phase of the therapy [10, 12].

One study's limitation was the lack of OFC assessments before SLIT; however, considering that all patients in our analysis had experienced either an anaphylactic reaction or confirmed allergic reactions to multiple foods 1 year before the study start, this approach was considered potentially harmful. On the other hand, our work was based on a prospective study with a similar sample size than other studies with Pru p 3 SLIT. Of note, whereas most of the studies included patients over 18 years of age,

our analysis also included minors; therefore, the results of our study may apply to children and adolescent allergic patients – though we must admit that the small sample may limit the statistical power of the analysis. It is also worth mentioning that, unlike most of the studies investigating the efficacy of Pru p 3 SLIT, which excluded patients with previous anaphylactic reactions, our analysis was focused on these patients, thus deepening into the effectiveness of the therapy in various patient profiles. In this regard, the results of our study are relevant to treat those patients who might benefit from this treatment but also those that are often excluded from receiving immunotherapy because they are considered patients at high risk of severe adverse events.

## **Conclusions**

Our results support the administration of a Pru p 3 SLIT in patients who are allergic to LTPs from plant foods and experienced reactions in response to the intake of fruits, vegetables, and even peanuts or nuts. The time framework of our study prevents drawing conclusions regarding the transient or permanent nature of the tolerance observed (to this end, an observation period without purposeful exposure and subsequent OFC shall be included). It has been documented that 27% of the patients with LTP syndrome eventually experience new food allergies, thus presenting local or systemic symptoms following the ingestion of previously tolerated foods [24]. This happened in 7 out of 13 patients (53.8%) of our control group. However, our work aimed to avoid a restrictive diet while preventing the risk of allergic reactions in our patients, and this objective has been mostly achieved, compared to the control group. We have encouraged our patients to keep on the daily plant food intake to ensure LTP administration. Further research is needed to determine the results in terms of long-term tolerance after Pru p 3 SLIT and to know which is the best immunotherapy for patients who have a peanut or nut allergy, as other allergens apart from LTPs are likely to be involved, and Pru p 3 SLIT may fail to completely desensitize against peanut or nut ingestion.

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### **Statement of Ethics**

The study protocol was approved by the Independent Ethics Committee of Guadalajara (Spain), and all patients signed the corresponding informed consent to participate.

### **Conflict of Interest Statement**

J.M.B. reports personal fees for lectures from ALK, Diater, Leti, and Chiesi and fees for investigation from Diater outside the submitted work. A.V.C. reports personal fees for lectures from ALK, Diater, Novartis, Allergy Therapeutics, and Leti and fees for investigation from Diater and Novartis outside the submitted work. R.C. reports personal fees for lectures from Novartis and Chiesi and fees for investigation from Diater and Novartis outside the submitted work. M.I.P. reports personal fees from ALK, Leti, Diater, and Roxal outside the submitted work.

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The authors did not receive any funding.

### **Author Contributions**

J.M.B. and A.V.C. made substantial contributions in the study design, data analysis, and data interpretation. J.M.B., A.V.C., R.C., and M.I.P. substantially contributed to data acquisition. The manuscript was drafted by J.B.M., A.V.C., R.C., and M.I.P. and further revised by J.M.B. and A.V.C. All co-authors approved the final version of the manuscript before submitting it.

## **Availability of Data and Material**

The data sets used and/or analyzed during the current study are available from the corresponding author on reasonable request.

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