Reconstruction of fish allergenicity from the content and structural traits of the component β-parvalbumin isoforms

Raquel Pérez-Tavarez¹, Mónica Carrera², María Pedrosa^{3,4}, Santiago Quirce^{3,4}, Rosa Rodriguez-Perez⁴ and María Gasset¹*

¹Insto Química-Física "Rocasolano", Consejo Superior de Investigaciones Científicas, 28006 Madrid, Spain.

²Insto Investigaciones Marinas, Consejo Superior de Investigaciones Científicas, 36208 Vigo, Spain

³Dpto de Alergología, Hospital Universitario La Paz, 28046 Madrid, Spain

⁴Insto de Investigación Hospital Universitario La Paz (IdiPaz), 28046 Madrid, Spain

Supplementary Material

Patient	Age (years)	sex	Symptoms after fish ingestion ^a	Ofended fish ^b	Other allergies	SPT ^c (mm) Cod / Tuna	Total IgE (kU/l)	slgE (kU/l) Cod / Tuna
S1	9.1	М	U, OAS	Hake, tuna	Seafood ^d , treenuts	12 / 8	1,020	13.9 / 7.24
S2	10.2	F	U, AE, OAS, V	Hake, megrim	Fruits	5 / 4.5	851	8.42 / 1.68
S3	10.2	М	V	Hake, cod, megrim	Egg, seafood, legumes, treenuts	6/0	2,223	8.03 / 2.04
S4	4.6	М	AE, U	Hake	Egg	15 / 12.5	901	15.3 / 1.83
S5	7.8	М	OAS, U	Hake, megrim	Egg, seafood, legumes, treenuts	25.5 / 9.0	278	92.7 / 31.2
S6	10	F	AX	Hake	Seafood	7.5 / 6.5	38.8	5.01/1.34
S7	7.2	М	OAS	Hake, megrim	Egg, nuts, legumes	13 / 5.5	1,382	25.7 / 8.72

Table 1. Clinical data of the patients allergic to fish and their sera features.

^a Abbreviations correspond to: AE: angioedema; OAS: oral allergy syndrome; U: urticaria. ^b Fish species causing initial symptomatology upon oral exposure.

^c Mean diameter

^d Molluscs and crustaceans.

Figure 1S : Original gels of Fig. 2a and 2b.



Figure 2S : Original gels and membranes of Fig. 3a and 3b.



Figure 3S : Original blots used in Fig. 3c.



Figure 4S : Full length gel of Fig. 4d.



Figure 5S : Full-length gel of Fig. 5b.



Figure 6S : Original membranes of Fig. 6b and 6c





Figure 7S : Full size membranes of Fig. 7a, 7b and 7e.