

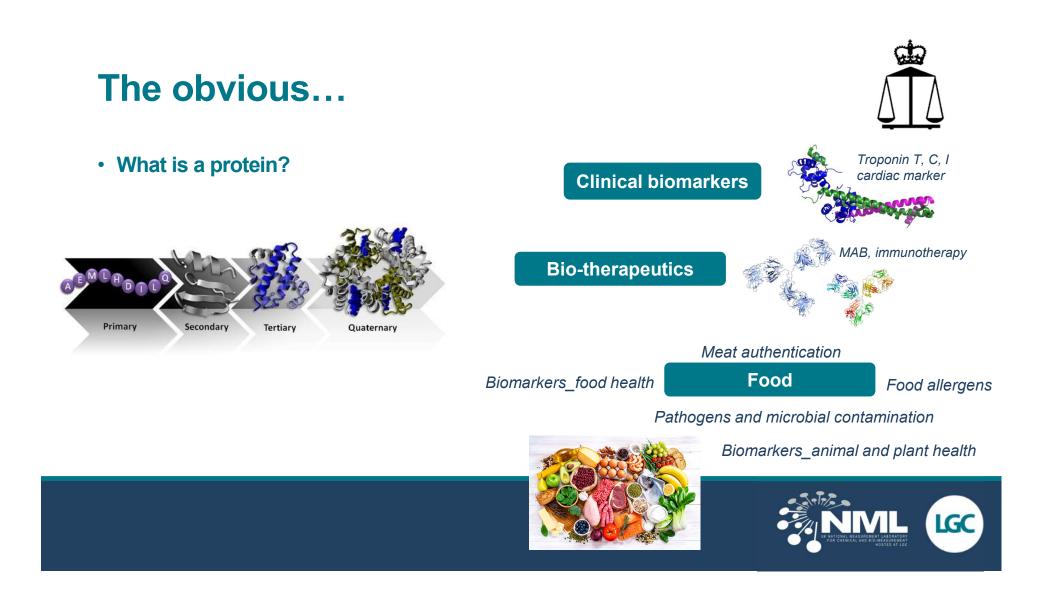


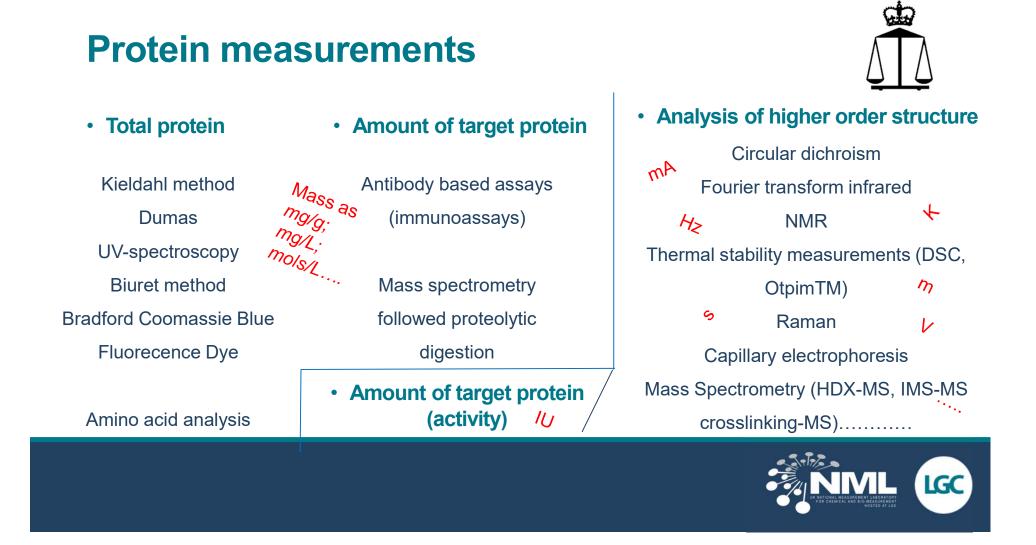
Dr. Milena Quaglia Principal Scientist Protein Metrology

Challenges in the standardisation of protein measurements for clinical and food applications

24 June 2021









Measurement standardisation



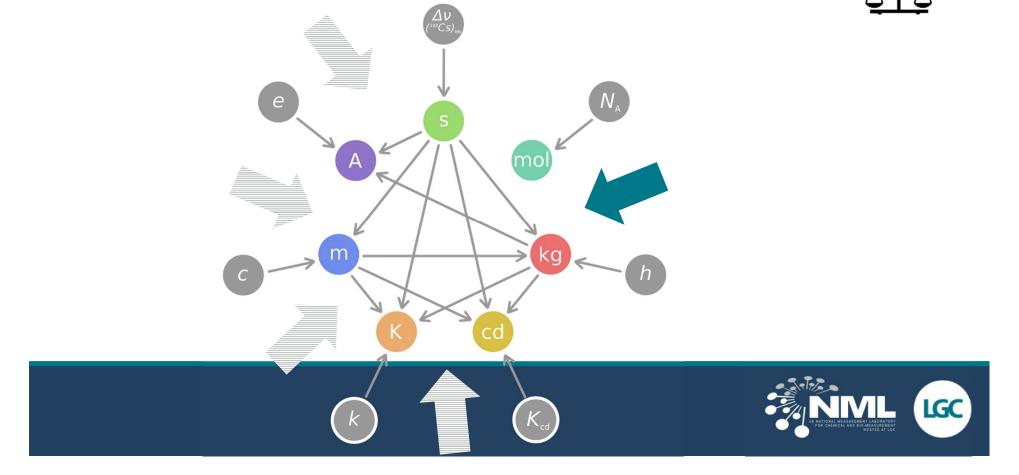
space...

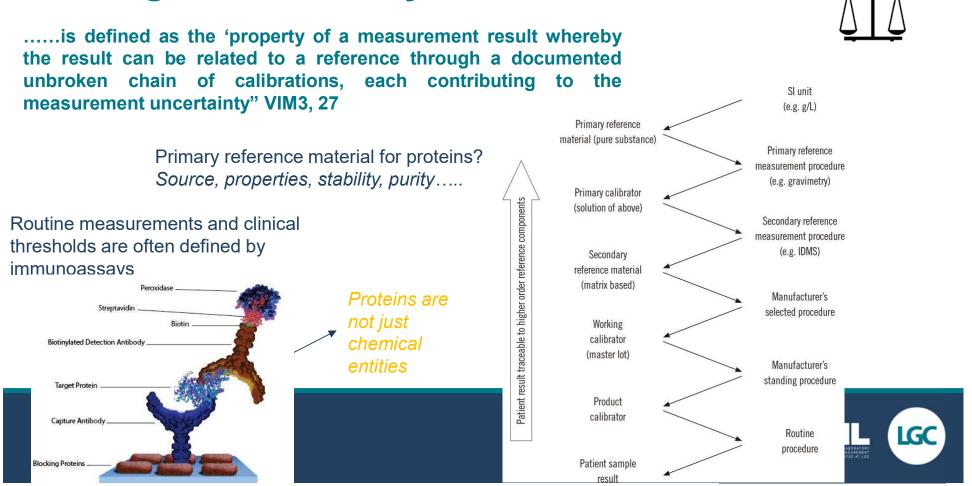




Measurement standardisation through metrological traceability to the System of International Units

Measurement standardisation: the SI Units

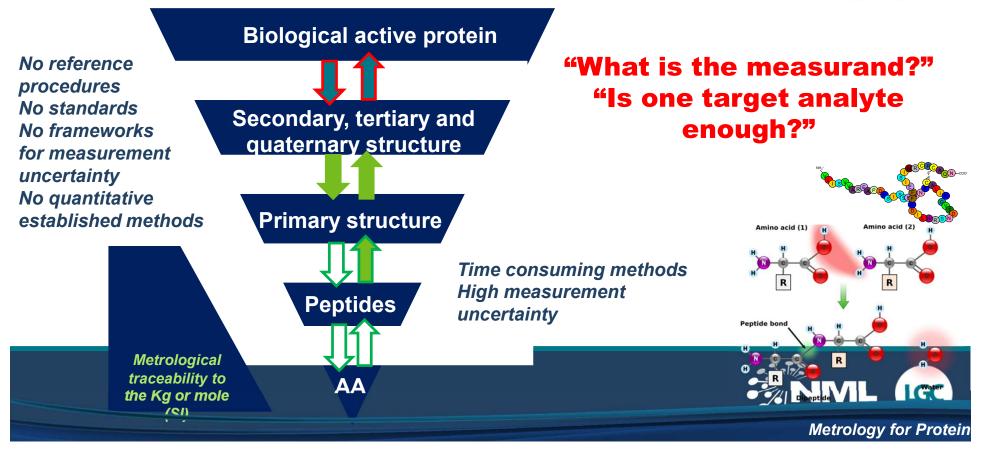




Metrological traceability

Where are we now....





Successful example from clinical community



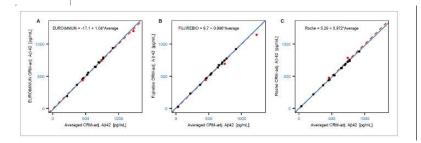
DOI: 10.1002/alz.12145

FEATURED ARTICLE

alzheimer's \mathcal{O} A

Alzheimer's & Dementia*

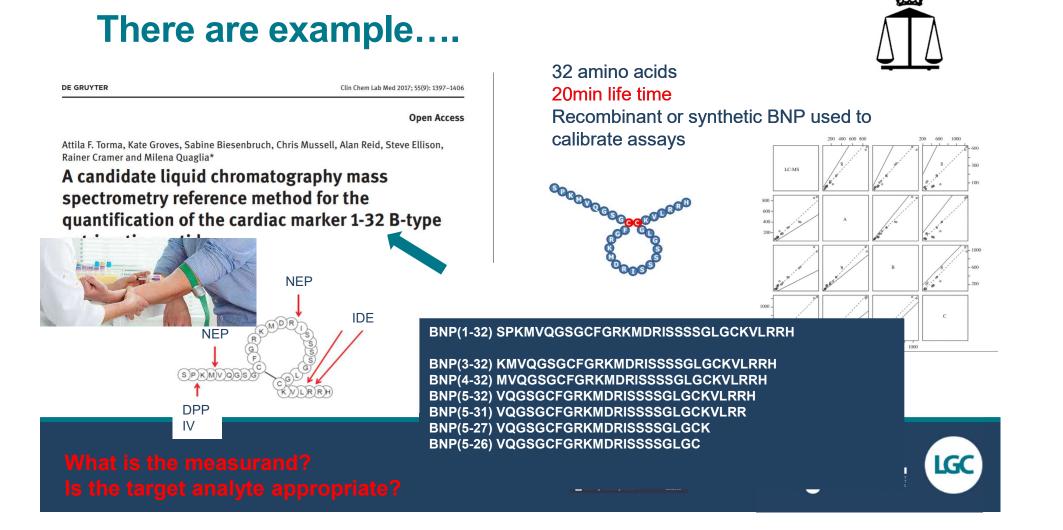
First amyloid β 1-42 certified reference material for re-calibrating commercial immunoassays

Sébastien Boulo¹ | Julia Kuhlmann¹ | Ulf Andreasson^{2,3} | Britta Brix⁴ | Iswariya Venkataraman⁵ | Victor Herbst⁴ | Sandra Rutz⁶ | Ekaterina Manuilova⁶ | Manu Vandijck⁷ | Filip Dekeyser⁷ | Maria Bjerke^{2,8} | Josef Pannee^{2,3} | Jean Charoud-Got¹ | Guy Auclair¹ | Stéphane Mazoua¹ | Gregor Pinski¹ | Stefanie Trapmann¹ | Heinz Schimmel¹ | Hendrik Emons¹ | Milena Quaglia⁹ | Erik Portelius^{2,3} | Magdalena Korecka¹⁰ | Leslie M. Shaw¹⁰ | Mary Lame¹¹ | Erin Chambers¹¹ | Hugo Vanderstichele^{12,13} | Erik Stoops¹² | Andreas Leinen Tobias Bittner¹⁴ | Rand G. Jenkins¹⁵ | Vesna Kostanjevecki⁷ | Piotr Lewczuk¹ Johan Gobom^{2,3} | Henrik Zetterberg^{2,3,18,19} | Ingrid Zegers¹ | Kaj Blennow^{2,3} 

Clear measurand Standardisation carried out alongside establishment of thresholds







Food allergens RMP

1350 CRYAR ET AL.: JOURNAL OF AOAC INTERNATIONAL Vol. 96, No. 6, 2013

FOOD COMPOSITION AND ADDITIVES

Towards Absolute Quantification of Allergenic Proteins in Food—Lysozyme in Wine as a Model System for Metrologically Traceable Mass Spectrometric Methods and Certified Reference Materials







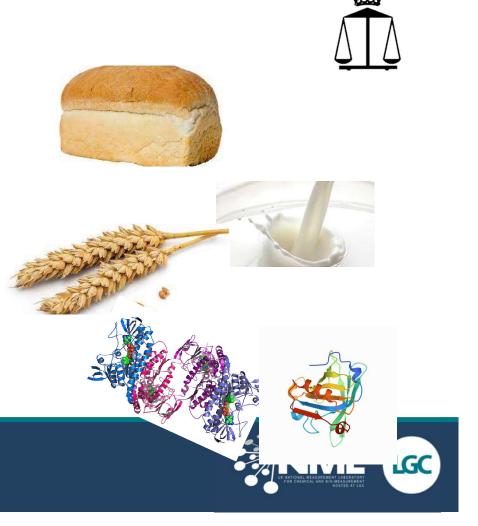
Food allergens RMP

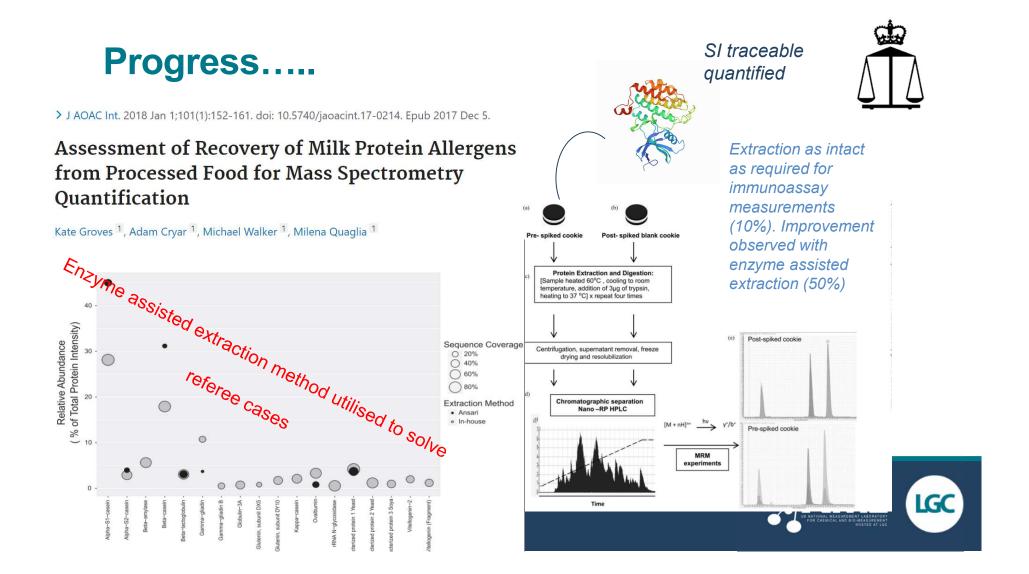
Measurand

Correlation target analyte to measurand

Extraction/recovery

Food processing effect on allergenicity





Extraction protocol for Referee Cases

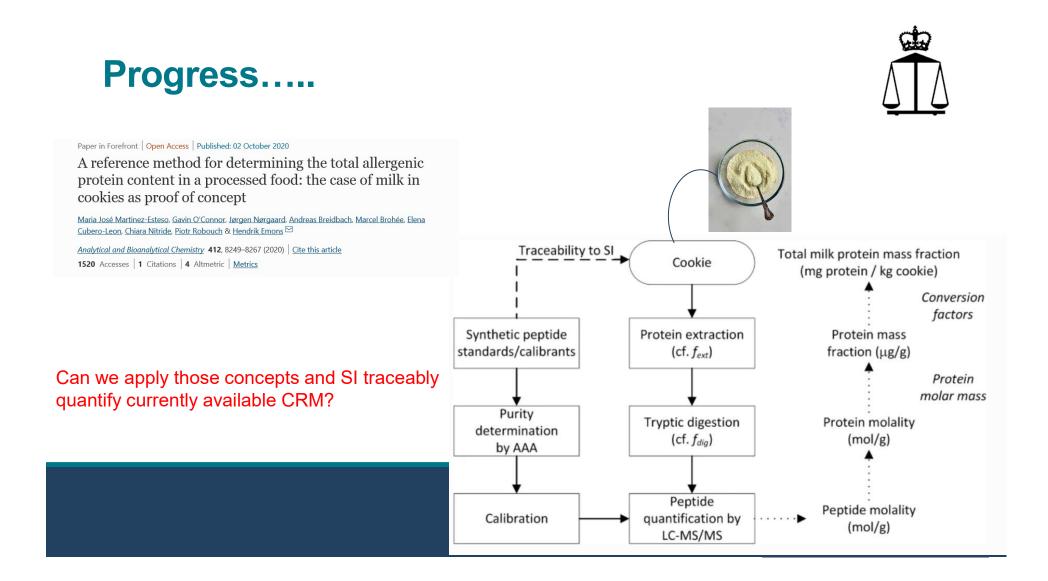
Almonds in cumin and paprika?

Cow milk in coconut sweets?

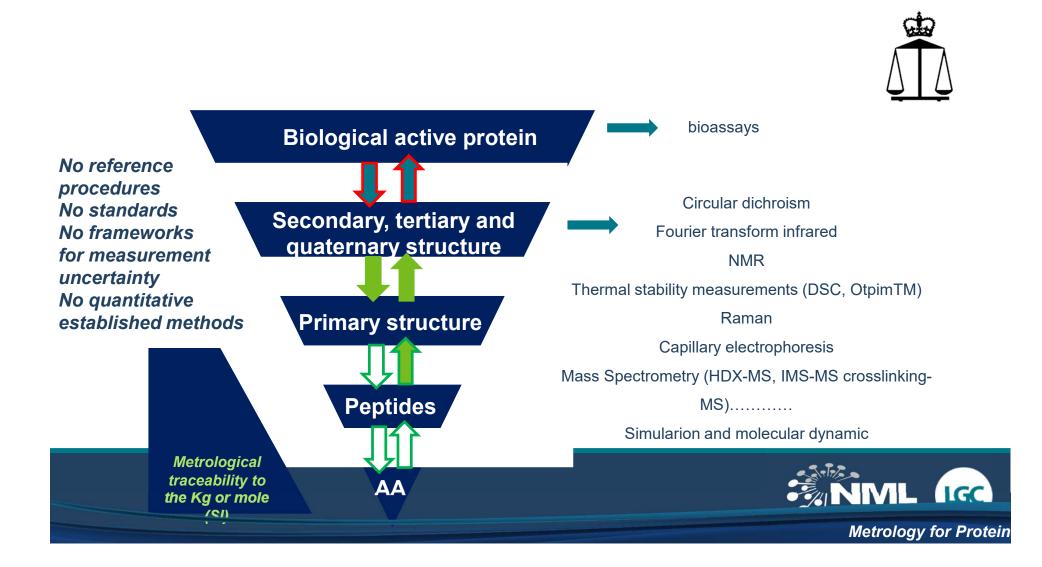




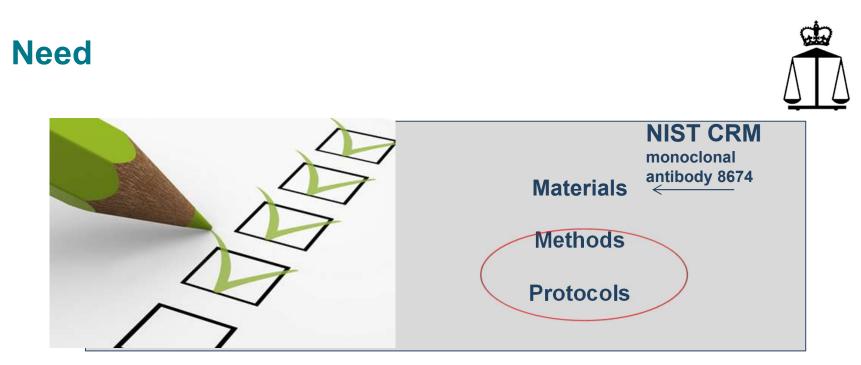












to be used to: Define sensitivity to structural changes

Assess instrument performance

Benchmark new platforms



Higher order structure progress in the metrological community



Article

Development of a reference protocol to stress a WHO standard and interlaboratory comparison (NML)

sac00 | ACSJCA | JCA11.2.5208/W Library-x64 | manuscript.3f (R5.1.i2:5007 | 2.1) 2021/01/11 08:51:00 | PROD-WS-118 | rq_3382475 | 6/18/2021 11:03:03 | 8 | JCA-DEFAULT



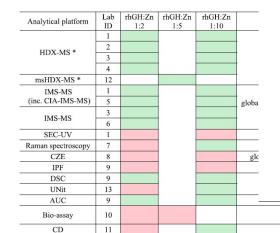
0.35 - 0.45

nM

36 µM

N

Ν





biological activity

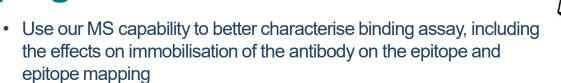
secondary structure

Reference Protocol to Assess Analytical Performance of Higher Order Structural Analysis Measurements: Results from an Interlaboratory Comparison

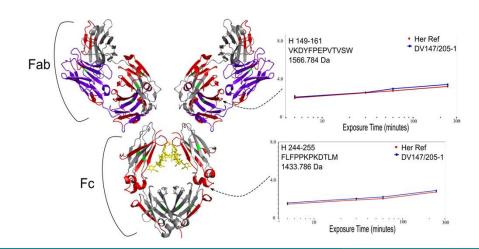
⁴ K. Groves,* A. E. Ashcroft, A. Cryar, A. Sula, B. A. Wallace, B. B. Stocks, C. Burns, D. Cooper-Shepherd,
⁵ E. De Lorenzi, E. Rodriguez, H. Zhang, J. R. Ault, J. Ferguson, J. J. Phillips, K. Pacholarz, K. Thalassinos,
⁶ L. Luckau, L. Ashton, O. Durrant, P. Barran, P. Dalby, P. Vicedo, R. Colombo, R. Davis, R. Parakra,
⁷ R. Upton, S. Hill, V. Wood, Z. Soloviev, and M. Quaglia*



Epitope mapping







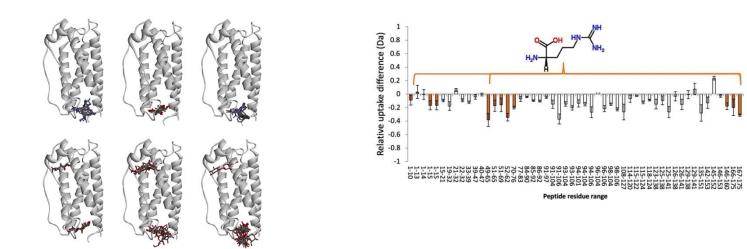
Luckau L. et al. paper draft



Abstract

Molecular dynamics vs HDX vs thermal stability vs activity measurements





A) Arginine, B) Mannitol, C) Phenylalanine, D) Sorbitol, E) Sucrose, F) Trehalose

Wood et al. Mol Pharm, 2020, 17,12, 4637

Can we use molecular dynamics to predict effects of processing on protein HOS and can we use HDX to better understand how those effect influence antibody pbinding?



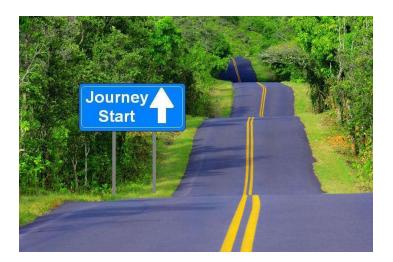
Summary

Standardisation of proteins in possible

Understanding what we are measuring (target analyte) and what we intend to measure (measurand) is very important

Progress in protein measurements will potentially lead to new markers





....there is not just MS and ELISA....



Acknowledgments

Kate Groves Adam Cryar Frank Torma **David Rupérez Cebolla Giles Drinkwater** Julia Mateyka Sabine Biesenbruch Luise Luckau Michael Walker Victoria Wood **Caroline Pritchard** Valentina Faustinelli Salome:' Coppens Matthew Harris Lucia Di Vagno Eva-Illes Tothes Chris Mussell Chris Hopley Government Chemist Team



Organic MS Team



Our close collaborators....

Paul Dalby (UCL) **Oliver Durran (UCB)** Perdita Barran (Uni Manchester) Sebastien Boulo (JRC) Lorna Ashton (Lancaster Uni) Alison Ashcroft (Uni Leeds) Frank Sobbott (Uni Leeds) Sarah Cianferani (Uni Strasbourgh) Kostas Thalassinos (UCL) Jeremy Melanson (NRC) Gavin O'Connor (PTB) Vincent Delatour (LNE) Chiara Portesi (INRIM) Chris Burns (NIBSC) Alan Reid (UKNEQAS) Ralf Josef (BIPM) Anja Kessler (RfB/RELA) Claire Mills (Uni Manchester) Zoja Soloviev (GSK, now Sanofi)



Session 3: Science for improved health outcomes

June Session Chair: Helen Munday, Institute of Food Science And Technology

24

Time (BST)	Title	Speaker
10:00	Chair's introduction	Helen Munday, IFST President
10:05	The importance of standardization of biomarker measurements in nutrition	Ian Young, Queen's University Belfast Clinical Professor
10:30	Current perspectives in food toxicology	Stella Cochrane, Unilever Science Leader, Allergy and Immunology
1 0:55	Challenges in measuring clinical proteins and allergens	Milena Quaglia, LGC Principal Scientist, Proteins
11:20	CBD and controlled cannabinoids in consumer products	Selvarani Elahi, LGC Deputy Government Chemist Christopher Hopley, LGC Principal Scientist, Organic Chemistry
11:45	Microbiome for protected status	Mark Kennedy, Fera Senior Risk Analyst
12.10	Chair's final remarks	













