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## **Fate of a Major Soybean Allergen, Gly m Bd 30K, in Miso and Soybean-Koji Miso (Fermented Soybean Paste) during Fermentation**

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Miso (fermented soybean paste) had been shown to contain negligible amounts of Gly m Bd 30K, a major soybean allergen, by a sandwich enzyme-linked immunosorbent assay (ELISA). The fate of the allergen in miso with aging was systematically investigated by ELISA and immunoblotting with a monoclonal antibody or sera from allergic patients. The allergen in three types of miso (rice-koji, barley-koji, and soybean-koji) was detected by ELISA and immunoblotting. The results showed that the allergen was not degraded during the fermentation process.

was clearly shown to be rapidly digested as fermentation proceeded provide useful information in the selection of these miso as one of the hypoallergenic foods for soybean-allergic patients.

**Keywords:** [rice-koji miso](#), [barley-koji miso](#), [soybean-koji miso](#), [s](#)  
[Bd 30K](#), [hypoallergenic food](#)

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