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Comparison of β -Lactoglobulin Content in Dairy Products by Inhibition ELISA and Immunoblotting

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To estimate the effect of food processing on allergen content in dairy products, the β -lactoglobulin (β -LG) contents of 4 milks, 5 yogurts and 6 cheeses were determined by inhibition ELISA (enzyme-linked immunosorbent assay), SDS-PAGE and immunoblotting. Results of the inhibition ELISA suggested that low temperature-pasteurized milks contain several times higher levels of β -LG than high temperature-pasteurized milks. On the contrary, results of immunoblotting suggested that the degradation of milk proteins including β -LG during yogurt manufacturing was not very extensive. These results suggest that there are some factor(s) which interfere some reactions of inhibition ELISA. β -LG

cheeses, though the level was lower than that of milks. Though milk degraded most extensively in Roquefort cheese, its β -LG level was them, processed cheese had the lowest amount of β -LG, followed These results suggest that an appropriate application of specific bac preparation of low allergenic dairy products.

Keywords: [milk allergy](#), [\$\beta\$ -lactoglobulin](#), [inhibition ELISA](#), [SDS-P](#)

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