To prevent the incidence of type food allergies, removal of food allergens by excluding all foodstuffs containing the allergen(s) or disruption of allergen(s) using proteases has been employed. Though allergen-specific digestion with a protease worked well in the preparation of low allergenic goods, it is often difficult to destroy allergenicity without adversely affecting the nutritive value, taste and rheological properties of foods. In the present study, we represented that herbs component contained both allergy-enhancing and inhibiting factors, in addition to allergens. We also reported that herbal component such as epigallocatechingallate (EGCG) and epicatechingallate (ECG) is possible to be allergy-inhibiting factors, but the exact mechanism by which they alleviate allergic response is left to be clarifying. Document of allergy enhancing factors and enrichment of allergy inhibiting factors may

provide a new approach to diminish allergenicity of various foodstufffs. Clarification of the allergic reaction modifying mechanism of food components and optimization of the intake of allergy modifying factor are necessary for decrement of allergenicity of conventional food and prevention of incidents

of allergic response

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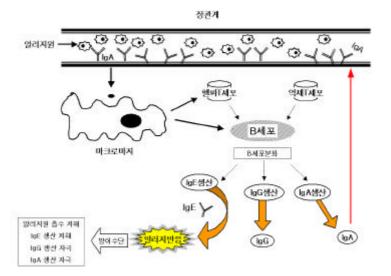
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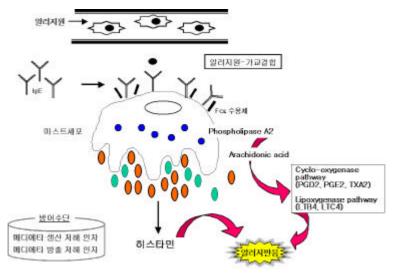
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