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Author Elisabeth Berger		
Title (English) Characterisation of peanut allergens		
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Abstract It has been reported that the prevalence of peanut allergy in Asia is not as high as in westernized countries, and it has been discussed whether this is due to the differences in how peanuts are prepared before consumption. In Asia the consumed peanuts are usually boiled or fried whereas in westernized countries they predominantly are roasted. The aim of this master's degree project was to compare the proteins and allergenic components in untreated heated, boiled, roasted and defatted peanuts. The results show that defatting affects the protein composition the most. Boiled and roasted peanuts seem to contain the least total amount of proteins. Some allergens are enhanced whereas others are present in a lower amount after each respective treatment. Comparing the allergens to which European/American and Japanese patients react, it is possible to observe some differences.		
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