



Decreasing Allergenicity of Protein-Based Products

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The Wisconsin Alumni Research Foundation is seeking commercial partners interested in developing protein processing methods that decrease allergenicity of foams, emulsions and food products. These methods alleviate allergic reactions to the resulting products while avoiding the undesired smells and flavors observed with other protein processing methods.

The Invention

UW-Madison researchers have developed methods for protein processing to avoid allergic reactions to proteins such as β -lactoglobulin and casein. Protein hydrolysis is performed with thermolysin followed by cross-linking of hydrolyzed peptides with transglutaminase. The hydrolysis and cross-linking process greatly reduces allergenicity while avoiding undesirable smells or flavors observed with other protein processing methods. The method could be applied to reduce milk, soy, peanut or grain allergies while maintaining desired smells and flavors.

Tech Fields

- [Animals, Agriculture & Food : Food ingredients & additives](#)
- [Animals, Agriculture & Food : Food safety & quality](#)

For current licensing status, please contact Emily Bauer at emily@warf.org or 608-960-9842