

Title Thermal and Nonthermal Methods for Food Allergen Control
Author Sandra K. Shriver and Wade W. Yang
Citation Food Engineering Reviews, 3, Number 1, 26-43, 2011
Keywords Thermal; Nonthermal; Food processing; Allergen; Allergy

Abstract

The incidence of food allergy has been increasing over the years, leading to a demand for methods aimed to reduce allergens from food products. The study of food processing on allergen reactivity has largely focused on thermal treatments; however, novel food processing techniques, such as a variety of nonthermal methods, are being explored to potentially create hypoallergenic products. Nonthermal methods are oftentimes advantageous, as they have the ability to retain organoleptic properties, such as nutrient content and flavor, that are frequently altered during thermal processing. Those afflicted with food allergy are typically required to completely eliminate problem foods from their diet, yet potential processing methods may allow consumption of those condemned foods by offering products with reduced allergen potency. This review highlights the efficacy of postharvest thermal and nonthermal treatments of foods in their ability to alter food allergen reactivity.

<http://www.springerlink.com/content/176543242517lt6m/fulltext.pdf>