

Author: [ADVANCED](#) | Volume Page

Keyword: |



[TOP](#) > [Available Issues](#) > [Table of Contents](#) > [Abstract](#)

ONLINE ISSN : 1881-3984

PRINT ISSN : 1344-6606

Food Science and Technology Research

Vol. 14 (2008) , No. 6 pp.589

[\[PDF \(393K\)\]](#) [\[References\]](#)

Effects of Hanabiratake (*Sparassis crispa*) on Allergic Rhinitis in OVA-Sensitized Mice

[Masafumi YAO](#)¹⁾, [Kyosuke YAMAMOTO](#)¹⁾, [Takashi KIMURA](#)¹⁾ and [Munehiko DOMBO](#)¹⁾

1) *Central Research Laboratories, Unitika Co, Ltd.*

(Received: September 24, 2007)

(Accepted: August 15, 2008)

The anti-rhinitis properties of *Sparassis crispa* were investigated in mice. To examine the immunomodulative activity of oral administration of *S. crispa*, splenocytes obtained from ovalbumin-sensitized BALB/c mice fed *S. crispa* were restimulated *in vitro* with the same antigen. Oral administration of *S. crispa* induced IFN- γ , but inhibited IL-4 and IL-5 secretion, and suppressed ovalbumin-specific IgE secretion by ovalbumin-stimulated splenocytes. The effects of *S. crispa* were further investigated by using the allergic rhinitis model in BALB/c mice. Nasal symptoms, sneezing and nasal rubbing induced by ovalbumin challenges were inhibited by oral administration of *S. crispa* in a dose-dependent manner. Furthermore, ovalbumin-specific serum IgE levels were diminished in this model. These results demonstrated that *S. crispa* may be effective in suppressing symptoms of allergic rhinitis through its immunomodulating activities.

Keywords: [allergic rhinitis](#), [cytokines](#), [hanabiratake](#), [ovalbumin-specific IgE](#), [Sparassis crispa](#)

[\[PDF \(393K\)\]](#) [\[References\]](#)

Download Meta of Article [\[Help\]](#)

[RIS](#)

[BibTeX](#)

To cite this article:

Effects of Hanabiratake (*Sparassis crispa*) on Allergic Rhinitis in OVA-Sensitized Mice Masafumi YAO, Kyosuke YAMAMOTO, Takashi KIMURA and Munehiko DOMBO, *FSTR*. Vol. **14**, 589. (2008) .

doi:10.3136/fstr.14.589

JOI JST.JSTAGE/fstr/14.589

Copyright (c) 2009 by Japanese Society for Food Science and Technology



[Japan Science and Technology Information Aggregator, Electronic](#)

