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Czech J. Food Sci.

Nagy A., Marciniak-Darmochwał K.,

Krawczuk S., Mierzejewska D., Kostyra H., Gelencsér É.:

Influence of glycation and pepsin hydrolysis on immunoreactivity of albumin/globulin fraction of herbicide resistant wheat line

Czech J. Food Sci., 27 (2009): 320-329

The aim of this study was to investigate the influence of non-enzymatic glycosylation on the immunogenic properties of soluble wheat proteins. Albumin/globulin fractions of herbicide resistant wheat line were non-enzymatically glycosylated using glucose for seven days at 37 ° C. The changes in their structures and immunoreactivity were then determined. The protein fractions were also hydrolysed with pepsin to determine the resistance to

digestion. Albumin/globulin fractions before and after non-enzymatic glycosylation were analysed using *o*-phthaldialdehyde method and sodium dodecyl sulphate-polyacrylamide gel electrophoresis. The immunoreactivity of the protein fractions was determined using enzyme-linked immunosorbent assay methods, as well as affinity chromatography. The soluble wheat proteins showed smaller amounts of available α-amino groups after non-