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### Identification of Microorganisms in Traditional Asian Foods Made with Fermented Wheat Flour and Their Hypoallergenization

[Hiroko NAGANO](#)<sup>1)</sup>, [Shiro KASUYA](#)<sup>2)</sup>, [Zenyua SHOJI](#)<sup>3)</sup>, [Asako TAMURA](#)<sup>4)</sup>, [Masashi OMORI](#)<sup>5)</sup>, [Sadaaki IIBUCHI](#)<sup>6)</sup> and [Motoo ARAI](#)<sup>7)</sup>

1) Faculty of Education, Gifu University

2) Faculty of Regional Studies, Gifu University

3) Faculty of Education and Human Studies, Akita University

4) Department of Health and Nutrition, Yonezawa Women's College

5) School of Home Economics, School of Home Economics, Faculty of Home Economics, Otsuma Women's University

6) Wayo Women's University

7) Department of Applied Biochemistry, Osaka Prefecture University

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Traditional wheat flour foods in many Asian countries are produced by natural fermentation. *Enterobacter cloacae* GAO was isolated from the starter of traditional flour fermented foods. Immunoblotting with the serum of the patient using this flow showed that an immunological reaction of the fermented foods with *Enterobacter cloacae* GAO was different from that with yeast. The bacteria were isolated from traditional wheat flour foods and identified as *Bacillus* sp, *Lactobacillus* sp, *Leuconostoc* sp. and *Lactococcus* sp. The fermentation time of 'mantou' by enzymes of a *B. pumilus* and yeast mixture was shorter than the time with yeast alone. The sensory evaluation showed that the 'mantou' prepared with *B. pumilus* and yeast was as good as that with *Enterobacter cloacae* GAO or yeast alone. Different immunoblotting patterns were observed in the case of the 'mantou' prepared with yeast or *E. cloacae* GAO. The salt-soluble protein of 'mantou' prepared with *B. pumilus* and yeast has about 1/20–1/30 in comparison of the inhibition obtained

with the control in RAST inhibition experiments.

**Keywords:** [wheat flour](#), [traditional foods](#), [microorganisms](#), [enzyme](#), [hypoallergenic foods](#)

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