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# Challenges in exploring microfluidization and enzymatic methods to mitigate soybean allergenicity

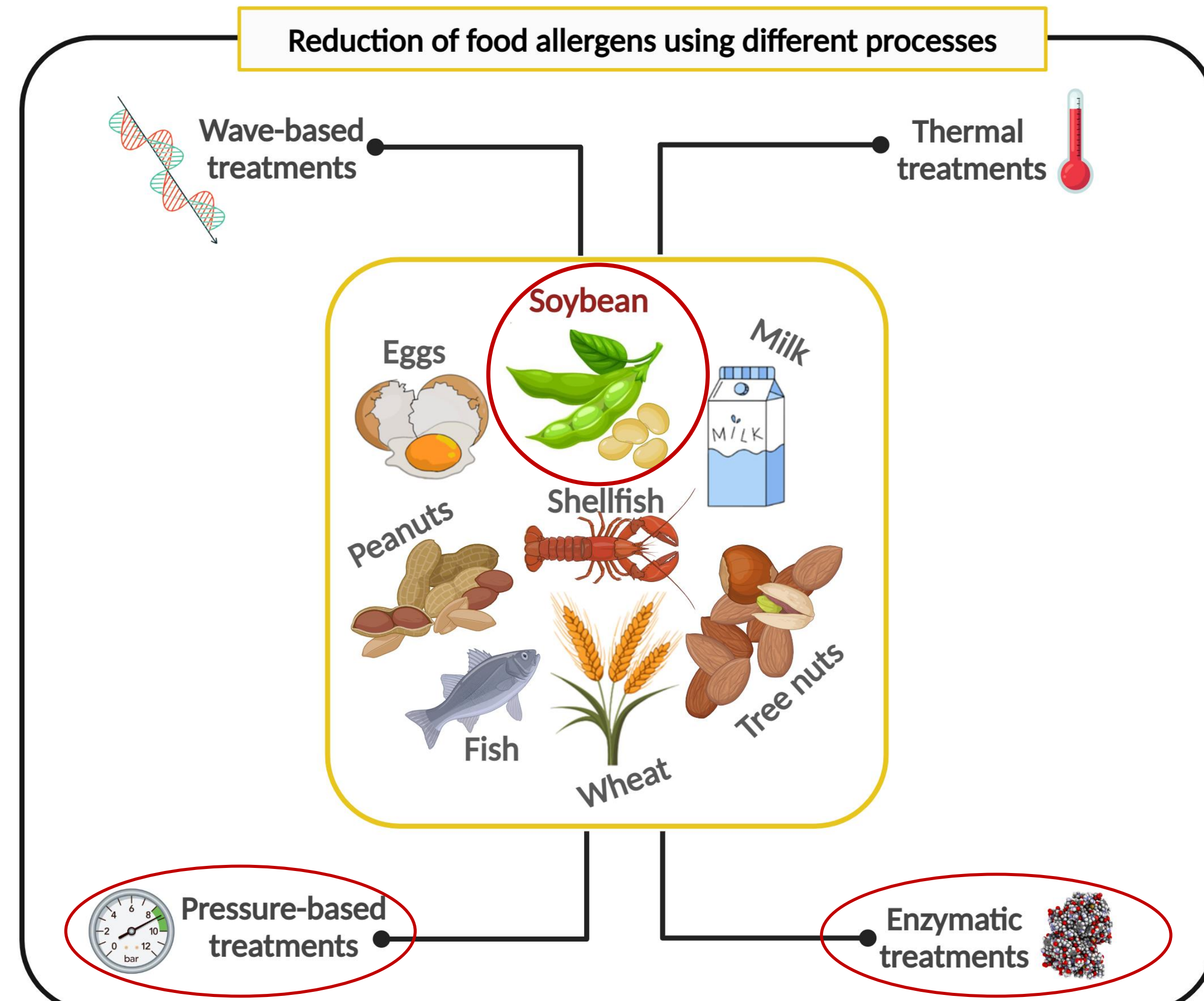
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## Background

Food allergy is considered a significant public health challenge and many attempts have been made to reduce the allergens using different processes.

**-proteins** are responsible for the **allergic reactions**



**Objective** → to reduce soybean allergens using physical treatment(s); further combining with a conventional method (enzymatic hydrolysis) → by changing the protein structure

## Methods

### Process

- Microfluidization treatment (MF) (1, 3, 5 cycles)
- Enzymatic treatment (E)

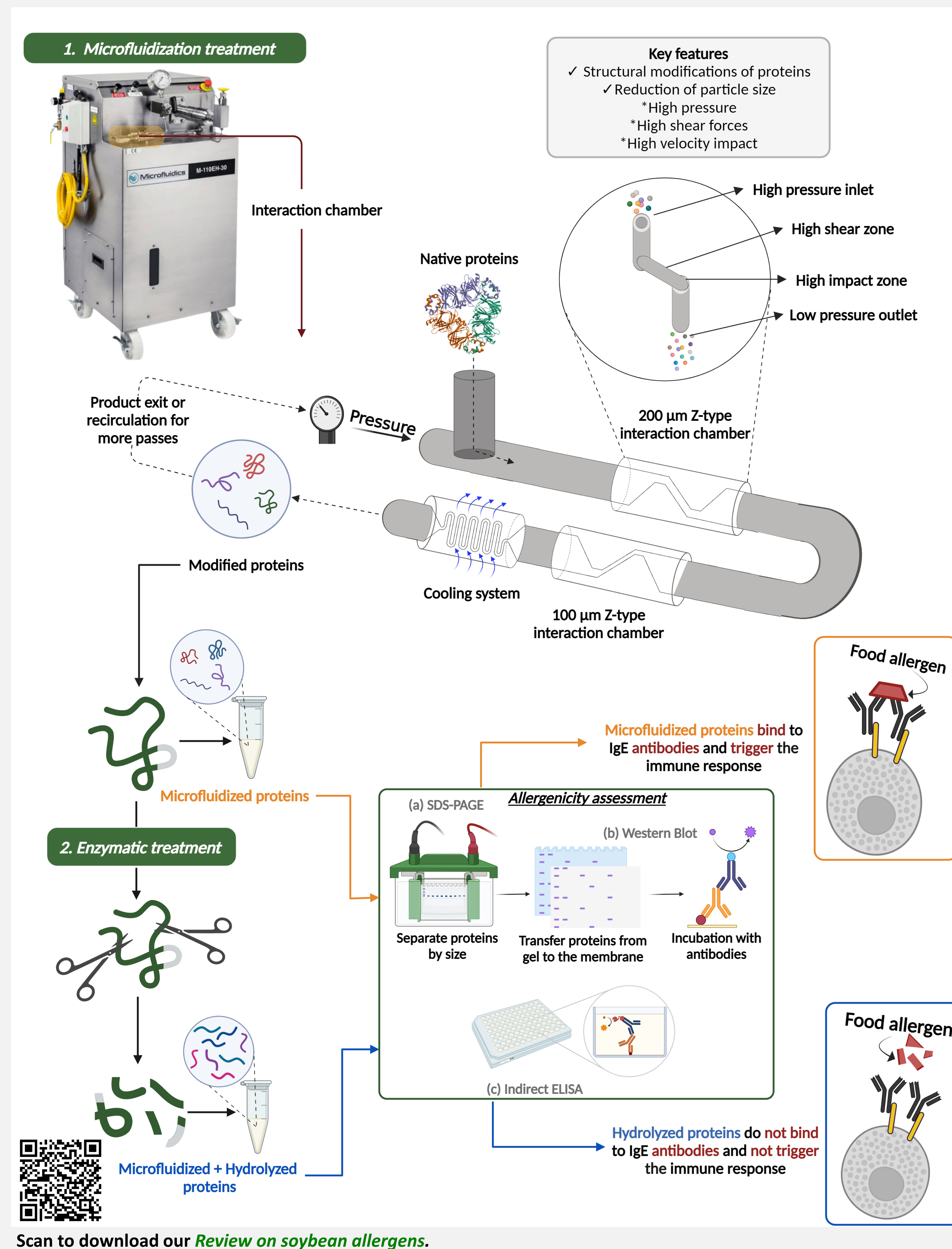
### Allergenicity assessment

- **SDS-PAGE** → Separates the proteins according to their molecular weight
- **Western Blot** → Detects the allergens
- **Indirect ELISA** → Quantifies the immunoreactivity

## Results and Conclusions

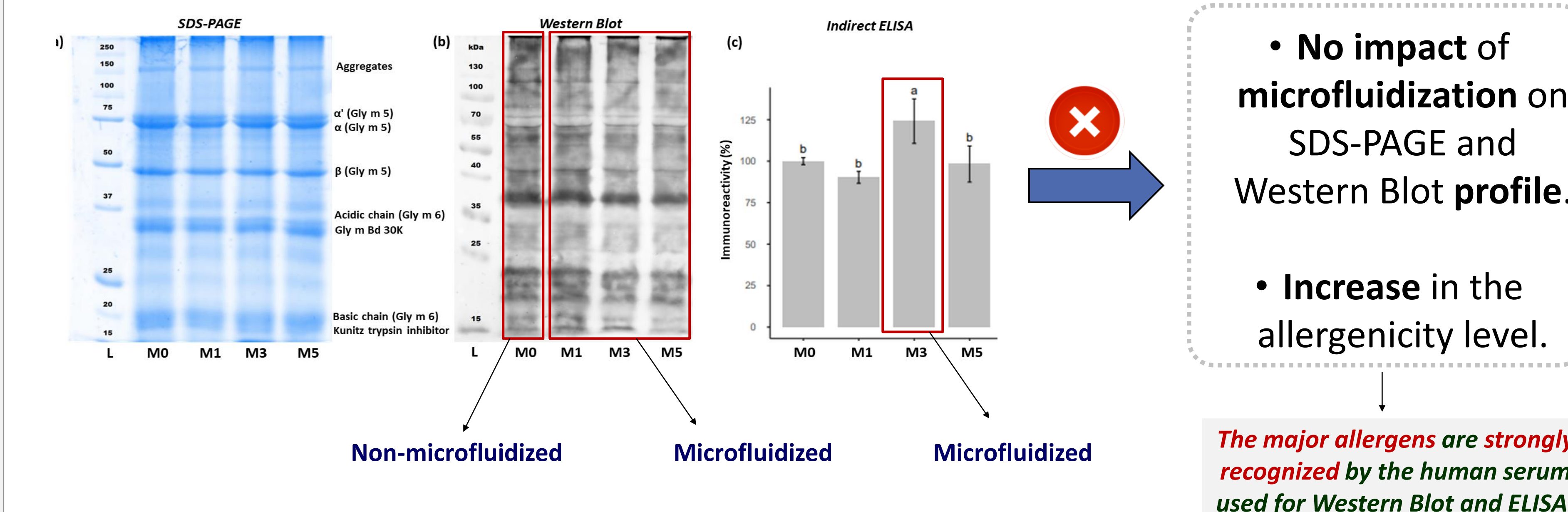
- A single technique (MF) was insufficient to achieve the reduction of soy allergens.
- **Microfluidization alone** at 3 passes led to **↑** in immunoreactivity with **24.1 %**.
- **Enzymatic hydrolysis** **↓** soy allergens by **52.93 %**.
- **Combining** 3 passes of **microfluidization** with **enzymatic hydrolysis** **↓** soy allergens at **63.93 %**.

## Combination of 2 techniques might be a new strategy in reduction of the soybean allergens.

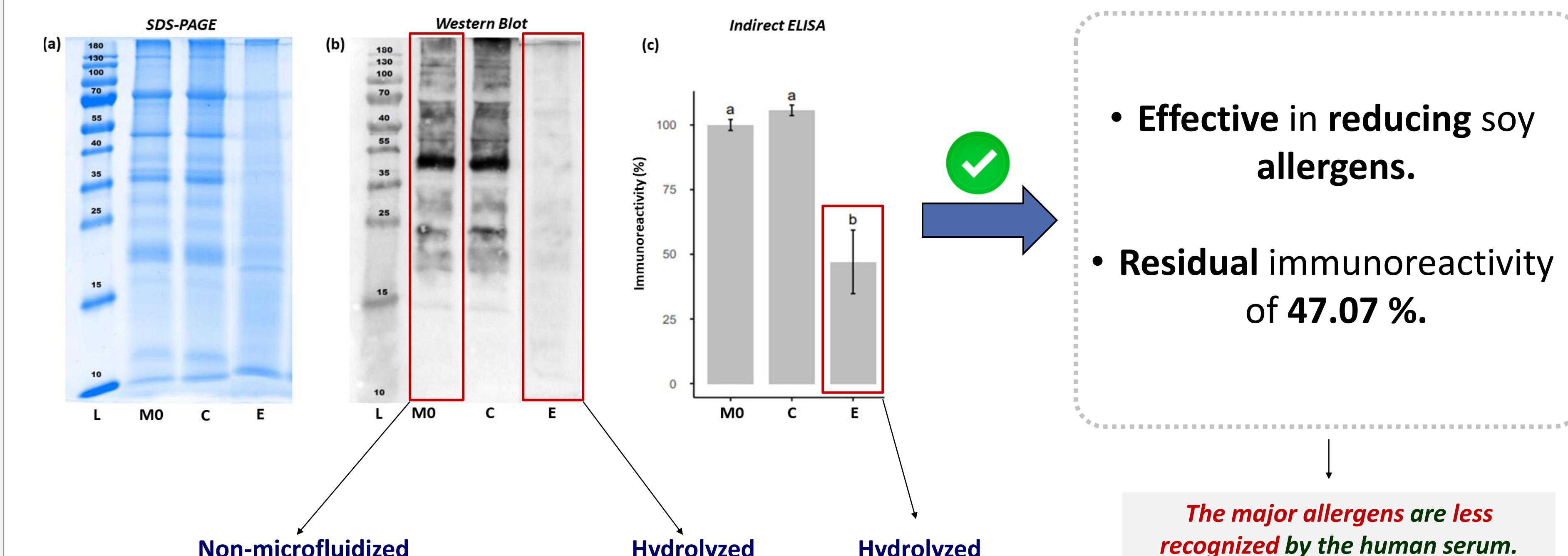


## Results

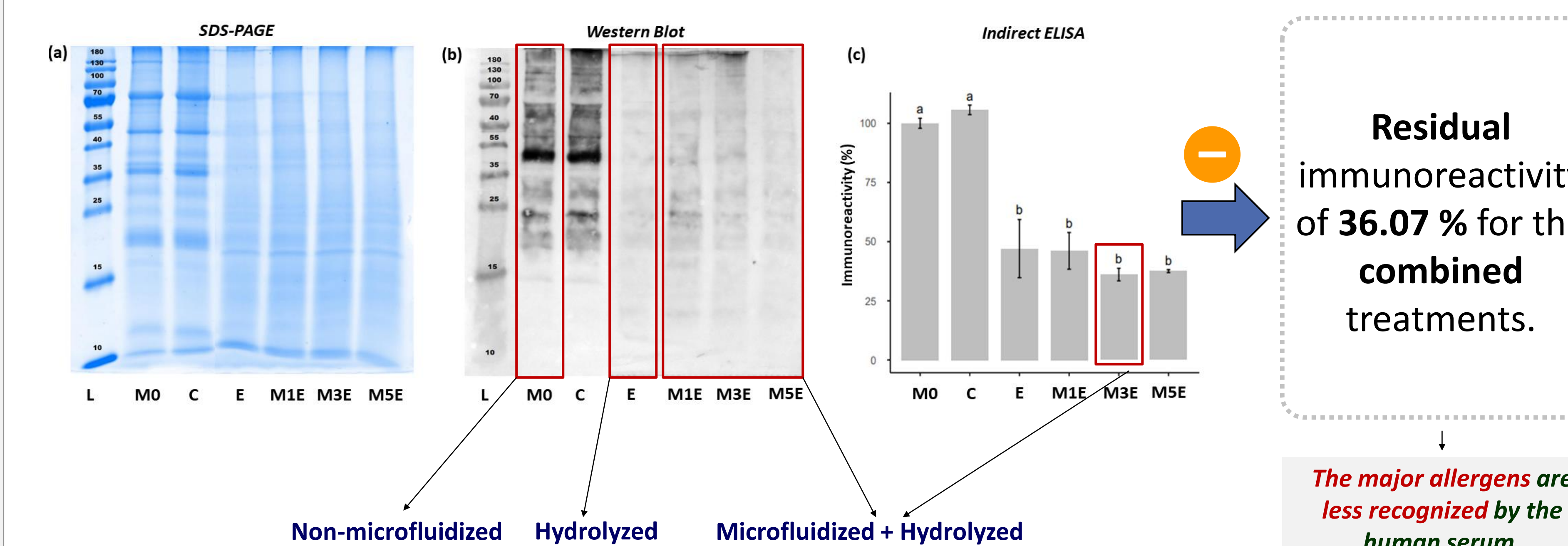
### I. Impact of microfluidization treatment on soybean allergens



### II. Impact of enzymatic treatment on soybean allergens



### III. Impact of combined microfluidization and enzymatic treatments on soybean allergens



## Perspectives

- Confirmation of the results with human study.