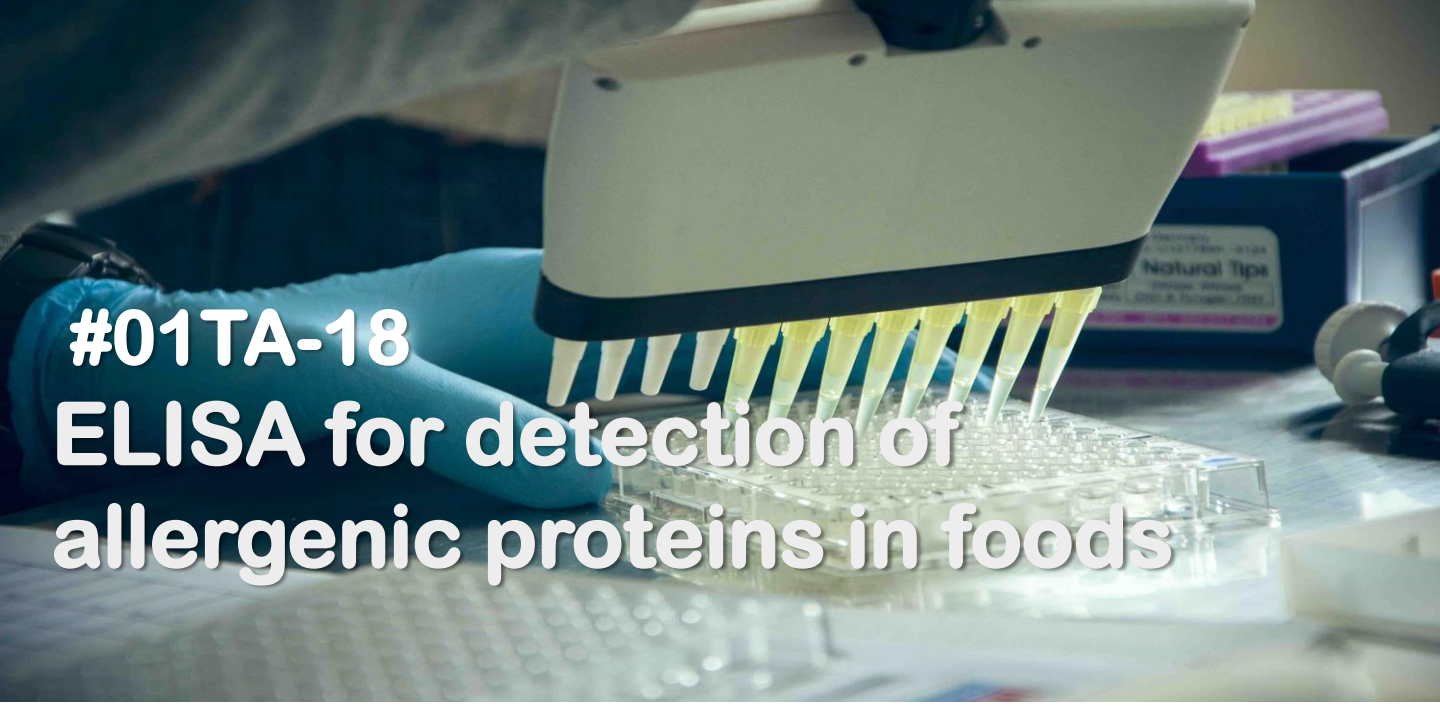

#01TA-18
ELISA for detection of allergenic proteins in foods

DESCRIPTION: The WHO has estimated the prevalence of food allergies worldwide at 3% for adults and 6% in children. The food trend in countries like the United States, EU and China shows consumers valuing quality and contribution to health. Dairy products are broadly consumed and produced worldwide, and milk constitutes one of the eight most allergenic foods with the highest immune response.

The technology presented herein is the development of an indirect immunoassay method (ELISA) to detect β-lactoglobulin and α-lactalbumin, two minority proteins found in milk and milk byproducts such as cheese whey.
Potential markets for this product are cosmetics, foods, and additives companies. This technology will enable to determine the hypoallergenicity process effectiveness in foods and quantify their content on the production line and in the end-product.

ADVANTAGES:

- This product is not available nationally/internationally.
- Detection and quantification of two minority allergens in hypoallergenic products.
- Simple and industrially scalable.

TECHNOLOGY READINESS LEVEL: Product prototype at laboratory scale. Detection and quantification tests in different hypoallergenicity conditions and processes of dairy products and cheese whey. The technology is available for licensing and requires investment for scaling and marketing.

INTELLECTUAL PROPERTY RIGHTS STATUS: Qualifies for an invention patent.

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