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[54] **METHOD FOR PRODUCING A HYPOALLERGENIC WHEAT FLOUR**

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[52] **U.S. Cl.** **426/549**; 426/42; 426/391; 530/350; 514/12

[58] **Field of Search** 426/549, 391, 426/42; 530/350; 514/12

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[57] **ABSTRACT**

The present invention provides a method for producing a hypoallergenic wheat flour, which comprises mixing water or aqueous ethanol solution to wheat flour, and then mixing a protease having a high collagenase-like activity and being applicable to food preparation with the mixture. The present invention also provides a hypoallergenic wheat flour produced by the above method, and wheat flour processed food products made from this hypoallergenic wheat flour as a raw material. The present invention makes it possible for a patient suffering from wheat-associated allergy to safely take various food products made from the wheat flour.

5 Claims, 6 Drawing Sheets