

-continued

Gln Xaa Xaa Pro Pro
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- (2) INFORMATION FOR SEQ ID NO:4:
 - (i) SEQUENCE CHARACTERISTICS:
 - (A) LENGTH: 7
 - (B) TYPE: amino acid
 - (C) STRANDEDNESS:
 - (D) TOPOLOGY: linear
 - (ii) MOLECULE TYPE: peptide
 - (iii) HYPOTHETICAL:
 - (iv) ANTI-SENSE:
 - (v) FRAGMENT TYPE:
 - (vi) ORIGINAL SOURCE:
 - (vii) IMMEDIATE SOURCE:
 - (viii) POSITION IN GENOME:
 - (ix) FEATURE:
 - (x) PUBLICATION INFORMATION:
 - (xi) SEQUENCE DESCRIPTION: SEQ ID NO:4:

Ser Gln Gln Gln Pro Pro Phe
1 5

- (2) INFORMATION FOR SEQ ID NO:5:
 - (i) SEQUENCE CHARACTERISTICS:
 - (A) LENGTH: 8
 - (B) TYPE: amino acid
 - (C) STRANDEDNESS:
 - (D) TOPOLOGY: linear
 - (ii) MOLECULE TYPE: peptide
 - (iii) HYPOTHETICAL:
 - (iv) ANTI-SENSE:
 - (v) FRAGMENT TYPE:
 - (vi) ORIGINAL SOURCE:
 - (vii) IMMEDIATE SOURCE:
 - (viii) POSITION IN GENOME:
 - (ix) FEATURE:
 - (x) PUBLICATION INFORMATION:
 - (xi) SEQUENCE DESCRIPTION: SEQ ID NO:5:

Ser Gln Gln Gln Gln Pro Pro Phe
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What is claimed is:

1. A method for producing a hypoallergenic wheat flour, comprising the steps of mixing water or an aqueous ethanol solution with wheat flour to form a mixture, and then mixing bromelain with the mixture under neutral conditions.
2. The method according to any one of claim 1, wherein the water is added in an amount within a range of from 0.05 to 100 times the amount of the wheat flour.
3. The method according to any one of claim 1, wherein the aqueous ethanol solution having an ethanol concentra-

tion of up to 20% is added in an amount within a range of from 0.05 to 100 times the amount of the wheat flour.

4. The method according to claim 1, wherein the bromelain in an amount within a range of from 0.01 to 10 wt. % of the wheat flour is mixed with the mixture.

5. The method according to claim 1, wherein aqueous ethanol is mixed with said wheat flour.

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