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**United States Patent** [19][11] **Patent Number:** **5,480,660****Ikezawa et al.**[45] **Date of Patent:** **Jan. 2, 1996**

[54] **HYPOALLERGENIC WHEAT PREPARATION, PROCESS FOR PRODUCING THE SAME, AND PROCESSED FOOD INCLUDING THE SAME**

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[73] Assignee: **Asahi Denka Kogyo K.K.**, Tokyo, Japan

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[21] Appl. No.: **273,273**

Clinical Allergy, vol., 15, No. 2, 1985, London, pp. 203-210; Prichard, M. G. et al.: "Skin test and RAST responses to wheat and common allergens and respiratory disease in bakers."

[22] Filed: **Jul. 11, 1994**

**Related U.S. Application Data**

[60] Continuation of Ser. No. 914,998, Jul. 16, 1992, abandoned, which is a division of Ser. No. 685,516, Apr. 15, 1991, abandoned.

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**Foreign Application Priority Data**

Apr. 16, 1990 [JP] Japan ..... 2-99562

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[51] **Int. Cl.<sup>6</sup>** ..... **A23J 3/00**

[52] **U.S. Cl.** ..... **426/2; 426/804; 426/622; 426/549**

Roy L. Whistler, James N. Bemiller, Eugene F. Paschall; Starch: Chemistry and Technology; Academic Press, Inc. 1984, pp. 491-505.

[58] **Field of Search** ..... **426/2, 622, 618, 426/656, 549, 804**

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*Attorney, Agent, or Firm*—Burgess, Ryan & Wayne

**[57] ABSTRACT****[56] References Cited****U.S. PATENT DOCUMENTS**

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A wheat preparation with a reduced content of proteins of molecular weights of not more than 30,000. A process for producing the same, and a processed food including the same are also disclosed. The processed food is effective for patients with allergy to wheat.

**3 Claims, 1 Drawing Sheet**