

Study on food allergy in space foods

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Purpose:

In space, we have to think about anaphylactic shock to eat space food which include allergen accidentally. We have to know some cases of anaphylactic shock may have result in death. Even if an allergen is not included as raw materials, we cannot deny possibility mixing in a manufacturing process. It is essential to inspect allergen by using an allergic kit because we need to protect our life by the meal which is one of the pleasure in space stay.

Therefore this study inspected allergen in the commercial foods by using allergen identification kit (Morinaga identification raw materials kit). Especially, peanut and soba (backwheat).

Method

We used an allergenic kit made in Morinaga Corporation. The marketing product inspected ten kinds of seasonings, seventeen kinds of food and nine kinds of cake.

Result

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We examined peanut first.

Among 20 kinds of food, seven kinds of food matched positive reaction. There is not allergen name but four of 14 kinds of food which were displayed were positive when it might be included in a manufacturing process.

We examined soba next.

Among 20 kinds of food, five kinds of food matched positive reaction. There is not allergen name but two of 15 kinds of food which were displayed were positive when it might be included in a manufacturing process.

discussion

In the cooking with a manufacturing process and future space foods in the spaceship, we think that it is necessary to be careful enough.

Keywords: Allergy, Space foods, Seasoning