

Necessity of the allergic management on Mars emigration - Especially of the buckwheat flour cooking -

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Purpose

It is necessary to choose ingredients without the allergen as space foods. However, it is difficult to limit a meal because the meal is culture. This study studied the soba which was easy to cause an allergy. The buckwheat flour in particular drifts in air. Therefore the buckwheat flour may pollute various places. We studied pollution with the soba in a cooking process.

Method

At first I boiled soba with a pan. We took out soba and boiled udon with the same pan. We washed a pan and boiled udon. We detected a soba allergen with an examination of allergy kit (a nanotrap: a product made in Morinaga biochemistry research institute).

Result

A soba allergen was detected under conditions of all.

Conclusion

The buckwheat flour drifts in air. The pan which boiled soba is polluted with a soba allergen. The soba allergen does not disappear by using hand-washing. The soba allergen removal is difficult. We will think that a study for a more detailed allergenic removal is necessary in future.

Keywords: Allergy, buckwheat, Space foods