

In some cases, ordinarily accepted food can evoke harmful clinical symptoms which are brought on by sensitivity on specific component of foodstuff. This harmful reaction on accepted food is called food allergy and it tends to go up in the world's population in last years. The food allergy affects especially children as well as adults. The important role in the food allergy plays wheat and foodstuff containing components of wheat. Wheat allergens from flour is already well-known, but man accepts wheat in food in the treated form (heat treated food) what can decrease or increase allergenicity. Moreover, enzymes presented in gastrointestinal tract of man can influence allergenicity of wheat allergens too. The goal of this thesis is characterization of allergens presented in heat treated wheat foodstuff and in wheat foodstuff digested by enzymes in gastrointestinal tract of man. Characterization of these altered and newly produced allergens can help find better diagnostic techniques, increase specificity of detection of IgE antibodies, enable pointed therapy of allergic patients or find and apply new and suitable diet.