Supplemental Material

Does the Food Ingredient Pectin Provide a Risk for Patients Allergic to Non-Specific Lipid-Transfer Proteins?

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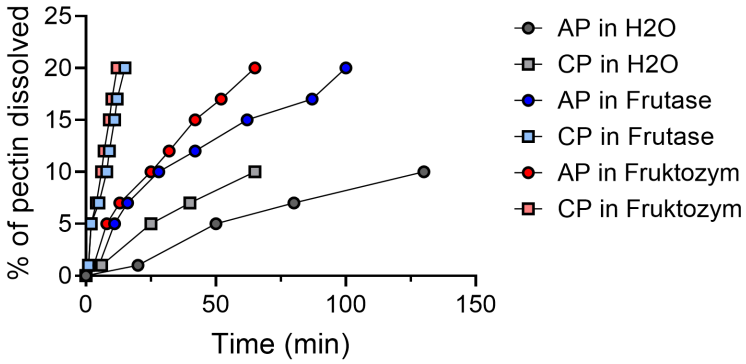
a



b

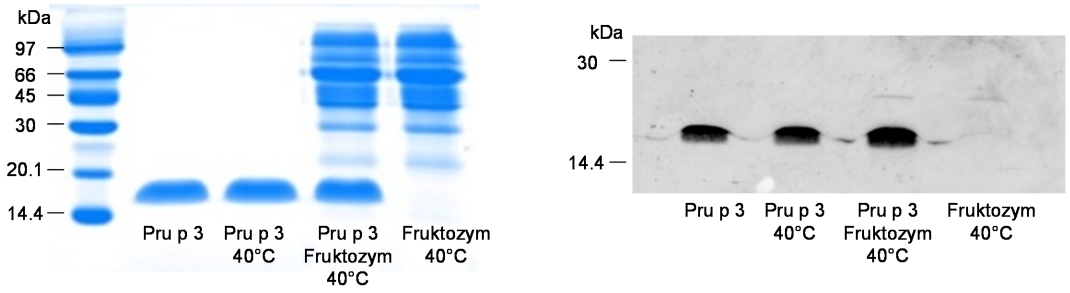


Figure S1: Comparison of solubility of AP and CP in H_2O, Fruktozym®-solution or Frutase®-solution (a). Impact of Fruktozym® or treatment at 40°C for 4 h on detectability and reactivity of nPru p 3 was examined. nPru p 3 (100 µg/ml), heat-treated nPru p 3, Fruktozym®-treated nPru p 3 as well as Fruktozym® alone were analyzed by SDS-PAGE (left) and immunoblotting (right) using cross-reactive nsLTP rabbit antiserum (b).

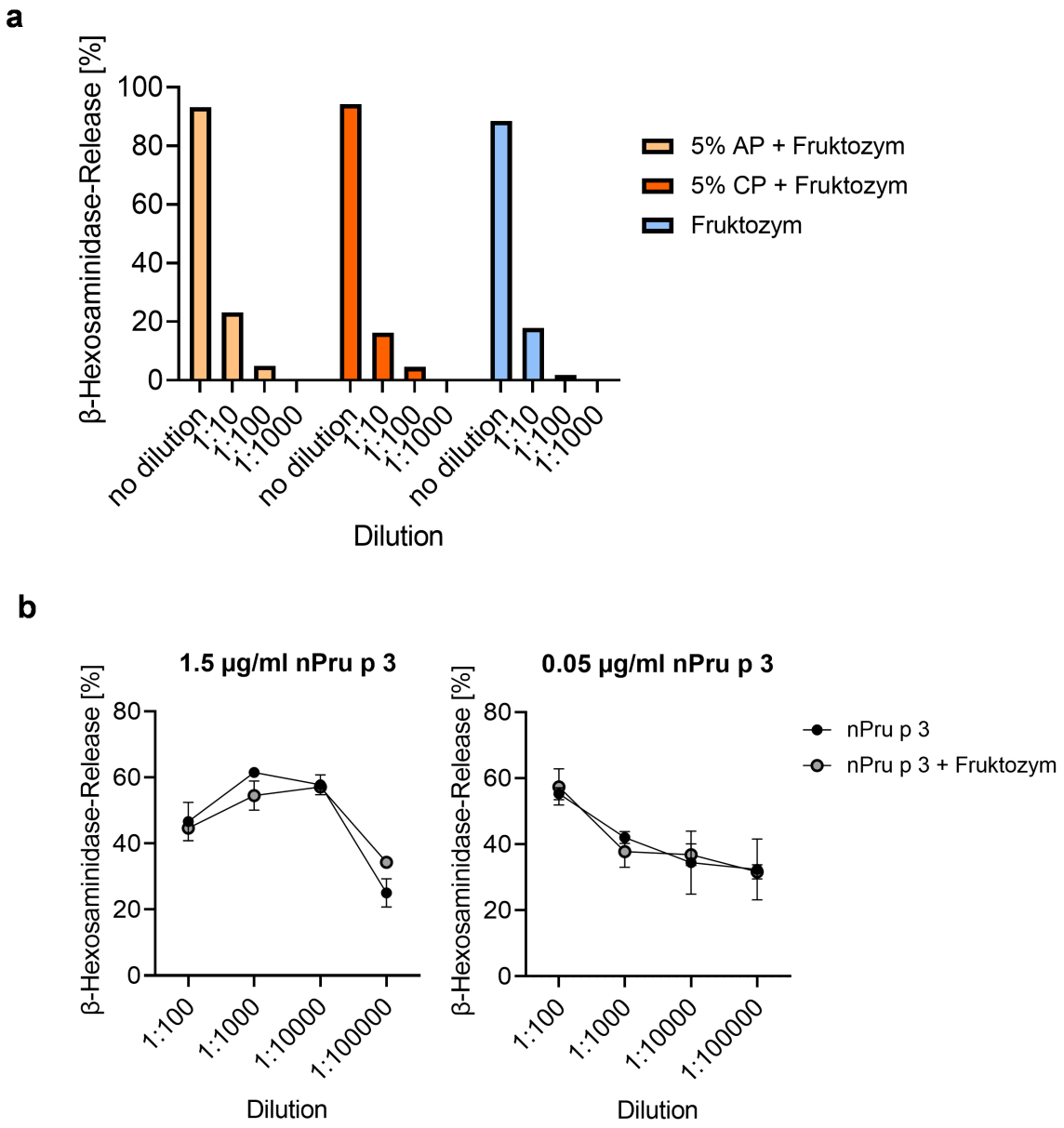


Figure S2: Spontaneous β-Hexosaminidase release from huRBL cells was examined by incubation with Fruktozym®, 5% AP + Fruktozym® or 5% CP + Fruktozym® (1:30 in H_2O [v/v]) dilution series (a). Comparison of nPru p 3-dependent IgE-mediated β-Hexosaminidase release with and without prior Fruktozym®-treatment. Pru p 3 was diluted in Fruktozym® (1:30 in H_2O [v/v]) (b).