Abstract

Although some animal models of food allergy in have already have been described, none of them uses the allergen in the animals’ diet. This work describes the comparison between two developed models of food allergy in BALB/c mice, based in the administration of the allergen in the diet or by intragastric way. The experiment last for 28 days and the animals had been sensitized by means of subcutaneous injection in 1st and 14th days with in natura extract milk, bovine extract meat or frog extract meat. The experimental model that uses the allergen in the unbroken form presented morphometric alterations when compared with the one that used the heat treat allergen. It was noticed the existence of some more resistant proteins than others related to the denaturation, once compared the results of the two models; the differences had been more prominent for the milk and frog allergens. These results confirm the epidemiologic data of allergy incidence in the world’s population.

Keywords

Morphometry. Protein. Food allergy.