A reference method for determining the total allergenic protein content in a processed food: the case of milk in cookies as proof of concept

Maria José Martinez Esteso, Gavin O'Connor, Jørgen Nørgaard, Andreas Breidbach, Marcel Broheé, Elena Cubero-Leon, Chiara Nitrire, Piotr Robouch, Hendrik Emons
Table S1 Peptide content in the standard solutions as determined by amino acid analysis (AAA), to be compared to the nominal content of 1 mg/g calculated from the peptides’ purity as declared by the supplier

| Protein | Peptide | Peptide content (mg/g) | Standard uncertainty (u) mg/g | Relative uncertainty (u_{rel}) |
|---------|---------|------------------------|------------------------------|-------------------------------|
| CASA1   | FFV     | 0.67                   | 0.01                         | 1.1 %                         |
| CASA2   | ALN     | 0.79                   | 0.02                         | 2.5 %                         |
|         | FAL     | 0.60                   | 0.01                         | 1.4 %                         |
|         | NAV     | 0.74                   | 0.01                         | 1.4 %                         |
|         | VIP     | 0.44                   | 0.01                         | 1.2 %                         |
| CASB    | AVP     | 0.72                   | 0.01                         | 1.2 %                         |
|         | VLP     | 0.58                   | 0.01                         | 1.8 %                         |
| CASK    | YIP     | 0.74                   | 0.02                         | 2.0 %                         |
| LACB    | ALP     | 0.58                   | 0.01                         | 1.8 %                         |
|         | IPA     | 0.70                   | 0.01                         | 1.1 %                         |