

Supplementary materials

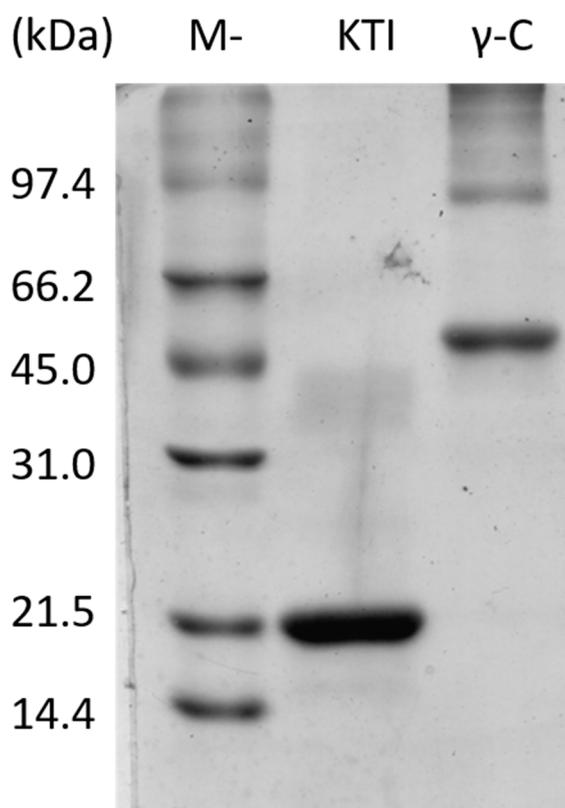
# Protein Concentration Affects the Food Allergen $\gamma$ -Conglutin Uptake and Bacteria-Induced Cytokine Production in Dendritic Cells

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**Supplementary Figure S1.** SDS-PAGE of of KTI and  $\gamma$ -Conglutin proteins. Left lane: molecular marker, Middle lane: KTI and right lane:  $\gamma$ -Conglutin.

The  $\gamma$ -Conglutin bands correspond to the monomer ( $\approx 45$  kDa) and dimer ( $\approx 90$  kDa) and larger aggregates, respectively, as the native protein has been shown to undergo pH-dependent association–dissociation equilibrium between monomer and polymers. The KTI lane shows the protein ( $\approx 21$  kDa) and some weaker bands.