In mature pollen grain of *P. judaica*, the localization of these allergenic proteins was remarkably different from that observed in activated pollen. The activated proteins, reacting with antibodies present in human serum from allergic patient, were found in the cytoplasm, intine, exine and exudates from these pollen grains. We observed that the activation time plays an important role on the labeling intensity, the content of allergenic proteins is unstable, displaying variation relative to the progress of permeation in *P. judaica* pollen. These proteins were activated at the moment of pollen hydration, prior to pollen tube formation, and were released and detected during the first 20 minutes of activation. The high allergic activity of *P. judaica* pollen grains may be due to the rapid activation and release of these allergenic proteins.

In *U. dioica* pollen, we have only observed a slight labeling in the sperminal and equatorial wall, especially in the intine and in the intine-cytoderm from the pollen grain, in the 10 minutes hydrated pollen. In the cytoplasm there was no significant labeling. These proteins were less abundant than the allergenic proteins observed in *P. judaica* pollen. So, in the pollen extract microscopically examined of *U. dioica* pollen, we did not observe allergenic proteins in the pollen extract reaction products of *P. judaica* pollen. Moreover, this study confirms the non-existence of cross reaction between *P. judaica* and *U. dioica* pollen through immunocytochemical methods.

**References:**


- Intra and intercultivar variability of Ole e 1 in olive pollen. Preliminary analysis of patient's response to different cultivars extract.

**Methodology:**

In the present study, we have analyzed the SDS-PAGE protein profiles of crude protein extracts corresponding to mature pollen from different olive cultivars. We have observed that these differences may represent distinctive characteristics possessing both biological and clinical significance. In the present study, we have analyzed the SDS-PAGE protein profiles of crude protein extracts corresponding to mature pollen from different olive cultivars. Our analysis indicate that significant inter-cultivar differences are clearly distinguishable, particularly concerning those polypeptides with Mw ranging 17-19 kDa, which correspond to different forms of the Ole e 1. Conspicuous differences have been observed among the different pollen extracts, depending on the individual cultivar. Moreover, this study confirms the non-existence of cross reaction between *P. judaica* and *U. dioica* pollen through immunocytochemical methods.
Study of *Olea europaea* pollen proteins: An proteomic approach

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The study of pollen proteins and specially those responsibility of its allergenic power, so as the modifications suffered along the time and by different stress conditions, are of special interest, both from a basic and practical point of view.

In this communication we report on preliminary results obtained in the study of *Olea europaea* pollen proteins, using 2D electrophoresis and mass spectrometry (MS). Theses results can be of great importance for the preparation of a Data Base of pollen proteins.

The procedure used in our study are shown schematically in Figure-1