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Microbial transglutaminase should be considered as an environmental inducer of celiac



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Abstract. Concomitantly, the food industry has introduced ingredients such as microbial transglutaminase, which acts as a food glue, thereby revolutionizing food qualities. Several observations have led to the hypothesis that microbial transglutaminase is a new environmental enhancer of celiac disease.

Possible association between celiac disease and bacterial ...

www.ncbi.nlm.nih.gov/pmc/articles/PMC4502714/

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Microbial transglutaminase: A new potential player in ...

<https://www.sciencedirect.com/science/article/pii/S1521661618307174>

Microbial transglutaminase is heavily used in processed food, products are unlabeled. • Microbial transglutaminase imitates tissue transglutaminase, both crosslink gluten. • The enzyme is an allergen, immunogenic and potentially pathogenic in celiac disease. • If substantiated, it might present a new environmental inducer of celiac disease.

Cited by: 1

Author: Lerner Aaron, Matthias Torsten

Publish Year: 2019

Possible association between celiac disease and bacterial ...

<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4502714>

Jun 16, 2015 · The incidence of celiac disease is increasing worldwide, and human tissue transglutaminase has long been considered the autoantigen of celiac disease. Concomitantly, the food industry has introduced ingredients such as microbial transglutaminase, which acts as a food glue, thereby revolutionizing food qualities.

Cited by: 63

Author: Aaron Lerner, Torsten Matthias

Publish Year: 2015

Microbial Transglutaminase Is Immunogenic and Potentially ...

<https://www.frontiersin.org/articles/10.3389/fped.2018.00389/full> ▾

Dec 11, 2018 · The enzyme microbial transglutaminase is heavily used in the food processing industries to ameliorate food qualities and elongate the products' shelf life. As a protein's glue, it cross-links gliadin peptides, creating neo-complexes that are immunogenic and potentially pathogenic to celiac disease ...

Cited by: 2

Author: Matthias Torsten, Lerner Aaron

Publish Year: 2018

1

Name of Journal: *World Journal of Clinical Cases*

Manuscript NO: 49601

Manuscript Type: LETTER TO THE EDITOR

Microbial transglutaminase should be considered as an environmental inducer of celiac disease

Lerner A *et al.* mTG and CD

Aaron Lerner, Torsten Matthias

Abstract

Due to the recent interest in food additives that can act as triggering factors in autoimmune diseases including celiac disease (CD), the present letter to the editor

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Microbial transglutaminase should be considered as an enviro



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Microbial transglutaminase is a **potential inducer of tight junction permeability**, and many characteristics of tissue transglutaminase, if imitated by microbial transglutaminase, may have devastating effects on the celiac population.

Possible association between celiac disease and bacterial ...

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Cited by: 66

Author: Aaron Lerner, Torsten Matthias

Publish Year: 2015

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Cited by: 3

Author: Lerner Aaron, Matthias Torsten

Publish Year: 2019

Could Widely Used Food Additive Cause Celiac Disease ...

<https://www.eurasiareview.com/04012019-could-widely-used-food-additive-cause-celiac...> ▼

In other words, microbial transglutaminase (bound to gluten fragments) could in fact be the target of the immune response in celiac disease – and the attack on our own transglutaminase merely a...