

CLINICAL SPECIFICATIONS

GUM TRAGACANTH

Antigen Made From:

Tragacanth was purchased from an antigen supplier

Associated With:

Gum Tragacanth immune reactivity

Known Cross-Reactions: Peanut, Garden Pea, Garbanzo Bean, Soy^{1,2}

Clinical Significance:

One hundred grams of gum tragacanth contain 4.60% protein.³ Tragacanth is used as a thickener, stabilizer and emulsifier in candy, salad dressings, sauces, fruit jelly, lozenges, fruit sherbets, and other foods, and its non-food uses include shaving cream, toothpaste, face packs, creams, and eye makeup, as a fabric dressing, and as a thickening agent in dyes, glues, water colors and ink. Studies on food immune reactivities predominantly use raw food antigens. However, some researchers have noted that heating or combining food proteins can change their antigenicity.⁴⁻⁶

This array tests for IgG and IgA food immune reactivity.^{7,8} Equivocal or out-of-range results indicate antibody reactivity to the tested food antigen. We tested 288 blood donor sera against gum tragacanth antigens at optimal dilution, 12.5% of these donors were IgG and IgA reactive.

Due to cross-reactivity, possible connections between food antigens and human autoimmunity has been previously suggested because proteins in nature can have a similarity in sequence and structure to certain human tissues.⁹⁻¹²

Data suggests that eliminating foods identified using IgG antibody food testing can play a role in improvement of symptoms.¹³ Because certain food components can lead to gut flora changes and gut permeability, eliminating specified food antigens should result in the reduction of antigenic stimuli and the improvement of symptoms.^{13,14}

The results of this food array may be used to develop and implement an immune targeted dietary plan, which includes the avoidance of triggering and known cross-reactive foods. Furthermore, when followed over time, avoidance/prevention treatment plans tailored and supervised by the ordering healthcare professional, may help: (a) repair the gut barrier; and (b) re-establish oral tolerance to the offending food.^{13,14}

References:

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