

# **CLINICAL SPECIFICATIONS**

# NON-GLUTEN WHEAT PROTEINS

## **Function:**

Wheat proteins/peptides are commonly categorized as gluten and non-gluten. Non-gluten protein alpha-amylase is a very small portion of wheat. Non-gluten protein globulin is considered an endosperm protein. Globulin is a non-prolamin protein, which serves as nutrient reserve for germinating embryo and protects the embryo from insects and pathogens.

#### **Associated With:**

Baker's asthma<sup>1</sup>
Wheat allergy<sup>2</sup>
Chronic urticaria<sup>3</sup>
Wheat-dependent exercise-induced anaphylaxis<sup>4</sup>
Dermatitis herpetiformis<sup>5</sup>
Crohn's disease<sup>6</sup>

Known Cross-Reactions: Alpha-amylase: Aβ<sub>42</sub> peptide;<sup>7</sup> gamma-Gliadin and Glutenin<sup>8</sup>

Globulin: Aβ<sub>42</sub> peptide;<sup>7</sup> Peanut, Soybean<sup>reviewed in 9</sup>

## **Clinical Significance:**

Alpha-amylase, a water-soluble component of wheat, is highly antigenic; if it should escape digestion, it can activate toll-like receptor-4 (TLR4).<sup>10</sup> IgG antibodies to non-gluten proteins may be present due to cross-reactivity between non-gluten and gluten proteins.<sup>5,6</sup> Homology between gamma-gliadin and non-gluten proteins has been shown.<sup>5</sup> Furthermore, wheat, barley, rye and corn belong to the same family of alpha-amylase inhibitors.<sup>11</sup> In an amyloid beta cross-reactivity study, wheat amylase and globulin were two of the most highly cross-reactive food antigens detected.<sup>7</sup> Due to cross-reactivity with amyloid beta peptide,<sup>7</sup> patients with circulating antibodies to non-gluten proteins may be at greater risk for AD and other neurological disorders when the blood-brain barrier is breached.

## **References:**

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