

Wheat Amylase Trypsin Inhibitors as Triggers of Innate Immunity

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Beth Israel Deaconess
Medical Center



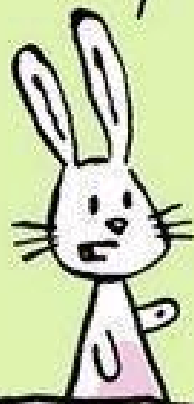
HARVARD
MEDICAL
SCHOOL



JOHANNES GUTENBERG
UNIVERSITÄT MAINZ

DON'T FORGET,
YOU ARE WHAT
YOU EAT.

I NEED TO
EAT A
SKINNY
PERSON.



bruno.

Food intolerances

1. Lactose or fructose intolerance
2. “Histamine intolerance”
3. Food allergy

4. Celiac disease (gluten: wheat, barley, rye)

Recent – very common

5. Non-celiac “gluten” sensitivity

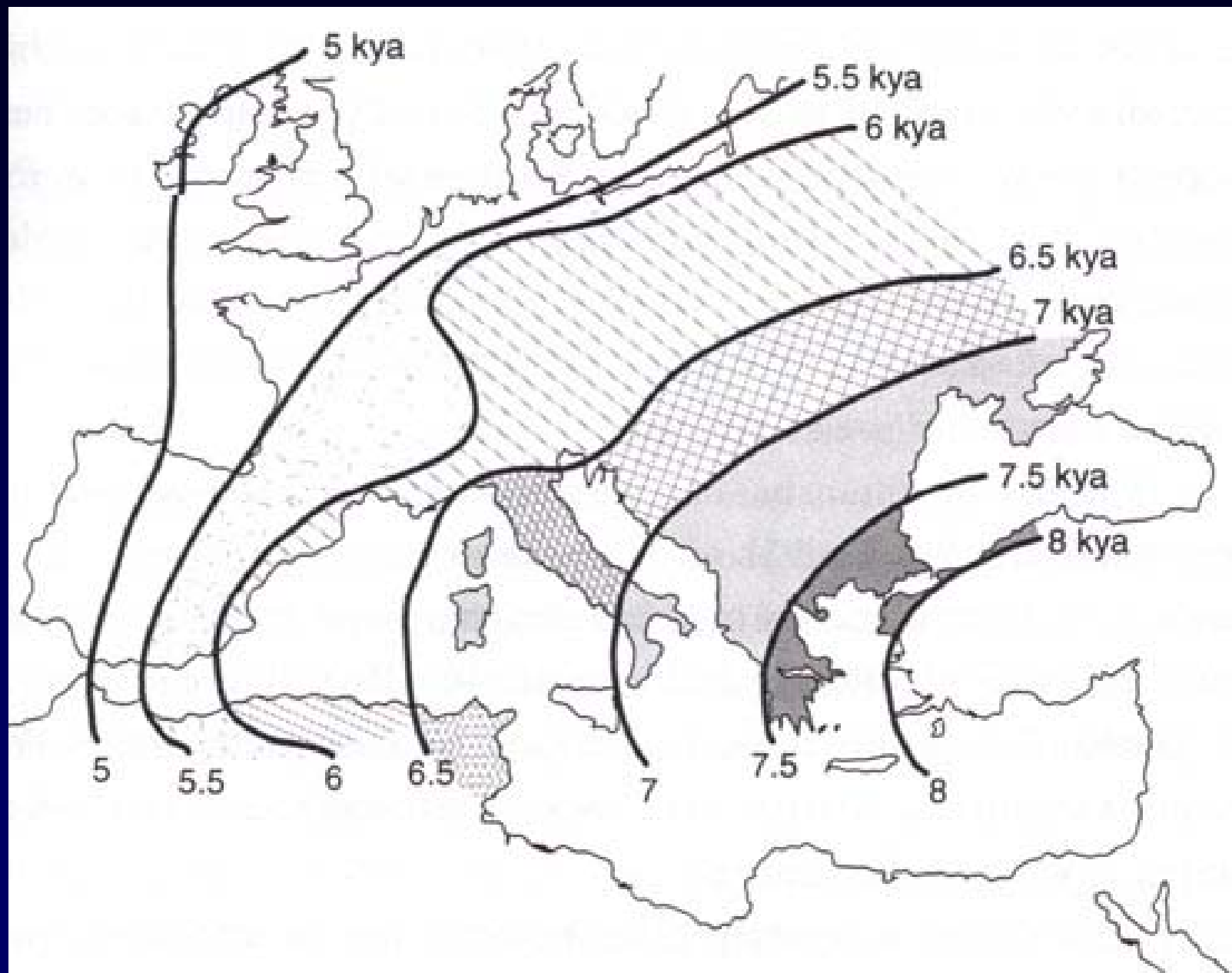
6. FODMAP intolerance

Frequently associated

6. Irritable bowel syndrome

7. Pathological intestinal microbiota

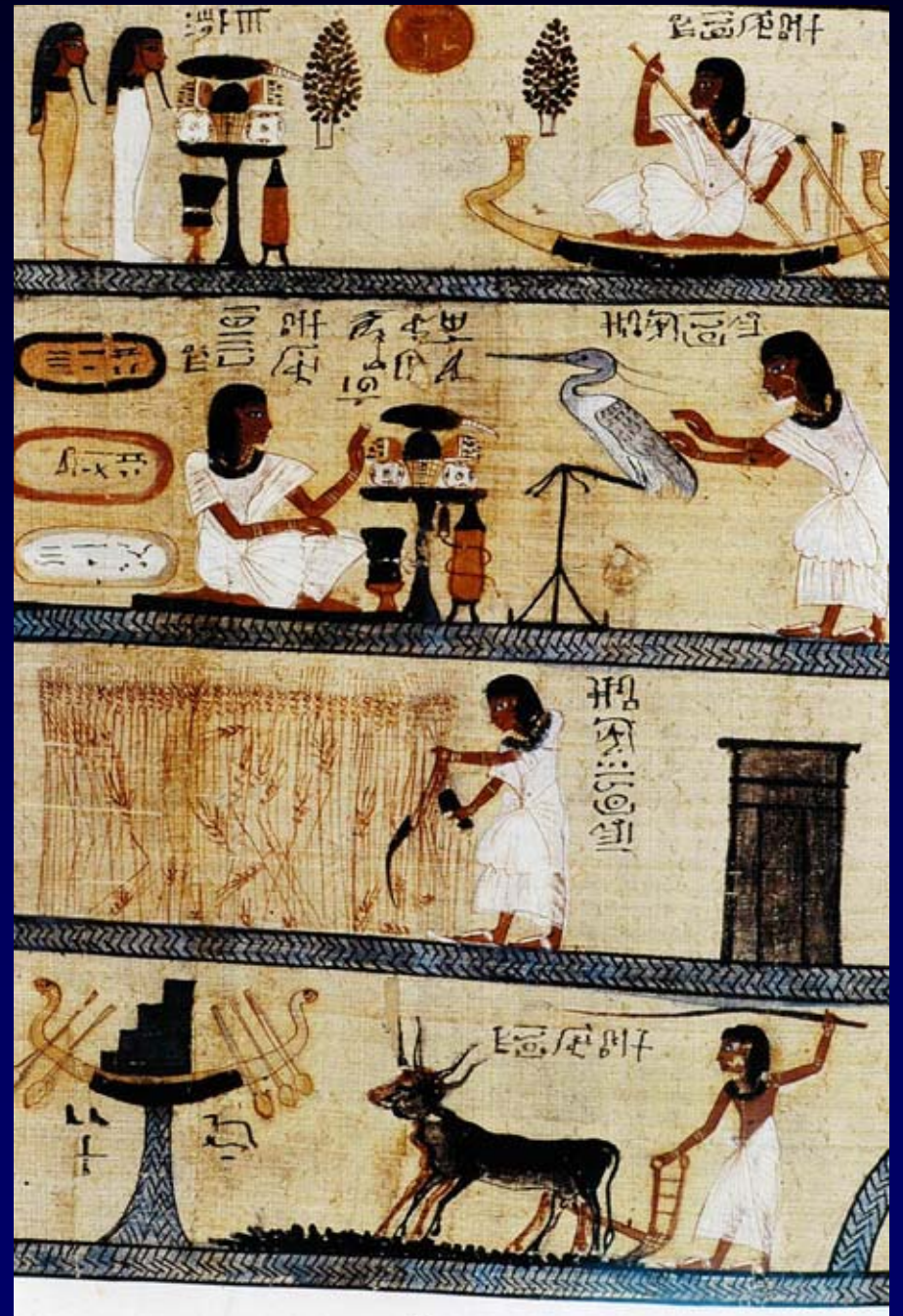




Mesopotamia



Egypt



Moderner Massenanbau



Opening Pandora's Bread Box



Hallmarks of celiac disease

- Dietary **gluten** from wheat, barley, or rye as trigger of **adaptive (T cell) immunity**
- **Genetic** Predisposition (HLA-DQ2 or -DQ8)
- IgA **autoantibodies** to tissue transglutaminase
- A wheat component that drives **innate immunity**

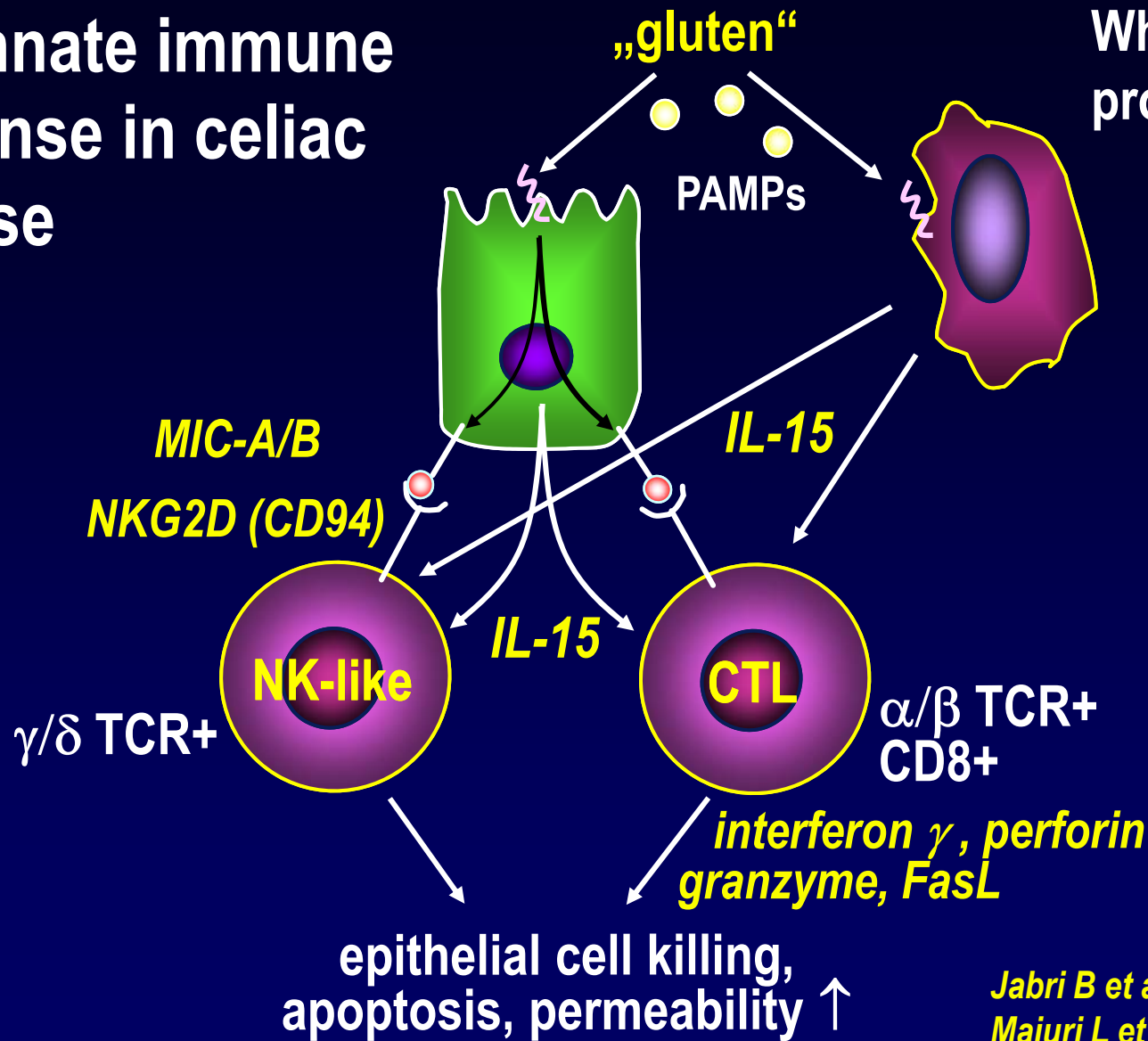
Role of the Innate Immune System in celiac disease – prior work

- Stimulation of biopsies from CD patients with PT gliadin or $\alpha 2$ gliadin p31-43 enhances IL-15 positive cells in the lamina propria (*Maiuri et al, Lancet 2003*)
- p31-43 induces MICA on intestinal epithelial cells via IL-15, serving as target for cytotoxic IELs (*Hue et al, Immunity 2004*)
- PT gliadin and different gliadin peptides induce activation & maturation of monocytes, macrophages & DCs (*Tuckova et al, J Leuk Biol 2002; Palova-Jelinkova et al, FEBS Lett 2004, J Immunol 2005; Nikulina et al, J Immunol 2004; Cinova et al, J Clin Immunol 2007; Rakhimova et al, J Clin Immunol 2008*)
- Gliadin enhances intestinal permeability and DC activation via MyD88 (CXCR3 on intestinal epithelial cells as gliadin receptor) (*Thomas et al, J Immunol, 2006; Lammert et al, Gastroenterology 2008*)

?

1. LPS contamination not strictly ruled out
2. No reproducible identification of a certain (set of) gliadin peptide(s)
3. No plausible receptor identified

The innate immune response in celiac disease



What about professional APC ?

Is it really gluten ?

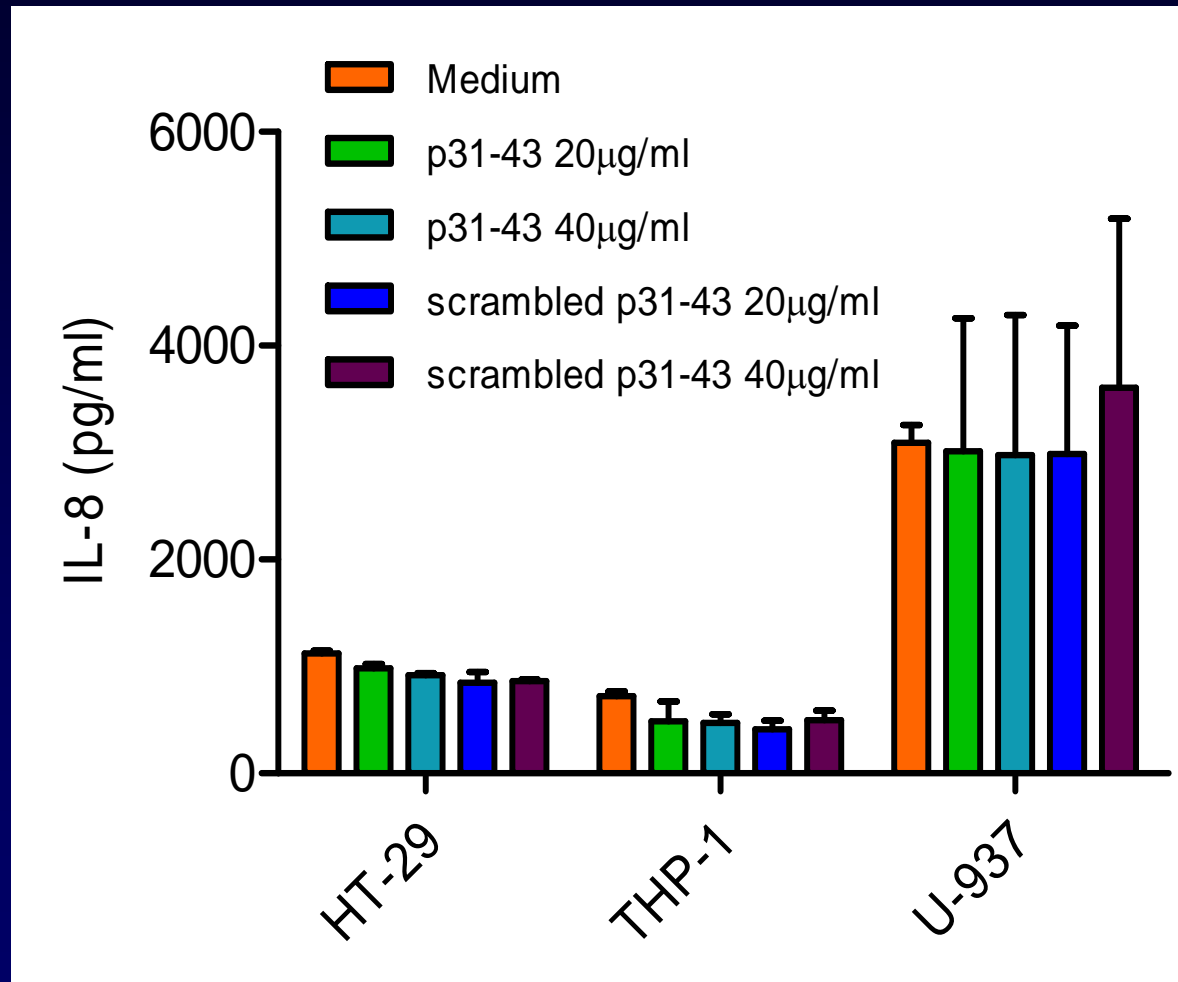
IL-15

central growth factor for intraepithelial NK cells and CTL

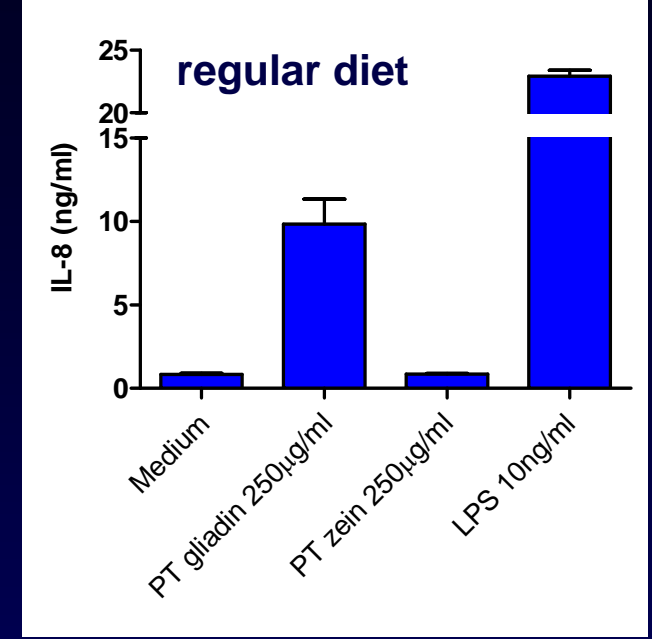
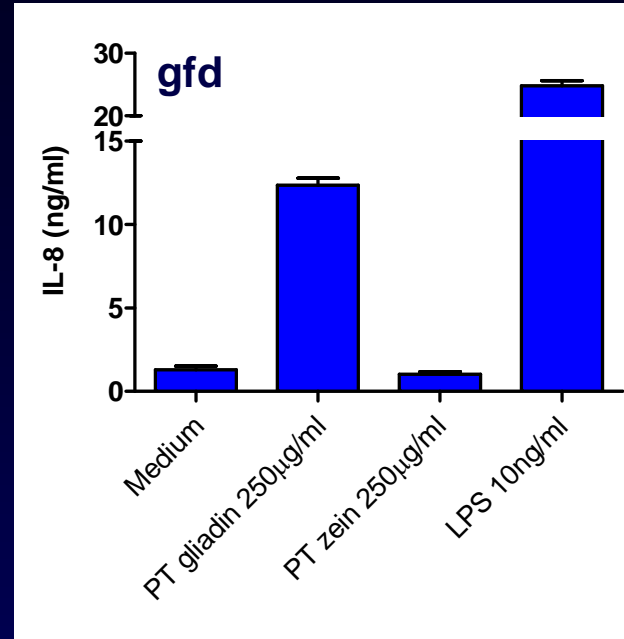
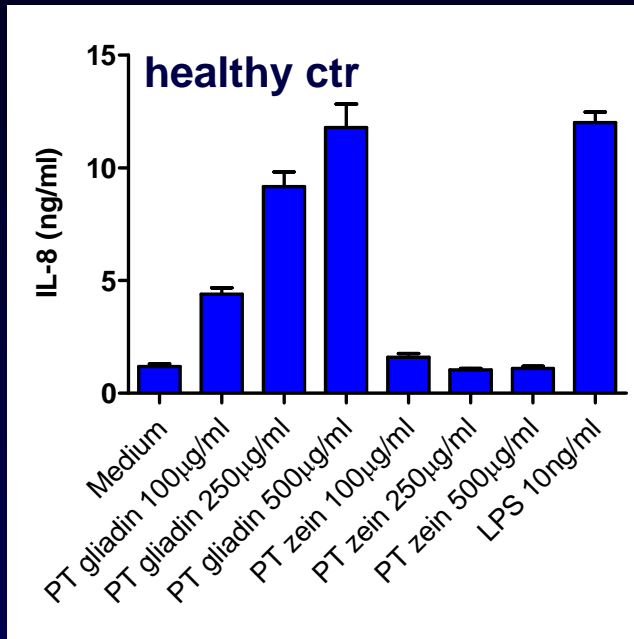
→ potentiation of the adaptive immune response to gluten

- Jabri B et al, Gastroenterology 2000*
- Maiuri L et al, Lancet 2003*
- Hue S et al, Immunity 2004*
- Meresse B et al, Immunity 2004*
- Rakhimova M et al, J Clin Immunol 2008*

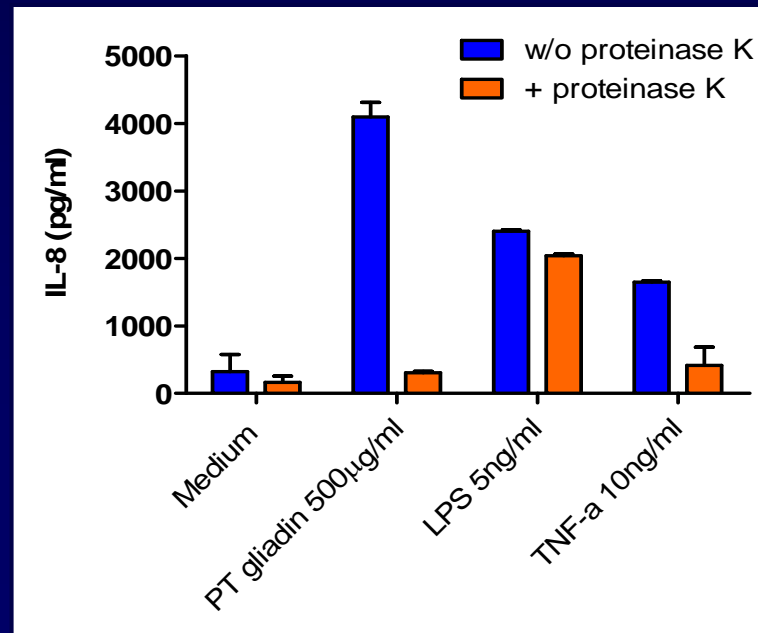
p31-43 and PT gliadin do not stimulate intestinal epithelial cells, monocytes, macrophages or DCs



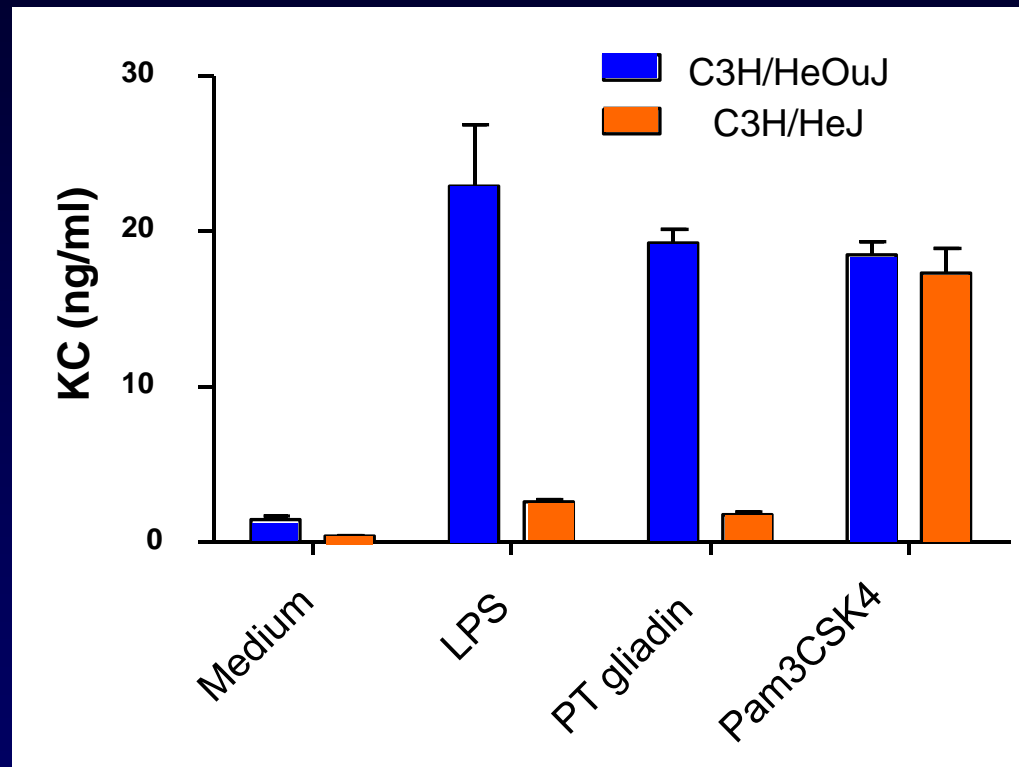
PT gliadin stimulates monocyte derived DCs from controls and celiac patients



LPS is not a contaminant

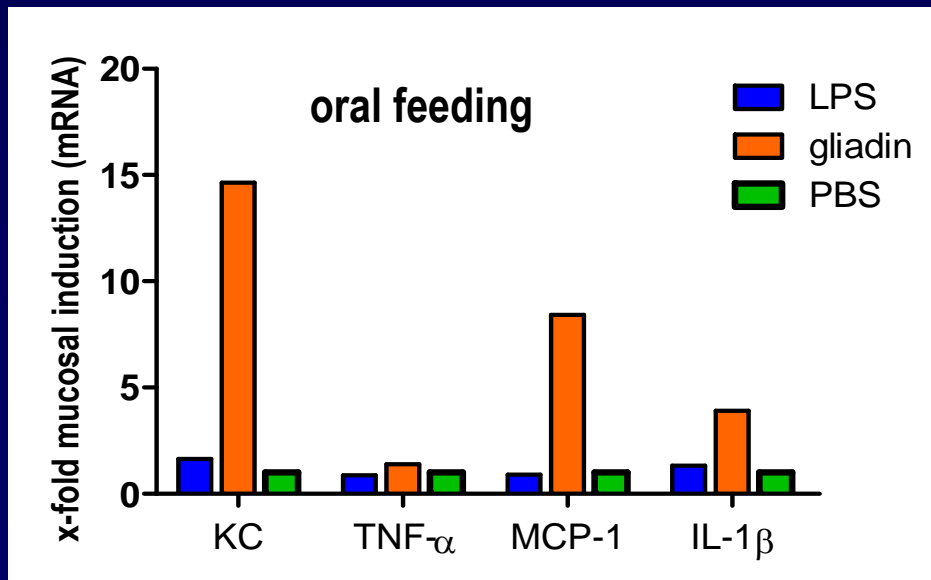
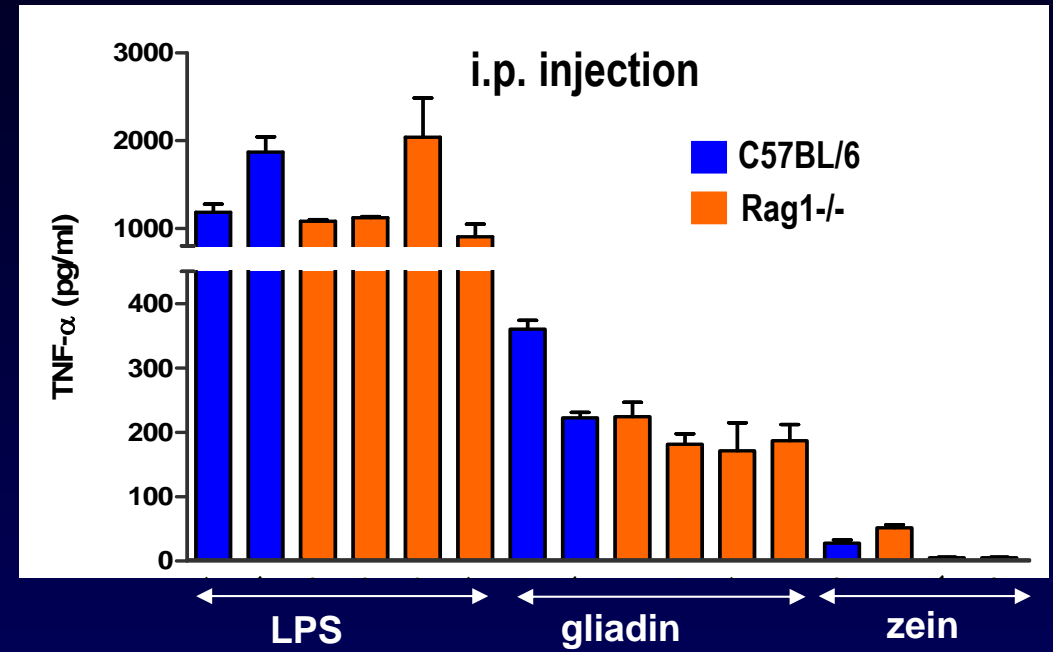
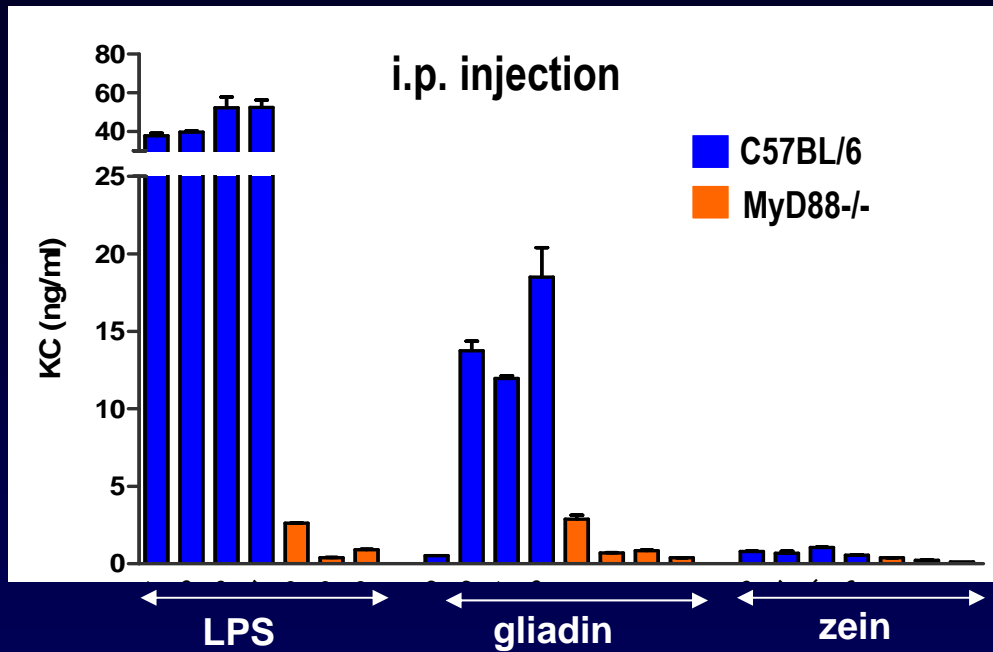


PT gliadin-induces innate immune responses via TLR4 in vitro and in vivo



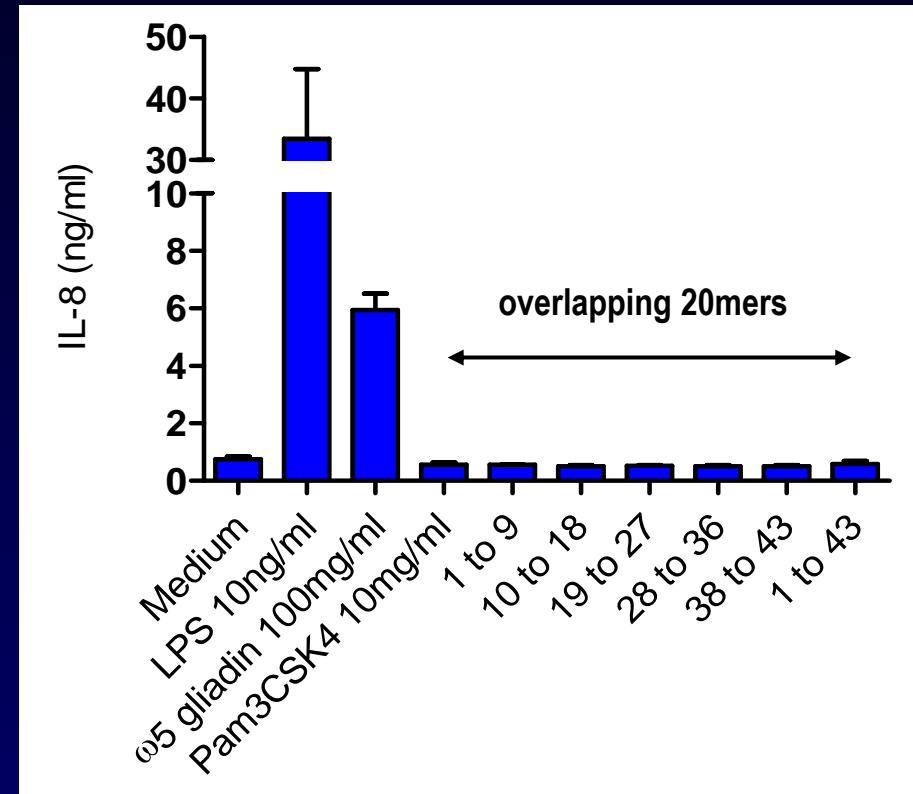
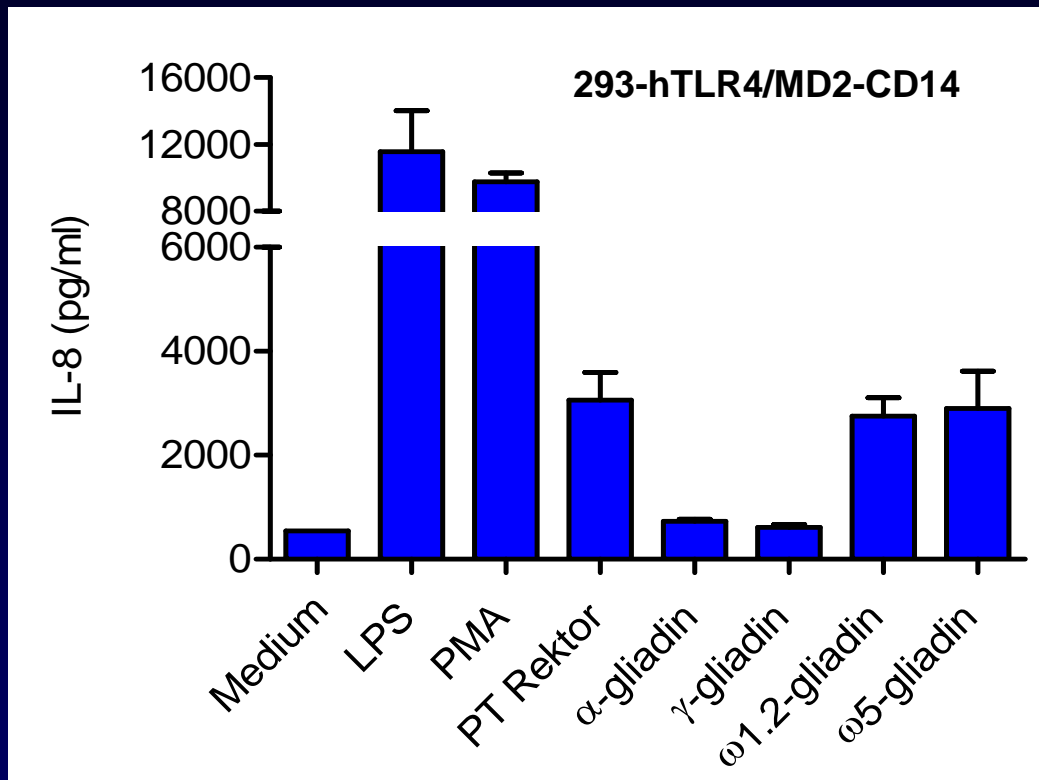
C3H/HeJ mice: TLR4 deficient due to a spontaneous point mutation

Gladin mediated innate immune responses *in vivo*



Oral LPS is inactivated by stomach acid and intestinal alkaline phosphatase, while the activity in gliadin is not

The activity is contained in the ω -gliadin fraction



Comparison of the gliadin fractions by SDS-PAGE showed a minor component of 15kDa associated only with ω -gliadins

There is a little hidden bird on this foto – find it !



Wheat amylase-trypsin Inhibitors (ATIs) trigger intestinal innate immunity in macrophages and dendritic cells via TLR4

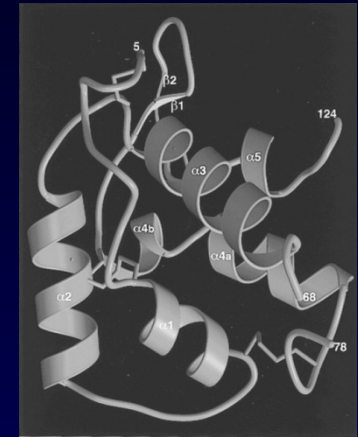
Junker Y et al, *J Exp Med* 2012

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CM3   MACKSSCSLLLLAAVLLSVLAAASASGSCVPGVAFRTNLLPHCRDYVLQQTICGTFTPGSK 60
0.19  -----SGPWMCYPGQAFQVPALPACRPLLRLQCNGSQVPEAV 37
      *.. * ** **:. ** ** : * *: .* :

CM3   LPEWMTSASIYSPGKPYLAKLYCCQELAEISQQCRCEALRYFIALPVPSQPVDPRSGNVG 120
0.19  LRD-----CCQQLAHISEWCRCGALYSMLDSMYKEHGAQE-----G 73
      * :      ***:***.***: *** ** :: .: .: *

CM3   ESGLIDLPGCPREMQWDFVRLLVAPGQCENLATIHN---VRYCPAVEQPLWI 168
0.19  QAGTGAFPRCRREVVKLTAASITAVCRLPIVVDASGDGAYVCKDVAAYPDA 124
      ::* :* * **:. . :.* : :.. . * *
    
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Oda Y et al, *Biochemistry* 1997

Characteristics und function of wheat ATIs

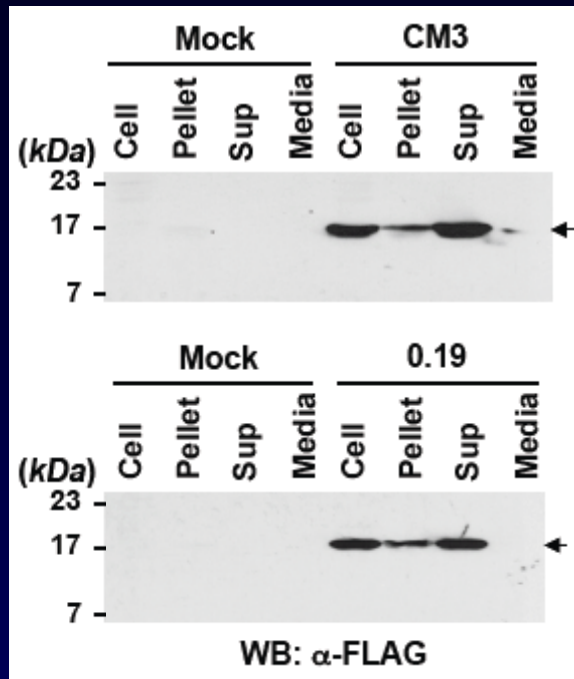
- Family of up to 11 similar, small and compact proteins
- 5(4) intramolecular SS-bonds, resistant to intestinal degradation
- Pest control (inhibition of parasite enzymes)
- Known major allergens of baker's asthma
- Content parallels that of gluten – association with omega-gliadins



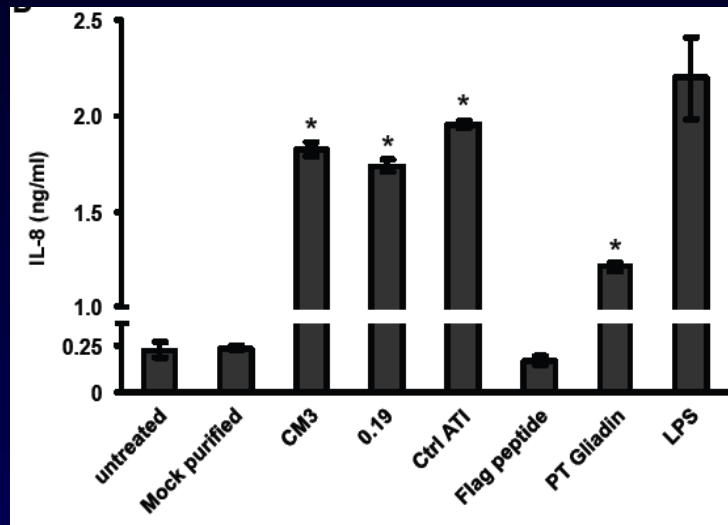
Tatham & Shewry, *Clin Exp Allergy* 2008

Zevallos VF et al, *DDW* 2012, #1309

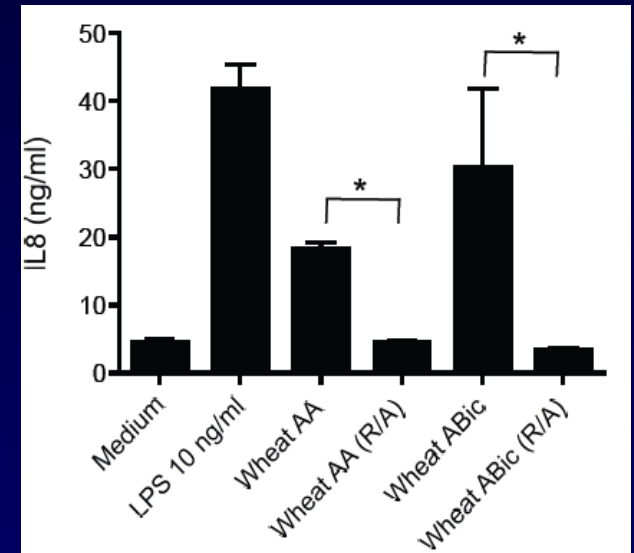
Activity of 2 major wheat ATIs expressed in eukaryotic cells



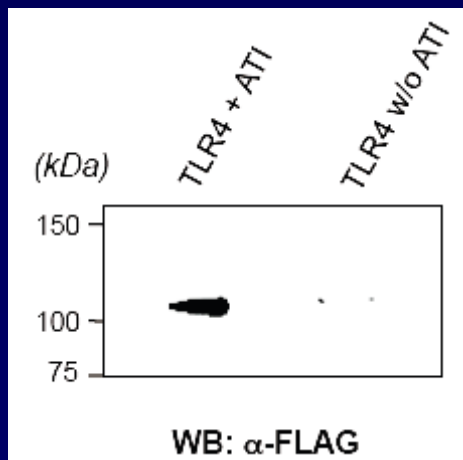
Activation of monocytes-macrophages



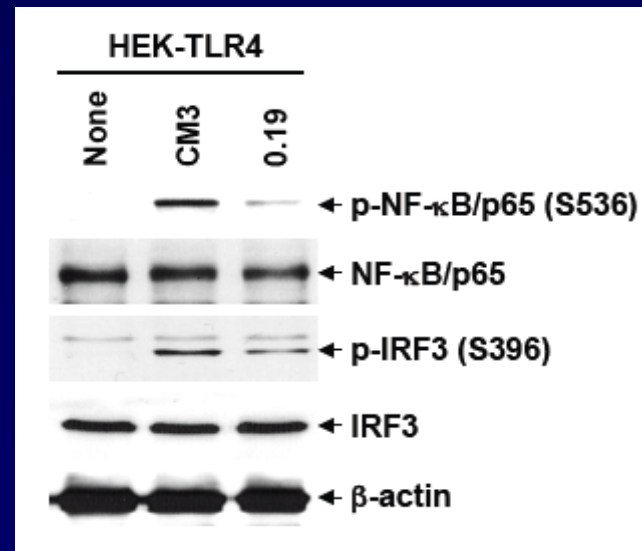
Inactivation by S-S reduction



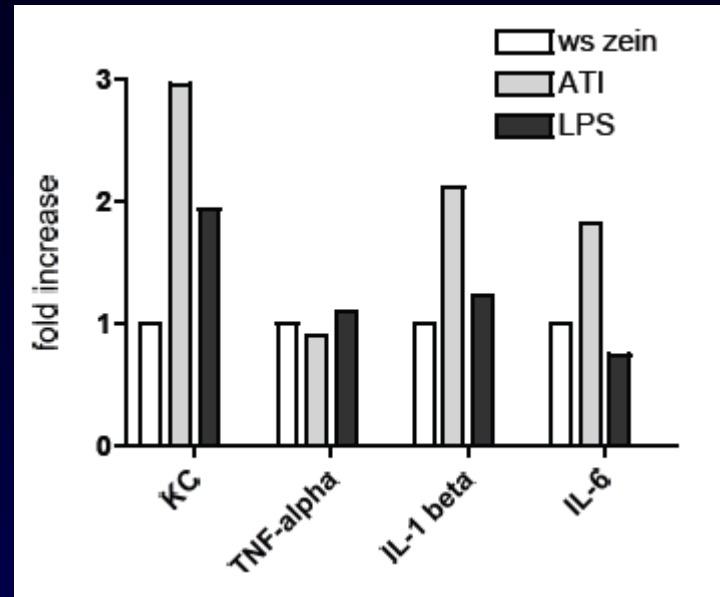
Physical interaction with TLR4



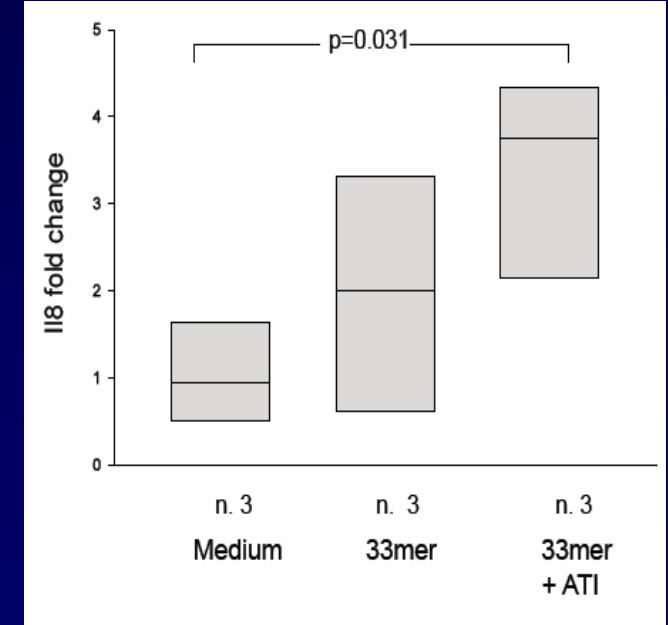
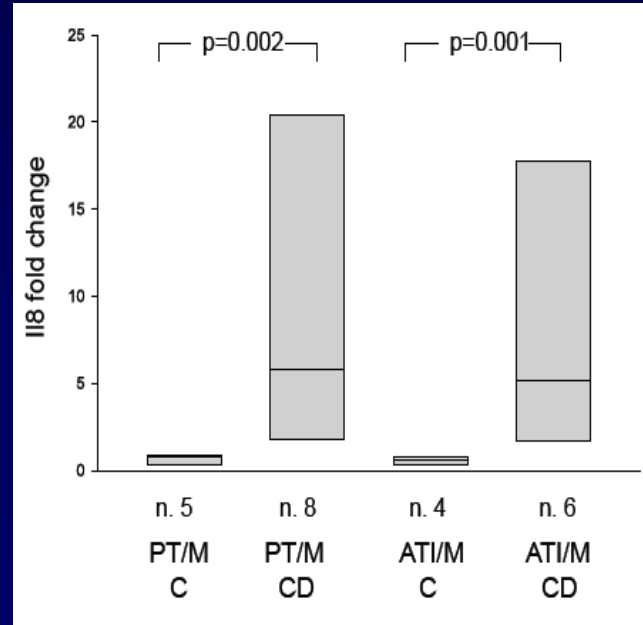
Activation of both TLR4 pathways



**Oral feeding of ATI
(50 μ g/mouse) causes
low level intestinal
inflammation**

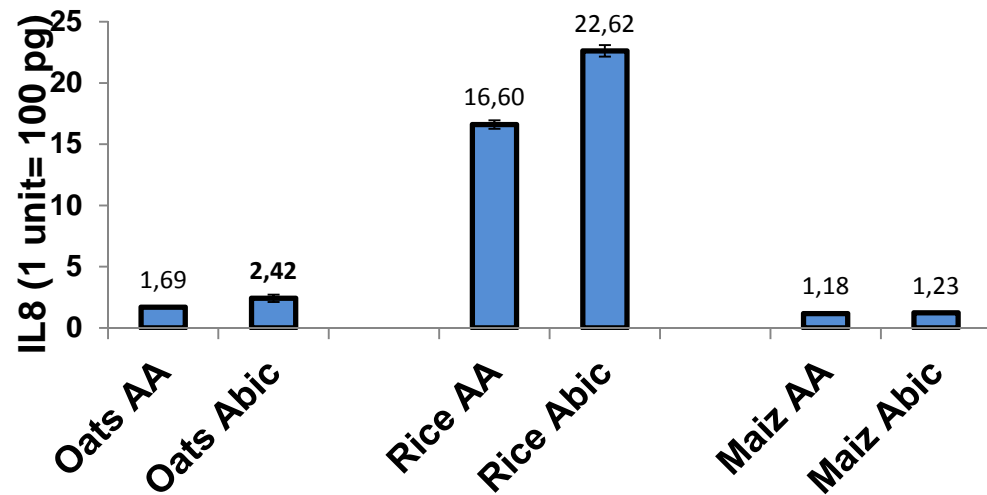
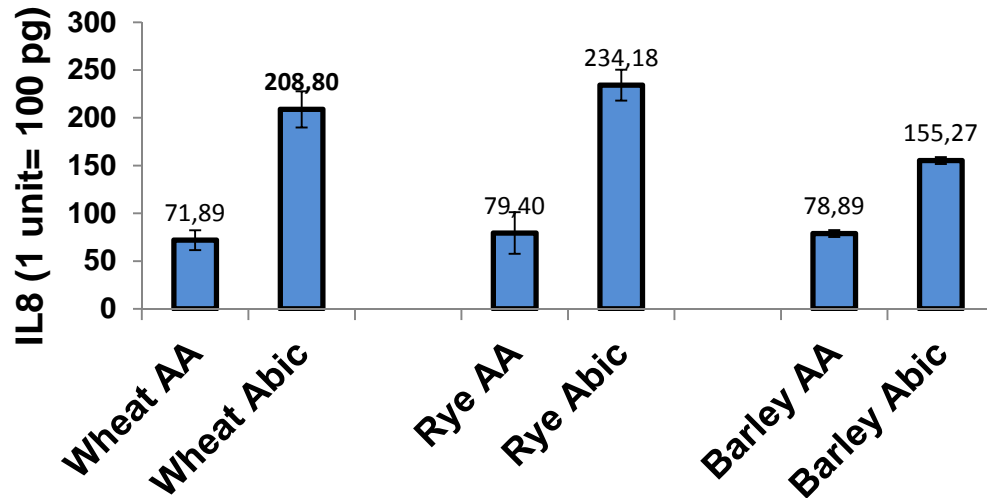


**ATI promotes
adaptive immunity
in human CD
biopsies**



Classification of plants according to their relative potency to induce innate immunity

Units of IL-8/g of flour in U937 cells



High: gluten containing

Wheat *Triticum aestivum*

Barley *Hordeum vulgare L.*

Rye *Secale cereale*

Medium: gluten-free (gluten-poor)

Soya *Glycine Max*

Quinoa *Chenopodium quinoa*

Buckwheat *Fagopyrum esculentum*

Peas *Pisum sativum*

Early Crops *Einkorn<Emmer<Spelt*

Low: gluten free

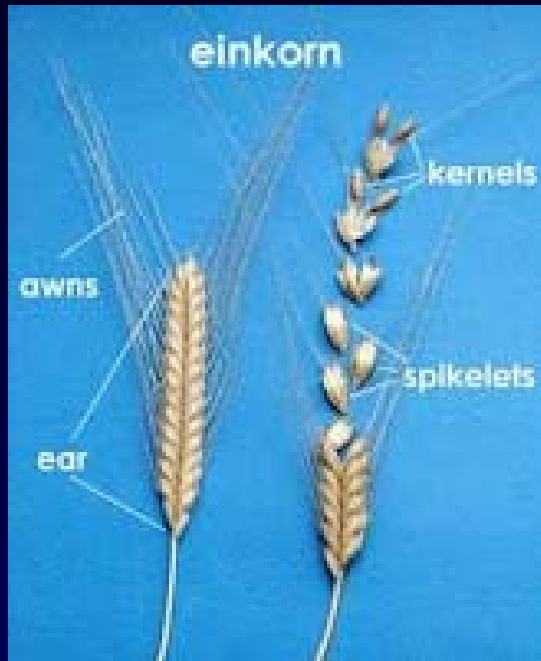
Rice *Oryza sativa*

Millet *Panicum miliaceum*

Oats *Avena sativa*

Maize *Zea mays L.*

Amaranth *Amaranthus caudatus*



Einkorn



Emmer

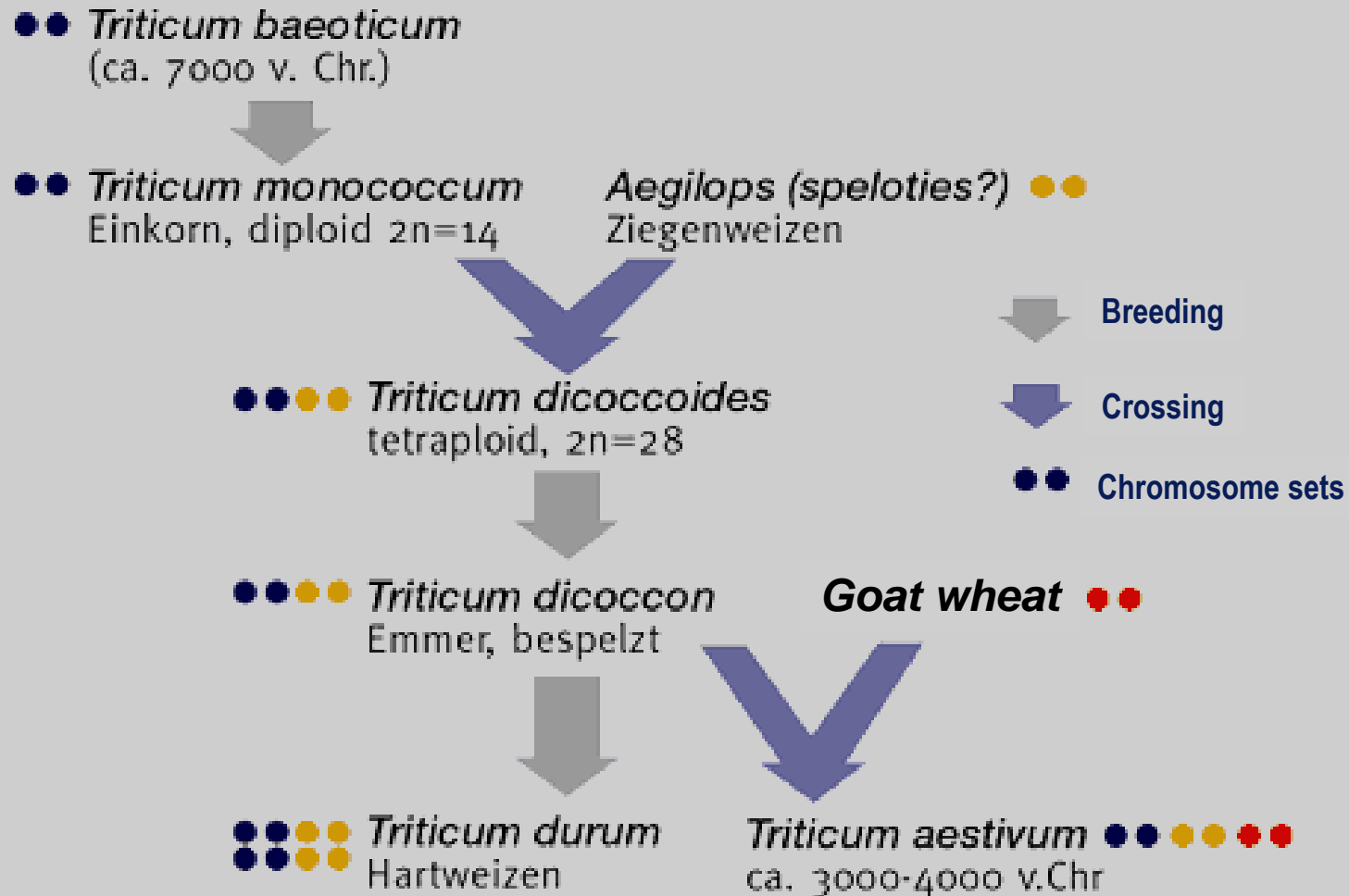


Modern wheat



Spelt

Origin of Wheat



Increase of content of immunogenic gluten epitopes and ATIs with resistance breeding and higher ploidity

Breeder's dilemma

Breeding for high yield and high pest resistance



- Reduction of nutritional value (essential amino acids, minerals, vitamins)
- Increase in pest resistance proteins/ molecules potentially harmful to man

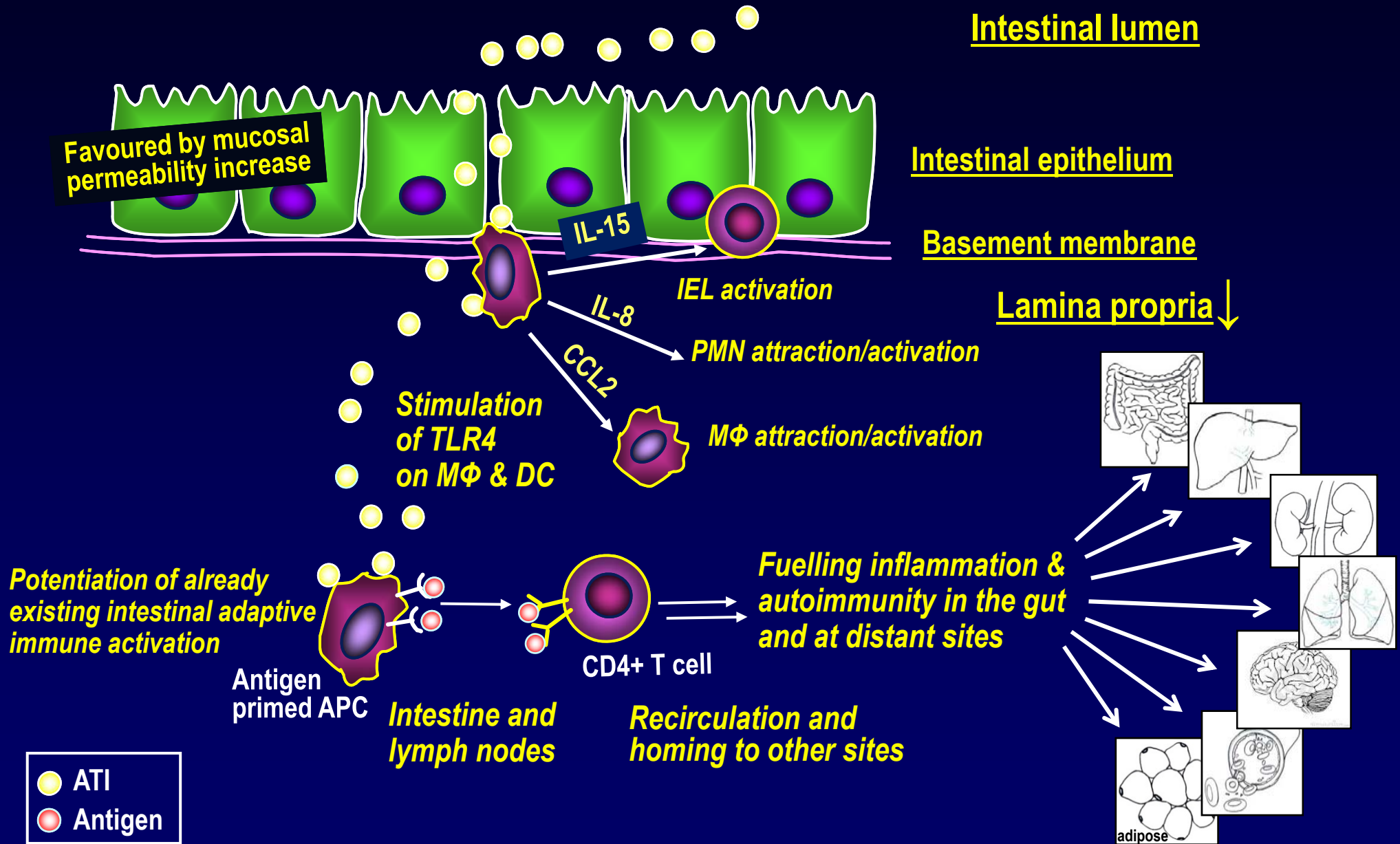
Non-celiac „gluten“ sensitivity

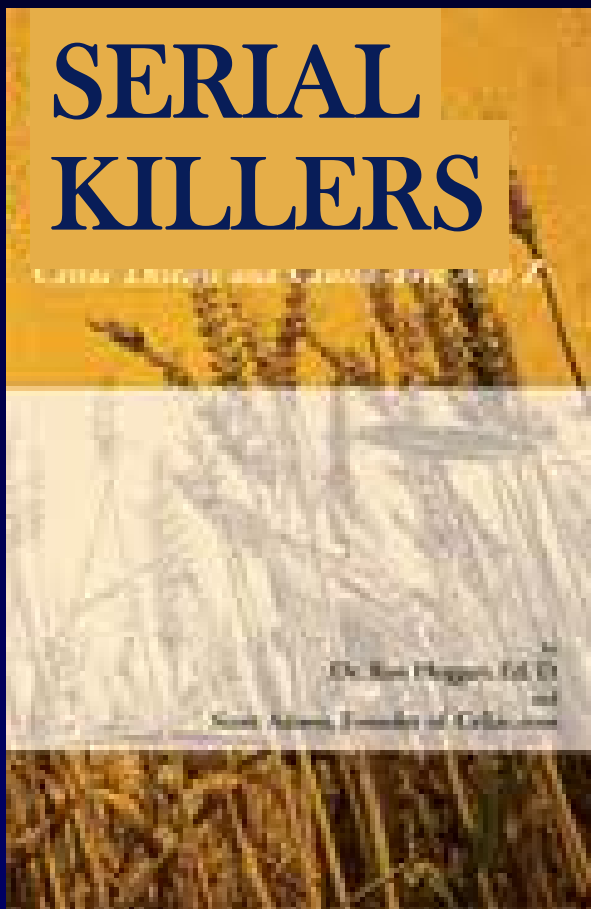
„Gluten sensitivity“ without
overt small intestinal damage
or auto-Abs

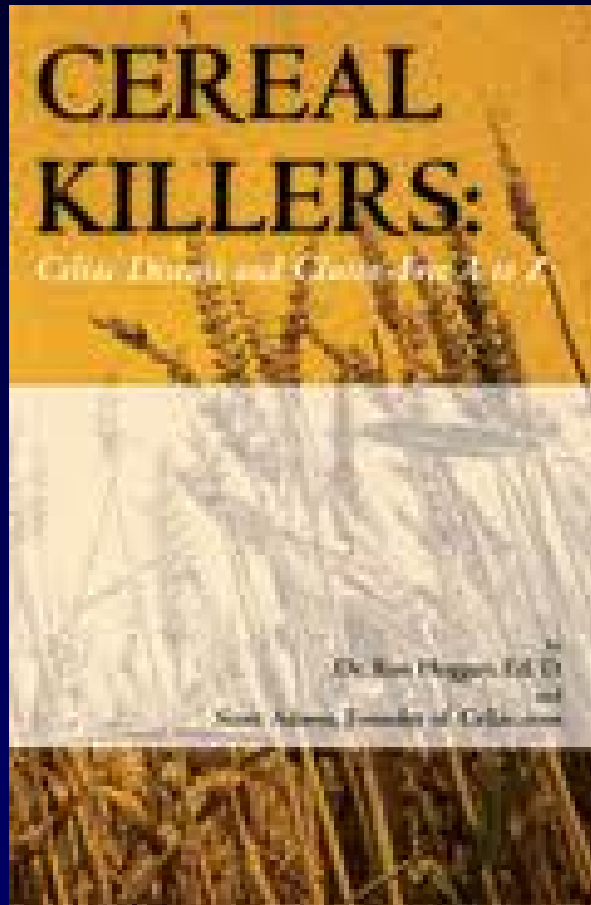
Estimated prevalence 3-10%
Role of ATIs ?

Studies in IBS, autoimmune-,
metabolic, cardiovascular.....
diseases are warranted

ATI from gluten containing cereals survives intestinal proteolysis







Innate Immunity in Celiac Disease

- The mechanism by which certain gluten peptides (p31-43) may elicit innate mechanisms in biopsies ex vivo remains to be defined
- ATIs of gluten containing grains are strong inducers of innate immunity in DCs > macrophages > monocytes via TLR4
- Ingested ATIs induce low level intestinal inflammation in vivo
- ATI content of modern wheat has increased due to resistance breeding
- ATIs of gluten free foods have much less stimulatory activity
- Innate immunity to ATIs likely impacts other intestinal and non-intestinal inflammatory diseases

Research and Clinical Team



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Celiac Center Boston



Celiac Center Mainz