

proteinews

Issue 5



What's
INSIDE

Immunity and
Nutrition

Protein

Casein

Benefits of
using bioactive
proteins in
immunomodulation

Role of Proteins in Immune System

Immunity and Nutrition

A well-functioning immune system is important for the survival.¹ As, impaired immune function increases the susceptibility to infections or disease.²

Immune system recognizes foreign pathogens

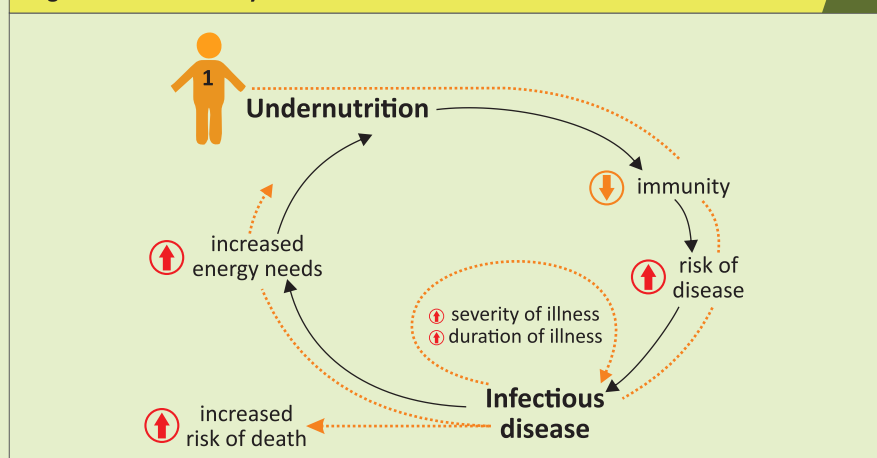
Series of Responses

Eliminate the infectious material

And an activated immune system increases the energy demand during infection periods. Thus, sufficient and proper nutrition is required for optimum functioning of the cells in the immune system to initiate effective responses against pathogens.¹

Diet and nutrition are important for the development and maintenance of an effective immune system.² Whereas, poor nutritional status has an adverse effect on immune function and predisposes to increased mortality (figure 1).³

Figure 1: The vicious cycle of undernutrition and infectious disease⁴



Brought to you by:



Patients who are malnourished have deficits in immunologic response.⁵ Protein-energy malnutrition can cause immunodeficiency which further increases the frequency and severity of infection.⁶ It also alters the number of T-cells, phagocytic cells, and secretory immunoglobulin (Ig) A antibody response, as well as reduces levels of several complement components.⁷

Studies have reported “Better immune function in patients receiving nutritional supplementation prevents secondary infection.”⁵

Most of the immune mechanisms depend on production of active protein compounds. Thus, adequate protein consumption is required to strengthen the immune system.⁸

Protein

Proteins are the frame work of cells, body defense systems, enzymes, and hormones. Adequate protein consumption is important to keep the immune system strong. The functioning of the immune system decreases in deficiency of protein and essential amino acid.⁸

Decrease in humoral and cell-mediated response and increase in oxidative stress was observed in severe protein and protein-energy deficiency. While, amino acid deficiency particularly arginine and glutamine decreases immune competence, i.e., impairment of T-cell development and growth, thymic integrity, and leukocytes energy source.⁷

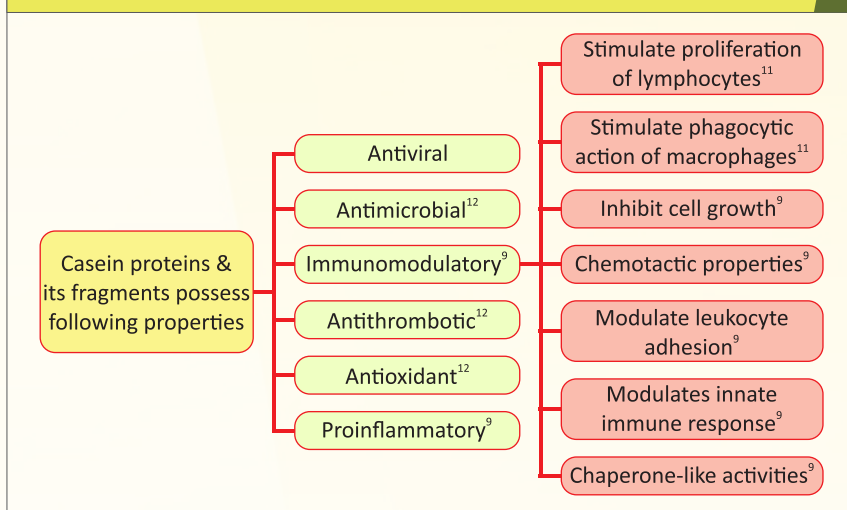
Casein is the major protein constituents of milk.

Casein

Casein is the main source of amino acid.⁹ Caseins proteins and its fragments are multifunctional and exert numerous immunomodulatory action such as it chemo-attract immune cells such as monocytes, act as chaperones, stimulate cellular immune functions such as macrophage phagocytosis (figure 2).¹⁰ Casein proteins and its fragments regulates the innate immune response by both -

- ▲ Up-regulation to enhance killing of viruses
- ▲ Down-regulation to reduce detrimental conditions such as sepsis

Figure 2: Properties and Immunomodulatory actions of Casein and its fragments



Also, it link the innate immune system to the adaptive immune system by activating or enhancing the functions of B- and T-cell.¹¹

Casein is a potent inflammatory mediator which leads to the chemotactic migration of neutrophils.¹³ Casein affect B lymphocyte proliferation by suppressing lipopolysaccharide mediated tumor necrosis factor (TNF)- α release.¹⁴ With the mitogenic and IgA enhancing effect, casein phosphopeptides has beneficial effects on the immune system.¹¹

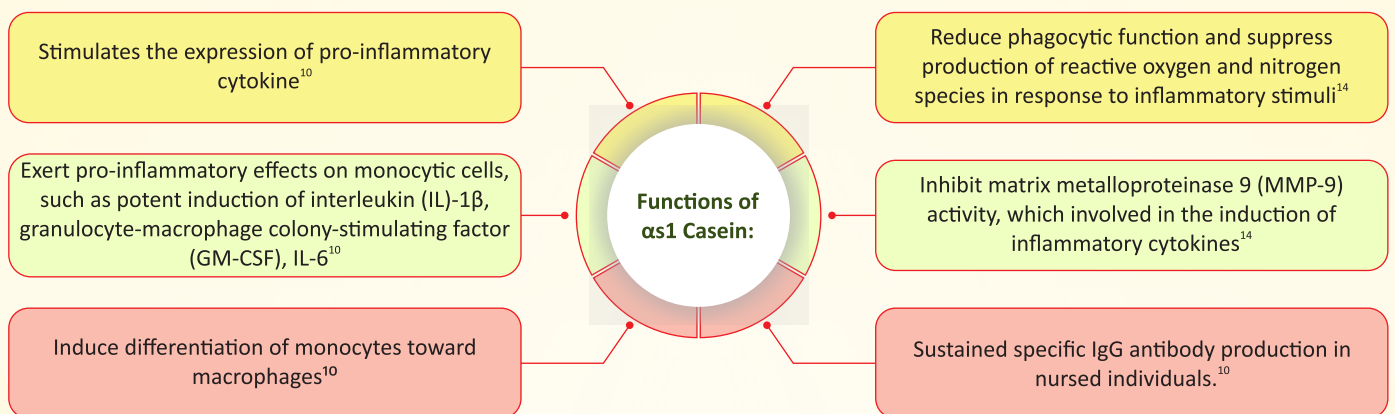
Thus, a casein-derived bioactive nutraceutical with immuno-modulatory properties which have prominent role in both

innate and adaptive immunity would be of great importance.¹⁶ Casein proteins have several different subunits or types, including:¹¹

- ▲ Alpha s1 (α s1) casein
- ▲ Alpha s2 (α s2) casein
- ▲ Beta (β) casein
- ▲ Kappa (κ) casein

Alpha Casein

α -casein is an immunogenic protein.¹⁵ Apart from the nutritional functional, α s1 casein may possess an immunomodulatory properties.⁹ It also exerts pro-inflammatory properties through toll-like receptor (TLR-4) and inflammasome pathway in a phosphorylation-dependent manner.¹⁰

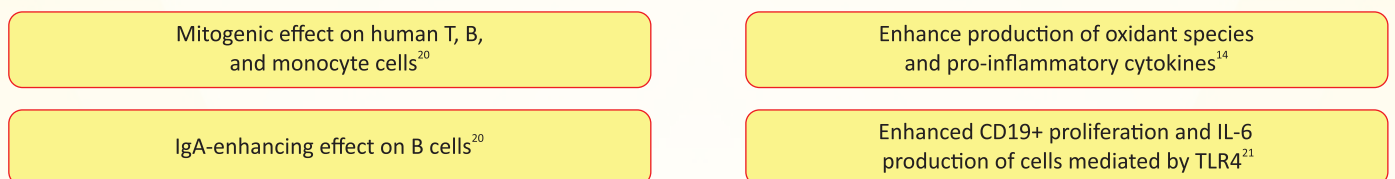


While, α s2-casein have activity against a range of Gram-positive and Gram-negative bacteria.¹⁷ The peptides derived from α s2-casein are:

- ▲ **Casocidin:** Derived by hydrolysis of α s2-casein by chymosin. It have antibacterial properties against *Staphylococcus spp*, *Sarcina spp*, *Bacillus subtilis*, *Diplococcus pneumoniae*, and *Streptococcus pyogenes*.
- ▲ **Isracidin:** Released by of chymosin. It have antibiotic properties against *Staphylococcus aureus* and *Candida albicans*.¹⁸

Beta Casein

β -casein is an important source of amino acids. It has two primary variants of β -casein, termed A1 and A2, and several rare sub-variants.¹⁹ Functions of β -casein:



The active peptides production from the β -casein are opiate-like β -casomorphins, morphiceptin and immunostimulating peptides. They stimulate phagocytic activity of macrophages and can have a role in the proliferation and maturation of T cells and natural killer cells for the defense of the neonate against a large range of bacteria.²²

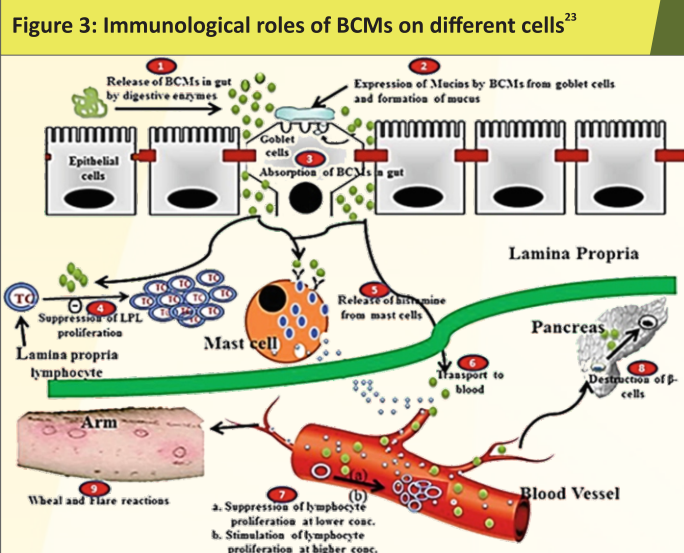
Hence, food products containing β -casein can be beneficial for the human body's immune response.²⁰ Histidine residue at 67th position of A1 β -casein allows cleavage of the preceding 7 amino acid residues which leads to the formation of the peptide β -casomorphin-7 (BCM-7).¹⁹

β-casomorphin

BCM-7 is a peptide sequence present in the milk protein β-casein. It exerts many immunological activities like chronic inflammatory responses, such as allergy, mucin production, lymphocyte proliferation, skin reactions (figure 3).²³

BCM-7 contributes to innate immunity.²³ It trigger histamine release from peripheral leukocytes and stimulate secretion by peritoneal mast cells. BCM-7 also alters lymphocyte proliferation through a pathway mediated by opiate receptors.¹⁹ It increased the prolactin level which act as a regulator of the immune system.

Thus, dairy products containing BCM-7 can improve intestinal protection and support innate immunity.²³



Kappa Casein

The κ-casein is an immunogenic protein.¹⁵ Some of the fragments of κ-casein are:

- ▲ **Caseinoglycopeptide (CGP):** Affect lymphocyte function and can modulate specific antibody responses.¹³
- ▲ **Glycomacropeptide (GMP):** Exhibit protective effects, increases IL-1Rα antagonist and reduces the upregulation of iNOS and IL-1.¹⁴
- ▲ **Caseinomacropeptide (CMP):** Possess growth-inhibitory activity against pathogens *Streptococcus mutans*, *Porphyromonas gingivalis* and *Escherichia coli*. It also depresses platelet aggregation, inhibit influenza virus hemagglutination and cholera toxin binding, and immunomodulating activities.¹⁷
- ▲ **Kappacin:** Novel antimicrobial peptide which limit gastrointestinal tract infection in the developing neonate and have antibacterial activity.¹⁷

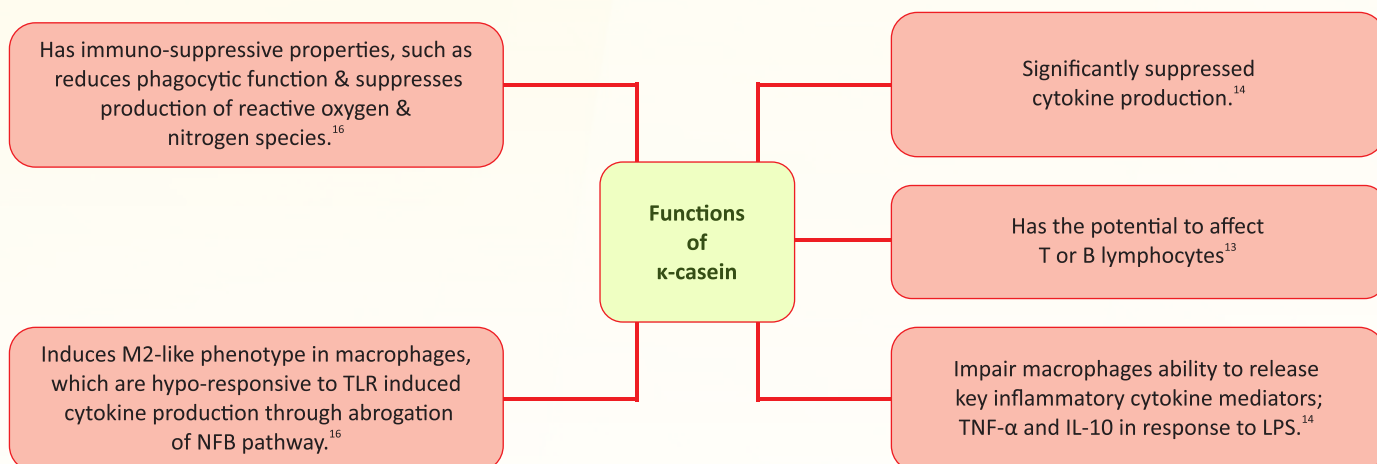
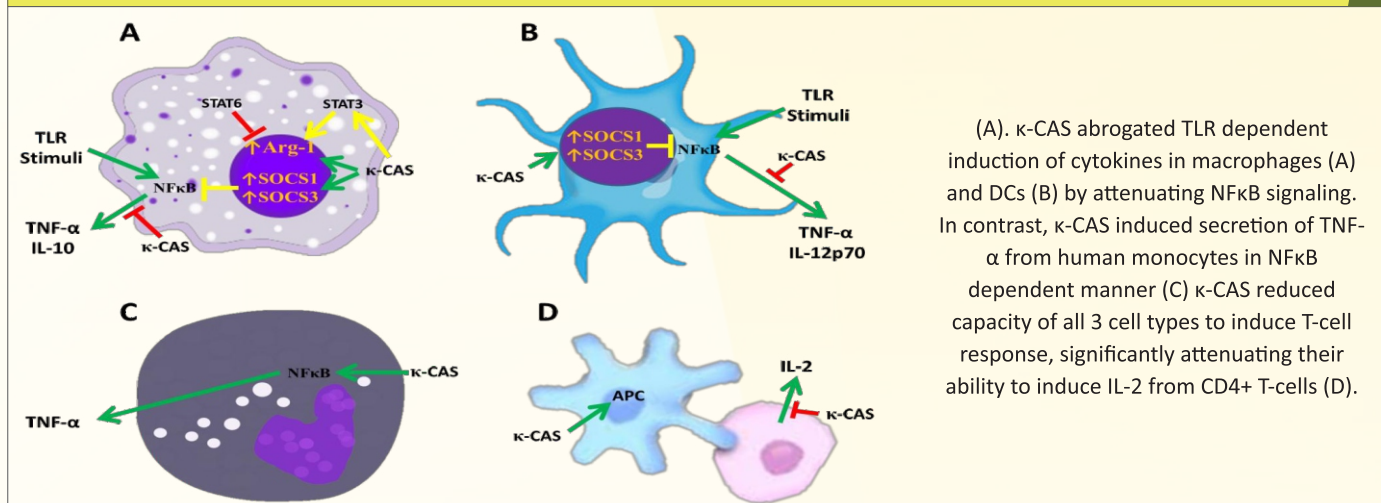




Figure 4: Immunomodulatory effects exerted by κ -CAS.¹⁴



Benefits of using bioactive proteins in immunomodulation

They do not exhibit unwanted side effects which are commonly observed with traditional chemical pharmacologic drugs. Due to the powerful immune-modulatory effects showed by fragment of κ -casein and since, most of the human diseases are immune-related. There is a potential and demand for the development of κ -casein fragment as an immunomodulatory nutraceutical and possible use as a novel immune therapeutic to treat inflammatory diseases like inflammatory bowel disease (IBD) in humans.¹⁴

Sufficient and proper nutrition is required for optimum functioning of the immune cells. Improvement in nutritional status is associated with improved immunity which prevents infection. Adequate protein consumption is important to keep the immune system strong. Casein protein-derived bioactive nutraceutical with immuno-modulatory properties which have prominent role in immunity would be of great importance. Food products containing β -casein can be beneficial for the human body's immune response. κ -casein is a viable alternative to the drugs, as it have low toxicity, easily degraded and does not accumulate in body tissues.

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