

**EFFECT OF PROTEOLYTIC ENZYMES ON  
BIOAVAILABILITY OF GLUTEN**

By

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B. Sc. Agric. Sc. (Agricultural Biochemistry), Ain Shams University, 2006

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## ABBREVIATIONS

BSA	Bovine Serum Albumin
CD	Celiac Disease
CPs	Cysteine Proteases
EC	Enzyme Commission
EDTA	Ethylenediaminetetraacetic acid
EMA	Endomysium Antibodies
GCP	Germinating Cereal Proteases
HLA-DQ	Human Leukocyte Antigen
HMW	High Molecular Weight
K <sub>m</sub>	Michaelis-Menten constant
LMW	Low Molecular Weight
MW	Molecular Weight
PEPs	Prolyl Endopeptidases
RPW	Red Palm Weevil
TCA	Trichloroacetic Acid
Tris	Hydroxymethylaminomethane
tTG	tissue Transglutaminase
tTGa	tissue Transglutaminase antibodies
V <sub>max</sub>	Maximum reaction velocity