

What is Auto-Brewery Syndrome



• Auto-brewery syndrome (ABS), also known as gut fermentation syndrome, is a very rare disorder.

Characterized by the production of alcohol.

• Common symptoms- alcohol intoxication, slurred speech, gastrointestinal distress, and state of confusion.

- Ethanol is produced through endogenous fermentation by fungi or bacteria in the gastrointestinal (GI) system, oral cavity, or urinary system.
- Several strains of fermenting yeasts and rare bacteria are identified as pathogens.

Auto-Brewery Syndrome continued...

 The production of endogenous ethanol occurs in minute quantities as part of normal digestion, but when fermenting yeast or bacteria become pathogenic, extreme blood alcohol levels may result.

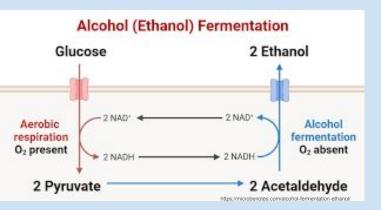
 Various yeasts from the Candida and Saccharomyces families are commensals turned pathogenic that cause auto-brewery syndrome.
Several strains of bacteria are also known to ferment ethanol.

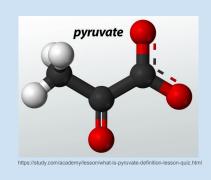


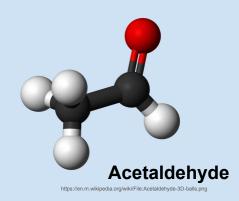


Ethanol Fermentation

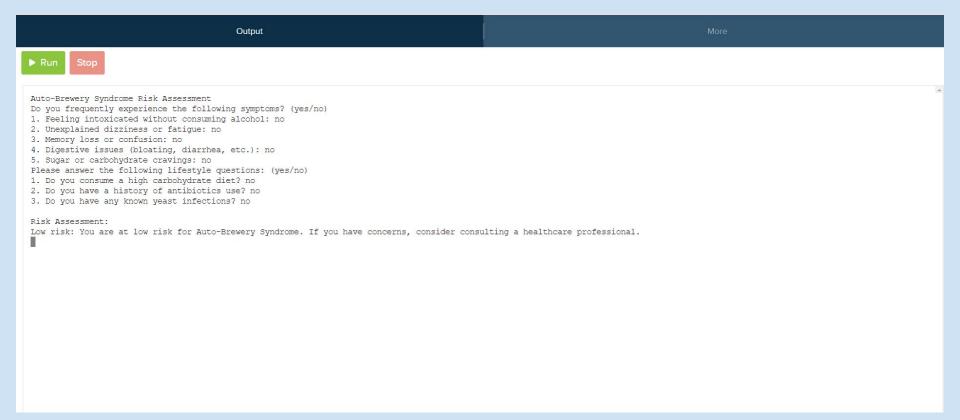
- Through ethanol fermentation, there are multiple factors and steps are taken to produce some amount of ATP.
 - 1. With a little use of 2 adenosine diphosphate (ADP), glucose is turned into 2 pyruvate and as well yields NADH (Nicotinamide adenine dinucleotide), a crucial molecule for glycolysis.
 - It's important to note that 2 NADH (the reduced version of NAD+), is formed with the use of 2 NAD+.
 - 2. The 2 pyruvate formed will turn into its derivative, 2 acetaldehyde, producing carbon dioxide in the process. 2 Acetaldehyde is an electron acceptor, and since NAD⁺ has reduced to NADH, NADH can give 2 Acetaldehyde electrons. This then allows NADH to oxidize, returning back to NAD⁺ and used again in glycolysis.
 - 3. In the process of the transfer of electrons from NADH to 2 acetaldehyde, ethanol is produced as a waste.







Auto Brewery Syndrome Risk Calculator Programmed using Java



Future Directions

- Current solutions
 - Diet changes
 - Antibiotic drugs
- Solutions for the future



https://www.fda.gov/news-events/fda-voices/fda-and-ema-collaborate-facilitate-sars-cov-2-vaccine-development

- Antifungal agents: Target and reduce yeast population
- Probiotics: Have the good bacteria outdo the bad bacteria
- Enzyme Inhibitors: Inhibit enzymes which produce the alcohol

Works Cited

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