

Letters to the Editor

Germall II and Triclosan

Dear Sir,

Stephens et al. (1) stated that diazolidinyl urea (Germall II) is a mild sensitizer under maximization test conditions. Kantor et al. (2) reported the first case of an acute allergic contact dermatitis from it in a hair gel.

We recently observed a patient who showed a chronic allergic contact dermatitis with strongly positive patch test results to diazolidinyl urea, and additionally to triclosan. This 48-year-old wife of a farmer had been suffering from a chronic pruritic dermatitis of her hands and forearms for 6 years. A positive patch test to formaldehyde was found 4 years before referral to us. She had been treated with topical steroids and a non-alkaline liquid soap, which is widely prescribed by Swiss dermatologists. It is usually well tolerated and free from common contact allergens, but contains triclosan and diazolidinyl urea. Patch tests with the soap gave a strong positive allergic reaction. Separate testing of the ingredients showed strong allergic reactions to diazolidinyl urea 1% aq. and to triclosan 1% pet. When retesting 7 weeks later, the reactions were the same, and in addition, there appeared a strong al-

lergic reaction to formaldehyde 1% pet. When avoiding products containing preservatives of the Germall group and triclosan, the chronic dermatitis almost completely disappeared in the course of about 2 months, while the patient continued treatment with topical steroids and an emollient cream.

Yours sincerely

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Cutaneous allergy to mustard

Dear Sir,

In a recent paper, Dannaker & White (1) reported a case of allergic contact dermatitis to mustard in connection with sensitization to isothiocyanates. He quoted a case observed by Panconese et al. (2) with allergic reactions type I and type IV to mustard seed.

We have studied 2 cases with severe anaphylaxis after eating small quantities of prepared mustard. By means of skin tests, PK and enzyme immunoassay, we detected specific IgE against an extract of mustard seed.

Although allylisothiocyanate has been described as responsible for anaphylactic reac-

tions from mustard (3, 4), we discarded this in our cases. Skin tests were also positive with a seed mustard extract obtained at 65°. By means of a colorimetric assay test, we checked the absence of allylthiocyanate in this extract due to inactivation by the heat of myrosinase enzyme necessary to produce sinigrin hydrolysis. In contrast, when mustard extract was treated with proteolytic enzymes, it lost its allergenic capacity. This fact indicates that the responsible antigen in our anaphylactic cases was a protein, as Panconesi suggested (2).

Yours sincerely,
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