Food Allergies

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9/26/15

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Overview

- Definition
- Prevalence Data
- Pathogenesis of Food Allergy
- Clinical Manifestations
- Diagnosis
- Management
- Treatments on the horizon

• Food Allergy: an adverse health effect arising from a specific immune response that occurs reproducibly on exposure to a given food.

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- intended for human consumption
 - Includes:
 - Drinks
 - chewing gum
 - food additives
 - dietary supplements

Prevalence

- 20-30% of population report food allergies
 - In reality:
 - 3-5% of the population

2) Branum AM, Lukacs SL. Food allergy among children in the United States. *Pediatrics*. 2009;124(6):1549-1555
3) Jackson KD, Howie LD, Akinbami LJ. Trends in Allergic Conditions Among Children : United States, 1997-2011. *NCHS Data Brief*. 2013;(121):1-8.

Prevalence

- 20-30% of population report food allergies
 - In reality:
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 - Children
 - 3.4% (1997 1999)
 - 5.1% (2009 2011)
 - Adults
 - 3 4% (2009 2011)

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Adverse Response to Foods

- Immune Mediated:
 - IgE
 - Non-IgE
 - Mixed (both IgE and Non-IgE)
- Non-Immune Mediated:
 - Metabolic (eg. Lactose intolerance)
 - Pharmacological (eg. Caffeine in coffee)
 - Toxic (eg. Food poisoning)
 - Other

Common Food Allergies

Food

- Milk
- Egg
- Soybean
- Wheat
- Peanut
- Tree Nut
- Fish
- Shellfish

Common Food Allergies

Food	Children	Adults
• Milk	3.8%	0.4-0.9%
• Egg	2%	0.2%
 Soybean 	1.4%	0.7%
• Wheat	0.5%	1.2%
• Peanut	1.9%	0.7%
 Tree Nut 	1.1-1.6%	0.6-1.1%
• Fish	0.2-0.5%	0.6%
 Shellfish 	0.5%	1.7-2.5%

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Got Milk?

- Protein allergen: Bos
- Cow's milk allergy
 - 90% allergic to goat's milk
 - 10% react to beef
 - 4% allergic to mare's milk
- 75% tolerate baked milk



Egg Allergy

- Egg white is more allergenic than egg yolk
- 70% tolerate baked egg products



5) Lemon-Mule H, Samspon HA, Sicherer SH, et al. Immunologic changes in children with egg allergy ingesting extensively heated egg. *J Allergy Clin Immunol* 2008;122:977-83.

Peanuts: Ara h

Including:

- Pressed peanut oil
- 5% cross reactivity to legumes



6) Sicherer SH. Munoz-Furlong A, Godbold JH, Sampson HA. US prevalence of self-reported peanut, tree nut, and sesame allergy: 11-year follow-up. *J Allergy Clin Immunol* 2010;125:1322-6.

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* Highly refined peanut oil is okay*

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Tree nuts or seed fruit?

- Walnuts
- Pecan
- Hazelnut
- Cashews
- Pistachio
- Almonds
- Brazil nut
- Macademia nut



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7) Goetz, David W., Bonnie A. Whisman, and Andrew D. Goetz. "Cross-reactivity among edible nuts: double immunodiffusion, crossed immunoelectrophoresis, and human specific IgE serologic surveys." *Annals of Allergy, Asthma & Immunology* 95.1 (2005): 45-52.

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What Causes Food Allergies?

- Increased risk:
 - Genetics: eg. Peanut allergy
 - Monozygotic twins 64% vs Dizygotic Twins 7%
 - Parent or siblings with allergies = 7-fold increase
 - Eczema
 - Food allergies associated in 33-81% of children with eczema as an infant.

Other Predisposition Factors

• Newborns:

- Lack IgA and IgM
- Immature humoral immune system
- Low basal gastric acid
- Immature intestines including microvilli
- Exclusive Formula feeding

What makes one food more allergenic than another

- Resiliency of molecular structure

 Protection from degradation
- Enhanced absorption
- Ability to stimulate the innate immune response
 - Protein glycosylation
- Protein structure vastly different than human homologs

8) Masilamani M, Commins S, Shreffler W. Determinants of food allergy. Immunol Allergy Clin North Am 2012;32:11-33.

Current Theories and hypothesis

• Hygiene: decreased exposure to infectious agents leaves individual more susceptible to allergic diseases.

Current Theories and hypothesis

- Hygiene: decreased exposure to infectious agents leaves individual more susceptible to allergic diseases.
- Dietary Fat
- Antioxidant
- Vitamin D
- Dual-allergen-exposure

Clinical Manifestations

- Cutaneous
 - Urticaria, angiodema,
 Eczema
- Lower Respiratory
 - Cough, wheezing, dyspnea
- Gastrointestinal
 - N/V/D, pain, reflux, oral pruritus, bloody stools
- Cardiovascular
 - Hypotension,
 brady/tachycardia

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- Ocular

- Conjunctiva erythema, tearing
- Upper Respiratory
 - Sneezing, rhinorrhea, congestion, laryngeal edema/hoarseness
- Misc.
 - Sense of impending doom, Uterine contractions

Immune Mediated Gastrointestinal

IgE	IgE & Non-IgE	Non-IgE
Acute GI Hypersensitivity	Eosinophilic esophagitis	Allergic Proctocolitis
Oral allergy syndrome	Eosinophilic gastroenteritis	Food Protein-induced enterocolitis syndrome
		Dietary protein-induced enteropathy
		Celiac disease

Immune Mediated Cutaneous

IgE	IgE & Non-IgE	Non-IgE
Acute urticaria and angioedema	Atopic dermatitis	Contact dermatitis
Chronic urticaria and angioedema		Dermatitis herpetiformis

Immune Mediated Respiratory

IgE	IgE & NON-IgE	NON-IgE
Allergic rhinoconjunctivitis	Asthma	Pulmonary hemosiderosis (Heiner syndrome)
Acute bronchospasm		

Diagnosis

- History
- Skin Prick Testing
- Allergen-specific serum IgE
- Component Testing
- Oral Food Challenge

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- Skin Prick Testing
- Allergen-specific serum IgE
- Component Testing
- Oral Food Challenge
- Atopy patch testing and food elimination diets are not routinely recommended

History

- Symptoms
 - Timeline
 - Food
- Medical history
- Family history

Skin Prick Testing

- > 8mm for milk, egg and peanut → 95% predictive of clinical reactivity
- Negative skin tests →
 95% predictive accuracy



9) Sporik R, Hill DJ, Hosking CS. Specificity of allergen skin testing in predicting positive open food challenges to milk, egg, and peanut in children. *Clin Exp Allergy* 2000;30:1540-6.

IgE Testing

Allergen	Level (kU _A /L)	Positive Predictive Value (%)
Egg white	7	98%
• Egg white ≤ 2 yr	2	95%
Milk	15	95%
 Milk ≤ 1 yr 	5	95%
Peanuts	14	99%
Tree nuts	15	95%
Fish	20	99%
Soybean	30	73%
Wheat	26	74%

10) Sampson H a. Utility of food-specific IgE concentrations in predicting symptomatic food allergy. *J Allergy Clin Immunol.* 2001;107(5 SUPPL.):891-896.

Oral Food Challenge

- Gold standard is double blinded placebo controlled oral food challenge
- In clinical setting
 - Open food challenge
 - Single-blinded challenge



Unproven Diagnostic Tests

- Provocation neutralization
- Cytotoxic tests
- Applied kinesiology
- Hair analysis
- Serum specific food IgG levels
- Electrodermal testing

Management

• Prevention:

- Breastfeeding or formula feeding until 4-6 months of age
- Introduce solids at 4-6 months of age
- Maternal diet should not be restricted during pregnancy or while breastfeeding
 - In the past, advised to avoid milk for 1st year, eggs until 2nd year and tree nuts and fish until 3rd year
 - No evidence to support this
- Avoidance of known food allergens
- Treatment of Anaphylaxis
 - IM epinephrine (1:1,000)

¹⁾ Boyce JA, Jones SM, Rock L, et al. *Guidelines for the Diagnosis and Management of Food Allergy in the United States: Report of the NIAID-Sponsored Expert Panel.* Vol 126. Elsevier Ltd; 2010.

⁷⁾ Lack G. Epidemiologic risks for food allergy. J Allergy Clin Immunol. 2008;121(6):1331-1336.

Medical Alert Bracelets









Future Directions

- Oral immunotherapy (OIT)
 - Oral immunotherapy + Xolair
 - Peanut, milk, egg
- Sublingual immunotherapy

• Epicutanous immunotherapy

Oral Immunotherapy - Peanuts

- n=24
- Treatment
 - 4000mg peanut protein for 3.98 years
- Results
 - 12/24 (50%) passed
 OFC after 1 month of stopping OIT

- n=24
- Treatment
 - 4000mg peanut protein for 24 months
- Results
 - 20/24 desensitized
 - 7/24 (29%) passed OFC after 3 months of stopping OIT

13) Vickery BP, Scurlock AM, Kulis M, et al. Sustained unresponsiveness to peanut n subjects who have completed peanut oral immunotherapy. J Allergy Clin Immunol 2014;133:468–75.e6.

14) Factor JM, Mendelson L, Lee J, et al. Effect of oral immunotherapy to peanut on food-specific quality of life. Ann Allergy Asthma Immunol 2012;109:348–52.e342.

Oral Immunotherapy – Egg

- n=55 (age 5-11 years old)
 - Placebo group 15, treatment group 40
- Treatment: consume 2 g of egg white powder per day
- Follow up:
 - Oral food challenge at 10 months, 22 months and 24 months
- Results:
 - 35 underwent OFC at 10 months \rightarrow 22 passed
 - − 34 underwent OFC at 22 months \rightarrow 30 passed
 - − 29 underwent OFC at 24 months \rightarrow 11 passed
 - At 36 months \rightarrow 10 had no symptoms (1 lost to follow up)

Sublingual Immunotherapy (SLIT)

- Clinical trials for:
 - milk, peanut, hazelnut and peach extracts

Epicutanous Immunotherapy

Peanut

- Arachild study
 - n=54
 - Treatment for 18 months of 100ug of peanut protein
 - 40% treatment response
- Phase III trial ongoing

Milk

- Pilot study
 - n=19
 - Treatment for 3 months

Summary

- Most common allergenic foods in children: milk, egg, soy, peanut
- Diagnosis based on history, skin prick test, IgE and oral food challenge
- Management: prevention, avoidance, early epinephrine use and re-evaluation
- Future direction: oral immunotherapy, sublingual immunotherapy

Acknowledgements

- University Hospitals Regional Hospitals/LECOMT
- Mentors: Allergy and Immunology Associates
 - Dr. Hostoffer, DO (Program Director)
 - Dr. Tcheurekdjian, MD
 - Dr. Sher, MD
 - Dr. Jhevari, DO
- Colleagues in the Fellowship

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- All of you!!!

Resources

- FARE Food Allergy Research & Education
 - <u>https://www.foodallergy.org</u>
- American Academy of Allergy Asthma & Immunology
 - <u>http://www.aaaai.org/conditions-and-</u> <u>treatments/allergies/food-allergies.aspx</u>
- American College of Allergy, Asthma & Immunology
 - <u>http://acaai.org/allergies/types/food-allergies</u>
- Kids with Food Allergies
 - <u>http://www.kidswithfoodallergies.org/p</u> <u>age/welcome.aspx</u>