

# ***Food Allergy: Diagnosis and Management***

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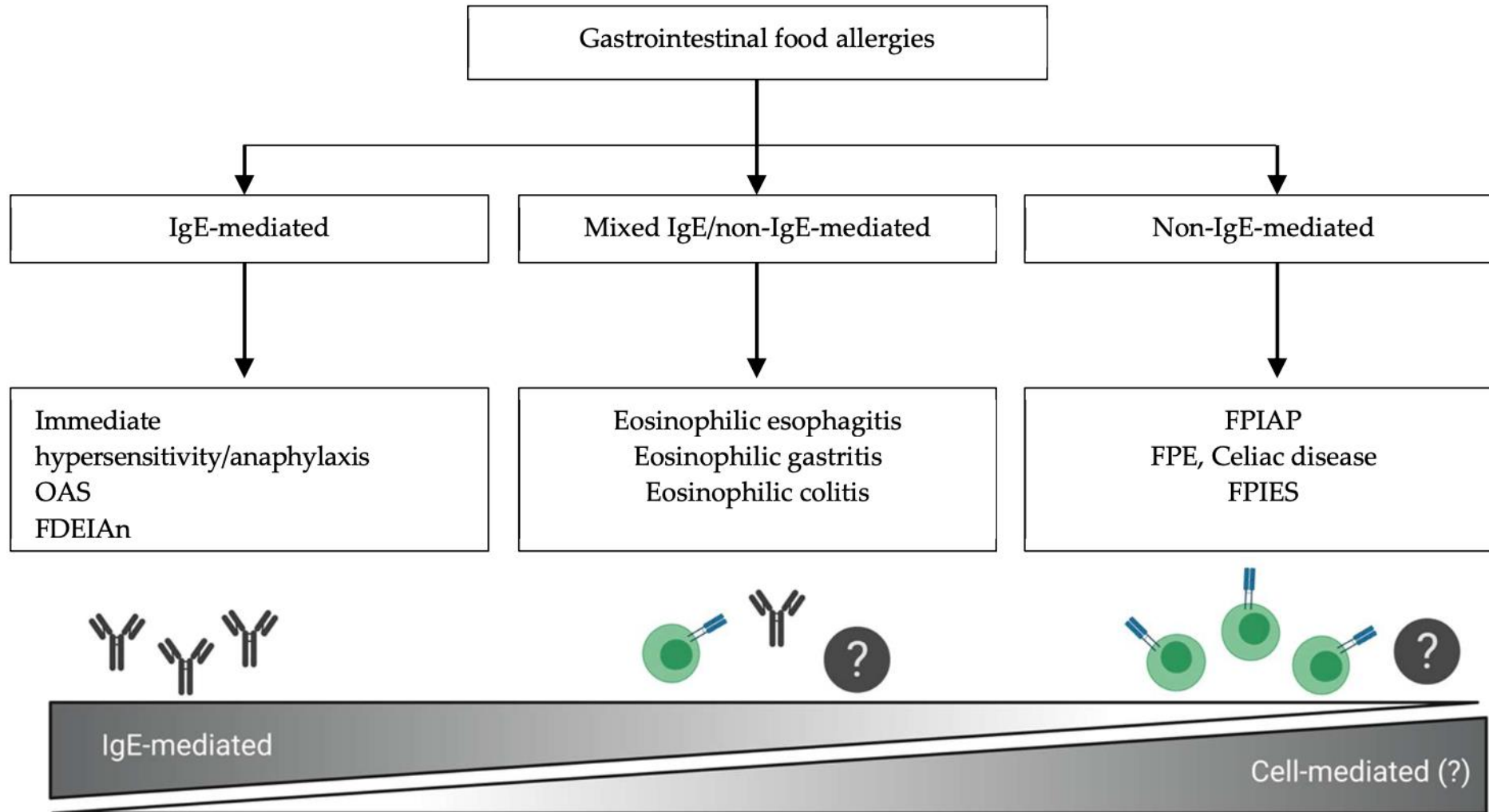
# Disclosure

I have no actual or potential conflict of interest in relation to this presentation

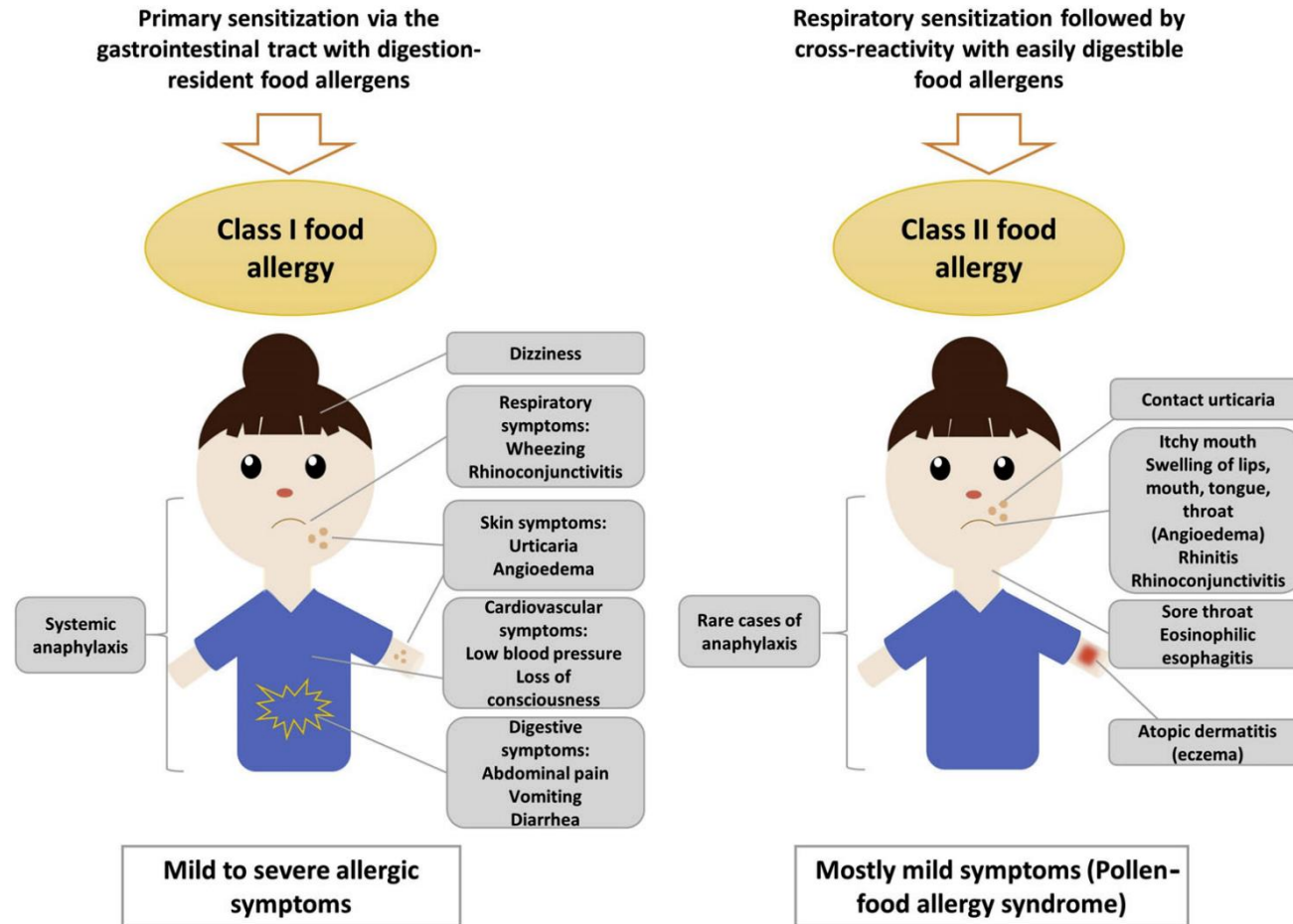
# Objectives

1. Give an overview of IgE-mediated gastrointestinal food allergies (FA)
2. Discuss the diagnosis and management of IgE-mediated FA

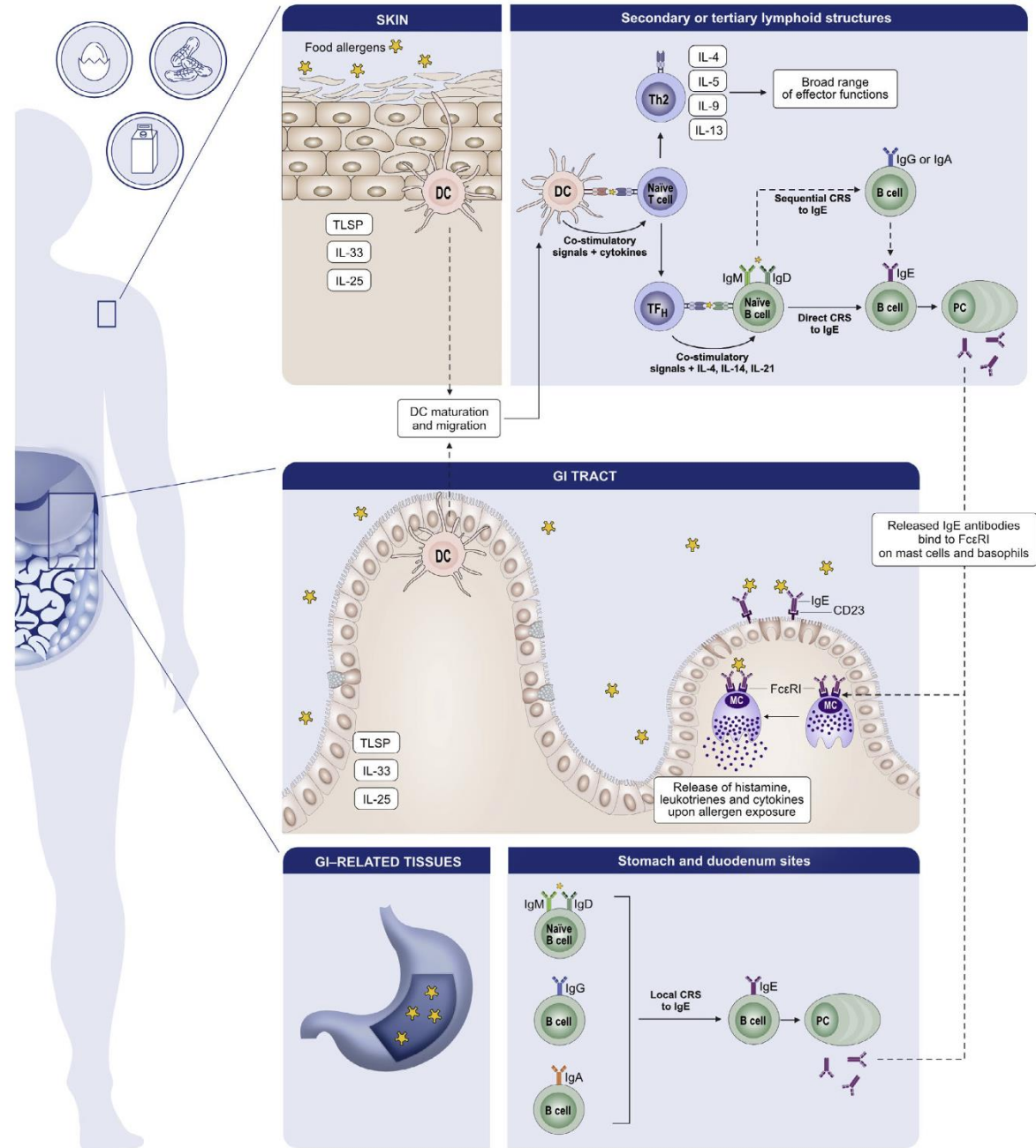
# Food allergic disorders



# Sensitization to **class I** and **class II** allergens is associated with different clinical symptoms



# Mechanisms of allergic sensitization



# Key questions for an allergy-focused history

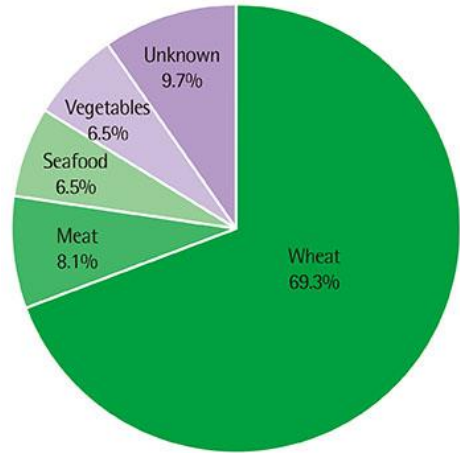
- Age at symptom onset
- Presenting symptoms—type and severity
- Speed of symptom onset and duration of symptoms
- Treatment for previous reactions
- Food(s) suspected
- Quantity of food
- Reproducibility of reactions
- Food processing
- Route of exposure
- Involvement of co-factors
- Setting of the reaction
- Potential for cross-reactivity
- Dietary history
- Previous/current food elimination
- Dietary adequacy
- History of concomitant atopic and other diseases
- Family history of atopic disease

# Typical IgE-mediated form of food allergy

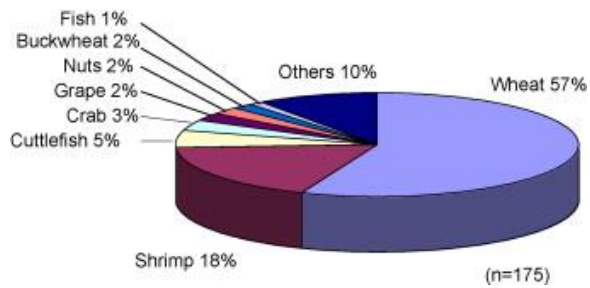
- Infancy
- within minutes to 1-2 h
- **Cutaneous:** urticaria, angioedema, erythema, pruritus
- **Gastrointestinal:** vomiting, abdominal pain
- **Respiratory:** persistent cough, hoarse voice, wheeze, stridor, respiratory distress, nasal congestion
- **Anaphylaxis**
- **Worsening of atopic dermatitis**



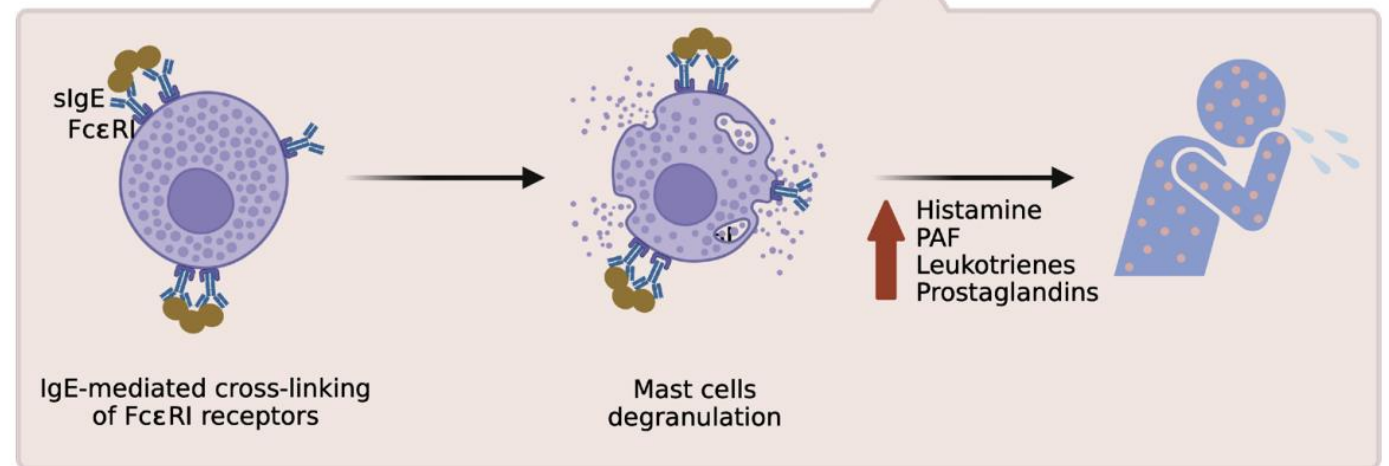
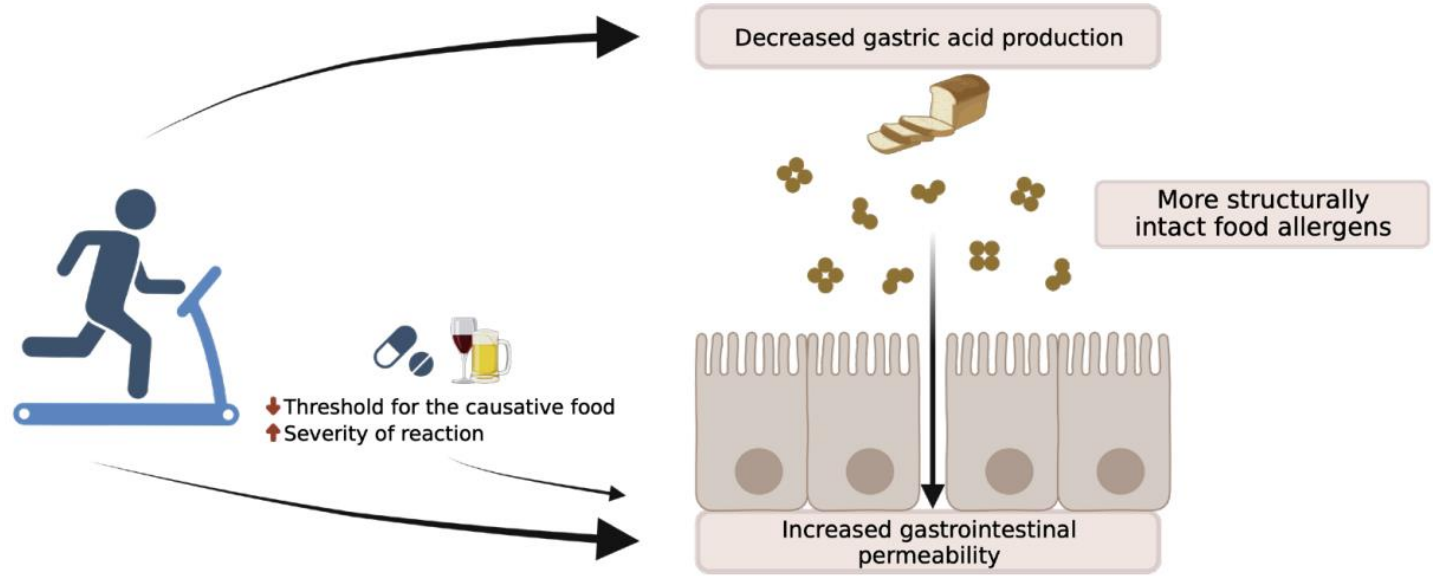
# Food-dependent, exercise-induced anaphylaxis (FDEIA)



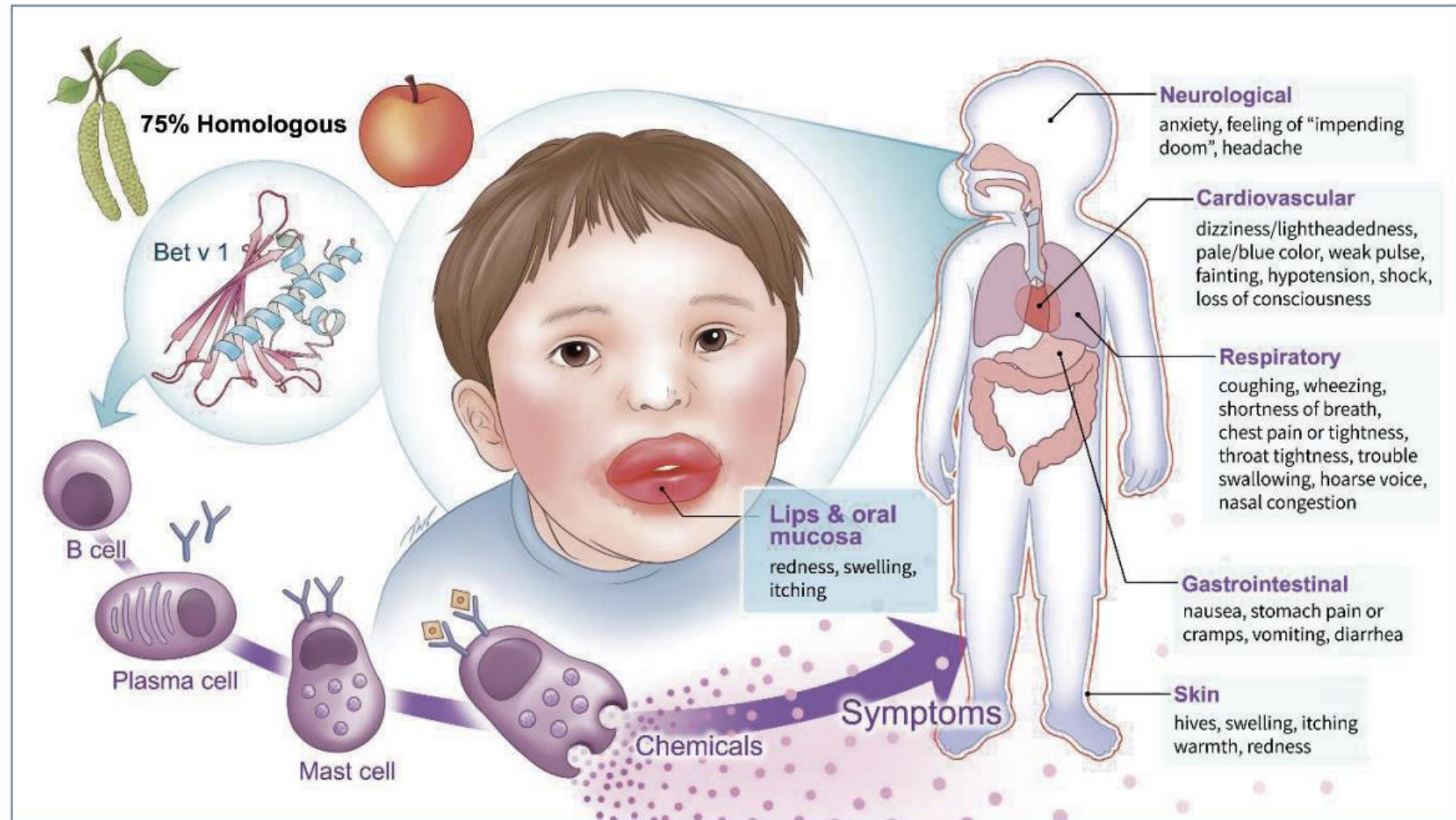
Korea



Japan



# Pollen-food allergy syndrome in children



# Pollen food cross-reactivity



**Birch**



Apple Peach Plum Pear Cherry Apricot Almond  
**Rosaceae**



Carrot Celery Parsley Caraway Fennel Coriander Aniseed  
**Apiaceae**



Soybean Peanut  
**Fabaceae (old Leguminosae)**



Hazelnut  
**Betulaceae**



**Ragweed**



Cantaloupe Honeydew Watermelon Zucchini Cucumber  
**Cucurbitaceae**



Banana  
**Musaceae**



**Mugwort**



Celery Carrot Parsley Caraway Fennel Coriander Aniseed  
**Apiaceae**



Bell pepper  
**Solanaceae**



Black pepper  
**Piperaceae**



Mustard Cauliflower Cabbage Broccoli  
**Brassicaceae**



Garlic Onion  
**Liliaceae**



Peach  
**Rosaceae**



**Orchard**



Cantaloupe Honeydew Watermelon  
**Cucurbitaceae**



Peanut  
**Fabaceae**



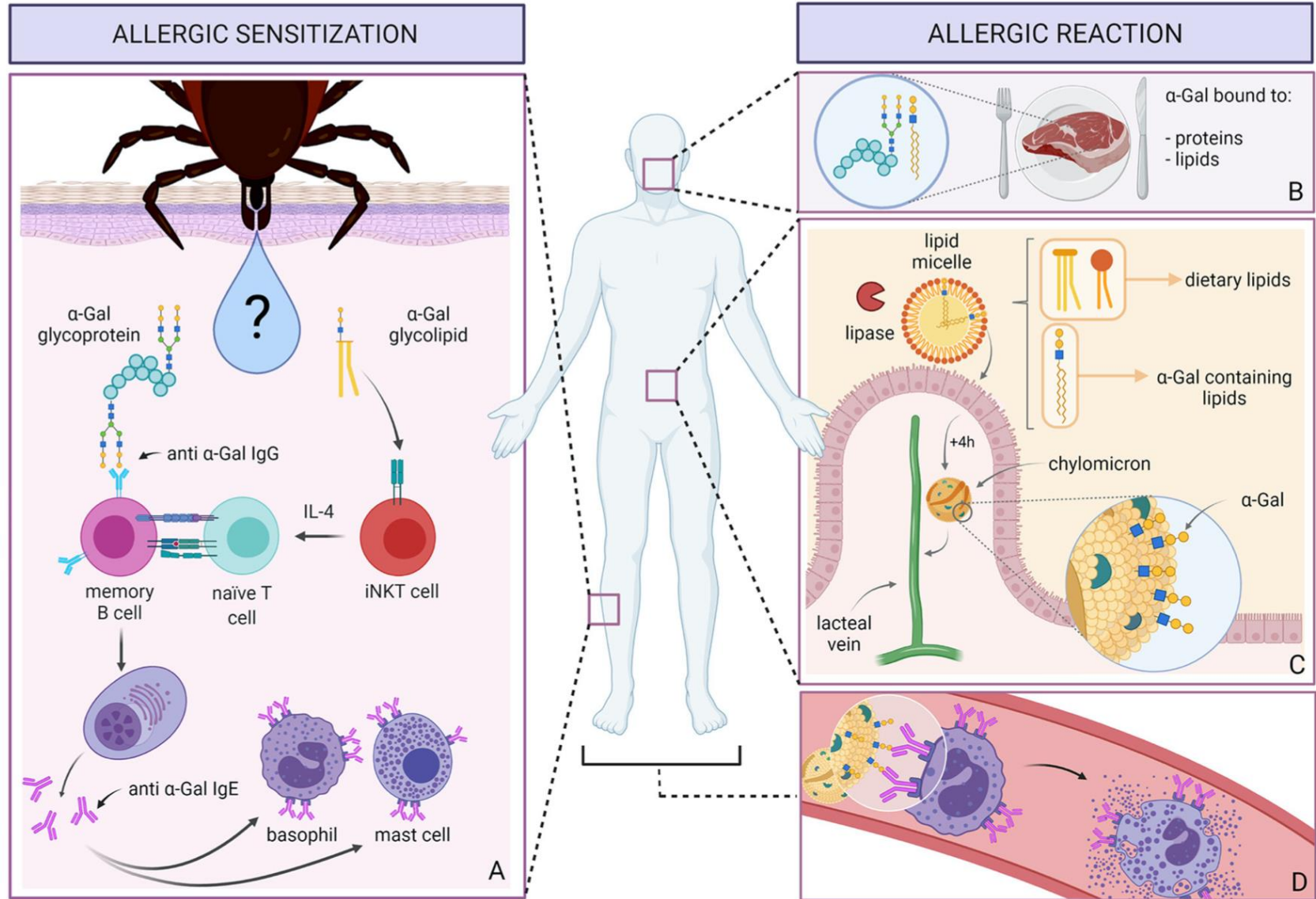
White potato Tomato  
**Solanaceae**

# Allergic sensitization to $\alpha$ -Gal

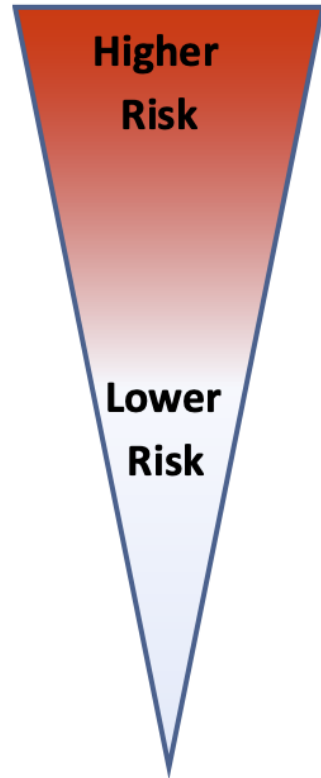
Onset of symptoms: 2-6 hrs after meat ingestion

sIgE for  $\alpha$ -Gal If :  $>2$  IU/mL or more than 2% of the total IgE

SPT: is not helpful



## Risk of reactions in the $\alpha$ -Gal syndrome



### Food

Beef, pork, and other meat, and also innards, of non-primate mammals

Dairy, including milk and cheese

Gelatin-containing foods

### Medications/Biologic Therapies

Cetuximab

Gelatin plasma expanders

Anti-venom (e.g. – CroFab)

Bovine/porcine heart valves

Gelatin-containing vaccines (e.g. – Zostavax, MMR)

Heparin

Pancreatic enzyme replacement (e.g. –pancrelipase & others)

Gelcaps

NSAIDs, exercise, alcohol

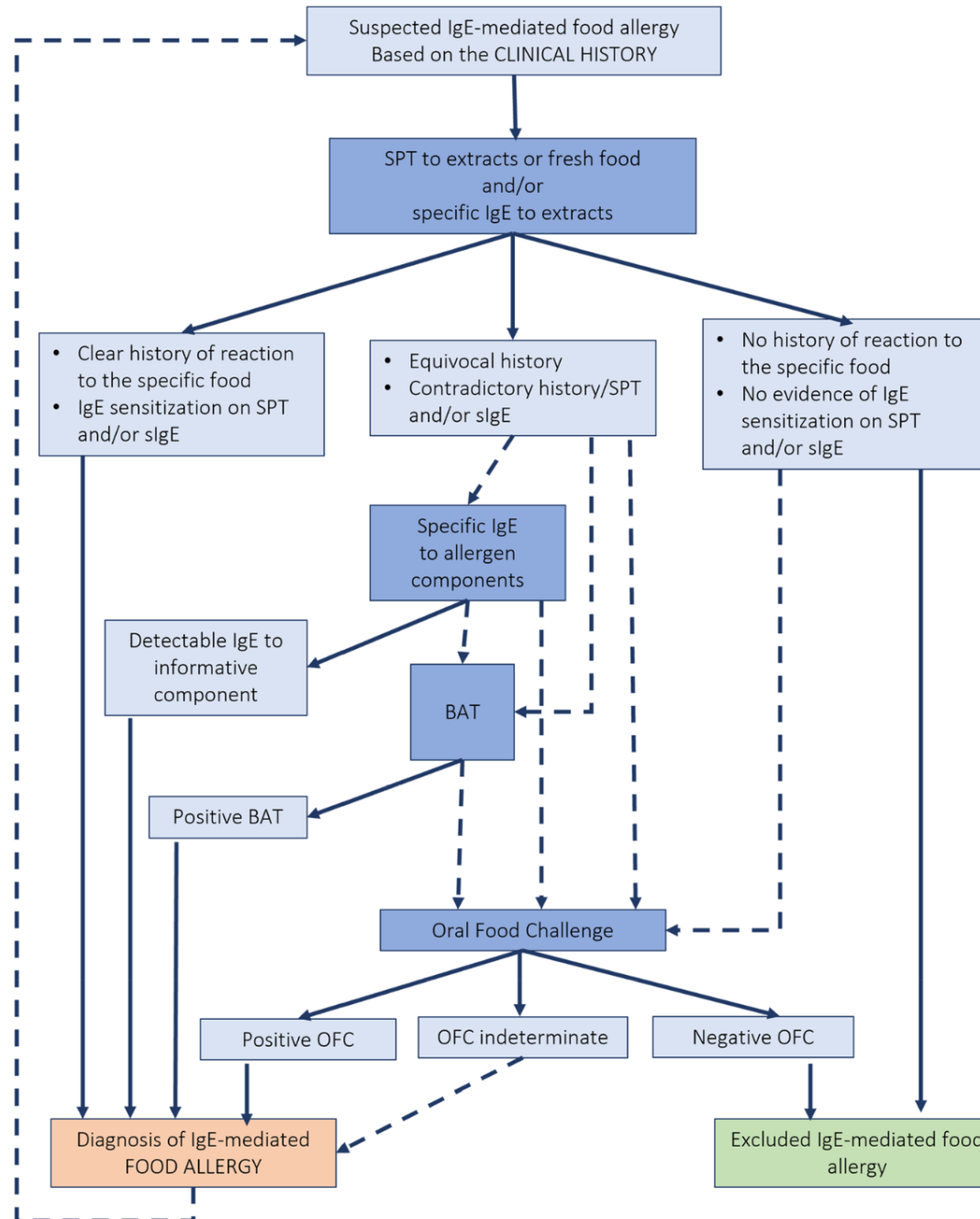
Co-factors that may increase the risk or severity of reactions

# Diagnosis of food allergy

- Clinical features
- Skin Prick Test (SPT)
- Specific IgE measurement
- Basophil activation test (BAT)
- Oral Food challenge (OFC)

# IgE-mediated food allergy

*EACCI guideline*



# Skin Prick Test



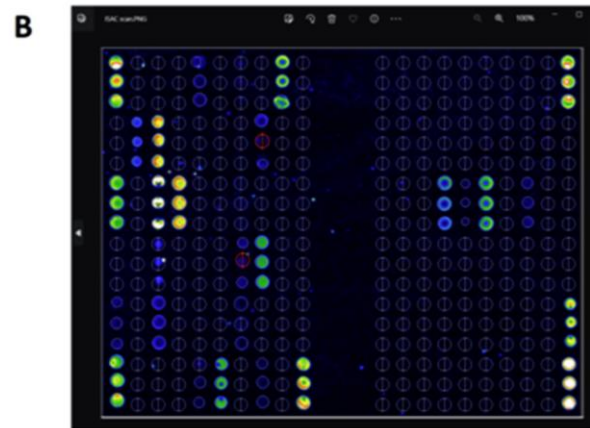
# Food-specific sIgE highly predictive of clinical reactivity

Allergen	Diagnostic Decision Level kU <sub>A</sub> /L <sup>a</sup>	Sensitivity (%)	Specificity (%)	Positive Predictive Value (%)	Negative Predictive Value (%)
Egg white <sup>185</sup>	7	61	95	98	38
Infants ≤2 yr <sup>186</sup>	0.35	91	77	95	68
Ovomucoid for baked egg <sup>56</sup>	10.8	55	96	88	80
Cow's milk <sup>185</sup>	15	57	94	95	53
Infants ≤1 yr <sup>187</sup>	5	30	99	95	64
Casein for baked milk <sup>188</sup>	20.2	30	95	69	78
Peanut <sup>185</sup>	14	57	99	99	36
Fish <sup>185</sup>	20	25	100	99	89
Soybean <sup>185</sup>	30	44	94	73	82
Wheat <sup>185</sup>	26	61	92	74	87
Tree nuts <sup>189</sup>	15	Other values were not calculated and are not available.		95	

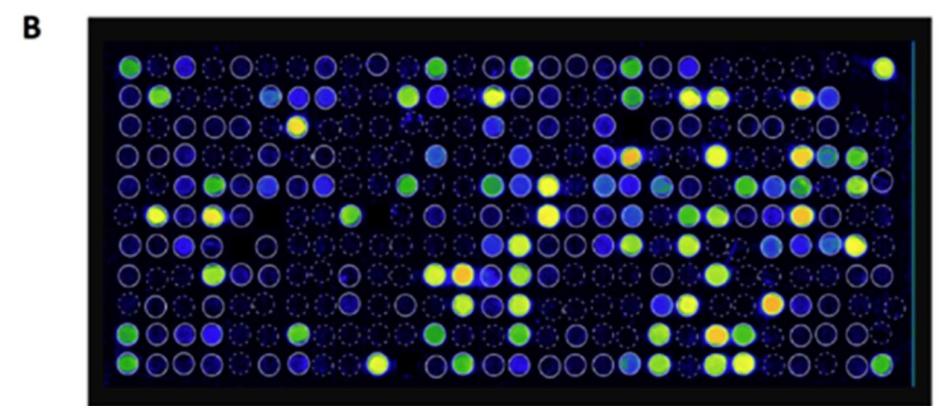
<sup>a</sup>kU<sub>A</sub>/L = allergen-specific kilo units per liter.

# Multiplex solid-phase immunoassays

## Component resolved diagnosis (CRD)



ISACE112i



ALEX2

# Peanut allergy

## ALEX<sup>2</sup> ALLERGEN LIST

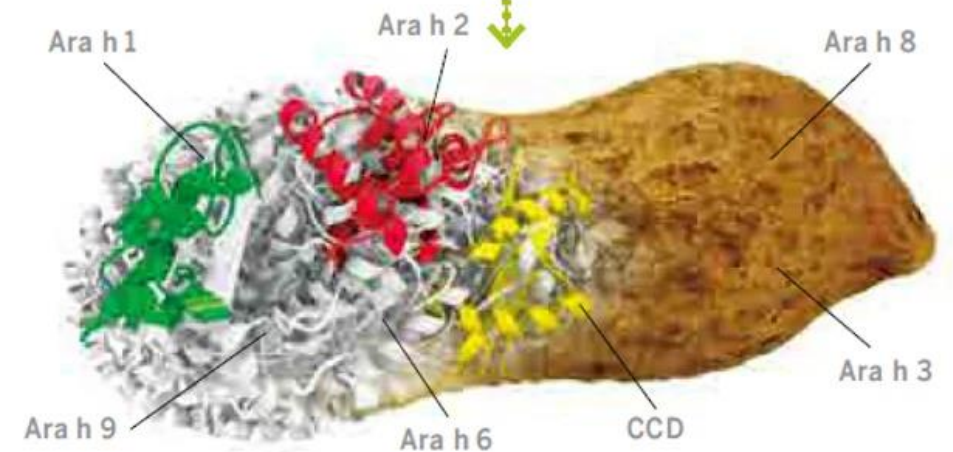
macroarraydx.com

### LEGUMES & NUTS

Component Extract	Allergen-code	Common name	Scientific name	Component	Biochemical designation
C	f513	Macadamia	Macadamia integrifolia	Mac i 2S Albumin	2S Albumin
E	f12	Pea	Pisum sativum		
C	f422	Peanut	Arachis hypogaea	Ara h 1	7/8S Globulin
C	f423	Peanut	Arachis hypogaea	Ara h 2	2S Albumin
C	f424	Peanut	Arachis hypogaea	Ara h 3	11S Globulin
C	f447	Peanut	Arachis hypogaea	Ara h 6	2S Albumin
C	f352	Peanut	Arachis hypogaea	Ara h 8	PR-10
C	f427	Peanut	Arachis hypogaea	Ara h 9	nsLTP
C	f803	Peanut	Arachis hypogaea	Ara h 15	Oleosin



### Peanut allergen components



### Peanut



#### Ara h 1, h 2, h 3

Severe systemic reactions.  
Stable to heat and digestion.  
Can cross-react with proteins in other seeds.

#### Ara h 8 (PR-10)

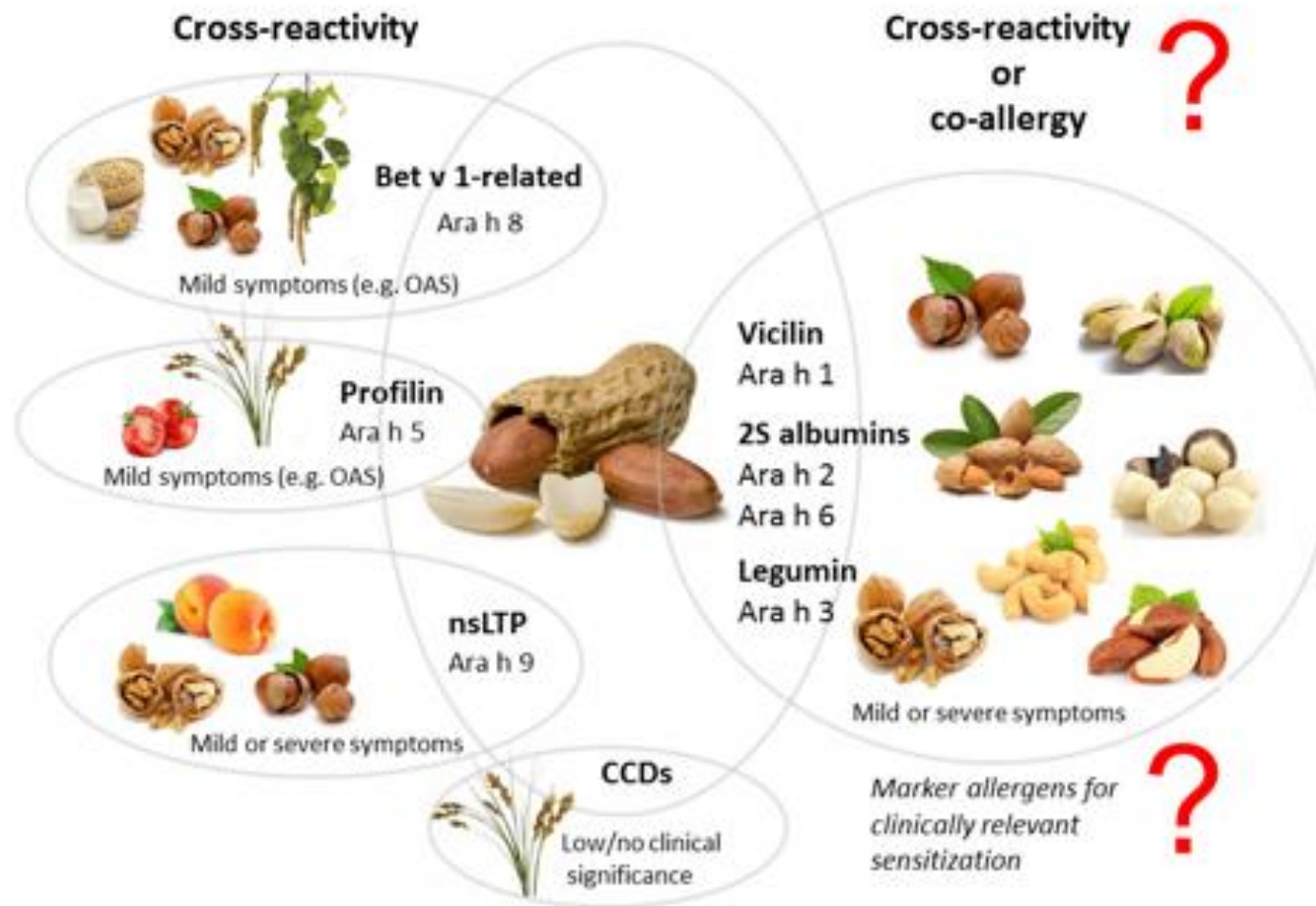
Local reactions.  
Labile to heat and digestion.  
Can cross-react with plant pollens.

#### Ara h 9, lipid-transfer protein (LTP)








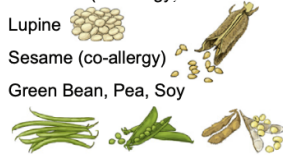
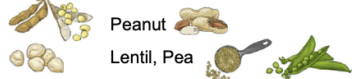

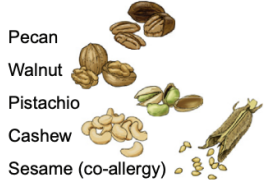




Both systemic and local reactions.  
Oral allergy syndrome (OAS).  
Stable to heat and digestion.

#### Ara h 5 (Profilin)

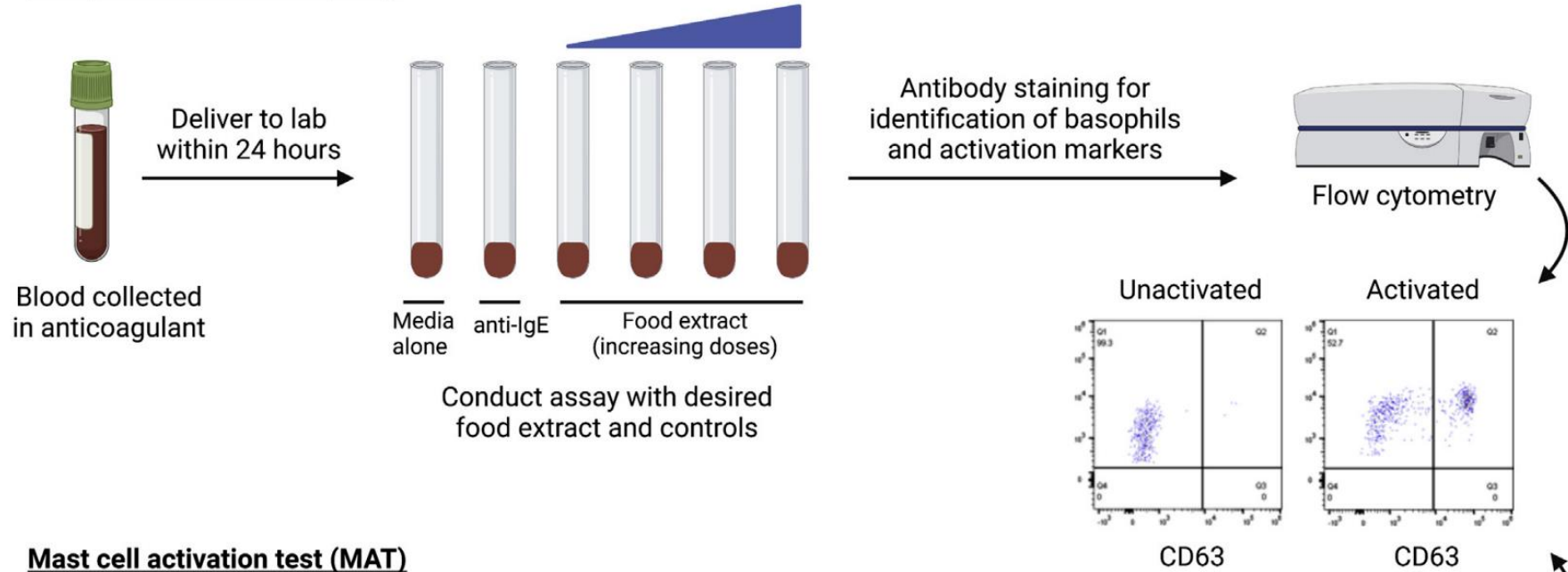
Marker of grass pollen cross-reactivity.  
Heat labile.  
Oral allergy syndrome (OAS).



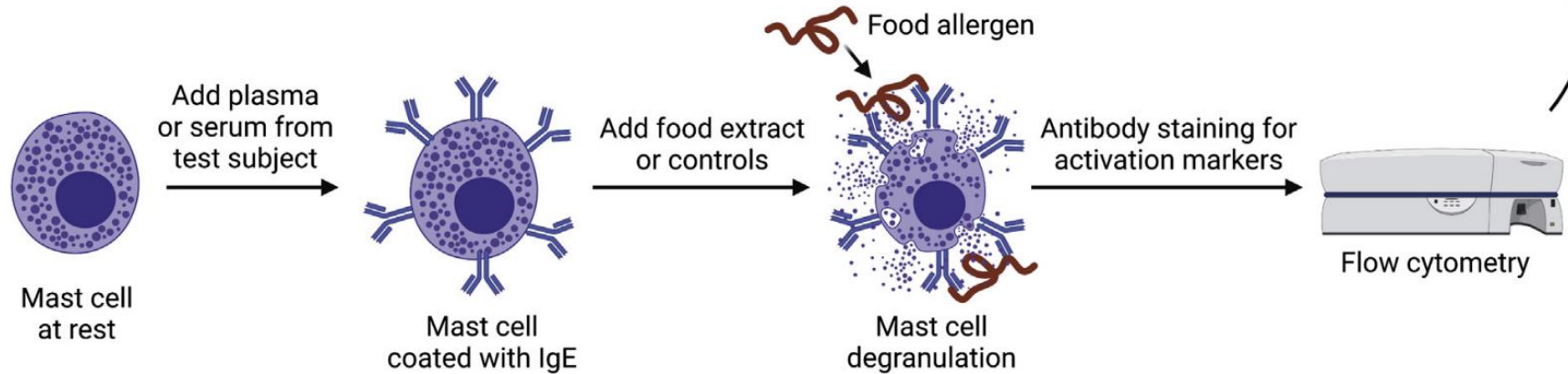
# Common primary food allergies and their cross-reactivity

Primary Food Allergy	Cross Reactive Food	Risk (varies with region)
Crustacean Shellfish 	Other Crustaceans Mollusks/Bivalves (Clam, Mussel, Oyster, Squid) 	~75% <50%
Mollusks/Bivalves 	Crustaceans (Crab, Shrimp, Lobster) 	>70%
Finned Bony Fish 	Other Finned Bony Fish Cartilaginous Fish (Dogfish, Ray, Shark) 	~50% <5%
Peanut 	Tree Nuts (co-allergy) Lupine Sesame (co-allergy) Green Bean, Pea, Soy 	~33% ~20% 10-15% 5-20%
Other Legumes <i>If Soy</i> <i>If Chick Pea</i>	Peanut Lentil, Pea 	>75% >50%
Tree Nuts  <i>If Walnut</i> <i>If Pecan</i> <i>If Cashew</i> <i>If Pistachio</i> <i>If Peanut and Tree Nut</i>	Other Tree Nuts Sesame (co-allergy) Pecan Walnut Pistachio Cashew Sesame (co-allergy) 	15-33% 10-15% ~66-75% >95% ~66-83% >95% 50%
Milk (Cow) 	Milk (Sheep, Goat) Milk (Camel, Mare) Beef 	>90% <5% ~10-20%
Wheat 	Barley, Rye 	<25%

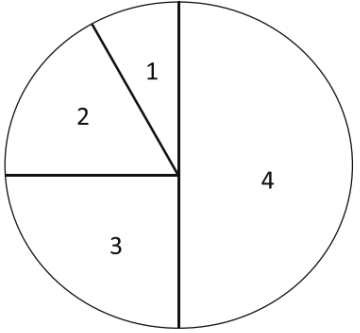
### Basophil activation test (BAT)



### Mast cell activation test (MAT)



# Oral food challenge (OFC)

Four Dose Protocol	Six Dose Protocol
Divide the serving as outlined below. Dose 1 = 1/12 <sup>th</sup> of the total serving Dose 2 = 1/6 <sup>th</sup> of the total serving Dose 3 = 1/4 of the total serving Dose 4 = 1/2 of the total serving	Dose 1 = 1% of total dose Dose 2 = 4% of total dose Dose 3 = 10% of total dose Dose 4 = 20% of total dose Dose 5 = 30% of total dose Dose 6 = 35% of total dose
	

## BOX 2. An example of preparation for oral food challenge for IgE-mediated wheat allergy and calculation of doses consumed

1. Weigh\* 10 g (2 teaspoons† = 10 mL) wheat flour.
2. Mix in 5 g (1 teaspoon = 5 mL) sugar.
3. Mix ingredients in applesauce for a total weight of 100‡ g (1/2 cup less 3 teaspoon or 115 mL).
4. Record timing, amount ingested, and any objective/subjective symptoms.

### Cumulative dosing§:

Time (min)	% of total food	Amount of challenge food, g	Amount of wheat flour, g
00	0.1%	0.1	0.01
05	0.5%	0.5	0.05
20	1%	1	0.1
35	4%	4	0.4
50	10%	10	1
60	20%	20	2
70	20%	20	2
80	20%	20	2
90	24.4%	24.4	2.44
Total	100%	100 g	10 g

# Indications for an OFC

- **Identify foods causing acute reactions** for initial diagnosis of food allergy and for monitoring resolution of food allergy
- Determine whether food allergens associated with chronic conditions such as atopic dermatitis or allergic eosinophilic esophagitis will cause immediate reactions
- **Expand the diet in persons with multiple dietary restrictions**, usually because of subjective complaints such as headaches or hyperactive behavior
- **Assess the status of tolerance to cross-reactive foods**
- **Assess the effect of food processing on food tolerability**, eg, fruits and vegetables that may be tolerated in cooked form in the pollen-food allergy syndrome

# Handheld Devices Promising for Detecting Food Allergens



# Management checklist of food allergy (4As)

## Avoidance

- Avoid offending and cross-reactive foods
- Read food labels carefully
- Be aware of food allergens in meals
- Be aware of cofactor(s)



## Adrenaline

- Self-carry self-injectable adrenaline
- Know how and when to use adrenaline
- Check proficiency of adrenaline use at every clinic visit



## 4As Management Checklist for Food allergy

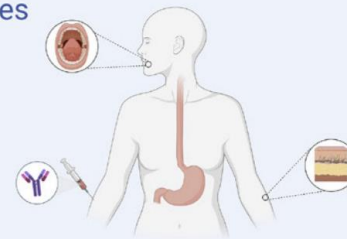
### Action plan

- Self-carry an anaphylaxis card or other food allergy identification document
- Self-carry a written action plan
- Health care service providers should inform patients and emergency contact persons

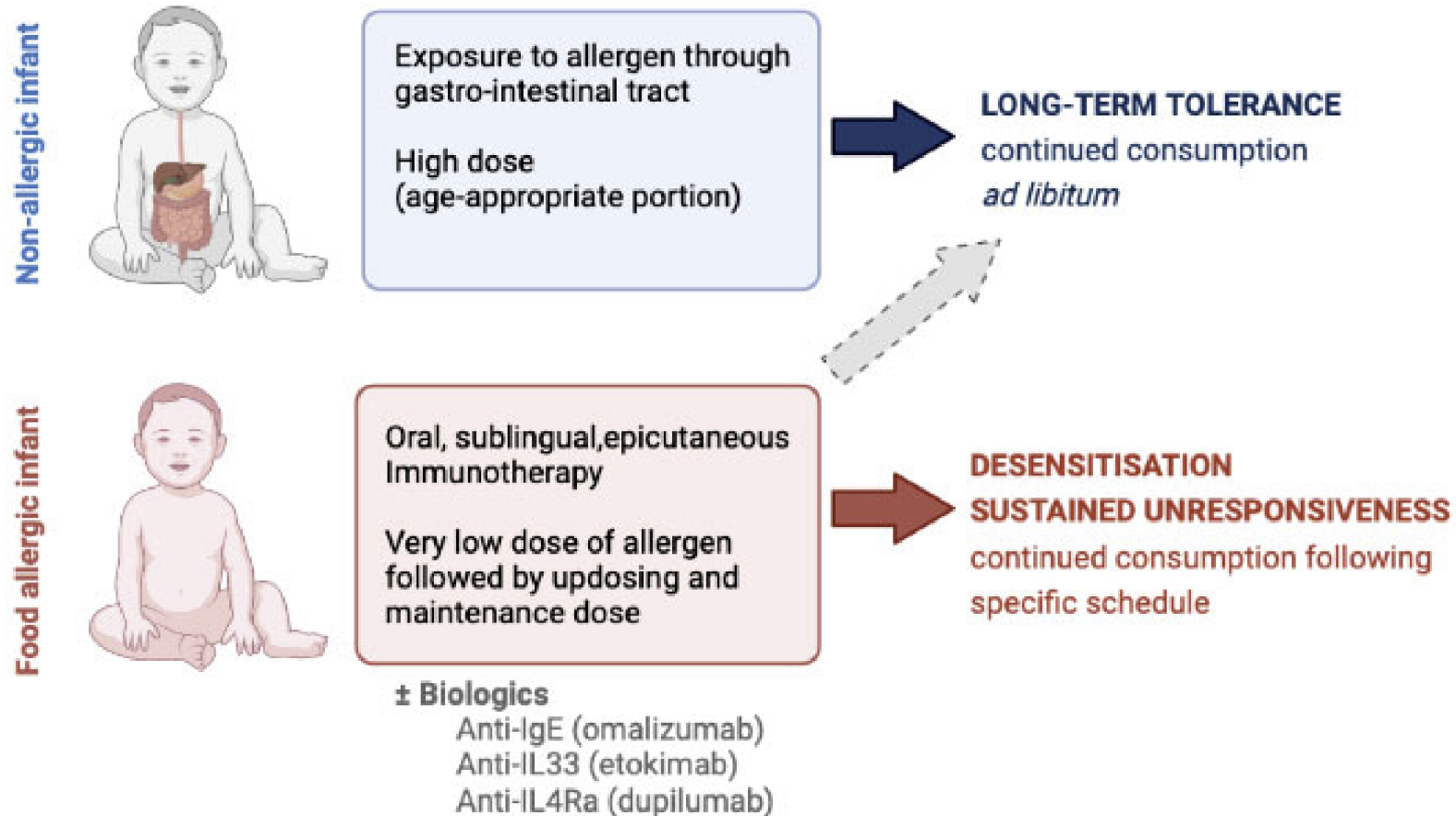


### Advanced treatments

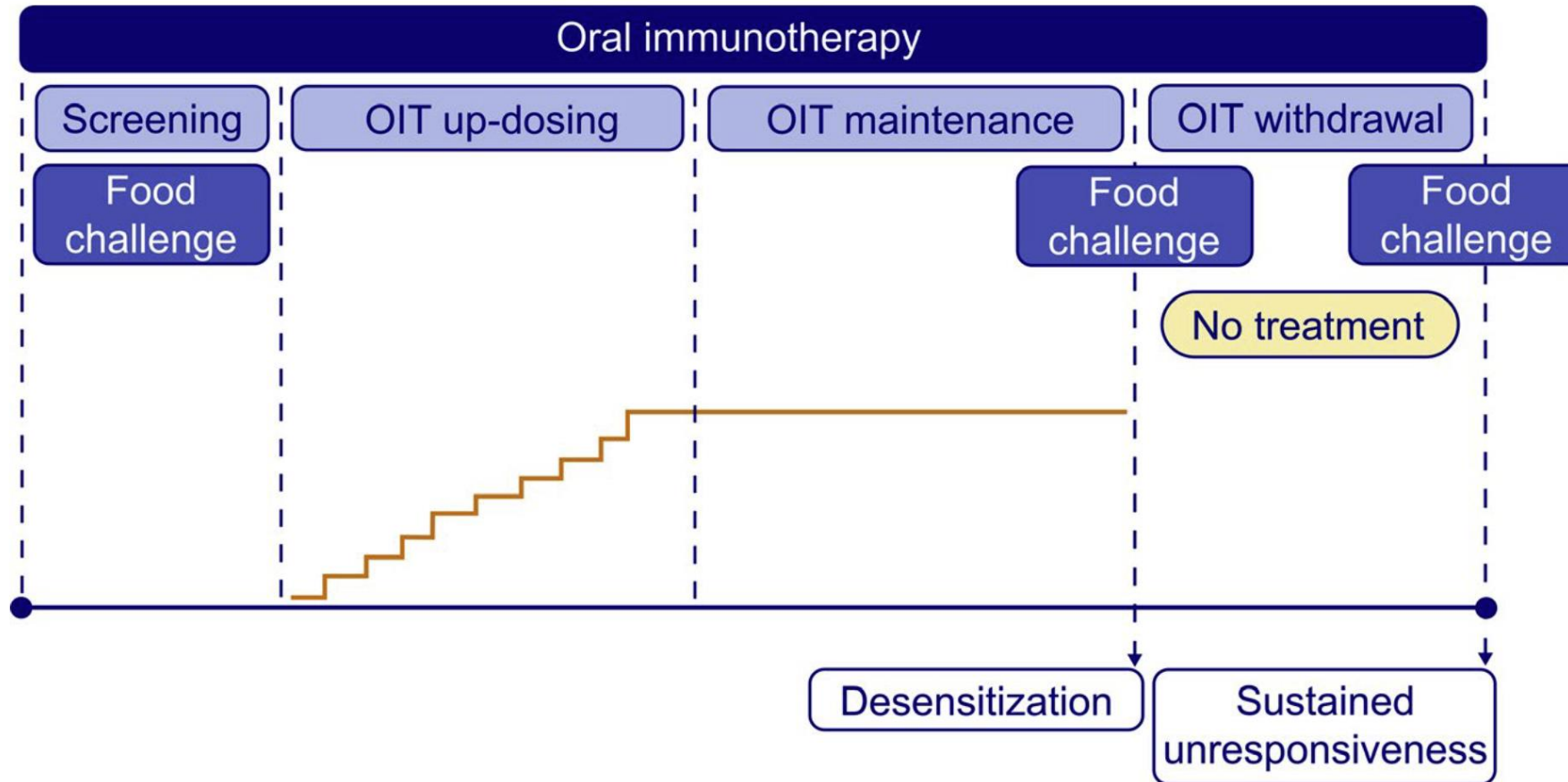
- Implement multidisciplinary approaches to care involving allergists, nutritionist, patients, and and their families
- Consider Immunotherapy and/or biologic therapies



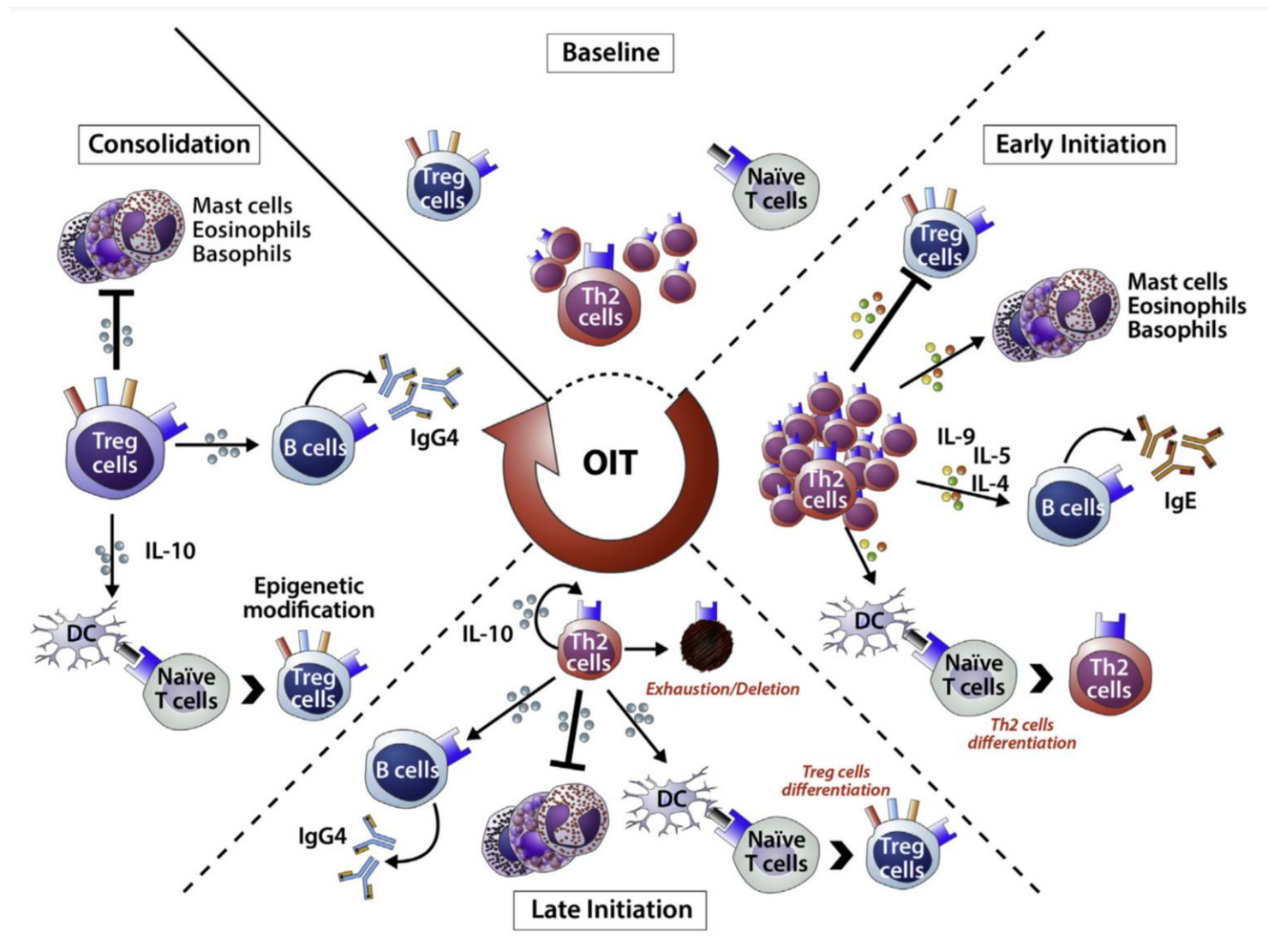
# Oral tolerance induction



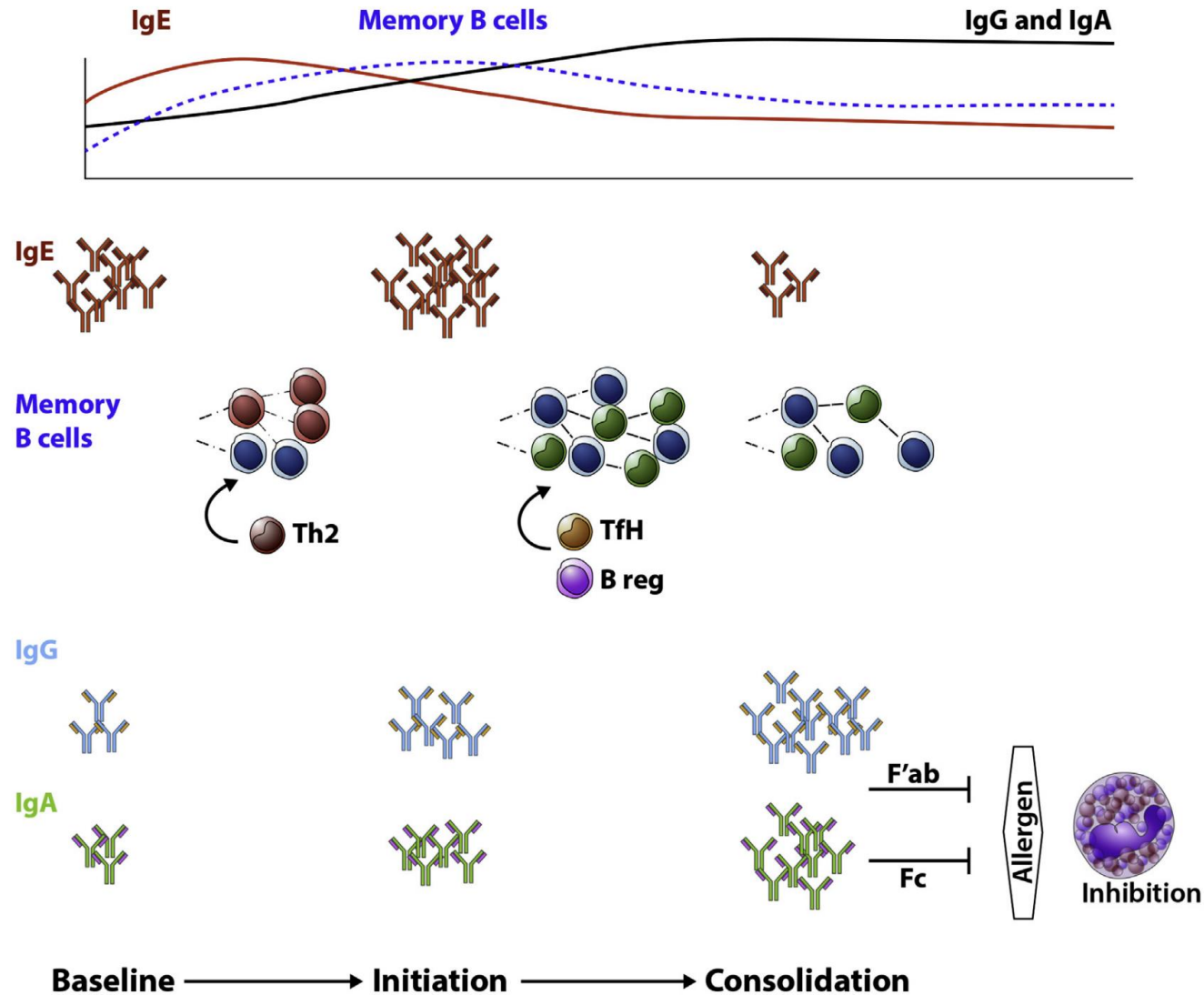
# Oral Immunotherapy (OIT)



# Sequential immune mechanisms of OIT

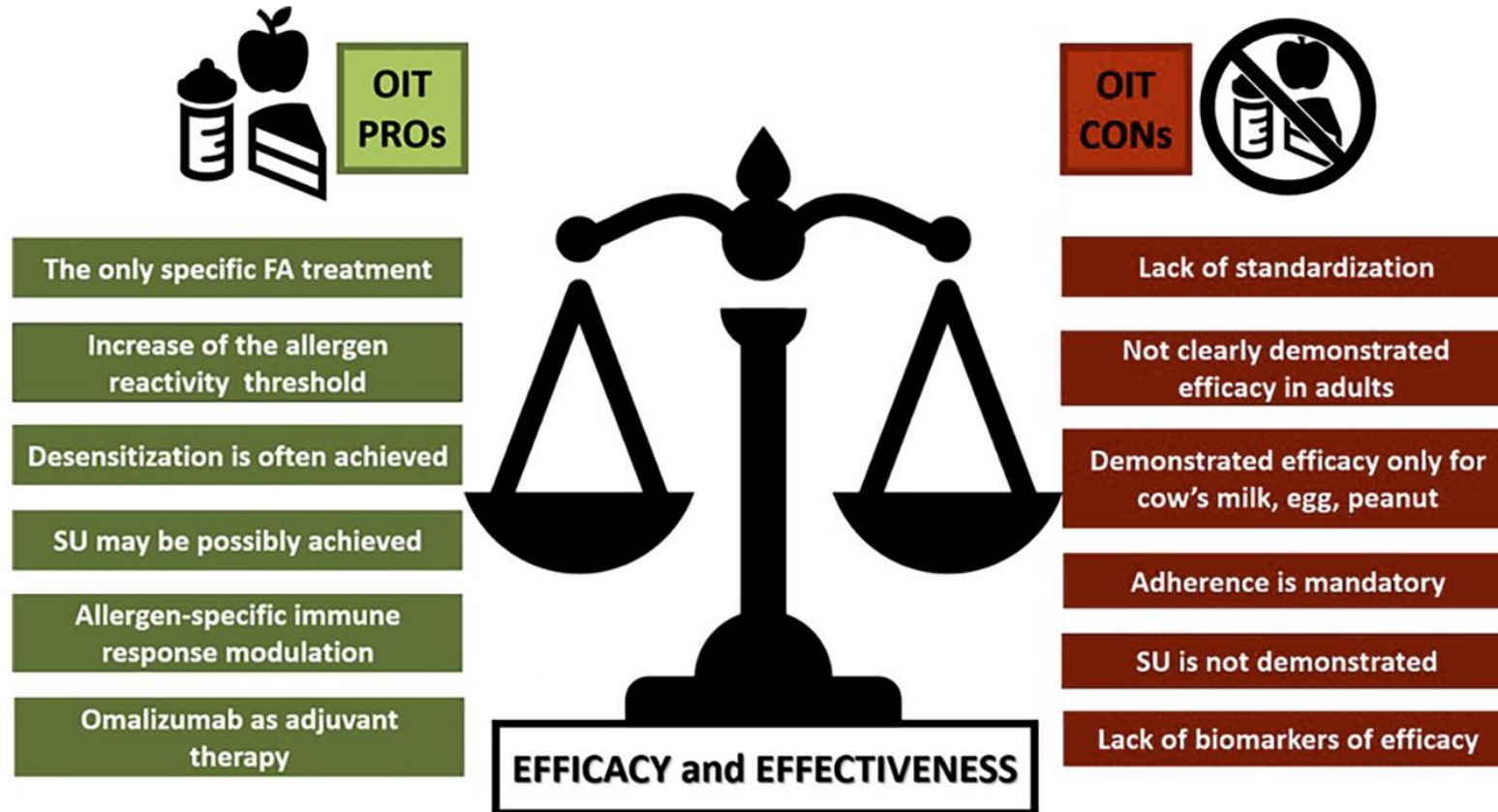


# Humoral mechanisms of OIT



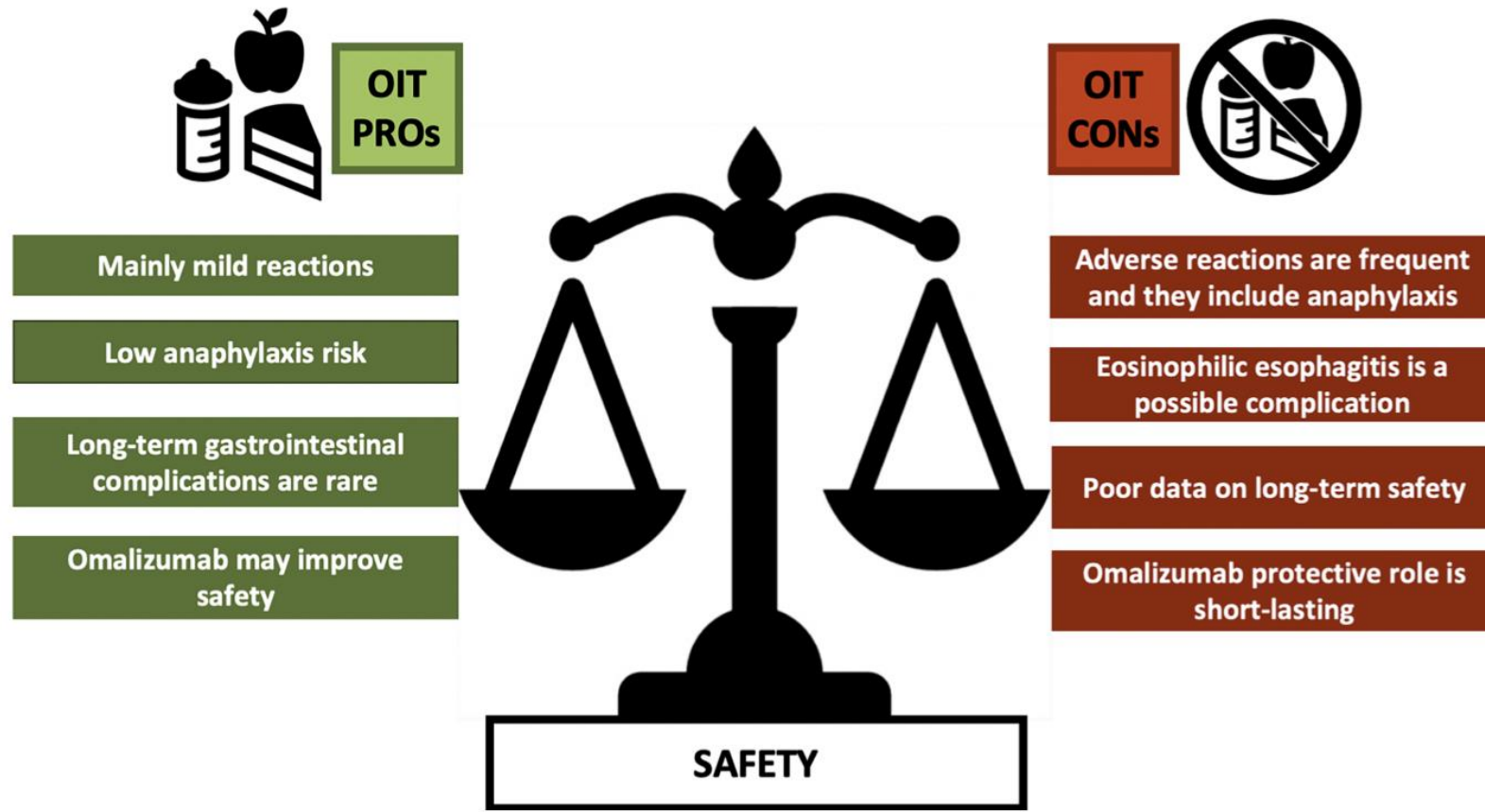
# Oral Immunotherapy (OIT)

## *Efficacy and Effectiveness*



# Oral Immunotherapy (OIT)

## Safety



**Palförzia**  
 Peanut (*Arachis hypogaea*)  
 Allergen Powder-dnfp



- an OIT product
- FDA approval: Jan 31 2020
- Patients 4–17 years of age



0.5 mg 1x 0.5 mg	1 mg 1x 1 mg	1.5 mg 1x 0.5 mg 1x 1 mg	3 mg 3x 1 mg	6 mg 6x 1 mg	3 mg 3x 1 mg	6 mg 6x 1 mg	12 mg 2x 1 mg 1x 10 mg	20 mg 1x 20 mg	40 mg 2x 20 mg	80 mg 4x 20 mg	120 mg 1x 20 mg 1x 100 mg	160 mg 3x 20 mg 1x 100 mg	200 mg 2x 100 mg	240 mg 2x 20 mg 2x 100 mg	300 mg 300 mg	300 mg 300 mg
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\*Early-stage development based on studies with Viaskin™ Milk for cow's milk allergy.

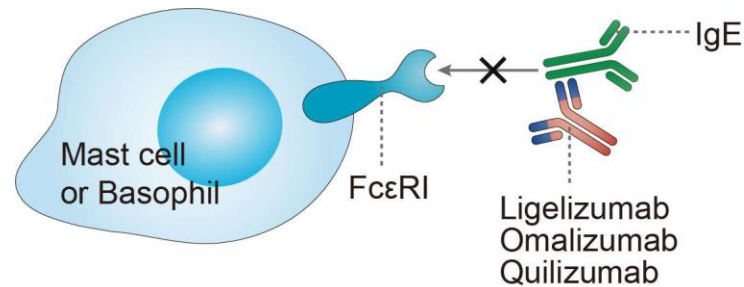


Epicutaneous Immunotherapy (EPIT)

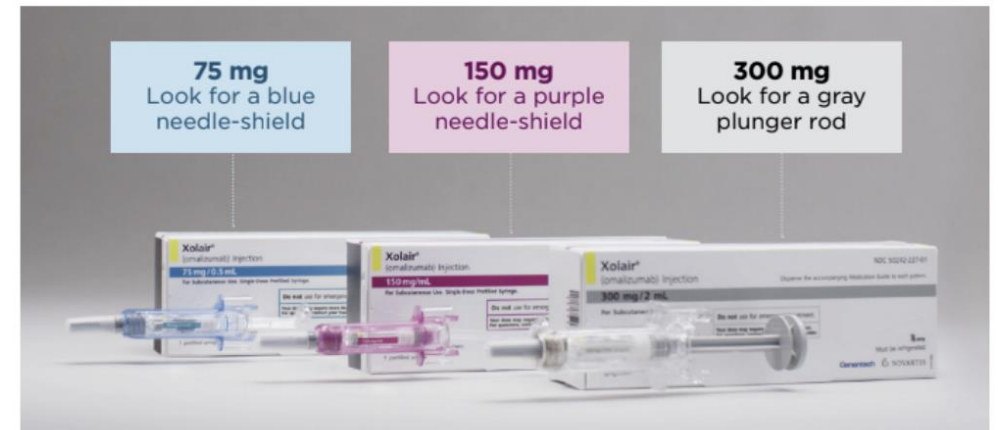
# The Role of Biologics in the Treatment of Food Allergy



- **XOLAIR is the only FDA-approved treatment to reduce allergic reactions, including severe reactions such as anaphylaxis, following accidental exposure to one or more foods**
- **16 Feb 2024**
- **Patients  $\geq$  1 years old**

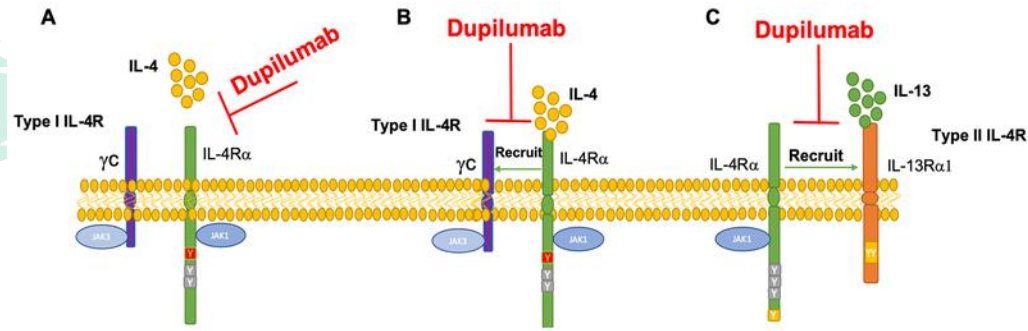


**Prefilled syringe**  
Not actual size.




# DUPIXENT<sup>®</sup> (dupilumab) Injection

200mg • 300mg



- FDA approved for EOE
- May 2022: > 12 years
- Jan 2024: >= 1 years

## WEIGHT-BASED DOSING AND OPTION TO ADMINISTER AT HOME OR IN OFFICE<sup>1</sup>

Weight-tiered dosage regimen <sup>1</sup>			
 <p><b>1+ YEAR OF AGE</b> No loading dose</p>	15 to <30 kg	Every 2 weeks	<b>200 mg<sup>a</sup></b> 1 pre-filled pen or syringe
	30 to <40 kg	Every 2 weeks	<b>300 mg<sup>b</sup></b> 1 pre-filled pen or syringe
	≥40 kg <sup>c</sup>	Every week	<b>300 mg<sup>b</sup></b> 1 pre-filled pen or syringe

<sup>a</sup> 200 mg=1.14 mL solution.<sup>1</sup>  
<sup>b</sup> 300 mg=2 mL solution.<sup>1</sup>  
<sup>c</sup> The recommended dosage of 300 mg QW for pediatric subjects 1 to 11 years of age weighing ≥40 kg is based on modeled pharmacokinetic data to provide comparable exposures to the 300 mg QW dosage in adult and pediatric subjects 12 years of age and older weighing ≥40 kg with EoE.<sup>1</sup>

# Global Food Allergy Market

The global food allergy market is led by players like Boehringer Ingelheim International GmbH, Akorn, Incorporated, Novartis AG, Teva Pharmaceutical Industries Ltd., Pfizer Inc., Johnson & Johnson Private Limited, and Mylan N.V. amongst others.

## Regional Analysis

North America | Europe | Asia Pacific  
Latin America | Middle East and Africa

2022-2030

**CAGR**  
**5.64%**

## By Treatment

- Antihistamines
- Oral Immunotherapy
- Epinephrine
- Others

## By Food Source

- Tree Nuts
- Dairy Products
- Wheat
- Soy
- Peanuts
- Poultry Product
- Shellfish
- Others

USD 35 billion

2021

USD 54 billion

2030



## By End-Users

- Homecare
- Specialty Clinics
- Hospitals
- Others

## By Diagnosis

- Oral Food Challenge
- Skin-Prick Tests
- Elimination Diet
- Blood Test
- Others

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## Key Companies in the Food Allergy Treatment Market

