

Food Sensitivities: Trends, Triggers and Truths



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Outline

- Introduction: What are food sensitivities?
- Food Allergies
- Food Intolerance
- Diagnosis & Treatment
- Recommendations
- Resources
- Questions?



What are food sensitivities?

- The result of adverse responses to food
 - May include many different types of sensitivities to food
 - Arise for a wide variety of reasons
 - Complex mechanisms
 - Oftentimes confusing definitions
 - Symptoms may have delayed onset
 - Food allergy vs. food intolerance



- Adverse clinical reactions to food or food additives that involve the immune system
 - Over 60% of immune activity occurs in the intestinal tract
 - Body identifies molecules in food as potentially harmful and toxic
 - Immune response initiated



Immune cell



Immune cell binds antigen

Immune cell is activated to release histamine and other chemical messengers

Symptoms:

- Vomiting
- Diarrhea
- Blood in stools
- Eczema
- Hives
- Skin rashes
- Wheezing



- Over 140 different foods have been identified as causes of allergic reactions
- Over 90% of food allergies are associated with:
 - Cow's milk
 - Eggs
 - Peanuts
 - Soy foods
 - Wheat
 - Fish
 - Shellfish
 - Tree nuts



Foods least often associated with food allergies

- Apples
- Lamb
- Pears
- Winter squash
- Sweet potatoes
- Cherries
- Carrots
- Rice



Food Intolerance

- Reproducible, adverse response to food that does not involve the immune system
- Much more common than food allergies
- May affect as many as 43 million Americans
- Can occur for many reasons:
 - Absence of an enzyme needed to fully digest a food
 - Irritable bowel syndrome
 - Sensitivity to food additives
 - Many mechanisms unknown



Food Intolerance

Common Symptoms:

- Nausea
- Gas
- Cramps
- Bloating
- Vomiting
- Diarrhea
- Headaches
- Irritability



Food Intolerance

- Most common:
 - Lactose intolerance
 - Tyrosine (chocolate)
 - Histamine and other amines (strawberries)
 - Preservatives & additives
 - Yellow dye #5
 - MSG
 - Sulfites
 - Other foods:
 - Eggs
 - Wine
 - Nightshades (potatoes, tomatoes, peppers, eggplants, paprika, cayenne)







Gluten

Celiac Disease

- Abnormal immune response to gluten (protein in wheat and some other grains) that damages the intestinal wall
- Involves immune system but symptoms are mostly gastrointestinal and there is no risk of anaphylaxis
- Can be diagnosed by a doctor

Non-Celiac Gluten Sensitivity

- Mostly self-reported
- No test or defined set of symptoms
- May affect 5-10% of Americans
- Mechanism unknown



Diagnosis & Treatment

- No cure for food allergies or intolerances
- Comprehensive assessment to diagnose:
 - Description of symptoms
 - Physical examination to exclude other medical problems
 - Food diary
 - Skin prick test (positive reaction alone not enough to confirm food allergy)
 - Blood test checking the amount of allergy-type antibodies in your bloodstream, known as immunoglobulin E (IgE) antibodies.
 - Oral food challenge
 - Elimination diet



Elimination Diet

- Helps link symptoms to specific foods
- Remove specific foods or ingredients from diet
- After period of elimination, gradually reintroduce foods into diet – keeping a food journal of symptoms
- Comprehensive Elimination Diet
 - Designed to clear the body of foods and chemicals you may be allergic or sensitive to
 - Elimination phase typically lasts 2-3 weeks
 - Testing phase requires foods to be added back one at a time, every 2-3 days



Elimination Diet

Foods commonly eliminated:

• Citrus • Corn Heavily processed or refined • Dairy • Eggs foods Alcohol Gluten-containing foods Coffee and other caffeinated (wheat) Processed meats beverages Shellfish Artificial sweeteners Soybean products Foods containing high amounts of • Peanuts and peanut butter fructose (corn syrup, white sugar, Nightshades (eggplant, honey, agave) peppers, tomatoes)

Elimination Diet – Important Considerations

- Eat a wide variety of foods
- Do not try to restrict your calorie intake (not intended for weight loss)
- There is no "typical" or "normal" response
 - Positive: increased energy, mental alertness, resolution of symptoms
 - Negative: changes in sleep patterns, headache, changes in digestive function (usually these last only a few days)
- If you have no improvement within three weeks either you do not have any food sensitivities or there is another factor complicating the picture

Elimination Diet – Important Considerations

- Plan your meals and snacks so that you do not find yourself hungry or without appropriate food
 - Gluten-free grains
 - Broths & soups
 - Vegetable dishes
 - Chopped fruits
- Avoid any foods that you know or suspect you might be sensitive to, even if they are not on the list of foods to avoid
- Drink lots of water

Controversial Diagnostic Techniques

Cytotoxicity Testing

- Food allergen added to blood sample
- White cell count evaluated
- Not found to be effective in diagnosing food sensitivities

Sublingual or Subcutaneous Challenge

- Diluted form of suspected food sensitivity administered under tongue or skin
- Symptoms evaluated
- Not shown to be effective in diagnosing food sensitivities

Controversial Diagnostic Techniques

Immune Complex Assay

- Blood sample to examine if there are complexes of certain antibodies bound to food allergen in bloodstream
- Claim to correlate with food sensitivities, however, formation of immune complexes completely normal
- Not conclusively shown to correlate with sensitivities to foods

IgG Subclass Assay

- IgG antibodies to food identified in a blood sample
- Reflects exposure to food but not presence of sensitivity
- No credible evidence this technique is useful for diagnosing food sensitivity

Recommendations

- If you suspect you have a food allergy or your symptoms are severe:
 - Consult your physician (do not attempt to diagnose yourself)
- If your symptoms are not severe, but you suspect you might be intolerant or sensitive to a particular food:
 - Try eliminating it from your diet for a few weeks to see if symptoms improve
- If you think you may have multiple food sensitivities:
 - Consider doing a comprehensive elimination diet this requires a lot of dedication and planning but is one of the most effective ways to determine whether a food is causing symptoms
- At-home food sensitivity tests are expensive and there is lack of research supporting their validity

Recommendations

- Ultimately, avoiding the offending food is the only way to treat any food sensitivity
 - If you feel better by avoiding a certain food, there is nothing wrong with continuing to avoid it...
 - JUST be sure you are still eating a nutritionally balanced diet rich in:
 - Vegetables
 - Fruits
 - Lean proteins
 - Healthy fats
 - Wholesome starches



Resources

The Food Allergy & Anaphylaxis Network

- www.foodallergy.org
- USDA & US Dept. of Health and Human Services
 - www.foodsafety.gov/poisoning/causes/allergens
- SF Bay Area Food Allergy Network
 - www.sffoodallergy.org
- Living Without Magazine
 - www.livingwithout.com
- Elimination Diets (will send links)
 - Institute of Functional Medicine
 - University of Wisconsin Integrative Medicine