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Implementation of a Standardized Clinical Assessment and Management Plan (SCAMP) for Food Challenges

Simberloff et al

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What is already known about this topic? Oral food challenges remain the gold standard for determining if a patient is truly allergic, but skin prick and specific IgE testing have limited predictive power for which patients are likely to pass.

What does this article add to our knowledge? An iterative process can increase the number of challenges performed without increasing reaction rates or need for epinephrine. Testing along with provider judgment can identify challenges at high risk of requiring epinephrine.

How does this study impact current management guidelines? Consideration can be given to triaging oral food challenges to high- and low-risk categories, with low-risk challenges using fewer increments and less intensive support.

Food Allergen Labeling and Purchasing Habits in the United States and Canada

Marchisotto et al

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What is already known about this topic? It is mandatory to label food products containing top allergens. Precautionary allergen labeling (PAL), such as “may contain,” is voluntarily placed by the food industry. The meaning of these labels can be confusing for consumers.

What does this article add to our knowledge? Almost half of consumers falsely believed that the law requires PAL. A third felt that PAL statements were based on amounts of an allergen present. Up to 40% of consumers with food allergy purchased products with PAL.

How does this study impact current management guidelines? Physicians can help inform patients and families about the laws and practices surrounding PAL and how to purchase products to limit unnecessary risk based on guesswork.

Racial Differences in Food Allergy Phenotype and Health Care Utilization among US Children

Mahdavinia et al

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What is already known about this topic? There is a paucity of data in the epidemiology of food allergy (FA) as it relates to race and/or ethnicity. The limited existing data show that African American children are at an increased risk for FA and its associated morbidities, and there are no data on Hispanic children with FA.

What does this article add to our knowledge? We found that African American (AA) and Hispanic children had different food allergen profiles, higher rates of associated atopic conditions, and increased rates of FA-associated anaphylaxis and emergency department visits than white children.

How does this study impact current management guidelines? The higher rates of asthma and anaphylaxis among minority children are concerning, especially when considered in the context of increased anaphylaxis in AA children. These findings highlight the need for culturally sensitive educational programs to improve FA outcomes in these children.

Food Allergy Trends and Epinephrine Autoinjector Presence in Summer Camps

Schellpfeffer et al

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What is already known on this topic? Epidemiologic data from summer camps are largely limited to injuries. An assessment of food allergies, asthma, and epinephrine autoinjector availability, to estimate risk, has not been performed in the summer camp environment.

What does this article add to our knowledge? It offers large population data on the incidence of food allergies and asthma in summer camp attendees across the United States and Canada. It also estimates the availability of prescribed epinephrine autoinjectors for food-allergic campers.

How does this study impact current management guidelines? This study establishes estimates of disease burden in camp settings and potential gaps in the availability of epinephrine for emergency use. These data could be used as a reference to strengthen camp policies and educational materials.

An Examination of the Food Allergy Quality of Life Questionnaire Performance in a Countrywide American Sample of Children: Cross-Cultural Differences in Age and Impact in the United States and Europe

DunnGalvin et al

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What is already known about this topic? The development of age and country norms for health-related quality of life (HRQOL) in food allergy is essential to ensure measurement precision in clinical and research settings and for cross-country and subgroup comparison.

What does this article add to our knowledge? HRQOL in children with food allergy has been measured across the United States in a cross-sectional study for the first time. We have shown correspondence and difference in impact between American and European samples.

How does this study impact current management guidelines? Precision in measurement is vital for evaluation of health care interventions, and assessment of best practice from the patients' perspective, with potential impact on the provision of resources and on health and regulatory policy.

The Prevalence of Eosinophilic Esophagitis in Pediatric Patients with IgE-Mediated Food Allergy

Hill et al

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What is already known about this topic? IgE-mediated food allergy is associated with comorbid atopic conditions such as asthma and allergic rhinitis. However, it is not known whether patients with IgE-mediated food allergy are at risk for developing eosinophilic esophagitis (EoE).

What does this article add to our knowledge? We find that the causal allergens for IgE-mediated and EoE food allergy are distinct, that the prevalence of EoE is higher in the IgE-mediated food allergy population, and that allergy to common IgE-mediated food allergens is associated with developing EoE.

How does this study impact current management guidelines? The association between IgE-mediated food allergy and EoE suggests a shared predisposition, and has implications for the management and monitoring of children with food allergy. Our results identify a very real risk of EoE in patients with IgE-mediated food allergy, and have implications for patients undergoing oral immunotherapy.

Threshold Dose Distribution in Walnut Allergy

Blankestijn et al

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What is already known about this topic? Eliciting doses (EDs) of foods on a population level can improve risk management and labeling strategies for the food industry and regulatory authorities. Previously, data available for walnut were unsuitable to determine EDs.

What does this article add to our knowledge? Population EDs for walnut were established and were slightly higher compared with those previously found for peanut and hazelnut allergy.

How does this study impact current management guidelines? Current data indicate that the ED values for hazelnut could be used as a conservative temporary placeholder when implementing risk management strategies for other tree nuts where little or no food challenge data are available.

Food Allergy–Related Risk-Taking and Management Behaviors Among Adolescents and Young Adults

Warren et al

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What is already known about this topic? Adolescents with food allergy (FA) are at particularly high risk of fatal anaphylaxis; however, they regularly participate in behaviors that may increase their risk of anaphylaxis. FA negatively impacts affected adolescents' quality of life.

What does this article add to our knowledge? Adolescents and young adults clustered into 2 latent classes reflecting different levels of risk-taking behavior. AYA with greater peer, parent, or teacher support or an established 504 plan were less risky. Multiple positive outcomes of FA were identified.

How does this study impact current management guidelines? This article identifies clinical, demographic, and social factors associated with greater FA-related risk-taking behavior among AYA—as well as positive outcomes associated with FA—which can be targeted by clinicians during patient education.

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