

# Changing Epidemiology of Food Allergy

Kate Welch, MD

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Mount  
Sinai

*Kravis Children's  
Hospital*

## Faculty Disclosure

There are no commercial products or services being discussed

No financial disclosures

No unlabeled use of a product is being discussed

# Agenda

- 1. Brief Overview of FA**
- 2. Prevalence**
- 3. Risk Factors**
- 4. Natural Course**

# What is food allergy?

National Institute of Allergy and Infectious Disease (NIAID):

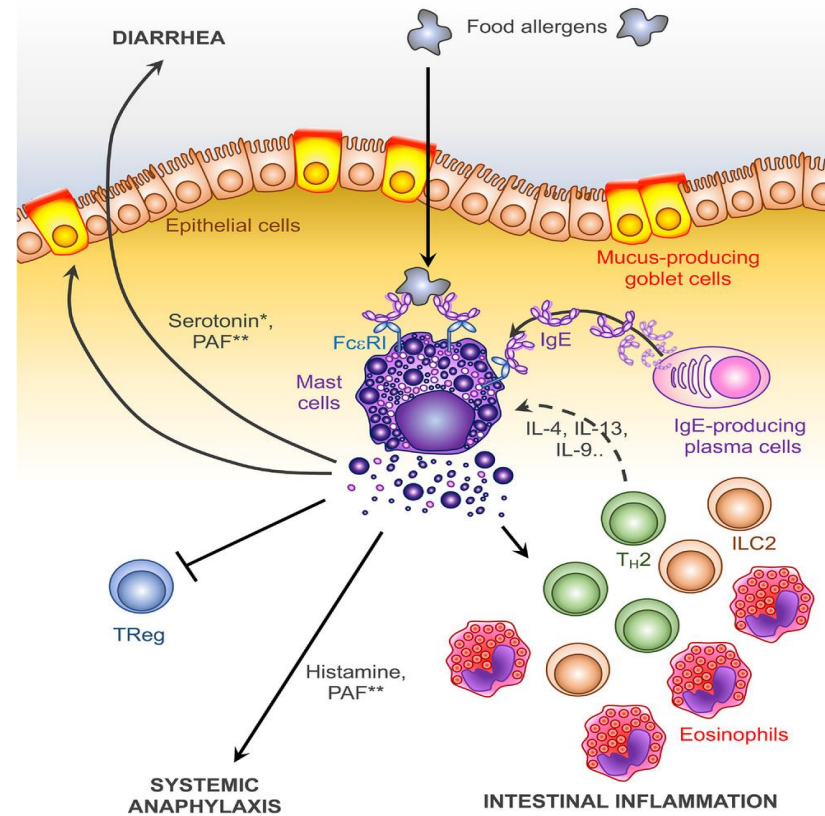
**Food allergy** – “adverse health effect arising from a specific immune response that occurs reproducibly on exposure to a given food”

- IgE-mediated reactions: typically within minutes to 2 hours of the ingestion
- Non-IgE-mediated reactions: more subacute or chronic
  - FPAP, FPIES
- Mixed: atopic dermatitis, eosinophilic GI disorders (EGIDs)

**Food intolerance** – nonimmune reactions that include metabolic, toxic, pharmacologic and undefined mechanisms

- GI disorders: Non-celiac gluten sensitivity, reflux, lactase deficiency, IBS
- Intolerances: caffeine, histamine-like compounds, alcohol, MSG
- Psychological reactions: food phobias and aversions

# IgE in the pathophysiology of food allergy



# Prevalence

## What we do know

Food allergies are common (5-10% affected)

Increasing in the past several decades

Disproportionately affect persons in industrialized nations

More common in children compared with adults

Relatively few foods account for the most of the disease burden

- peanut, tree nuts, fish, shellfish, egg, milk, wheat, soy, seeds



## Vs what we don't know

True prevalence determination limited by multiple factors:

- different manifestations of food allergy
- different definitions of food allergy
- nature of the study
  - focus on specific populations
  - focus on different foods
  - use different methodologies



# Prevalence of common food allergies by age group in the US

**TABLE 2** Prevalence of Common Food Allergies According to Age Group

Age Group	Frequency, % (95% CI)									
	All Allergens (N = 3339)	Peanut (N = 767)	Milk (N = 702)	Shellfish (N = 509)	Tree Nut (N = 430)	Egg (N = 304)	Fin Fish (N = 188)	Strawberry (N = 189)	Wheat (N = 170)	Soy (N = 162)
Prevalence among all children surveyed										
All ages (N = 38 480)	8.0 (7.7–8.3)	2.0 (1.8–2.2)	1.7 (1.5–1.8)	1.4 (1.2–1.5)	1.0 (0.9–1.2)	0.8 (0.7–0.9)	0.5 (0.4–0.6)	0.4 (0.4–0.5)	0.4 (0.3–0.5)	0.4 (0.3–0.4)
0–2 y (n = 5429)	6.3 (5.6–7.0)	1.4 (1.1–1.8)	2.0 (1.6–2.4)	0.5 (0.3–0.8)	0.2 (0.2–0.5)	1.0 (0.7–1.3)	0.3 (0.1–0.4)	0.5 (0.3–0.7)	0.3 (0.1–0.5)	0.3 (0.2–0.4)
3–5 y (n = 5910)	9.2 (8.3–10.1)	2.8 (2.3–3.4)	2.0 (1.7–2.5)	1.2 (0.8–1.6)	1.3 (1.0–1.7)	1.3 (0.9–1.7)	0.5 (0.3–0.8)	0.5 (0.3–0.8)	0.5 (0.3–0.7)	0.5 (0.3–0.7)
6–10 y (n = 9911)	7.6 (7.0–8.2)	1.9 (1.6–2.3)	1.5 (1.2–1.8)	1.3 (1.1–1.6)	1.1 (0.87–1.4)	0.8 (0.6–1.1)	0.5 (0.3–0.7)	0.4 (0.3–0.5)	0.4 (0.3–0.5)	0.3 (0.2–0.5)
11–13 y (n = 6716)	8.2 (7.4–9.0)	2.3 (1.9–2.8)	1.4 (1.1–1.8)	1.7 (1.3–2.1)	1.2 (1.0–1.6)	0.5 (0.4–0.8)	0.6 (0.4–0.8)	0.4 (0.3–0.6)	0.7 (0.5–0.9)	0.6 (0.4–0.8)
≥ 14 y (n = 10 514)	8.6 (7.9–9.3)	1.7 (1.4–2.1)	1.6 (1.3–1.9)	2.0 (1.7–2.5)	1.2 (0.9–1.5)	0.4 (0.2–0.5)	0.6 (0.4–0.9)	0.4 (0.3–0.6)	0.3 (0.2–0.4)	0.3 (0.2–0.4)
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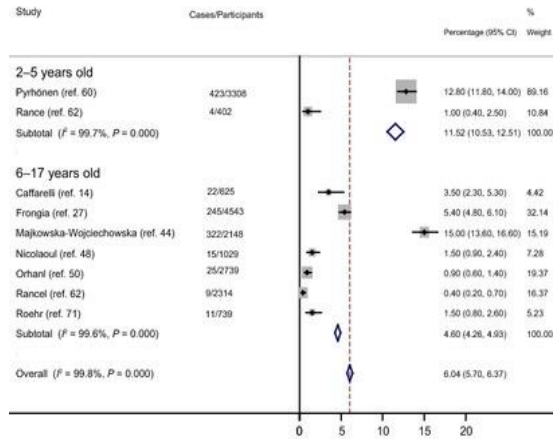
8% of children have food allergy, with peanut most common overall

2.4% have multiple food allergies (or 30.4% of children with food allergy)

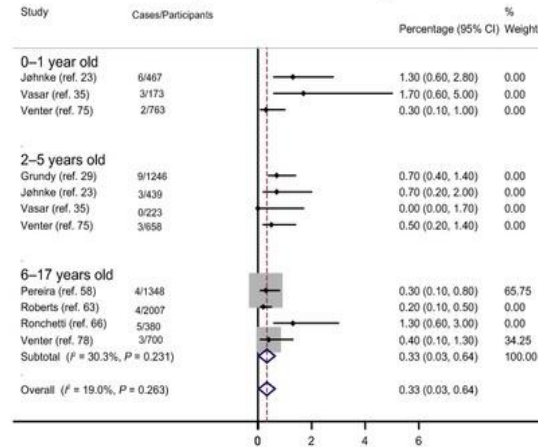
3.1% experience severe reactions (or 38.7% of children with food allergy)

# Limitations of self report

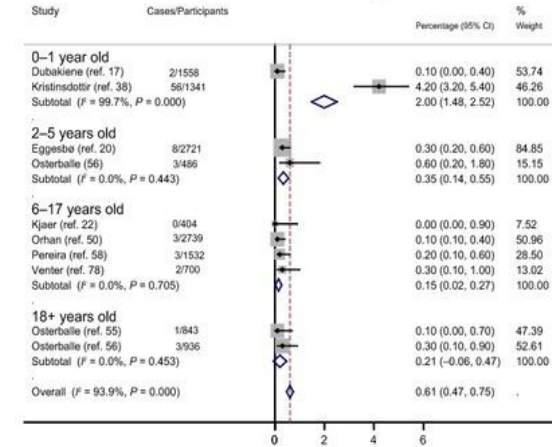
**PANEL I: Lifetime prevalence of self-reported CMA**



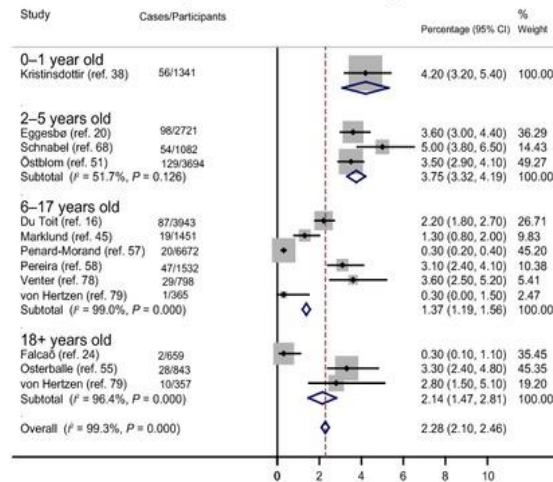
**PANEL III: Point prevalence of SPT positive CMA**



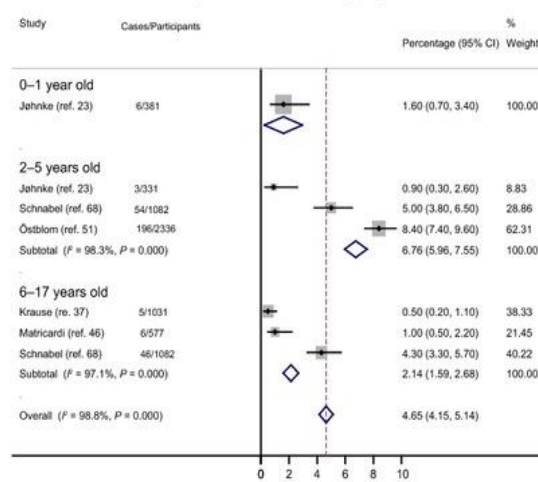
**PANEL V: Point prevalence of FC positive CMA**



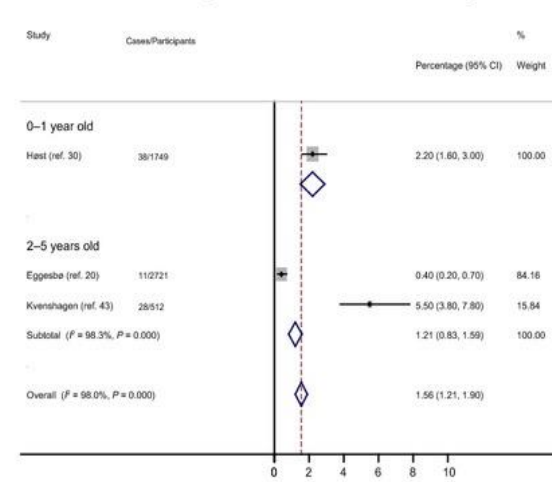
**PANEL II: Point prevalence of self-reported CMA**



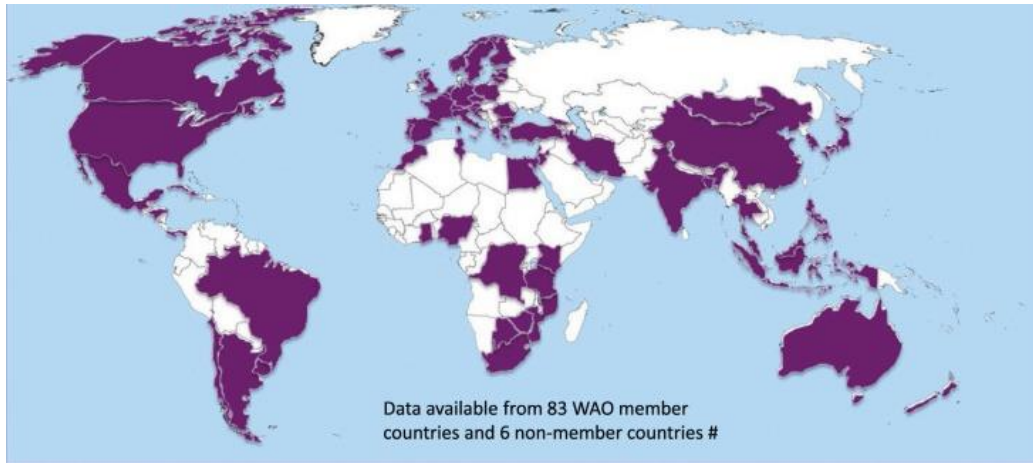
**PANEL IV: Point prevalence of IgE positive CMA**



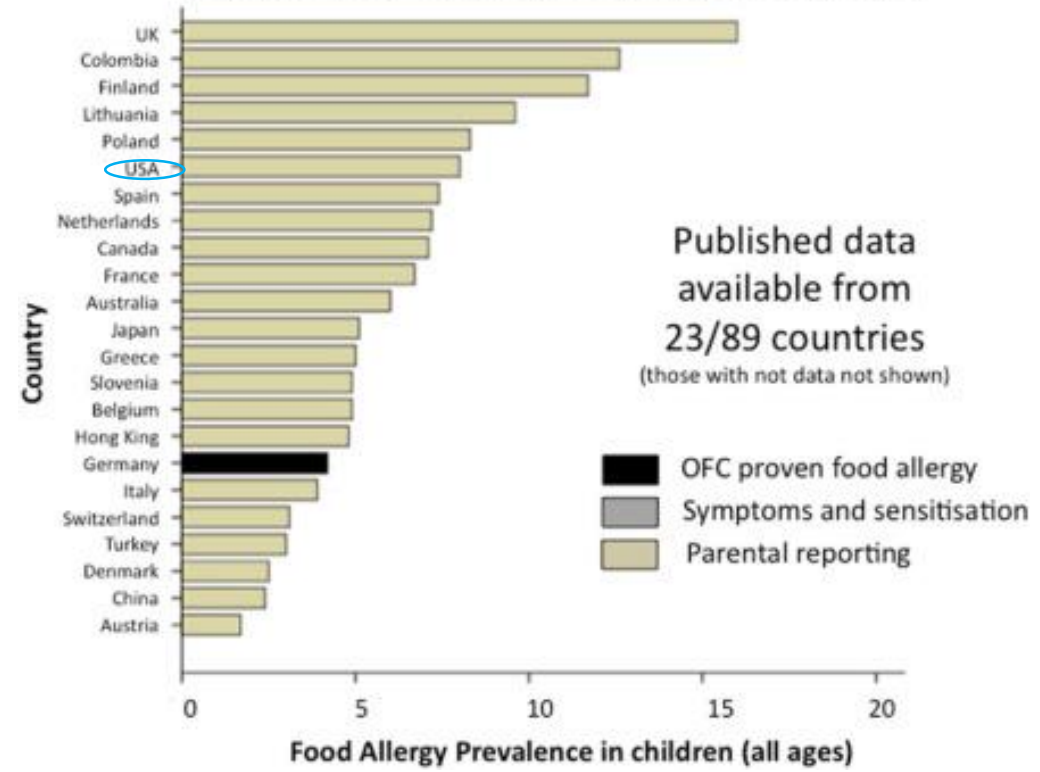
**PANEL VI: Point prevalence of FC or history of CMA**



# Global food allergy disease burden



Studies reporting Food Allergy Prevalence for children of all ages (e.g. 0-18 years)



## Increase in food allergy in recent decades

In Sweden, the frequency of positive peanut-specific IgE increased by 32% in 5 years (1994-1998) despite no concomitant increase in peanut national consumption

In the UK, reviewing data from 4-year-old children on the Isle of Wight, a 3-fold increase in both peanut sensitization and peanut clinical allergy from a group of 4-year-olds six years earlier

In Canada, peanut allergy in young children was increased by 36% within a 5-year period

In NY state, a study from 1990-2006 revealed a 4-fold increase in the anaphylaxis hospitalization rate

Self-reported tree nut allergy increased from 0.2% in 1997 to 1.1% in 2008

Van Odijk J, et al. Specific IgE Antibodies to peanut in western Sweden. *Allergy*. 2011 June; 56:573-577.

Grundy J, Matthews S, Bateman B, et al. Rising Prevalence of allergy to peanut in children: data from 2 sequential cohorts. *J Allergy Clin Immunol*. 2002 Nov; 110(5):784-789.

Ben-Shoshan M, Kagan RS, Alizadehfar R, et al. Is the prevalence of peanut allergy increasing? A 5-year follow-up study in children in Montreal. *J Allergy Clin Immunol*. 2009 Apr; 123(4):783-789.

Sicherer SH, Muñoz-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 Jun; 125(6):1322-6.

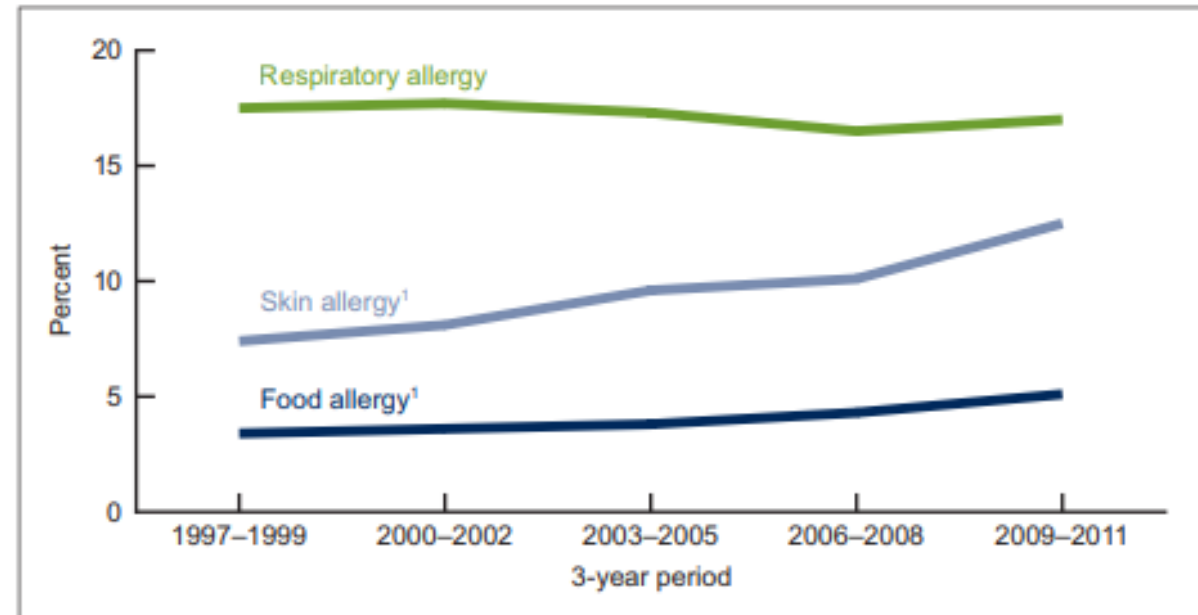
# Increase in Prevalence

## US National Health Interview Survey

- 3.4% in 1997 to 1999
- 5.1% in 2009 to 2011
- 6.2% in 2016

## The prevalence of food and skin allergies increased in children aged 0–17 years from 1997–2011.

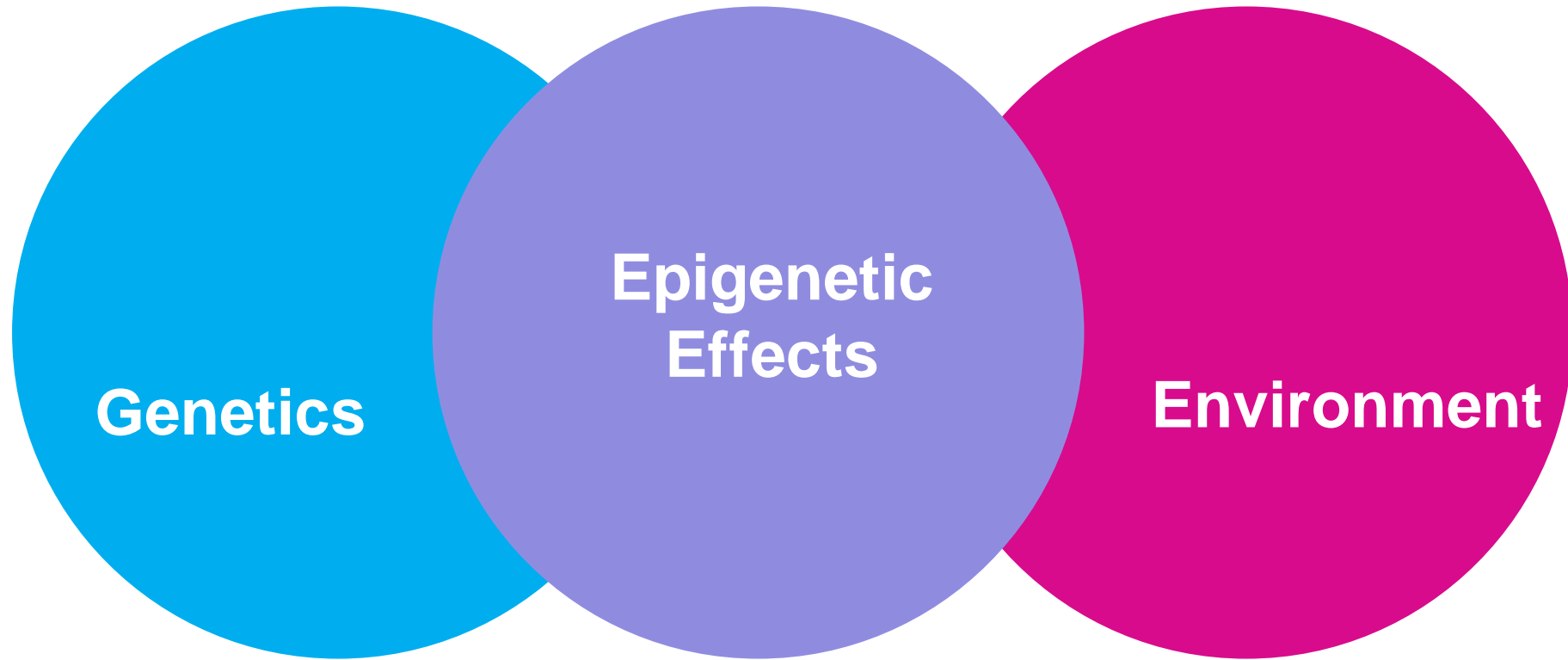
Figure 1. Percentage of children aged 0–17 years with a reported allergic condition in the past 12 months: United States, 1997–2011



<sup>1</sup>Significant increasing linear trend for food and skin allergy from 1997–1999 to 2009–2011.  
SOURCE: CDC/NCHS, Health Data Interactive, National Health Interview Survey.

# Risk factors

## Complex interplay of risk factors



# What is to blame?

Male sex

Race and ethnicity

Obesity

**Comorbid eczema**

**Specific genes**

**Microbiome**

Timing and route of food exposure

Increased hygiene

HLA

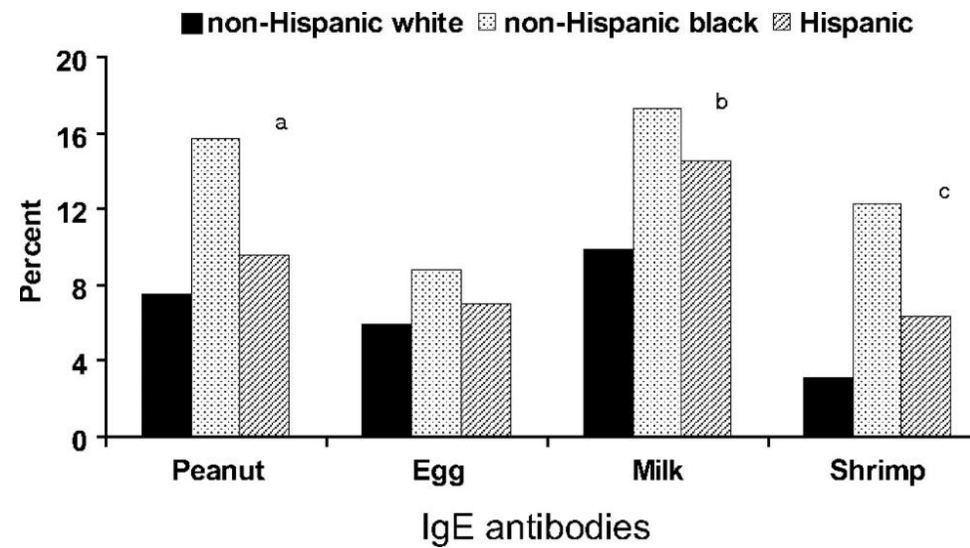
**Familial associations**

Reduced consumption of omega-3s

VITAMIN D INSUFFICIENCY



# Proportion of children with detectable levels of IgE antibodies



## Racial and Ethnic Differences

One large systematic review evaluated 20 studies to identify disparities

Study limitations precluded a definitive disparity

However:

- Six studies noted higher odds of food sensitization (sIgE) among black than white children
  - did not determine whether ingestion produced an allergic reaction
- Four studies noted a higher parent-reported rate of FA in self-identified blacks than whites
  - did not report whether these patients were actually sensitized
- One study noted lower race-based odds of being able to identify signs of FA or to identify a FA trigger
  - limited by self report

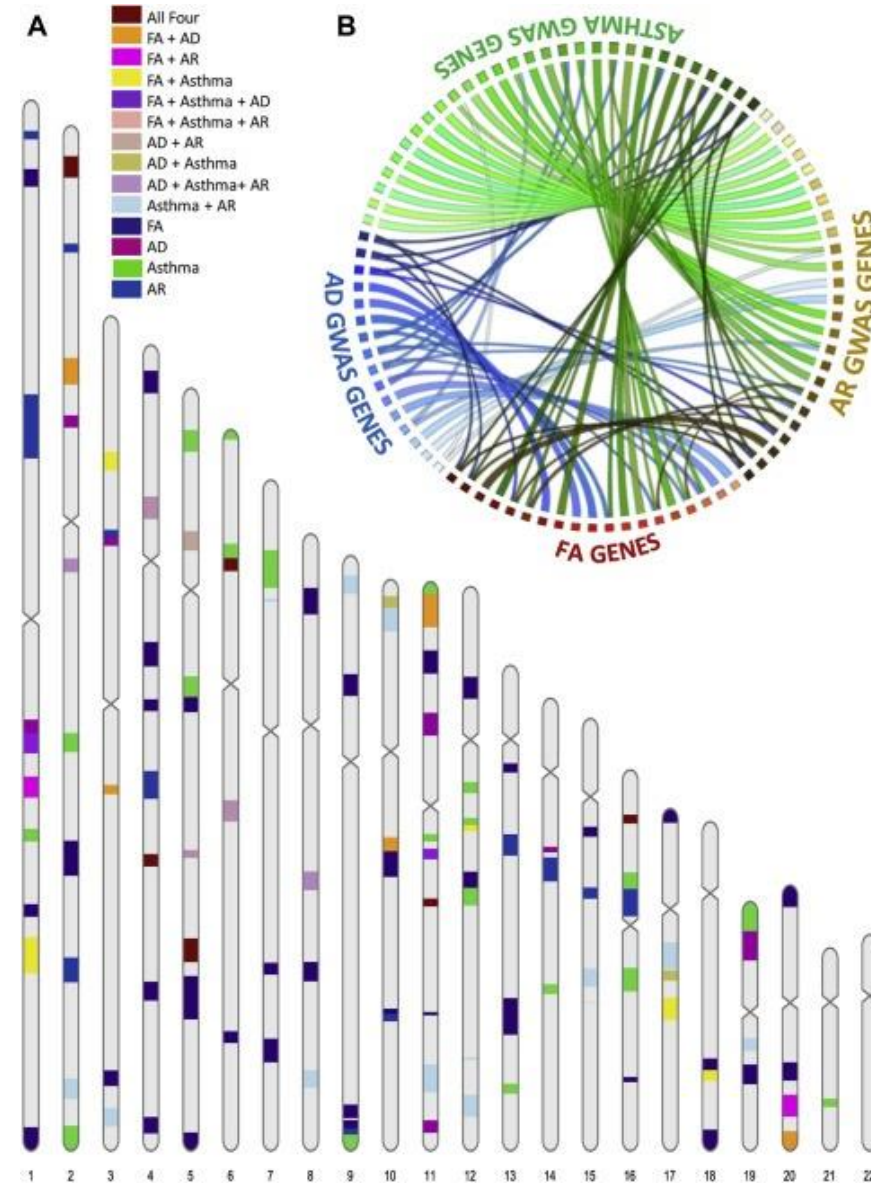
# Genetics of food allergy

Genetic loci and genes associated with food allergy come from several main functional categories:

- Skin barrier integrity (FLG)
- Vascular and endothelial cell factors
- Innate immunity
- Adaptive immunity
- Immune modulation and regulation

Sibling risk in food allergy:

- Food sensitized ~67%
- Clinically reactive ~13%



Kanika Kanchan, Selene Clay, Haritz Irizar, Supinda Bunyavanich, Rasika A. Mathias, Current insights into the genetics of food allergy, *Journal of Allergy and Clinical Immunology*, Volume 147, Issue 1, 2021, Pages 15-28,

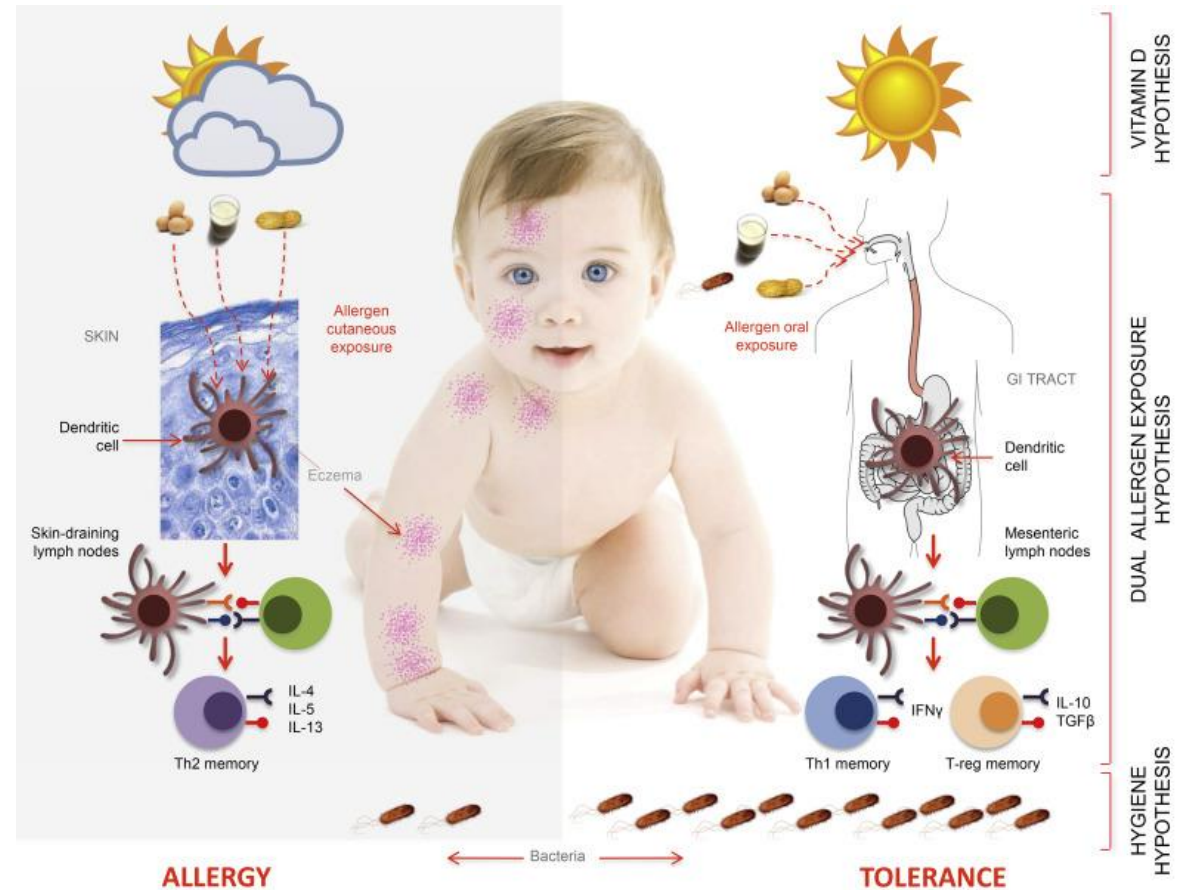
Ruchi S. Gupta, Madeline M. Walkner, Matthew Greenhawt, Claudia H. Lau, Deanna Caruso, Xiaobin Wang, Jacqueline A. Pongracic, Bridget Smith, Food Allergy Sensitization and Presentation in Siblings of Food Allergic Children, *The Journal of Allergy and Clinical Immunology: In Practice*, Volume 4, Issue 5, 2016, Pages 956-962

# “The Dual Allergen Exposure Hypothesis”

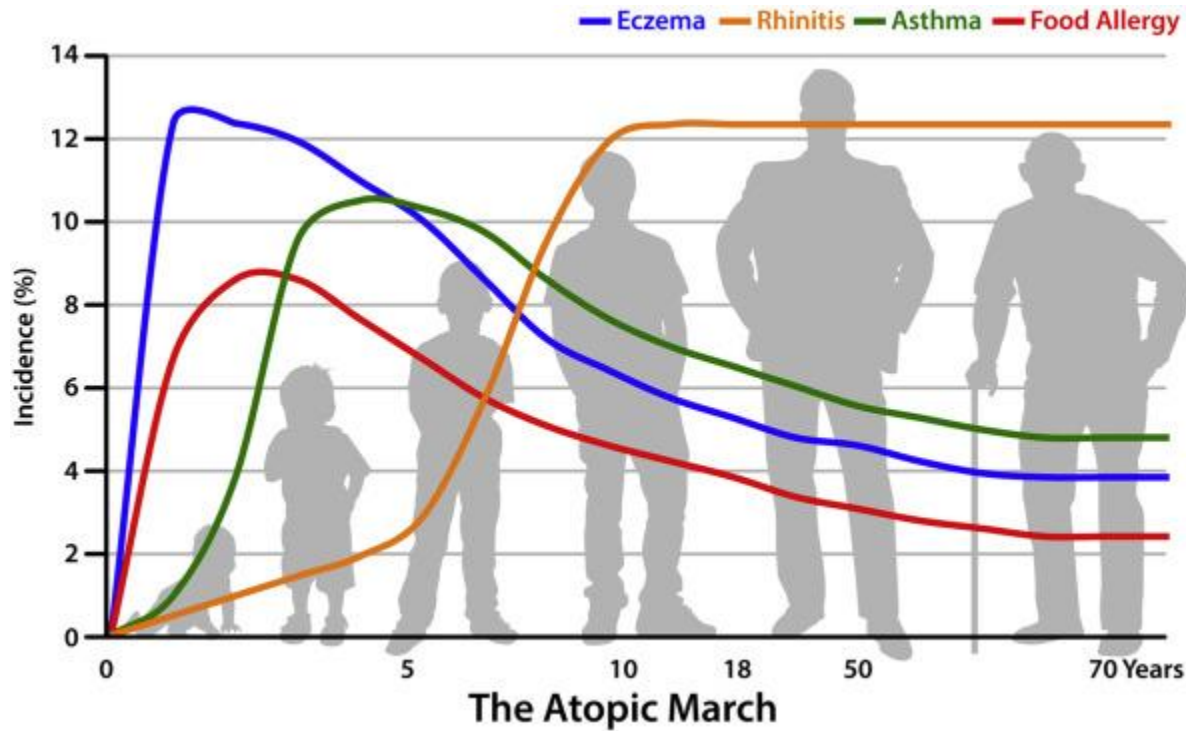
Low dose *cutaneous* sensitization to food may lead to food sensitivity

Early consumption of food may induce tolerance

This theory supports the idea that an impaired skin barrier plays a role in sensitization as a first step toward food allergy



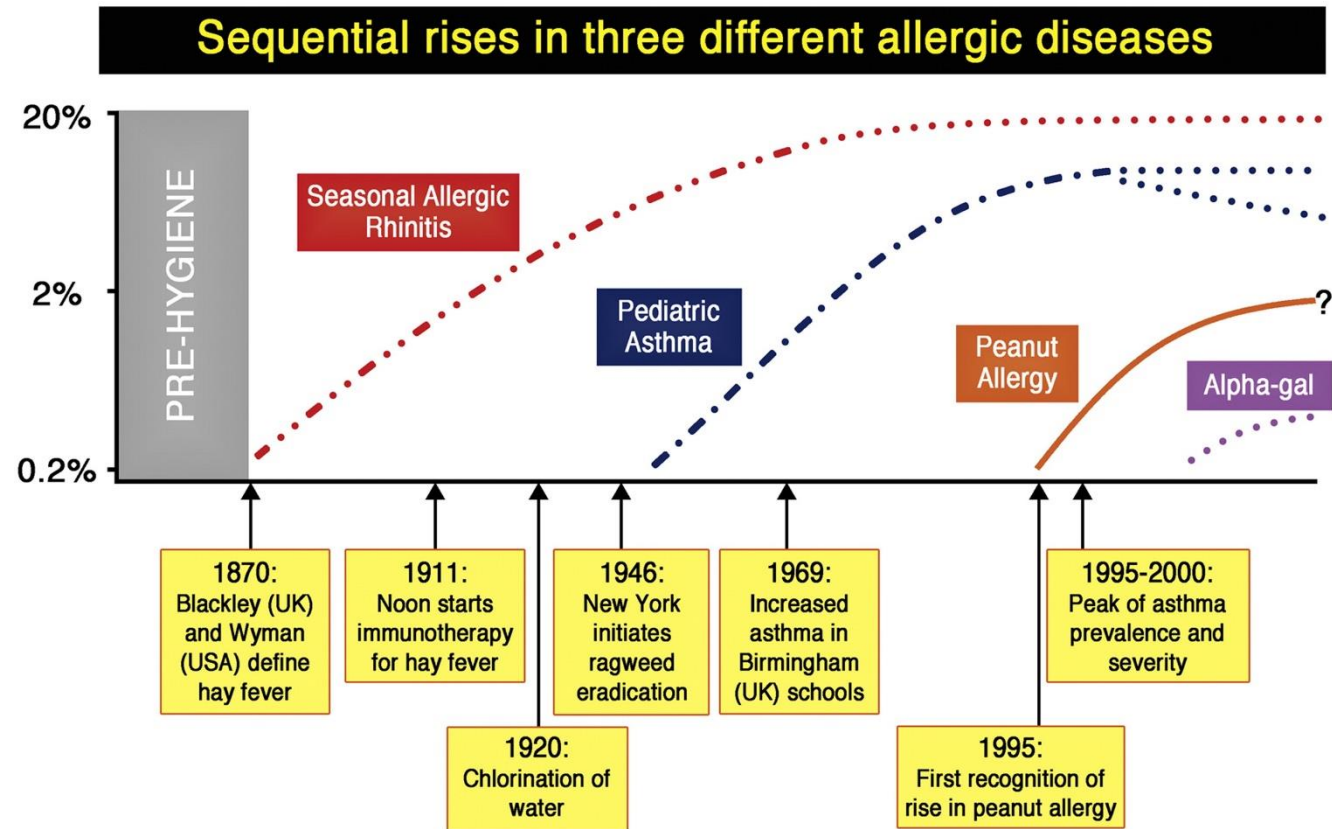
# Genetics of food allergy



Locus	Genes	FA	AD	Asthma	AR
9q27	R2   IL21	Red	Blue	Green	Yellow
5q31.1	IL33   KIF3A	Red	Blue	Green	Yellow
6p21.32	HLA	Red	Blue	Green	Yellow
11q13.5	C11orf30/EMSY   URRCS2   LOC101928813	Red	Blue	Green	Yellow
16p13.13	CLEC16A	Red	Blue	Green	Yellow
1q21.3	FLG	Red	Blue	Green	Yellow
11q13.1	OVOL1	Red	Blue	Green	Yellow
2p25.1	UNC90B2/99	Red	Blue	Green	Yellow
9q13.2	CCDC80	Red	Blue	Green	Yellow
10q21.2	ZNF395	Red	Blue	Green	Yellow
11p15.4	OR10A3   NLRP10	Red	Blue	Green	Yellow
20q13.33	TNFRSF68	Red	Blue	Green	Yellow
3p22.3	GIR1	Red	Blue	Green	Yellow
5q22.1	SLC25A46   TSLP	Red	Blue	Green	Yellow
12q13.3	STAT6	Red	Blue	Green	Yellow
17q21.31	ZNF652	Red	Blue	Green	Yellow
18q21.33	SERPINC1	Red	Blue	Green	Yellow
4p14	TLR1   TLR2	Red	Blue	Green	Yellow
5q22.1	WDR36	Red	Blue	Green	Yellow
2q12.1	IL3RL1	Red	Blue	Green	Yellow
8q21.13	ZBTB10	Red	Blue	Green	Yellow
5p13.2	CAPSL   IL7R	Red	Blue	Green	Yellow
5q31.1	RAD50	Red	Blue	Green	Yellow
2p25.1	RNF144A   ID2	Red	Blue	Green	Yellow
3q26	LPP	Red	Blue	Green	Yellow
6q15	BACH2	Red	Blue	Green	Yellow
7p15.1	JAZF1	Red	Blue	Green	Yellow
8q24.21	MYC   TMEM75	Red	Blue	Green	Yellow
3p24.1	IL33   RANBP6	Red	Blue	Green	Yellow
10p14	CELF2   GATA3	Red	Blue	Green	Yellow
11q23.3	CXCR5   DDR3	Red	Blue	Green	Yellow
12q24.12	ATXN2	Red	Blue	Green	Yellow
12q24.31	SPPL3	Red	Blue	Green	Yellow
15q22.2	RORA	Red	Blue	Green	Yellow
15q22.33	SMAD3	Red	Blue	Green	Yellow
17q12	GSDMB	Red	Blue	Green	Yellow
19q13.11	CEBPA	Red	Blue	Green	Yellow

Wendy F. Davidson et al. Report from the National Institute of Allergy and Infectious Diseases workshop on “Atopic dermatitis and the atopic march: Mechanisms and interventions”, *Journal of Allergy and Clinical Immunology*, Volume 143, Issue 3, 2019,  
 Kanika Kanchan, Selene Clay, Haritz Irizar, Supinda Bunyavanich, Rasika A. Mathias, Current insights into the genetics of food allergy, *Journal of Allergy and Clinical Immunology*, Volume 147, Issue 1, 2021, Pages 15-28,

# Hygiene Hypothesis



# Natural course

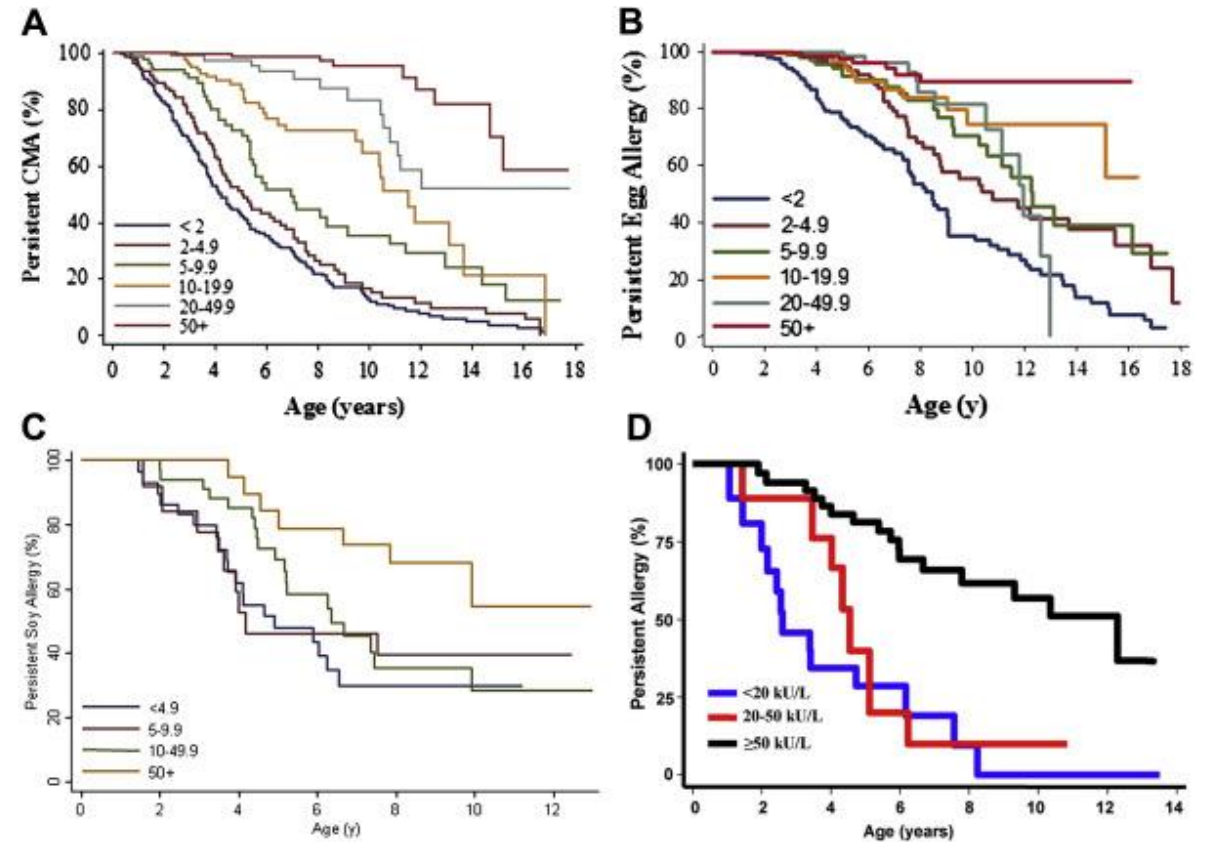
## Natural course is variable for different foods

Some foods have a high rate of resolution in childhood

- milk: >50% by age 5-10 years
- egg: ~50% by age 2-9 years
- wheat: 50% by age 7 years
- soy: 45% by age 6 years

While others tend to persist

- peanut: around 20% resolution by age 4 years
- tree nuts: ~10% resolution
- fish, shellfish, seeds less common

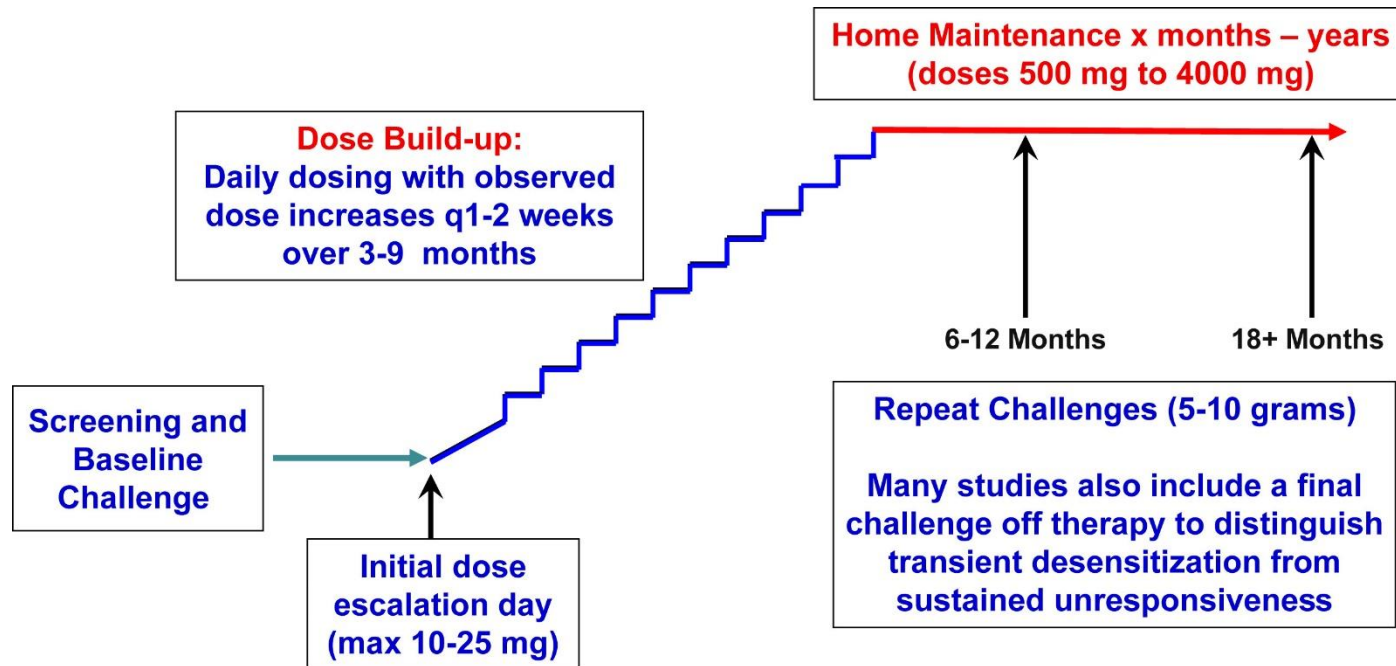




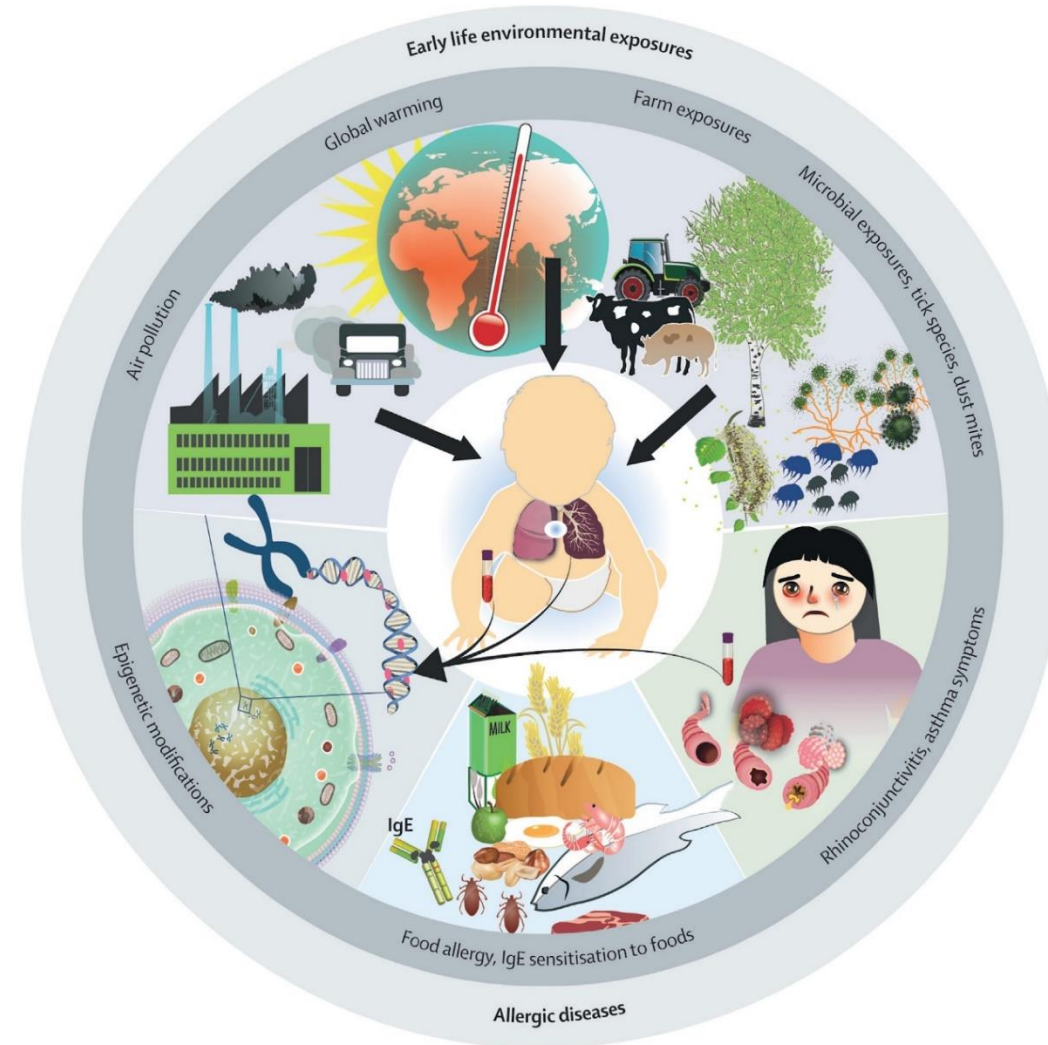
**Where do we go from here?**

# The new landscape of OIT

Long standing management has been avoidance and administration of emergency medications on accidental exposure



# Global Environmental Changes



**Thank You!**



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