

Prevention of Food Allergy

From Pre-conception to Early Post-
Natal Life

Does Atopic Disease Start in Foetal Life?

[Jones et al 2000]

- Foetal cytokines are skewed to the Th2 type of response
- Suggested that this may guard against rejection of the “foreign” Foetus by the mother’s immune system
- IgE occurs from as early as 11 weeks gestation and can be detected in cord blood

Does Atopic Disease Start in foetal Life?

(continued)

- At birth neonates have low INF- γ and tend to produce the cytokines associated with Th2 response, especially IL-4
- So why do all neonates not have allergy?

Does Atopic Disease Start in foetal Life? (continued)

- New research indicates that the immune system of the mother may play a very important role
- IgG crosses the placenta; IgE does not
- Certain sub-types of IgG (IgG1; IgG3) can inhibit IgE response
- Suggested that IgG anti-IgE antibodies suppress the Th2 response

Does Atopic Disease Start in Foetal Life?

(continued)

- IgG1 and IgG3 are the more “protective” subtypes of IgG
- IgG1 and IgG3 tend to be lower than normal in allergic mothers
- In allergic mothers, IgE and IgG4 are abundant
- In mothers with allergy and asthma, IgE is high at the foetal/maternal interface
- Foetus of allergic mother may thus be primed to respond to antigen with IgE production


Significance in Practice

- Allergenic molecules demonstrated to cross the placenta and sensitize the foetus in utero
- Evidence that low dose exposure to food antigens tolerises
- Exposure to small quantities of food antigens from mother's diet thought to tolerize the foetus, by means of IgG1 and IgG3, within a “protected environment”

Significance in Practice continued

- Atopic mother's immune system may dictate the response of the foetus to antigens in utero
- The allergic mother may be incapable of providing sufficient IgG1 and IgG3 to downregulate foetal IgE
- However – there is no convincing evidence that sensitization to specific food allergens is initiated prenatally
- Current directive: the atopic mother should strictly avoid her own allergens

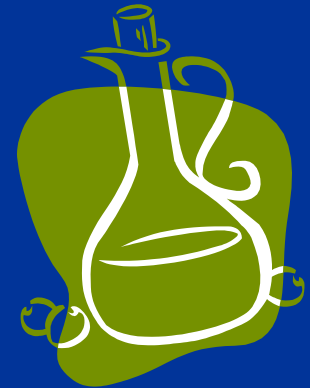
The Neonate: Conditions That Predispose to Th2 Response

- Inherited allergic potential (maternal and paternal)
- Intrauterine environment
- Immaturity of the infant's immune system 
- Hyperpermeability of the immature digestive mucosa
- Inflammatory conditions in the infant gut (infection or allergy) that interfere with the normal antigen processing pathway
- Increased uptake of antigens

Current Areas of Investigation to Reduce Risk of Allergy

Science to Practice

Fatty Acids and Allergy



- Theory:
 - Linoleic acid (ω -6 FA) is a precursor of arachidonic acid
 - Arachidonic acid is the precursor of secondary inflammatory mediators, especially of the pro-inflammatory prostaglandin E_2 (PGE_2)
 - PGE_2 has a strong inhibitory effect on $IFN-\gamma$ and increases IL-4; thus promoting the Th2 (allergy) response

Fatty Acids and Allergy

- α -linolenic acid, EPA and DCHA are ω -3 fatty acids
- Are precursors to prostaglandins of the 3 series (PGE₃), which are less inflammatory than the 2 series
- Will tend to inhibit Th2 and thus promote Th1 (protective) activity
- Thus will down-regulate the allergic response
- Increased intake of fish should reduce allergy
- Old-fashioned idea of taking cod liver oil should help prevent allergy

Fatty Acids and Allergy

Omega-6 Fatty acids



Arachidonic acid



Prostaglandin PGE₂



Inhibits IFN γ (associated with Th1 response)
Allows up-regulation (increase) in IL-4 (Th2 response)



**ALLERGIC REACTION
PROMOTED**

Omega-3 Fatty acids



EPA
DCHA



Prostaglandin PGE₃



PGE₂ is reduced
IFN- γ is not inhibited

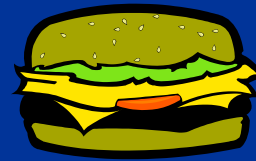


**ALLERGIC REACTION
REDUCED**

Sources of ω -6 and ω -3 Fatty Acids

- ω -6 Fatty Acid Sources:

- Meats, especially red meat
- Milk and milk products, including butter, cheese, yogurt



- ω -3 Fatty Acids

- α -linolenic acid:
 - Canola oil; Soy oil; Wheat germ oil;
- Eicosapentaenoic acid (EPA) and docosahexaenoic acid (DCHA):
 - Fish, especially oily fish
 - Salmon; Trout; Mackerel; Halibut
 - Cod and Halibut liver oils



Conflict of Results

[Duchen et al 2000; n=120]

- Lower levels of long-chain ω -3 fatty acids in mature breast milk of mothers of atopic as compared to non-atopic infants (atopy measured during first 18 months)

[Stoney et al 2004 (n=620)]

- Higher levels of long-chain ω -3 fatty acids in colostrum of mothers of infants sensitized to foods (cow's milk; egg; peanut: STP +) at 6 months of age compared to those of non-sensitized infants
- Breast milk fatty acid profile was the same in atopic and non-atopic mothers:
- FA in breast milk results from maternal diet

Vitamin Supplementation and Risk of Allergy

[Milner et al 2004 (n = >8,000)]

- Vitamin supplementation in the first 6 months associated with:
 - Higher risk for asthma in black infants
 - Higher risk for food allergies in formula-fed infants
- Vitamin supplementation at 3 years of age associated with:
 - Increased risk for food allergies but not asthma
 - In both breast-fed and formula-fed children

Vitamin Supplementation and Risk of Allergy (continued)

[Matheu et al 2003 (murine study)]

- Early vitamin D supplementation augmented allergen-induced Th2 response, with production of:
 - IL-4
 - IL-13
 - IgE
- Vitamin D supplementation tends to downregulate Th1 response, with beneficial effects on development of Th1-mediated conditions such as:
 - Airway eosinophilia
 - Type 1 diabetes mellitus

Epicutaneous Exposure to Food Allergens

[Hsieh et al 2003 (murine study)]

- Patch administration of ovalbumin induced:
 - High level of ovalbumin-specific IgE
 - Elevated plasma histamine levels
 - Histological changes in intestine and lung tissue
 - Th2-predominant cellular immune response in lungs after oral challenge
- Significance of epicutaneous exposure to allergens as a result of skin testing?

Role of Micro-organisms in Preventing Food Allergy

- Commensal gut microflora might suppress Th2 response by promoting:
 - Th1 response
 - Protective SIgA production
 - TGF- β production
- In mouse food anaphylaxis, lactobacillus:
 - Induced IL-12 production
 - Suppressed IgE-response
 - Suppressed anaphylaxis

Probiotics in Prevention of Food Allergy

Human study [Kalliomaki et al 2001]

- Mothers given lactobacillus GG antenatally
- Infants given oral lactobacillus for 6 months post-natally
- Treated group reduced risk of eczema at 2 years
- No difference in treatment and control groups:
 - Total IgE
 - Specific IgE to food allergens
 - Skin-prick tests

Summary of Current Research

1. Identification of Risk Categories

- High risk:
 - Atopic mother
- Moderate risk:
 - Atopic father
 - Atopic sibling(s)
- Low risk:
 - No family history of allergy

Summary of Current Research

2. Preventive Measures

- High risk:
 - Identify mother's allergens
 - Maternal avoidance of her own allergens from preconception onwards
 - In addition, starting about two weeks prior to delivery mother avoids most highly allergenic foods throughout lactation
 - Peanuts
 - Shellfish
 - Eggs
 - Tree nuts
 - Fish
 - Milk proteins
 - Degree of avoidance of eggs and milk remains controversial

Summary of Current Research

2. Preventive Measures (continued)

- Moderate risk
 - No need to restrict mother's diet prior to, or during most of her pregnancy
 - Starting two weeks prior to delivery, mother avoids the most highly allergenic foods and continues throughout early lactation
 - Peanuts
 - Shellfish
 - Eggs
 - Tree nuts
 - Fish
 - Milk proteins
 - Degree of avoidance of eggs and milk remains controversial

Summary of Current Research

2. Preventive Measures (continued)

- Low Risk:
 - Good nutrition practices for mother from preconception onwards
 - Good nutrition practices for early infant feeding
 - Breast-feeding is the best possible source of nutrition and protection
 - Allergen avoidance is unnecessary unless the infant demonstrates signs of allergy

Summary of Current Research

2. Preventive Measures (continued)

- Low Risk:
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Routes of Allergen Exposure in Infancy

- Food Allergens:
 - Placenta pre-natally (relatively uncommon and not proven)
 - Breast milk during lactation
 - Infant formulae
 - Via the skin e.g. in eczema creams and ointments; skin prick tests
 - Solid foods
 - Covertly by caretakers
- Inhaled Allergens
 - Dust and dust mites; Pollens; Molds
 - Tobacco smoke
- Contact and inhalation
 - Animal danders; Dust and dust mites

Measures to Reduce Food Allergy in Infants with Symptoms of Allergy or at High Risk Because of Genetic Background

1. Exclusive breast-feeding for the first 6 months

2. Total maternal avoidance of:

- any food inducing allergy symptoms in the infant
- any food inducing allergy symptoms in mother

- eggs
- cow's milk and dairy products
- peanuts
- nuts
- shellfish

As a preventive measure initially if not avoided in above categories {clinicians disagree about this}

Measures to Reduce Food Allergy in Infants (continued)

3. Colostrum as soon after birth as possible
4. Avoid infant formulae in the newborn nursery:
NO exposure to formulae in the hospital
5. Avoid small supplemental feedings of infant formulae at widely spaced intervals
6. If formula is unavoidable introduce in incremental doses over a 3-4 week period

Measures to Reduce Food Allergy in Infants (continued)

7. Introduce solid foods after 6 months starting with the least allergenic. Use incremental dose introduction to promote oral tolerance
8. Delay the most allergenic foods until after 12 months:
 - cow's milk
 - eggs
 - peanuts
 - nuts
 - shellfish
 - fish
 - beef
 - chicken
 - soy
 - wheat
 - citrus fruits
 - tomatoes

Adding Solid Foods

- Aim: To induce tolerance and avoid sensitization
- Method: Incremental dose introduction of foods

Day 1:

Morning (breakfast):

½ teaspoon of food

Wait four hours. If no reaction:

Noon (lunch):

1 teaspoon of food

Wait four hours. If no reaction:

Evening (dinner):

2 teaspoons of food



Adding Solid Foods (continued)

Day 2:

Monitor for delayed reactions.

Give none of the new food.

Day 3:

Morning (breakfast):

2 tablespoons of food

Wait four hours. If no reaction:

Noon (lunch):

$\frac{1}{4}$ cup of food

Wait four hours. If no reaction:

Evening (dinner):

As much of the food as baby wants

Adding Solid Foods (continued)

Day 4:

- Monitor for delayed reactions. Give none of the new food

No adverse reactions experienced during the four day introduction period:

- the food can be considered **safe** and included in the diet

Adverse reaction occurs at any time during the test period:

- **STOP**
- do not give any more of the test food
- Wait at least two months before testing that food again
- Wait 48 hours after all symptoms have subsided before starting to introduce another new food

Sequence of Adding Solid Foods for the Allergic Baby

- Cereals:

- At 6 months:

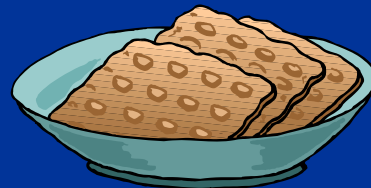
- Rice
 - Tapioca
 - Arrowroot
 - Millet
 - Quinoa
 - Amaranth

- After 9 months:

- Barley
 - Oats

- After 12 months:

- Corn
 - Wheat



Sequence of Adding Solid Foods for the Allergic Baby

- Fruit and Juices:

- At 6 months (cooked at first):

- Pear
- Plum
- Apricot
- Grape
- Peach
- Apple

- after 12 months:

- Citrus fruits
- Tomato
- Berries

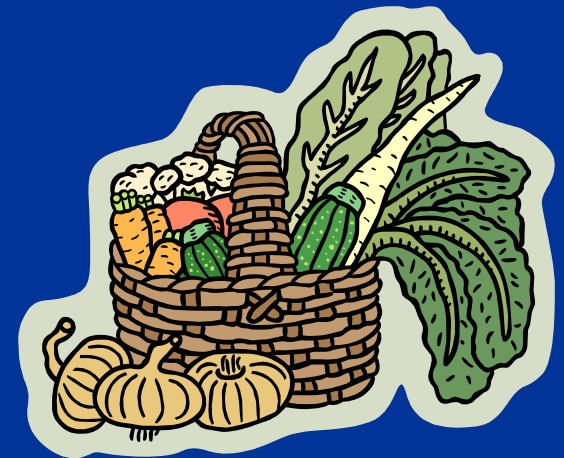


- Banana



Sequence of Adding Solid Foods for the Allergic Baby

- Vegetables
 - At 6 months (cooked at first):
 - Sweet potato
 - Squashes
 - Parsnip
 - Broccoli
 - Yam
 - Turnip
 - Carrot
 - Cauliflower
 - After 12 months:
 - Legumes (peas, beans, lentils)
 - Spinach

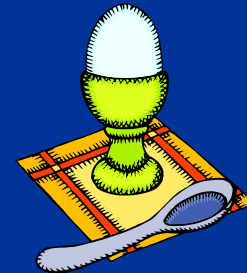


Sequence of Adding Solid Foods (continued)

- Meat:
 - At six months:
 - lamb
 - turkey
 - after 9 months:
 - veal
 - after 12 months:
 - chicken
 - beef
 - pork



- Eggs:
 - after 12 months:
 - test yolk first
 - white later



Sequence of Adding Solid Foods (continued)

- Milk and Milk Products
 - At or after 12 months:
 - Start with full cream milk, full cream yogurt, or equivalent
- After 12 months:
 - Fin fish (not shellfish)
- After 2 years
 - Shellfish
 - Peanuts
 - Tree nuts
 - Seeds
 - Chocolate

