## FOOD ALLERGIES gubl INTLLERANCES

## Allergies and food intolerance are a concern for many parents as new foods are introduced into a child's diet.

## THE BIG 8 !

Eight foods are the source of $90 \%$ of food allergies in the United States and must be identified on labels of processed foods.

## These foods are:

- MILK
- TREE NUT
- EGG
- PEANUT
- FISH
- WHEAT
- SHELLFISH
- SOYBEAN


## Is it an allergy or an intolerance?

Food intolerances are often confused as food allergies. Symptoms of food intolerance are generally temporary in nature - diarrhea, hives, itchy skin, throat or tongue-it's a digestive response rather than an immune system response.

When it comes to an allergy, the body sees the food as a hostile agent and there is an immune response.
This produces a variety of symptoms that usually occur right after consuming that specific food.
Severe allergic reactions are unlikely, but very serious. The potentially deadly reaction is called anaphylaxis.

Anaphylaxis symptoms include any of the following alone or in combination:

- Skin rash around mouth, nose and eyes
- Swelling of eyes, lips, tongue, pharynx and/or face
- Itching in mouth, pharynx, eyes and/or skin
- Congested or stuffy nose, watery eyes
- Nausea, vomiting an/or diarrhea



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## How do food allergies develop?

Most food allergies start in childhood and scientific evidence shows that some allergies and intolerances disappear as children grow and develop. This is more common with allergies to wheat, milk and egg. Allergies to seafood, fish and peanuts usually last for a lifetime.

## Are food allergies preventable?

Research shows that introducing food with allergenic components as early as 6 months can actually reduce the risk of developing an allergy to that food. Small amounts and frequent ingestion of an allergen food like wheat or peanuts (for example) gives the body a chance to accept the nutrient.

## Treatment options

There is no cure for food allergies and generally avoiding the food is the best treatment. Therefore, for the convenience of the parent-and for the safety of the child, in my recipes I make a note when a recipe contains any of the eight most common allergens. I also note when recipes do not contain any of the eight common allergens.

Those recipes say: Contains: None of the Common Allergens. If your child does not have a known allergy, there is no reason to avoid these foods.

## FINAL ADVICE

It can be a challenge to provide children with food allergies a wide variety of foods. However, it's still important to offer as many food groups and colors as possible and to mix in different textures to ensure a well-balanced diet. If you are struggling to find recipes that avoid a food allergy for someone in your family, please write me.

## Our team will get to work on ways to help you.

