

Evolving Paradigms: Food Allergy Treatment Options

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THE OHIO STATE UNIVERSITY
COLLEGE OF MEDICINE

Disclosures

- Social Media Medical Editor – American Academy of Allergy, Asthma and Immunology
- Consultant –Before Brands, Kaleo, Novartis
- Associate Editor – Annals of Allergy, Asthma and Immunology
- Honoraria – ACAAI, AAP, AAAAI
- Non-financial:
 - Member – Joint Task Force on Practice Parameters for Allergy and Immunology
 - Member – Board of Regents, American College of Allergy, Asthma and Immunology

Objectives

- Prevent misdiagnosis of food allergy through proper use and interpretation of testing
- Discuss risks, benefits and expected outcomes associated with food allergen oral immunotherapy

Initial Thoughts...

- Food allergies are grossly over diagnosed and misdiagnosed
- Many families do not receive proper education to help them navigate risk
- While food allergies CAN be serious and life-threatening, they are also manageable
- A culture of FEAR has been created surrounding food allergies



A Growing Epidemic

PREVALENCE OF FOOD ALLERGY IN THE UNITED STATES*

5-8% of US children
have a food allergy

- All races and income groups are affected



*Children <18 years of age; N=3339.

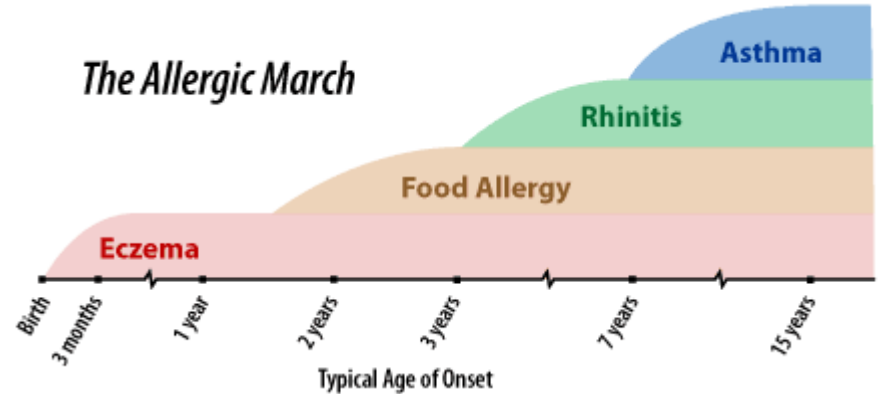
Reference: 1. Gupta RS, et al. The prevalence, severity, and distribution of childhood food allergy in the United States. *Pediatrics*. 2011;128(1):e9-e17.

Definitions

- **Allergy:** An immunologic response to an allergen that results in reproducible symptoms with every exposure
- **Intolerance:** A non-immunologic response to a substance (food) that causes gastrointestinal symptoms with exposure
- **Sensitivity:** No agreed upon definition. Not an immune response. Often applied to a variety of symptoms without evidence to support use.

Risk Factors for Development of Food Allergy

- Eczema
- Asthma
- Environmental allergies
- Family history of allergies



Food Allergy Mad Libs

A _____ month/year old
boy was eating _____
and within _____
minutes/hours, developed

IgE Mediated Food Allergy: The History IS the Test

- Reactions are objective, rapid onset and reproducible with every exposure to the offending food, no matter what form
- Typical symptoms:
 - Hives
 - Swelling
 - Vomiting
 - Runny nose/congestion
 - Wheezing
 - Hypotension
 - Anaphylaxis



What Do You Want to Do Now?

- ☐ Strict avoidance of that food and all similar foods
- ☐ Order a food allergy panel
- ☐ Refer to an allergist

ALLERGEN(S) INTERP...	...
ALLERGEN: CAT DAND...	<0.10
ALLERGEN: COCKROAC...	<0.10
ALLERGEN: DOG DAND...	1.34 I^
ALLERGEN: MITE FAR...	<0.10
ALLERGEN: MITE PTE...	<0.10
ALLERGEN: ALMONDS IGE	0.22
ALLERGEN: APPLE IGE	
ALLERGEN: BANANA IGE	2.62 I^
ALLERGEN: CASHEWS IGE	0.17
ALLERGEN: COD IGE	0.48 I^
ALLERGEN: CRAB IGE	<0.10
ALLERGEN: EGG WHIT...	4.97 I^
ALLERGEN: LOBSTER IGE	<0.10
ALLERGEN: MILK (CO...	1.06 I^
ALLERGEN: PEANUT IGE	0.48 I^
ALLERGEN: PECAN NU...	<0.10
ALLERGEN: PISTACHI...	0.19
ALLERGEN: SALMON IGE	0.27
ALLERGEN: SCALLOP IGE	<0.10
ALLERGEN: SHRIMP IGE	<0.10
ALLERGEN: TUNA IGE	0.20

Sensitization \neq Allergy

- Sensitization
 - The detection of specific IgE toward an allergen through skin prick, intradermal, or serum specific IgE testing
- IgE mediated hypersensitivity
 - Characteristic clinical symptoms upon exposure to an allergen AND...
 - The detection of specific IgE toward that allergen

Diagnostic Testing

- Skin prick testing
 - Detects presence of specific IgE bound to cutaneous mast cells
 - Introduce small amount of allergen percutaneously – wheal/flare in 15 minutes
 - High negative predictive value
 - Low positive predictive value ~50%



Serum Specific IgE Testing

- Levels of IgE specific for food and/or inhalant allergens can be obtained through routine venipuncture
- Test offers convenience
- Commercial panels widely available and marketed as excellent screening tools
- Results reported in a range from 0.1 kU/L – 100 kU/L
 - Also reported as arbitrary classes (1 through 5)
 - A big “!” will accompany any value reported > 0.10 kU/L

Pearls of Wisdom

- Both skin and blood testing have high FALSE POSITIVE rates
 - Many people without allergy will have positive tests
 - The best test is what happens upon exposure
 - Neither test tells us severity of reaction
 - “Shotgun” testing, or testing of patients without symptoms is not recommended for ANY reason

Specific IgE Cutoff Points

Allergen	Decision Point (kU/L)	PPV	NPV
Egg	7	98	38
Milk	15	95	53
Peanut	14	100	36
Fish	3	56	93
Soybean	30	73	82
Wheat	26	74	87

Cross-Reactivity: Clinical vs Testing

Foods	Clinical Reactions	Testing
Peanut + Tree nuts	Low/none	Moderate
Tree nuts + Other tree nuts	Pecan + walnut Cashew + pistachio	High
Fish + Shellfish	Low/none	Low/none
Fish + Other fish	High	High
Shellfish + Other shellfish	High	High
Peanut + soy	Low/none	High
Wheat + grains	Low/none	High
Cow's milk + goat/sheep's milk	High	High

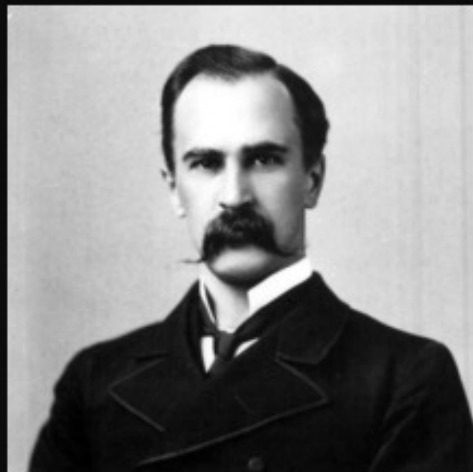
Aeroallergen Cross Reactivity

Aeroallergen	Food
Dust mite Cockroach	Shellfish
Birch tree pollen	Peanut Fruits Soy
Grass pollen	Wheat
Tree pollen	Tree nuts

Peanut/Tree Nut Component Testing

- Predictive capabilities vary according to population background

Nut	Antigens Associated with Clinical Allergy
Peanut	Ara h 1, 2, 3
Hazelnut	Cor a 9, Cor a 14
Cashew	Ana o 3
Walnut	Jug r 1
Pecan	Car l 1, Car l 2
Pistachio	Pis v 1, Pis v 2



The good physician treats the disease; the great physician treats the patient who has the disease.

~ William Osler

“Treat the patient, not the numbers”

An Ideal Food Allergy Test

Noninvasive

- Readily available
- Easy to use and interpret

Reliable

- High positive predictive value
- Low false positives

Clinically relevant

- Threshold dose
- Severity of reaction

Current Food Allergy Tests

Noninvasive

- Readily available
- Easy to use and interpret



Reliable

- LOW positive predictive value
- HIGH false positives

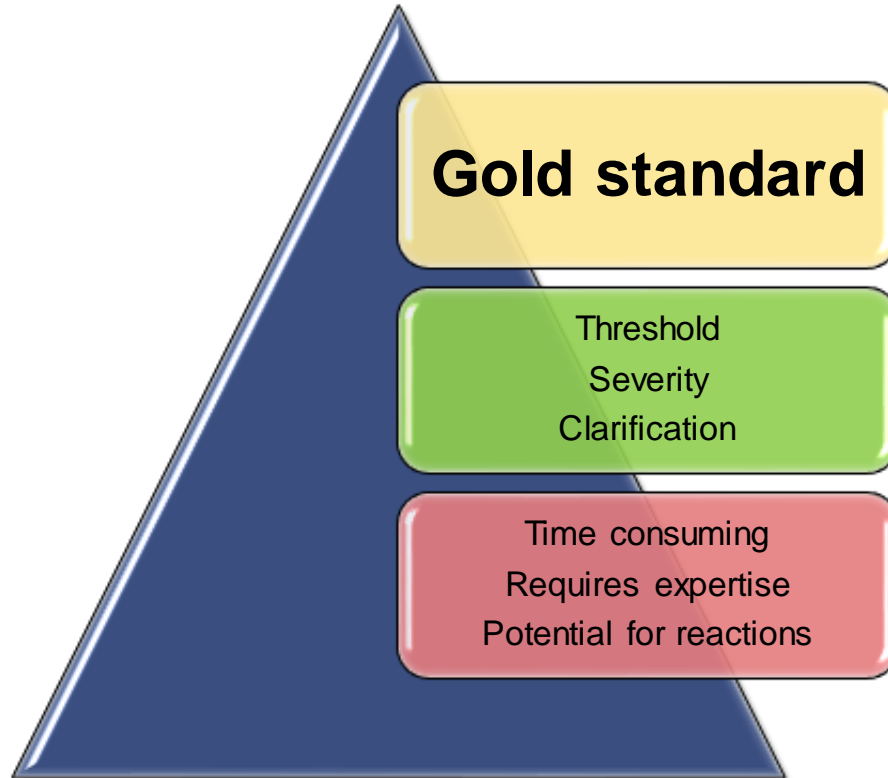


Clinically relevant

- Threshold dose
- Severity of reaction

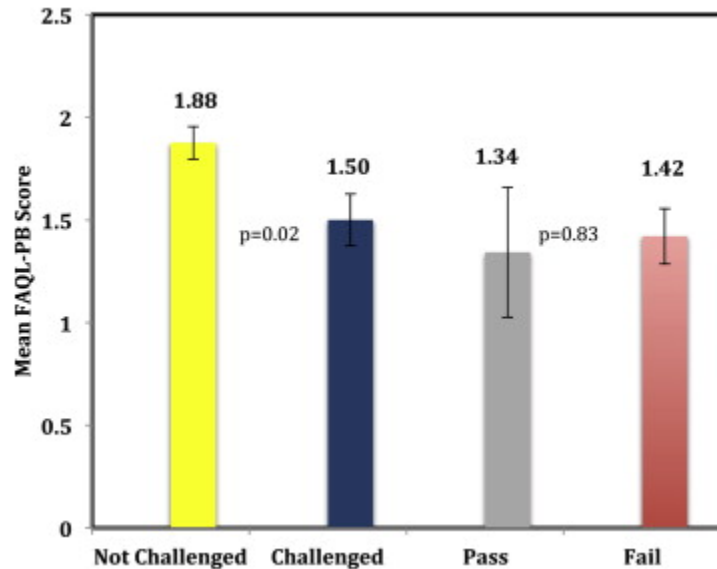


Oral Food Challenges

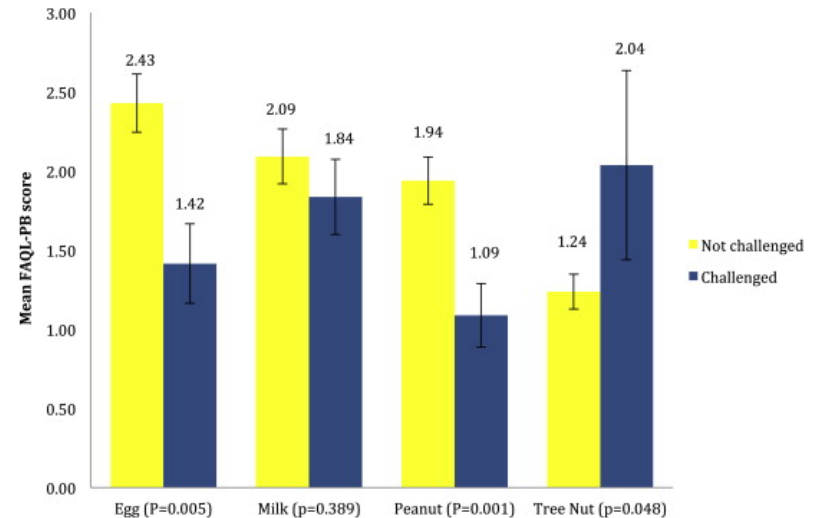


Benefits of Unsuccessful Challenge

- Quality of life improves after a challenge



* Lower score indicates better QoL.



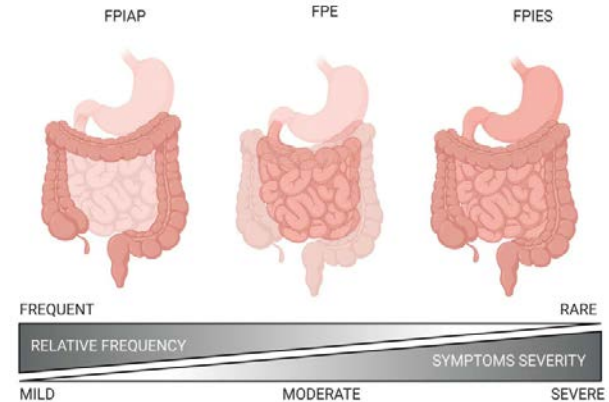
Benefits of a Successful Challenge

- Life altering
- Improved quality of life



Non-IgE Mediated Food Allergy: Mostly Gastrointestinal

- Food protein induced enterocolitis syndrome
- Food protein induced allergic proctocolitis
- Food protein induced enteropathy
- Celiac disease
- Eosinophilic esophagitis
- Cow's milk allergy induced iron deficiency anemia



Food Intolerance

- Difficulty with digestion
- Can be temporary or chronic
- Lactose intolerance
- FODMAPs

HIGH-FODMAP FOODS TO AVOID

FRUCTOSE	LACTOSE	FRUCTANS	GALACTANS	POLYOLS
Fruit: Apple, mango, pear, tinned fruit in juice, cherries, watermelon, banana (ripe)  Sweeteners: Fructose, high fructose corn syrup  Large doses of total fructose: Fruit juices, large serves of fruit, dried fruit, fruit juice concentrate 	Milk: Cow, goat, or sheep milks, custard, condensed milk, ice cream, yoghurt, buttermilk, kefir, milk from soy beans (milk from soy protein is ok)  Cheeses: Soft/unripened cheese i.e. cottage, cream, mascarpone, ricotta 	Vegetables: Asparagus, beetroot, broccoli, cabbage, brussels sprouts, eggplant, garlic leek, onion, okra, fennel, shallots, spring onion  Cereals: Large amounts of wheat and rye, such as in bread, cookies, pasta, crackers, couscous  Fruit: Custard apple, watermelon, persimmon, dates, grapefruit  Miscellaneous: Inulin, chicory, pistachio 	LACTULOSE or galacto-oligosaccharides Legumes: Baked beans, chickpeas, lentils, soy beans, kidney beans, hummus, cashews   Miscellaneous: SPC BEANS 	Fruit: Apple, apricot, avocado, blackberry, cherry, lychee, pear, peach, plum, prune, watermelon, nectarine  Vegetables: Cauliflower, green capsicum, mushroom, sweet corn Sweeteners: Sorbitol (420), Mannitol (424), Isomalt (552), Maltitol (565), Xylitol (567)

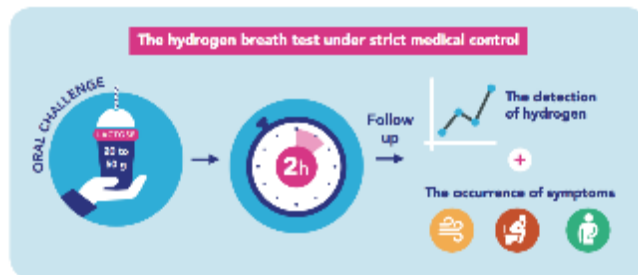


Figure 5. The diagnosis of lactose intolerance.

Food Sensitivity

- There is no consensus definition of how to diagnose 'food sensitivity'
- Symptoms of other conditions have been extrapolated (without evidence) to fit under the umbrella of 'food sensitivity'
- This term has been used in numerous ways to support:
 - Unvalidated testing
 - Marketing
 - Products or services

Clinical Commentary Review

Unproven Diagnostic Tests for Adverse Reactions to Foods

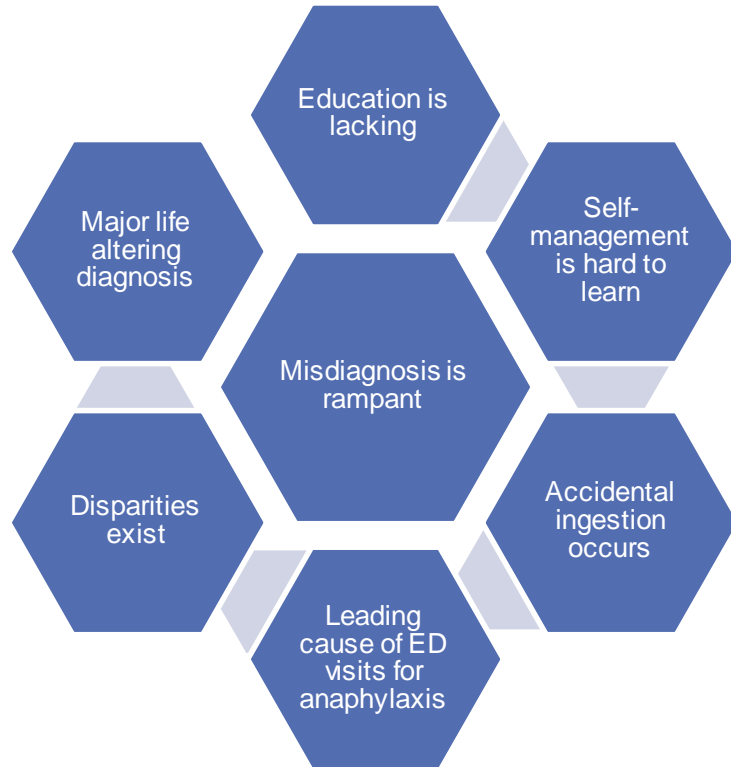


John M. Kelso, MD *San Diego, Calif*

Patients often seek opinions from allergists regarding unconventional testing for adverse reactions to foods. These tests include flow cytometry to measure the change in white blood cell volumes after incubation with foods, measurement of serum IgG or IgG₄ antibodies directed against foods, intradermal provocation-neutralization with food allergens, hair analysis, electrodermal testing, and applied kinesiology. In some cases, although the laboratory methods may be valid, there are no studies showing correlation with disease. In other cases, blinded, controlled studies have shown a lack of reproducibility and a lack of correlation with disease. **Most of the tests lack biologic plausibility.** By understanding the methodology of these tests and the lack of evidence supporting their utility, allergists can provide knowledgeable, evidence-based information to patients who inquire about them.

Kelso J. JACI:IP. 2018;6(2):362-365

What We Know About Food Allergy



What We ALSO Know About Food Allergy



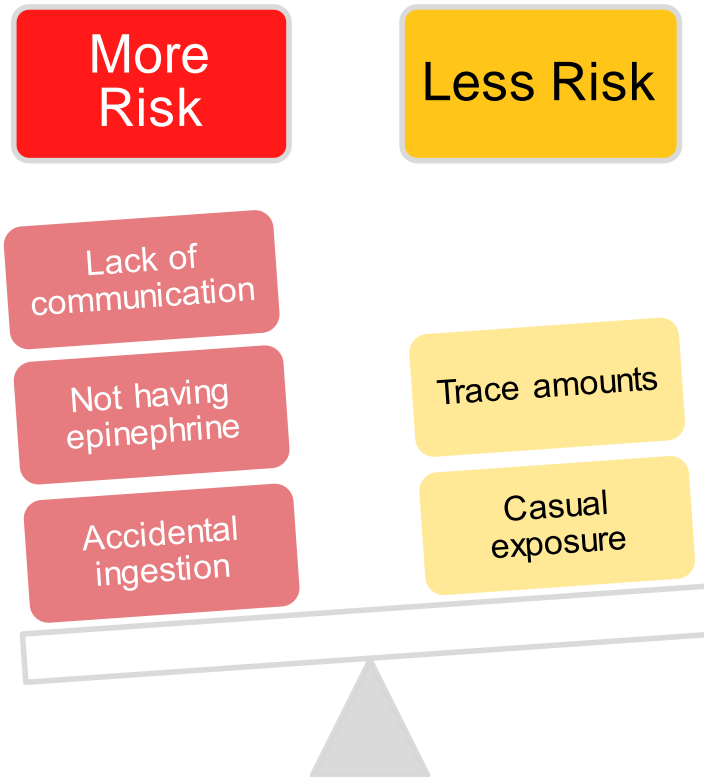
Successful Food Allergy Management



Anyone Who Feels They Are Qualified to Diagnose Food Allergy Needs To:

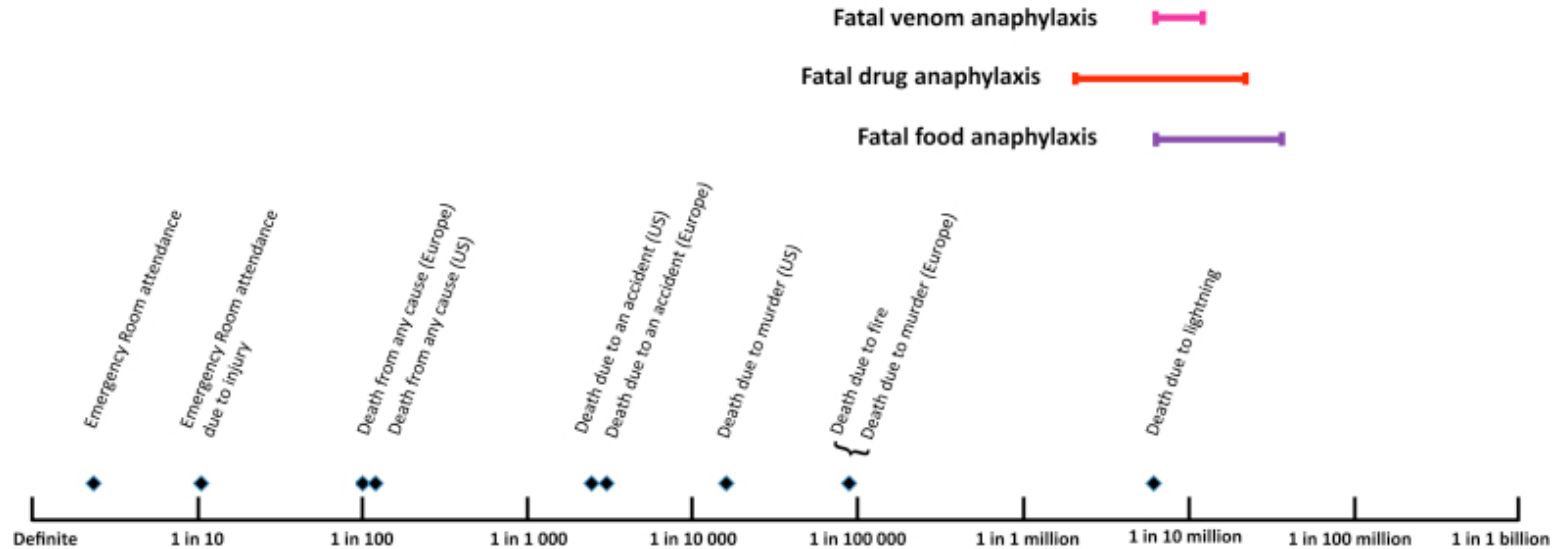


Risk and Food Allergy



Understanding Risk

Annual incidence of fatal anaphylaxis in an unselected population



Important Questions

- Do all foods pose the same risk for causing ANY reaction from ingestion of trace amounts?
- How often does ingestion of trace amounts cause severe allergic reactions?
- Does each individual with a certain food allergy carry the same risk for...
 - ANY reaction?
 - SEVERE reaction?

Controversies in Allergy

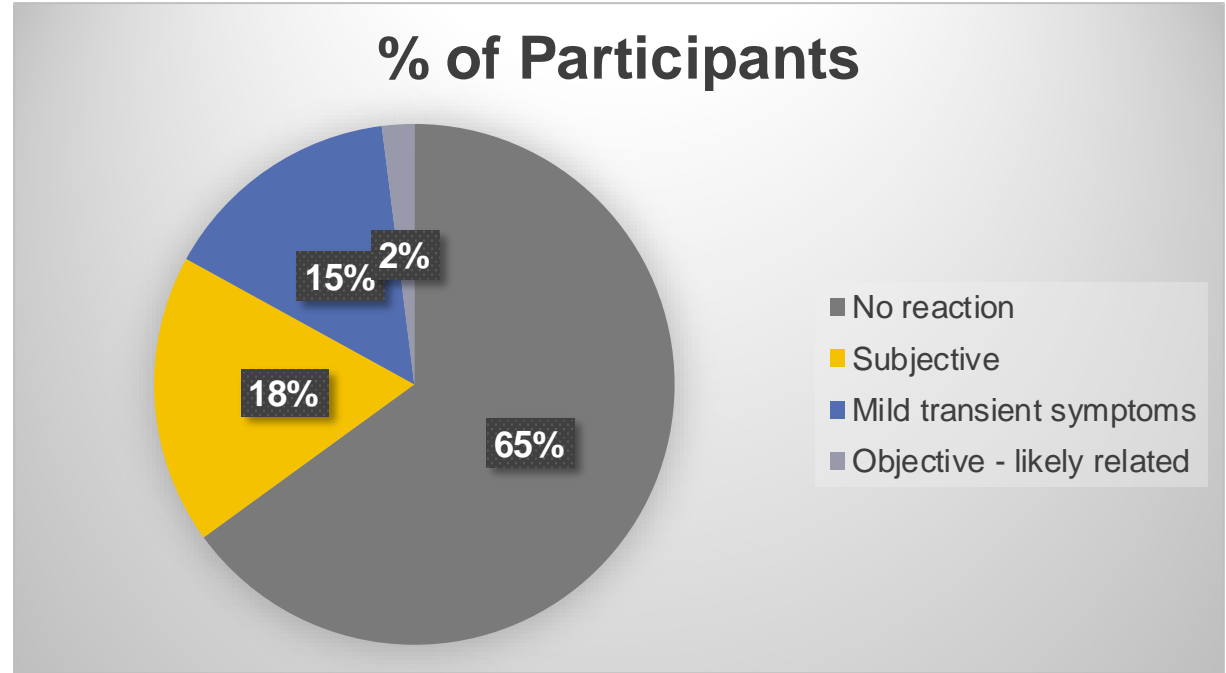
Managing Food Allergy When the Patient Is Not Highly Allergic



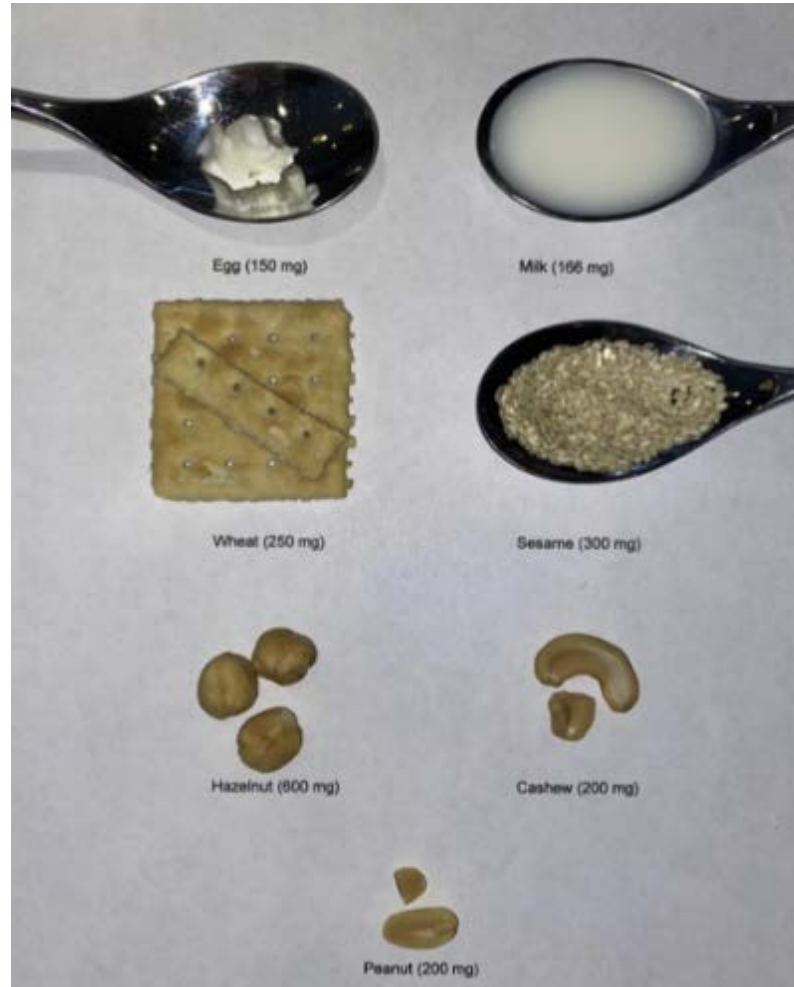
Scott H. Sicherer, MD^a, Elissa M. Abrams, MD^{b,c}, Anna Nowak-Wegrzyn, MD, PhD^{d,e}, and Jonathan O'B. Hourihane, FRCPI^{f,g} *New York, NY; Winnipeg, MB, Canada; Vancouver, BC, Canada; Olsztyn, Poland; and Dublin, Ireland*

PATS – One 1.5 mg Dose To Find the Outliers

- 378 children with peanut allergy
 - (~50% ignore PAL)
- All in – one dose...what happens?



Eliciting Dose for 50% of the population with each food allergy



Shared
equipment

May Contain

Processed in
the same
facility

May contain
traces of

Packed in
an
environment
where ____
may be
present

Not suitable
for ____
allergy
sufferers

____ may be
present

Due to methods
used in
manufacturing,
this product
occasionally
contains ____

Good manufacturing
practices used to
segregate
ingredients in a
facility that also
processes allergens

ALLERGEN STATEMENT

██████████ products are produced
in a facility which handles
Wheat, Soy, Milk, Eggs,
Peanuts and Tree Nuts.

Please eat your cookies, brownies
or cake slices within 3-4 days
or freeze them to enjoy later.
They will stay delicious
for up to 6 months!

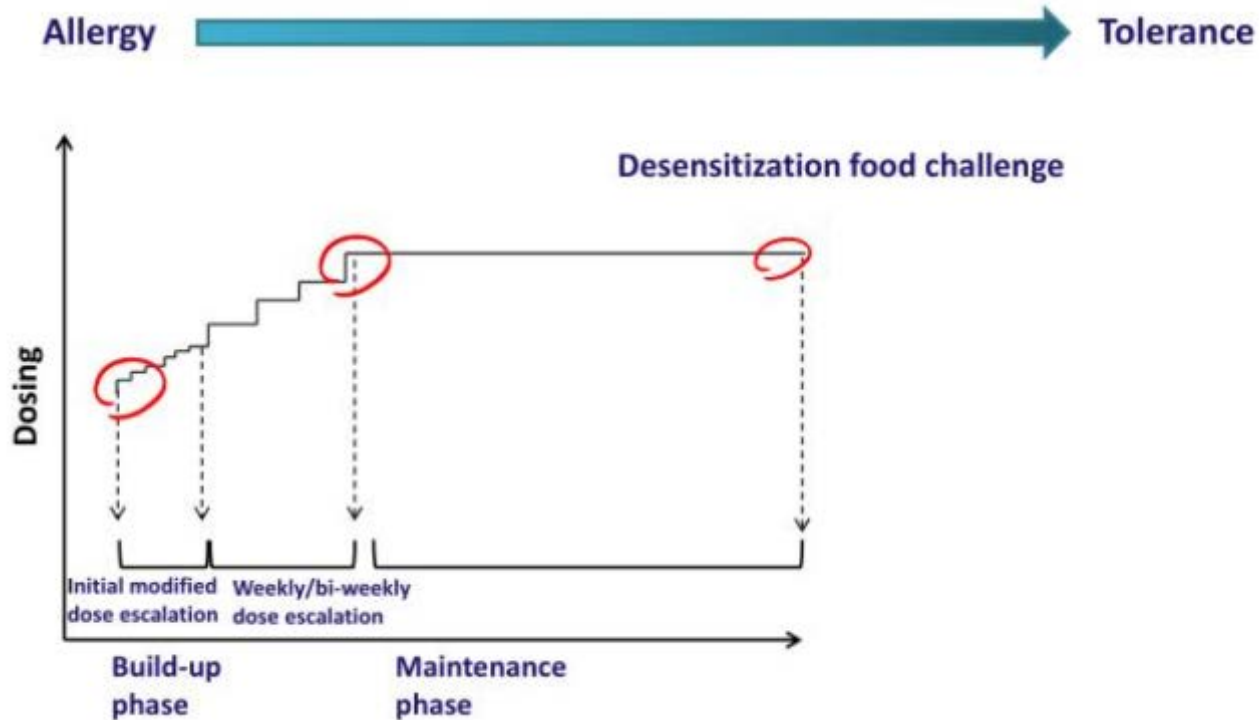
Treatment

- Parents ask about something they read on Facebook...or heard from a neighbor...or saw a news story about
 - What do you tell them about food allergy treatment?
-
- ☐ There is no treatment available
 - ☐ Treatment allows children to eat their allergen
 - ☐ Food allergies can be cured if treatment is started early

Evolution of Food Allergy Treatment



Desensitization Principles



OIT

Allergic

When the body's immune system mistakenly responds to certain foods that it thinks are harmful.

Desensitized

An increase in reaction threshold to a food allergen while receiving months of continued, active therapy that may equal protection from accidental ingestion.

Sustained Unresponsiveness

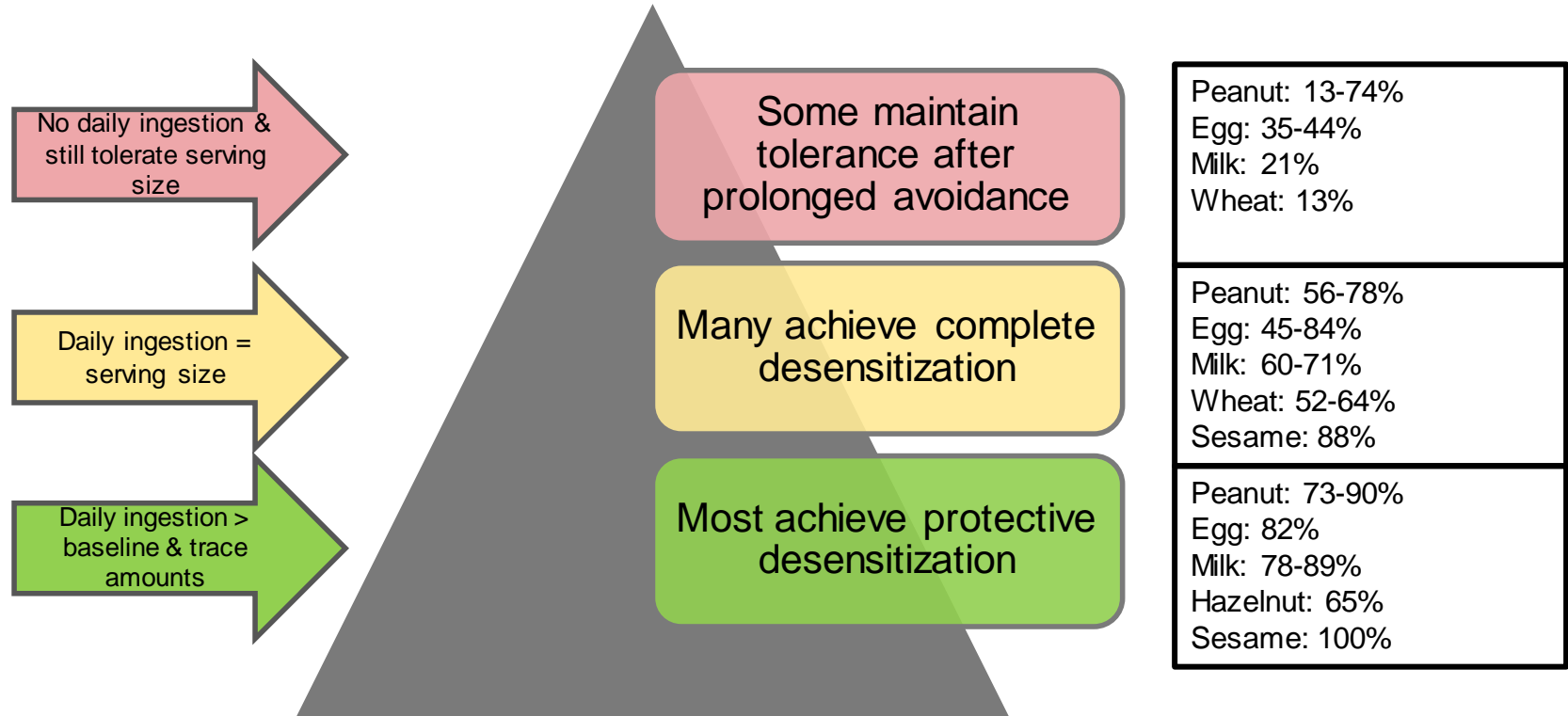
After several years of therapy, a lack of clinical reaction to a food allergen after active therapy has been discontinued for a period of time. Has been seen in only subsets of treated subjects. Requires some level of continued allergen exposure.

Tolerance

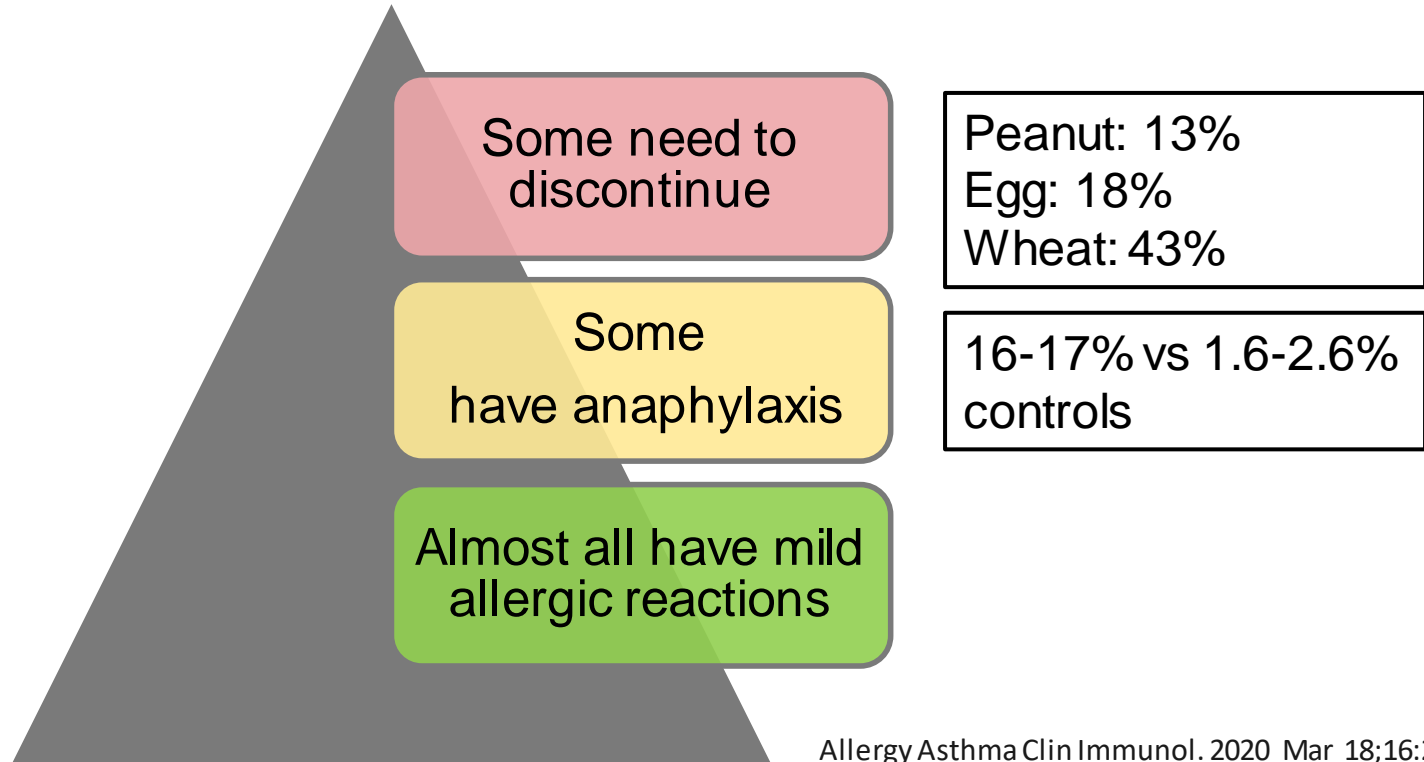
A complete lack of clinical reactivity to an ingested food allergen, not depending on continued food allergen exposure.



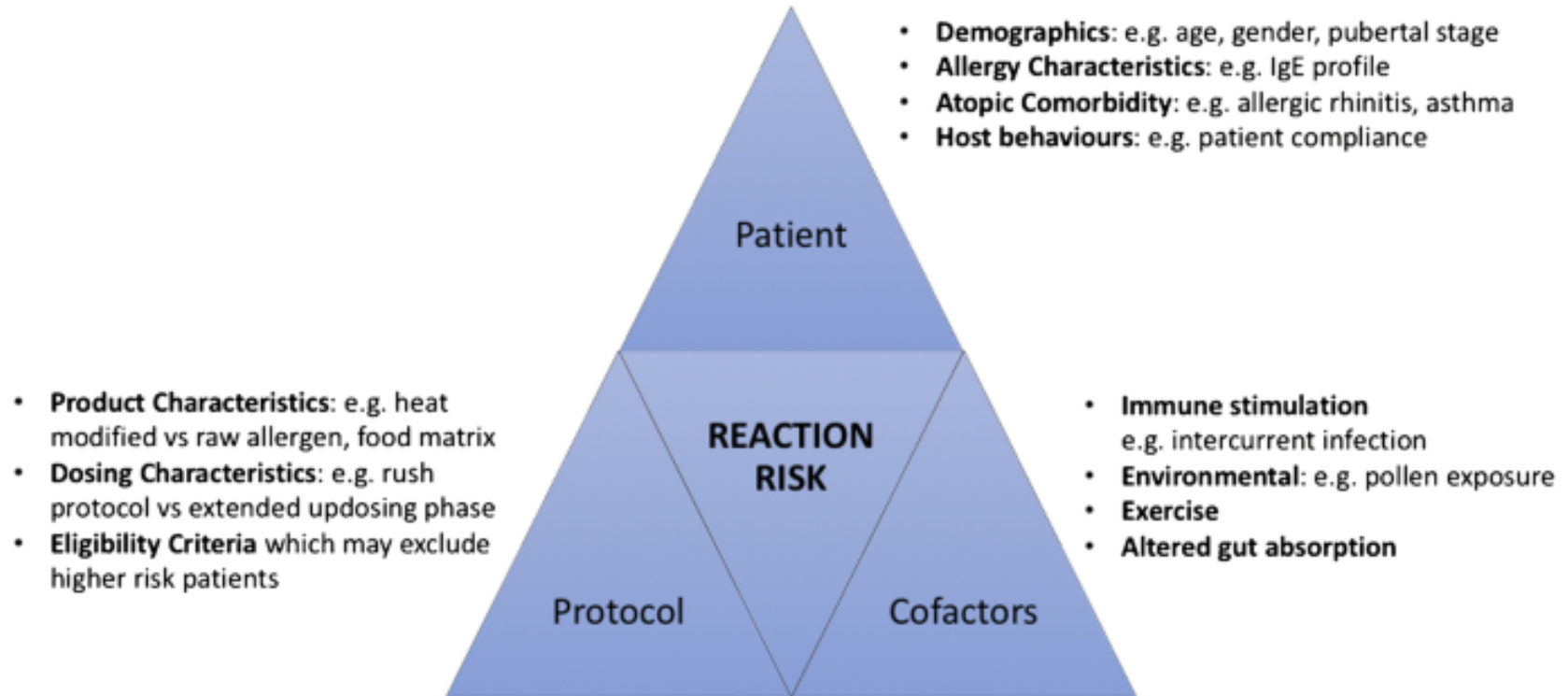
Realistic Expectations



Realistic Risks



Modifiable and Non-modifiable Risks of OIT



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ESTABLISHED IN 1812

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AR101 Oral Immunotherapy for Peanut Allergy

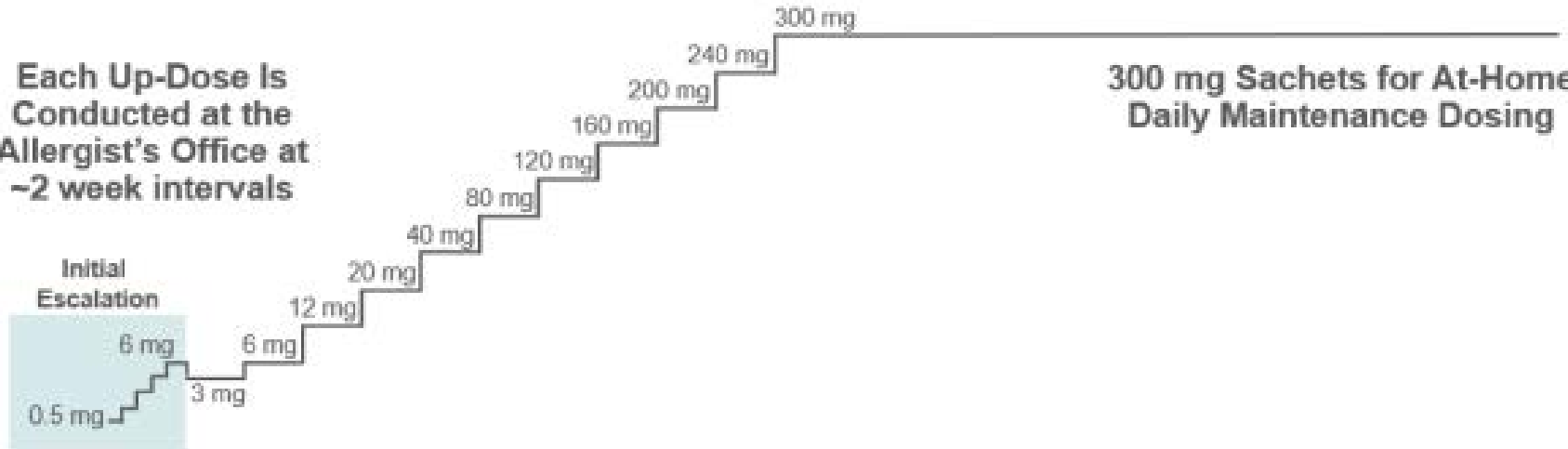
The PALISADE Group of Clinical Investigators*

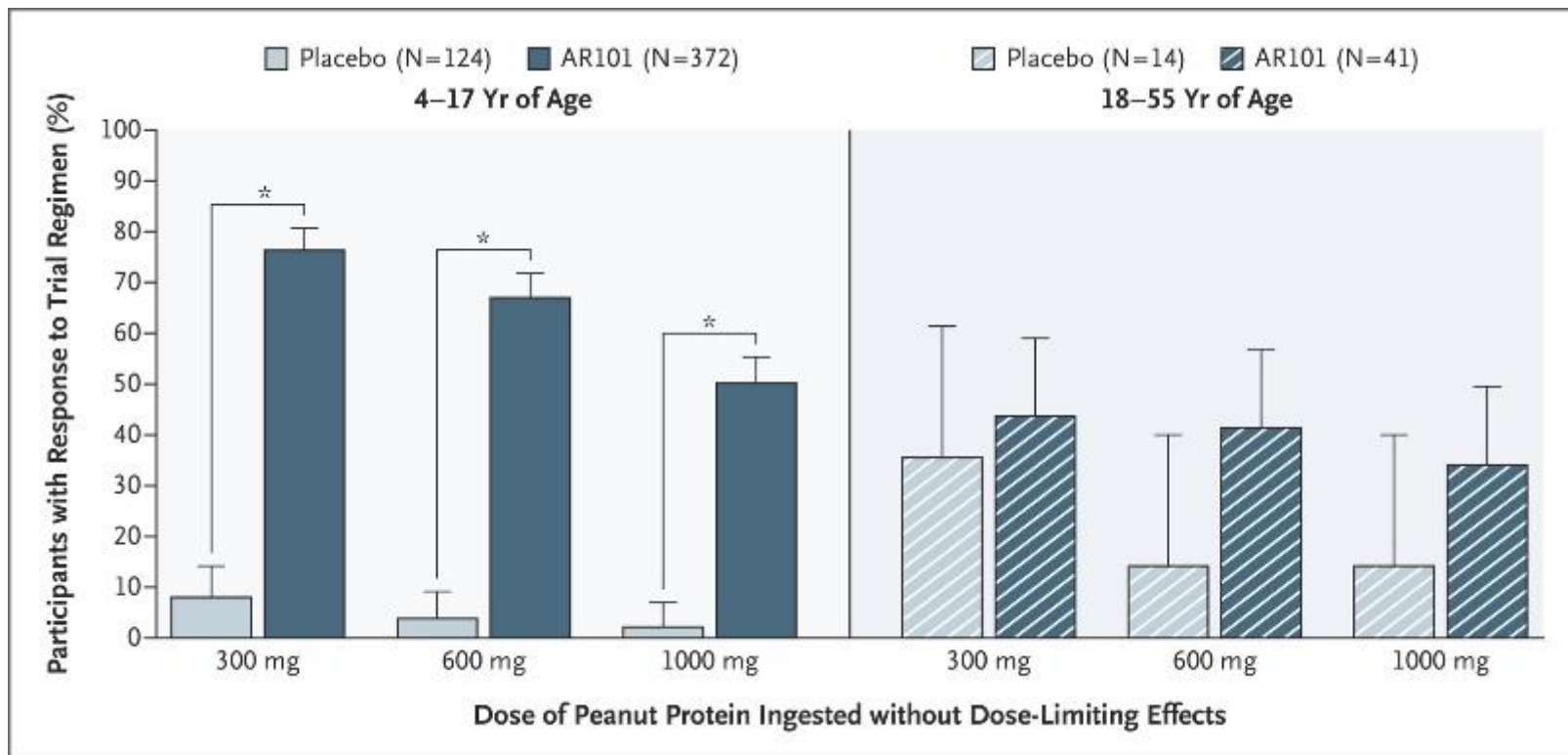
Up-Dosing Phase ~6 Months

Ongoing Maintenance

Each Up-Dose Is
Conducted at the
Allergist's Office at
~2 week intervals

300 mg Sachets for At-Home
Daily Maintenance Dosing






REVIEW

Open Access



CSACI guidelines for the ethical, evidence-based and patient-oriented clinical practice of oral immunotherapy in IgE-mediated food allergy

P. Bégin^{1,3,3*} , E. S. Chan⁴, H. Kim^{5,6}, M. Wagner⁷, M. S. Cellier³, C. Favron-Godbout⁸, E. M. Abrams⁹, M. Ben-Shoshan¹⁰, S. B. Cameron^{4,11}, S. Carr¹², D. Fischer⁵, A. Haynes¹³, S. Kapur¹⁴, M. N. Primeau¹⁵, J. Upton¹⁶, T. K. Vander Leek¹² and M. M. Goetghebuer⁷

Entry Oral Food Challenges

- Misconceptions about safety/risk
- Can demonstrate symptoms with ingestion
- Can establish an idea of threshold dose
- Can remove fear of the unknown
- Can avoid unnecessary OIT in someone not allergic
- Can provide valuable information to influence medical decision making

Shared Decision Making

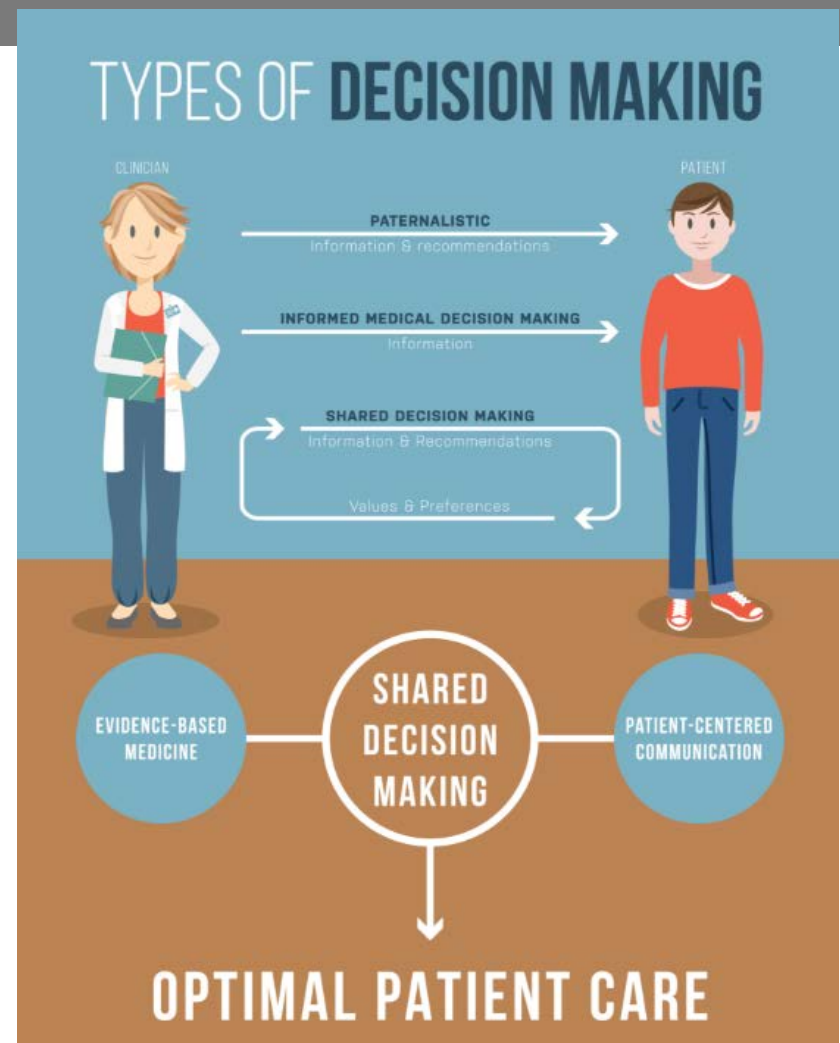
WE discuss evidence,
options, risks

+

PATIENTS discuss
preferences & values

+

WE help PATIENTS make
decisions based upon “what
matters most”



Help Families Prepare for Their OIT Journey

- Initial anxiety surrounding purposeful ingestion of known allergen
- Expected reactions and how to manage
 - Distinguish between OIT related symptoms vs anxiety vs comorbid conditions
- Time commitment
 - Up-dosing in office visits
 - Daily regimen at home
 - Scales, measurement of doses

FDA NEWS RELEASE

FDA approves first drug for treatment of peanut allergy for children



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Print

For Immediate Release: January 31, 2020

Palförzia[®]

Peanut (*Arachis hypogaea*)
Allergen Powder-dnfp

Palforzia Protocol

Table 1: Dosing Configuration for Initial Dose Escalation (Single Day Dose Escalation)

Dose Level	Total Dose	Dose Configuration
A	0.5 mg	One 0.5 mg capsule
B	1 mg	One 1 mg capsule
C	1.5 mg	One 0.5 mg capsule; One 1 mg capsule
D	3 mg	Three 1 mg capsules
E	6 mg	Six 1 mg capsules

Initial Dose Escalation supplied as a single card consisting of 5 blisters containing a total of 13 capsules.

Palforzia Protocol

Table 2: Daily Dosing Configuration for Up-Dosing

Dose Level	Total Daily Dose	Daily Dose Configuration	Dose Duration (weeks)
1	3 mg	Three 1 mg capsules	2
2	6 mg	Six 1 mg capsules	2
3	12 mg	Two 1 mg capsules; One 10 mg capsule	2
4	20 mg	One 20 mg capsule	2
5	40 mg	Two 20 mg capsules	2
6	80 mg	Four 20 mg capsules	2
7	120 mg	One 20 mg capsule; One 100 mg capsule	2
8	160 mg	Three 20 mg capsules; One 100 mg capsule	2
9	200 mg	Two 100 mg capsules	2
10	240 mg	Two 20 mg capsules; Two 100 mg capsules	2
11	300 mg	One 300 mg sachet	2

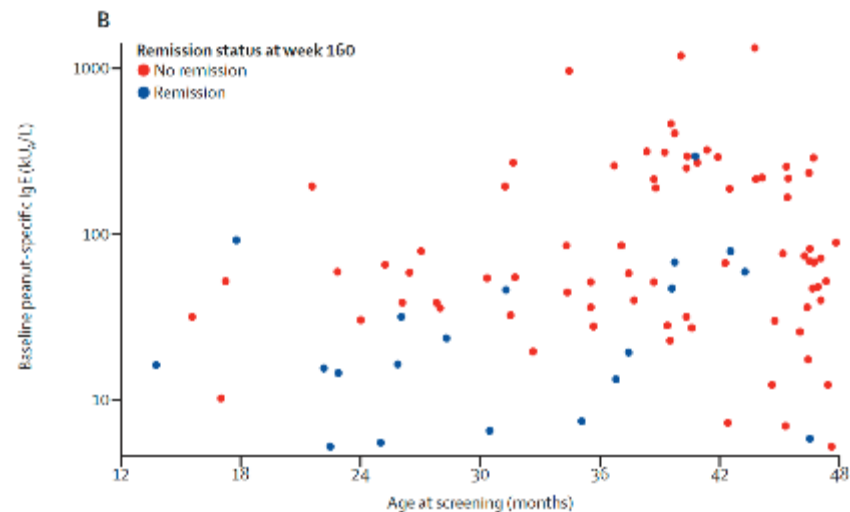
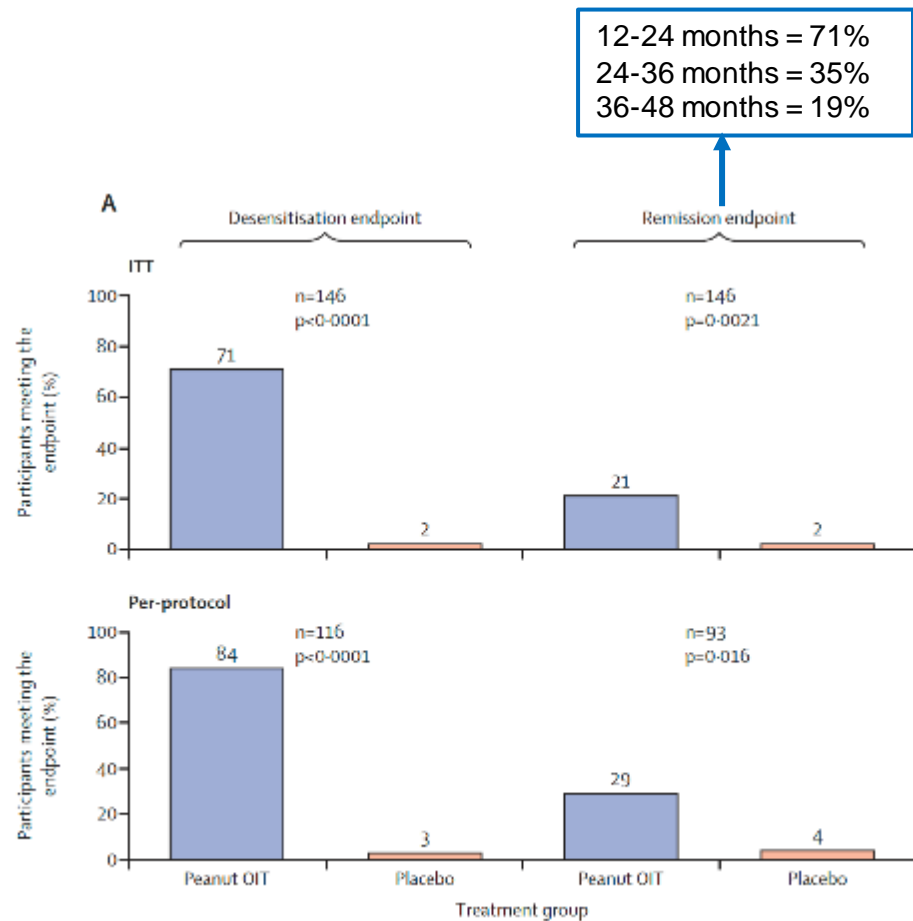
Should We Start OIT in Infants?

- Vickery et al
 - 37 children 9-36 months to peanut maintenance 300 or 3000 mg/day
 - 81% desensitized to 5000 mg
 - 4 weeks sustained unresponsiveness after 29 months: 78% overall; no difference in daily maintenance
- Martorell et al
 - 60 children 24-36 months milk
 - After 12 months: 90% tolerated 200 mL vs 23% controls
- Soller et al
 - 270 children 0.75-5.9 yrs (median 1.9) peanut OIT; 90% reached 300-320 mg daily dose
 - 78% passed 4000 mg OFC at one year

Efficacy and safety of oral immunotherapy in children aged 1–3 years with peanut allergy (the Immune Tolerance Network IMPACT trial): a randomised placebo-controlled study



Stacie M Jones, Edwin H Kim, Kari C Nadeau, Anna Nowak-Wegrzyn, Robert A Wood, Hugh A Sampson, Amy M Scurlock, Sharon Chinthrajah, Julie Wang, Robert D Pesek, Sayantani B Sindher, Mike Kulis, Jacqueline Johnson, Katharine Spain, Denise C Babineau, Hyunsook Chin, Joy Laurienzo-Panza, Rachel Yan, David Larson, Tielin Qin, Don Whitehouse, Michelle L Sever, Srinath Sanda, Marshall Plaut, Lisa M Wheatley, A Wesley Burks, for the Immune Tolerance Network



Future (Soon?) Approaches

- Sublingual immunotherapy
- Epicutaneous immunotherapy (patch)
- Biologics

Conclusion

- Accurate diagnosis of food allergy requires careful consideration of the clinical history and knowledge of food allergy reactions
- Food allergy tests are misleading and must be interpreted in the proper context
- We need to help patients understand risk to guide their decisions for self-management