

Non-IgE-mediated immune adverse reactions to foods

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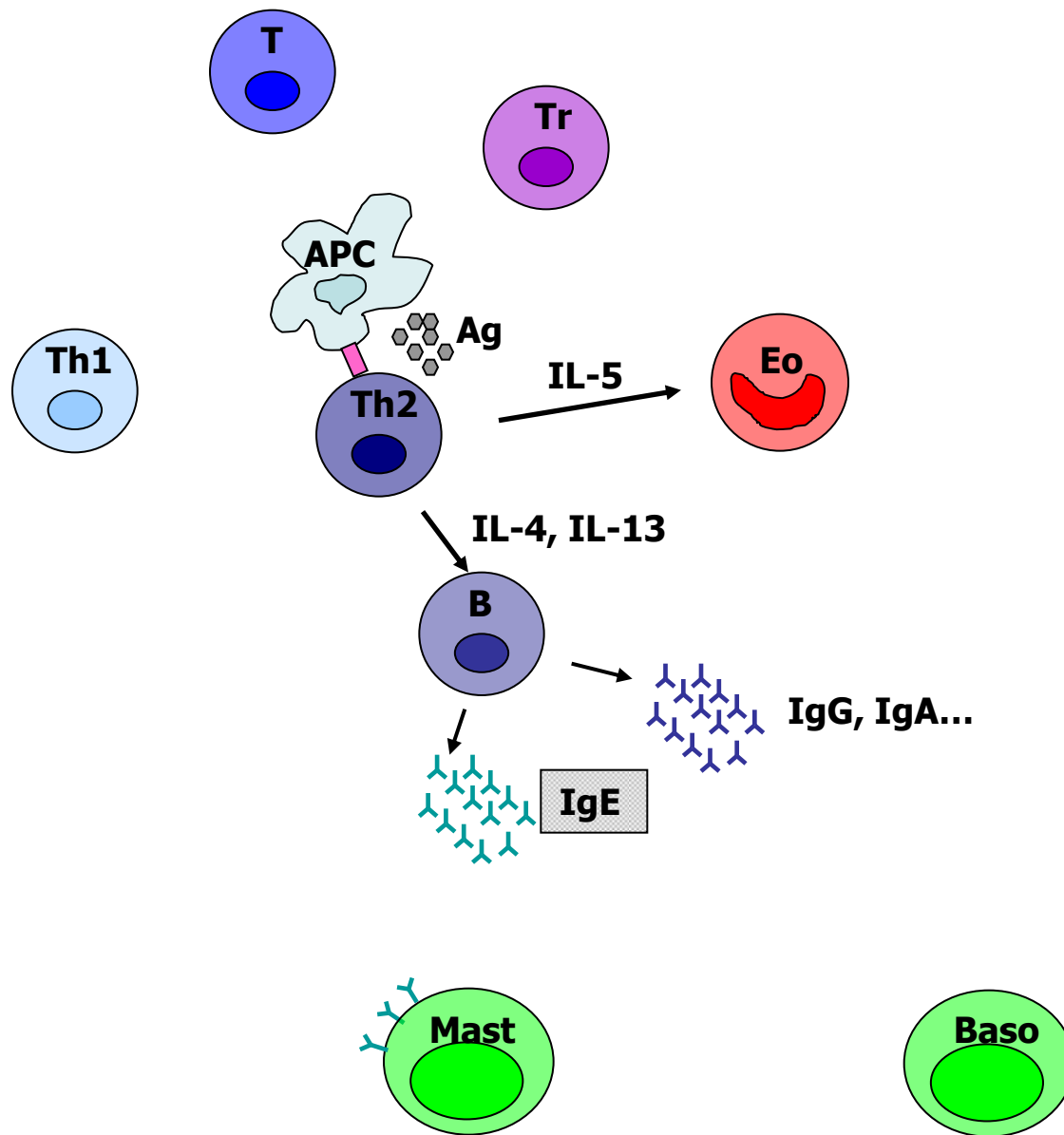


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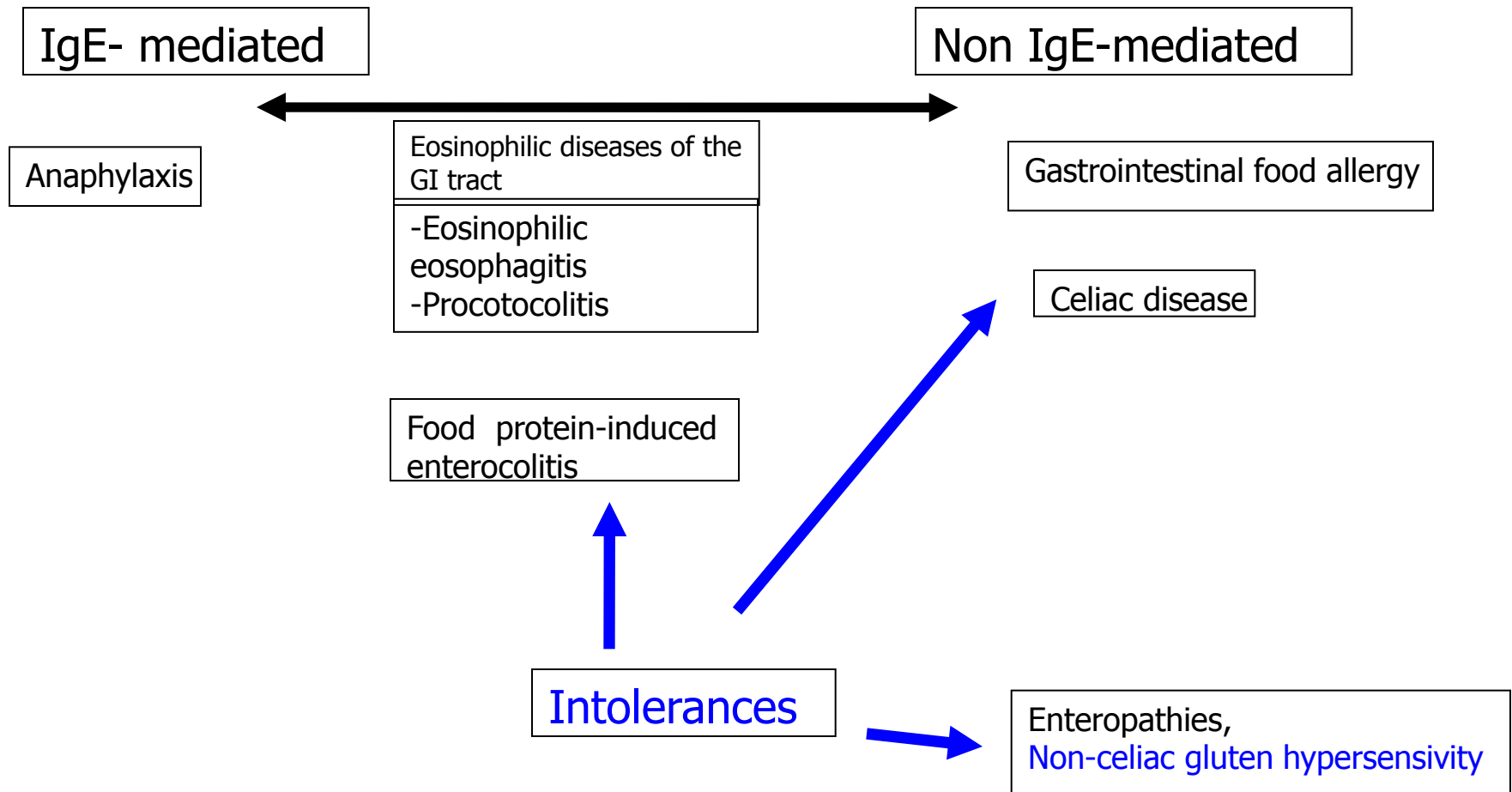
**I declare no relevant conflict of
interest in relation to this
presentation.**

▪ **Objectives:**

- Classification of non IgE-mediated food allergy (clinical, diagnostic criteria)
- Description of the most frequent non-IgE-mediated food allergies
 - Eosinophilic esophagitis
 - Food-protein induced enterocolitis syndrome (FPEIS)
 - Wheat-associated food hypersensitivities



Food Allergy



Symptoms from the history

IgE-mediated

- Skin:
 - urticaria, atopic dermatitis
- Respiratory:
 - asthma, throat edema, rhinitis
- GI:
 - diarrhea, vomiting, oral allergy syndrom
- Anaphylaxis

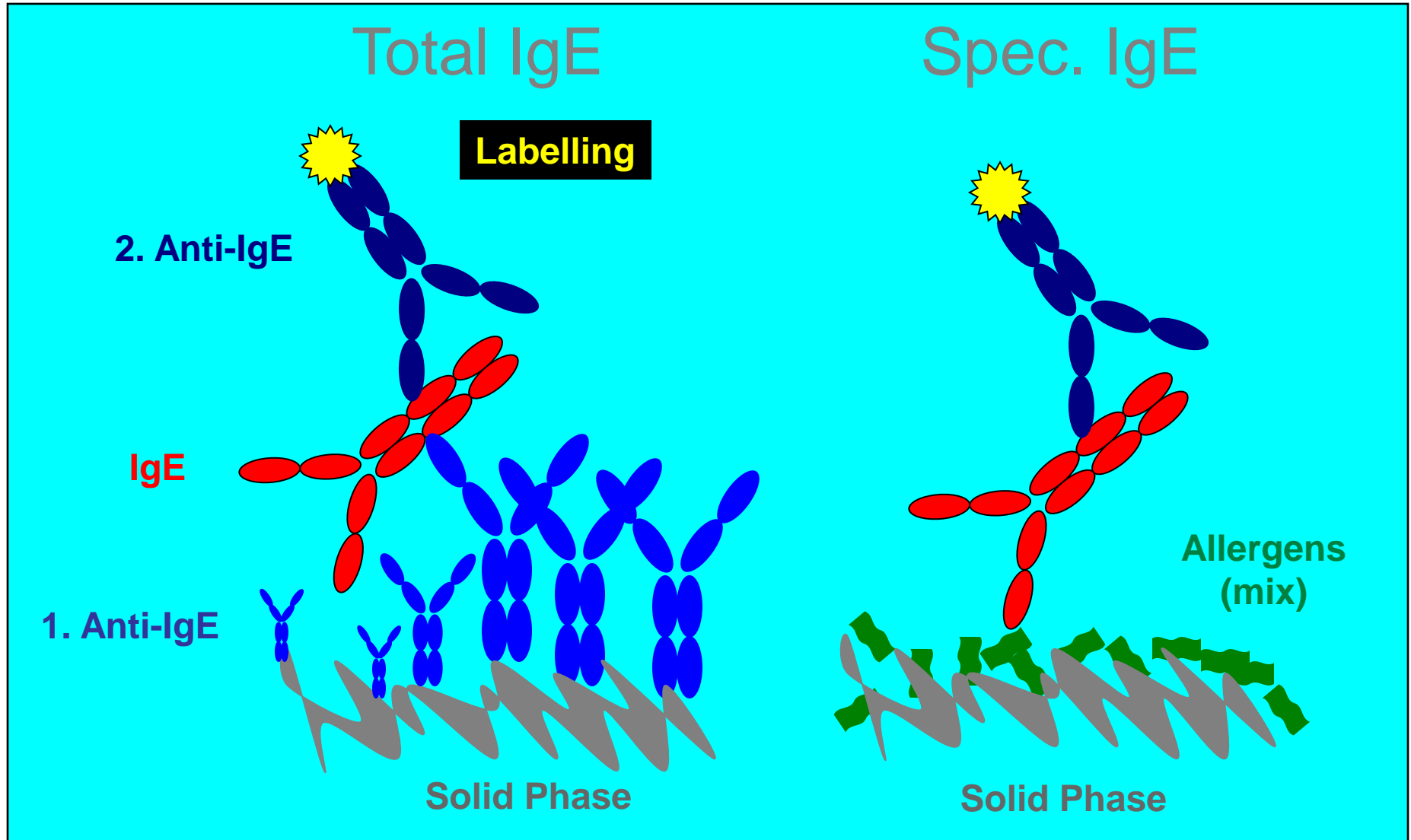
non-IgE

- GI:
 - vomiting, diarrhea, abdominal pain, malabsorption
- Skin:
 - atopic dermatitis
- Others?

- The diagnosis of (IgE-mediated) food allergy
- Non-IgE mediated food allergy
- Food protein-induced enterocolitis (FPIES)
- FODMAPS or other food-related syndromes

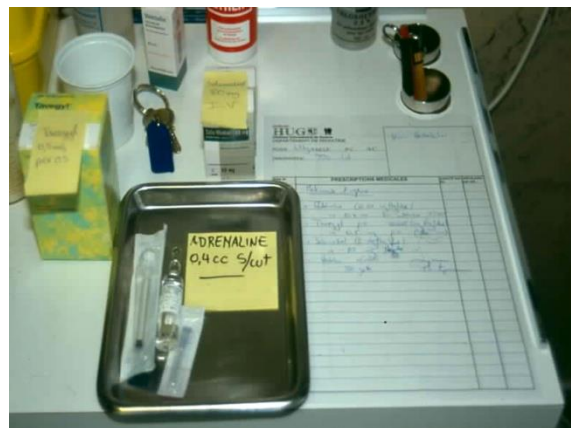


Principles of IgE measurement



Food challenges

- Open food challenge
Progressive feeding with the tested food
- Single-blinded food challenge
The patient (and parents) are not aware of the food tested
- Double-blind, placebo-controlled food challenge
The patient and the investigator are not aware of the food tested

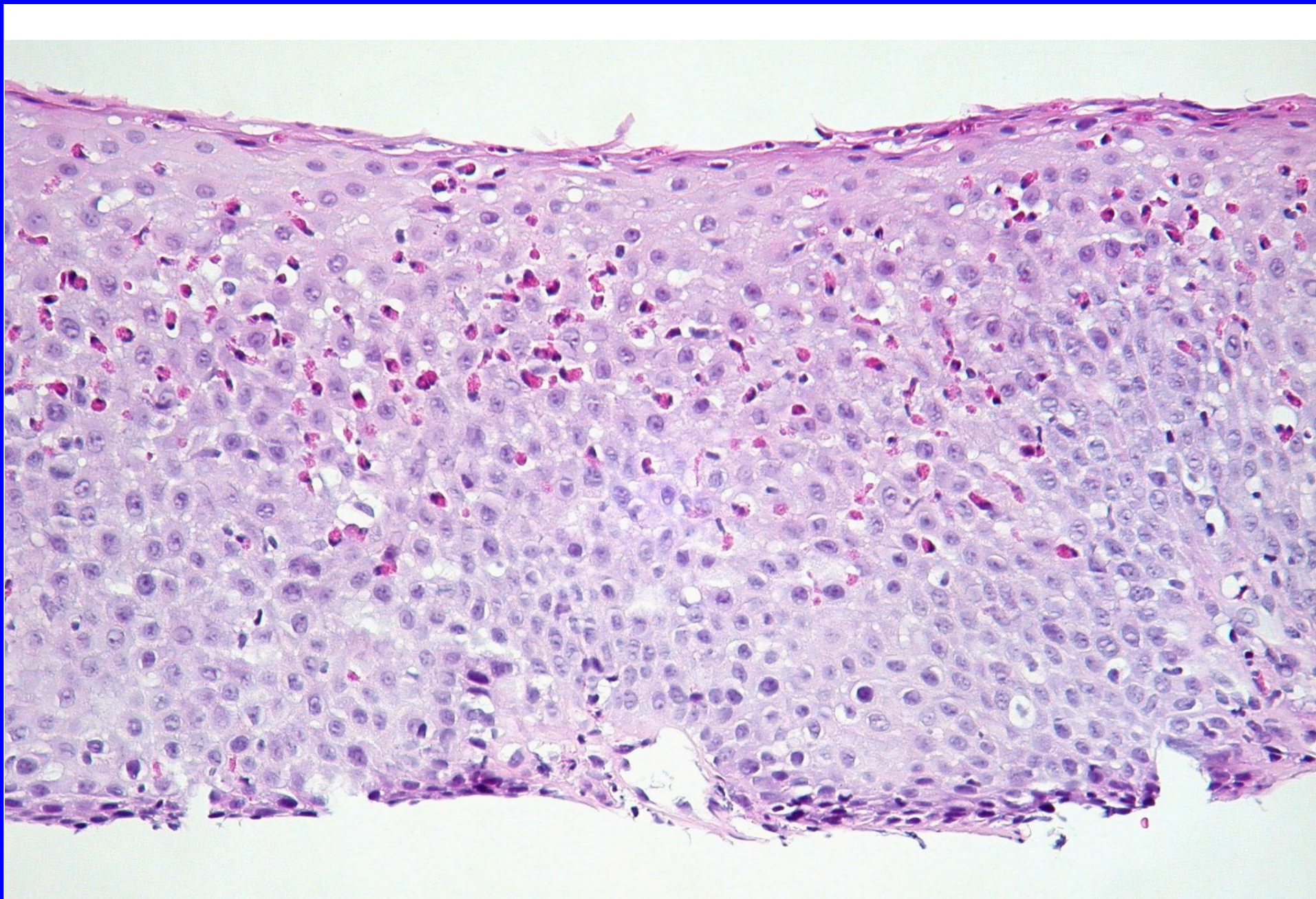


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Allergic eosinophilic gastroenteritis/esophagitis

- Symptoms: Abdominal pain, nausea, reflux, diarrhea, dysphagia.
- Laboratory: positive SPT or sp IgE Abs (40%), biopsy: eosinophilic infiltration in the lower oesophagus.
- Allergens: cow's milk, soy, wheat
- Outcome: ?

Kelly *et al.* Gastroenterol 1995;109:1503
Furuta *et al.* Gastroenterology 2007;133:1342



Symptoms according to age

Table 1. Presenting Symptoms among 103 Pediatric Patients with Eosinophilic Esophagitis.*

Symptom	Median Age (Interquartile Range)	No. (%)
Feeding disorder	2.0 (1.2–6.2)	14 (13.6)
Vomiting	8.1 (3.5–12.3)	27 (26.2)
Abdominal pain	12.0 (9.6–15.2)	27 (26.2)
Dysphagia	13.4 (10.0–16.7)	28 (27.2)
Food impaction	16.8 (13.7–19.6)	7 (6.8)

Noel and Rothenberg, NEJM 2004;352:940

A 1 month elemental diet improves EE in children and adolescents

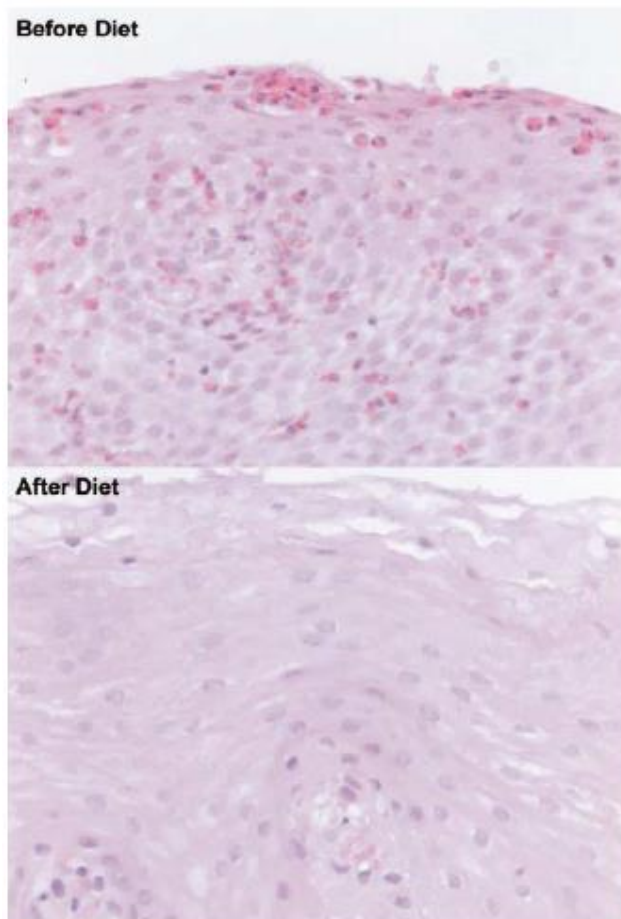


Table 2. Number of Patients With Symptoms Before (Prediet) and After 1 Month of Treatment With Elemental Diet (Postdiet)

	Prediet	Postdiet	<i>p</i>
Eosinophils/HPF	33.7 ± 10.3	1.0 ± 0.6	<0.01
Abdominal pain	40	2	<0.01
Vomiting	36	1	<0.01
Heartburn	27	2	<0.01
Water brash	11	1	<0.01
Globus	9	1	<0.01
Dysphagia	7	0	<0.01
Chest pain	4	0	0.04
Night cough	5	1	0.1
Irritability	3	0	0.08

HPF = microscopic high-powered field, equivalent to 40×.

Markowitz, Am J Gastroenterol 2003;98:777

- The diagnosis of (IgE-mediated) food allergy
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- FODMAPS, gluten, or other food-related syndromes

Food-induced enterocolitis

- Originally infants
- Symptoms: profuse vomiting (and/or diarrhea) within 2-24 hours.
- Laboratory: rise in polymorphonuclear cells ($> 3'500 /\text{mm}^3$), negative SPT or sp IgE Abs
- Allergens: cow's milk, soy, (but also chicken, turkey, crustaceans, grains...)
- Outcome: usually favorable after 2-3 years?

Clinical features and resolution of food protein–induced enterocolitis syndrome: 10-year experience

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Scott H. Sicherer, MD,^a Hugh A. Sampson, MD,^a and Anna Nowak-Węgrzyn, MD^a *New York and Albany, NY, Geneva,
Switzerland, Westmead, Australia, and Philadelphia, Pa*
(*J Allergy Clin Immunol* 2014;134:382-9.)

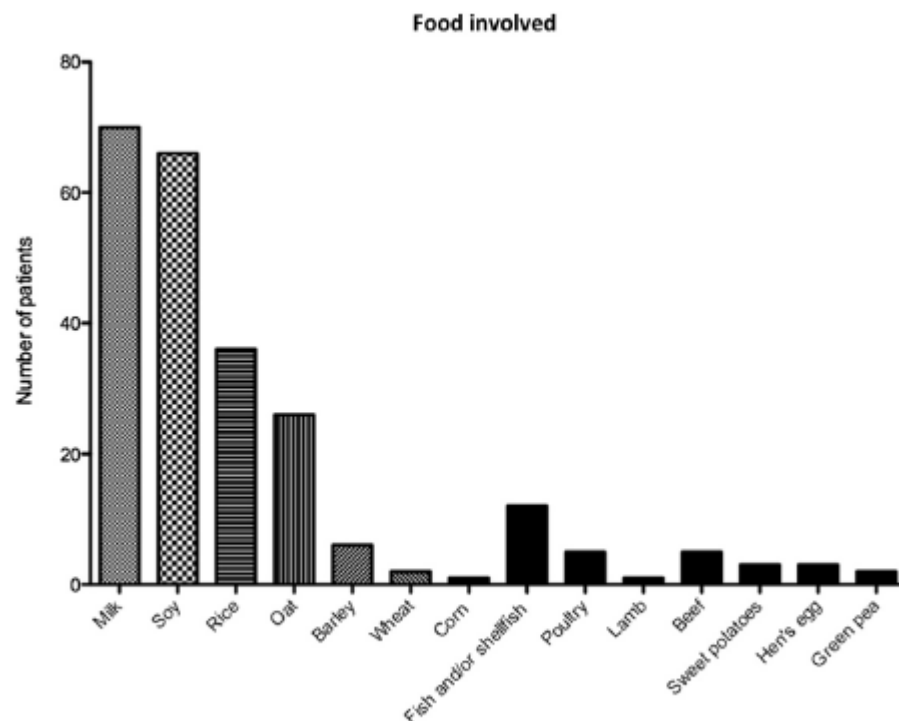


FIG 1. FPIES food triggers.

- The diagnosis of (IgE-mediated) food allergy
- Non-IgE mediated food allergy
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Food Allergy

IgE- mediated

Non IgE-mediated

Anaphylaxis

**IgE-mediated wheat/
gluten allergy**

Eosinophilic diseases of the
GI tract

-Eosinophilic
eosophagitis
-Proctocolitis

Food protein-induced
enterocolitis

Intolerances

Non celiac wheat sensitivity

Gastrointestinal food allergy

Celiac disease

Enteropathies,
Non-celiac gluten hypersensitivity

OPINION

Open Access

Spectrum of gluten-related disorders: consensus on new nomenclature and classification

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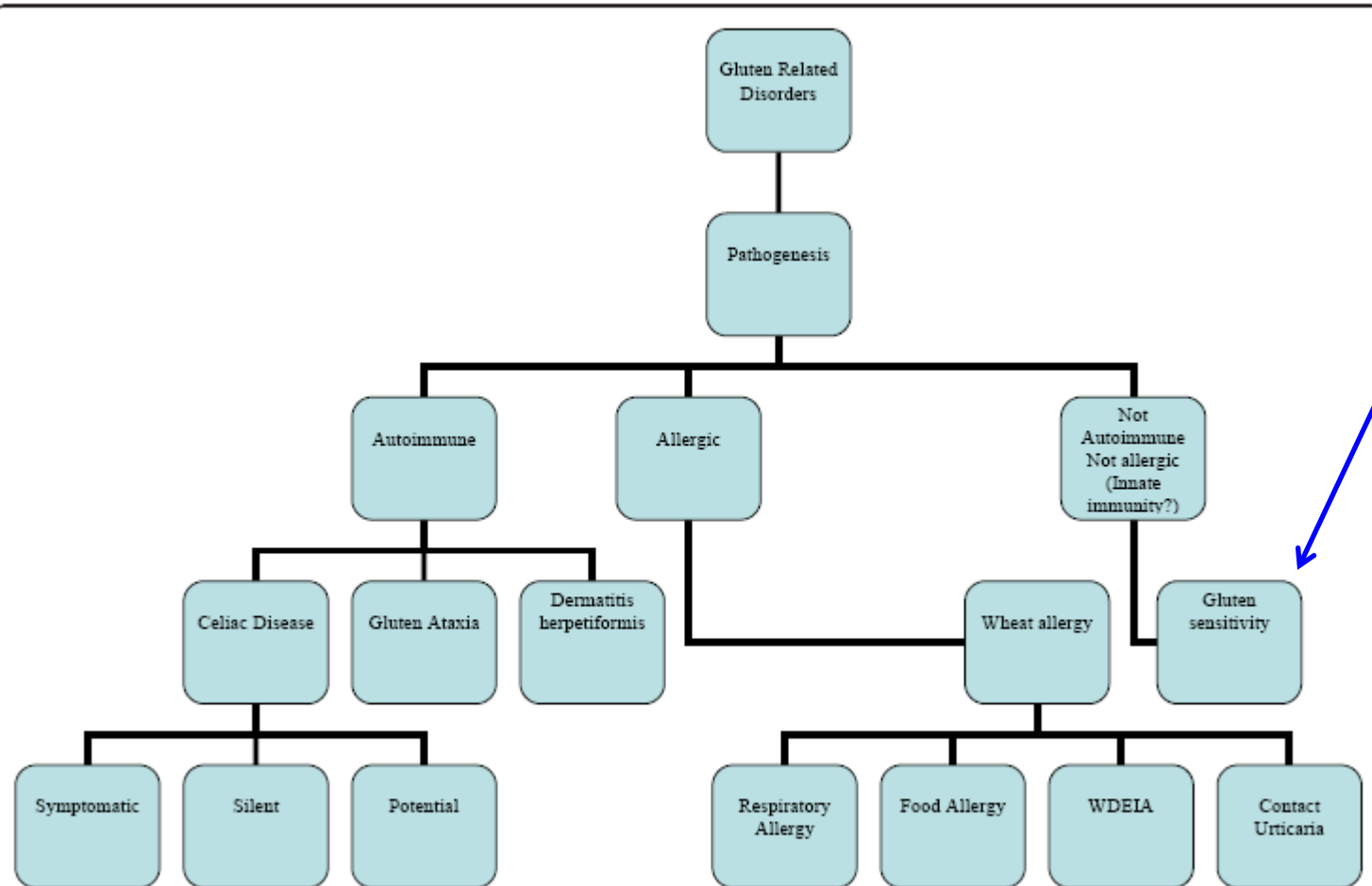


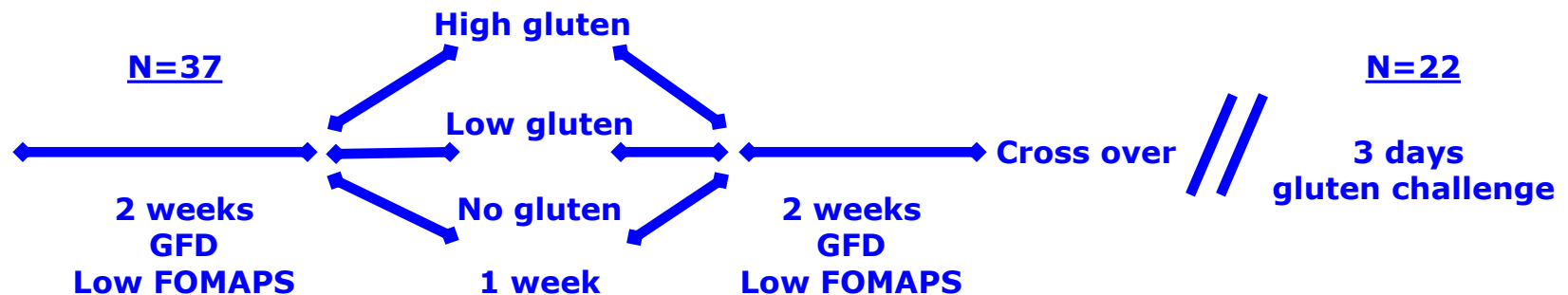
Figure 1 Proposed new nomenclature and classification of gluten-related disorders.

6% in a celiac clinic (1/3 had chronic fatigue)

No Effects of Gluten in Patients With Self-Reported Non-Celiac Gluten Sensitivity After Dietary Reduction of Fermentable, Poorly Absorbed, Short-Chain Carbohydrates

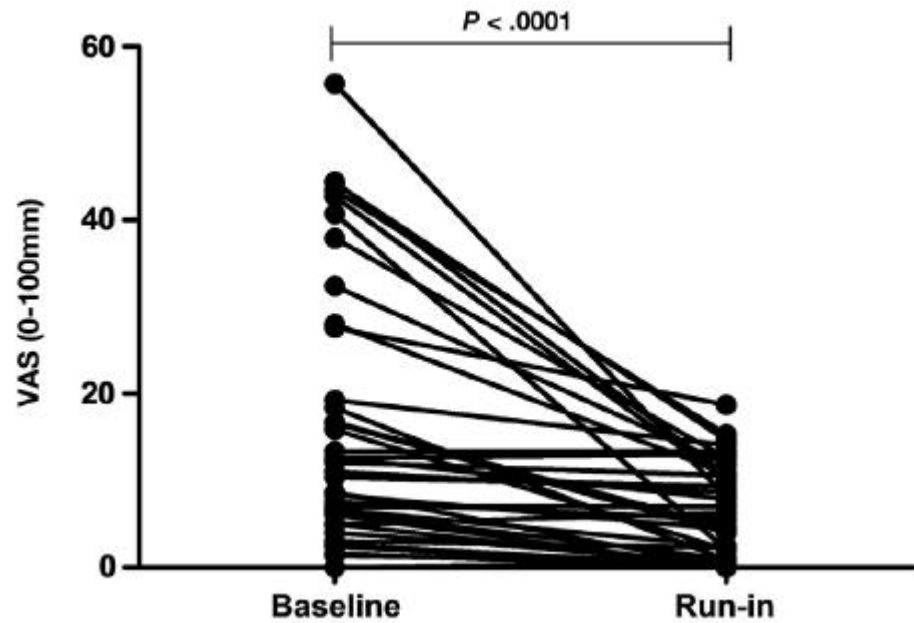
JESSICA R. BIESIEKIERSKI,^{1,2} SIMONE L. PETERS,² EVAN D. NEWNHAM,¹ OURANIA ROSELLA,² JANE G. MUIR,² and PETER R. GIBSON²

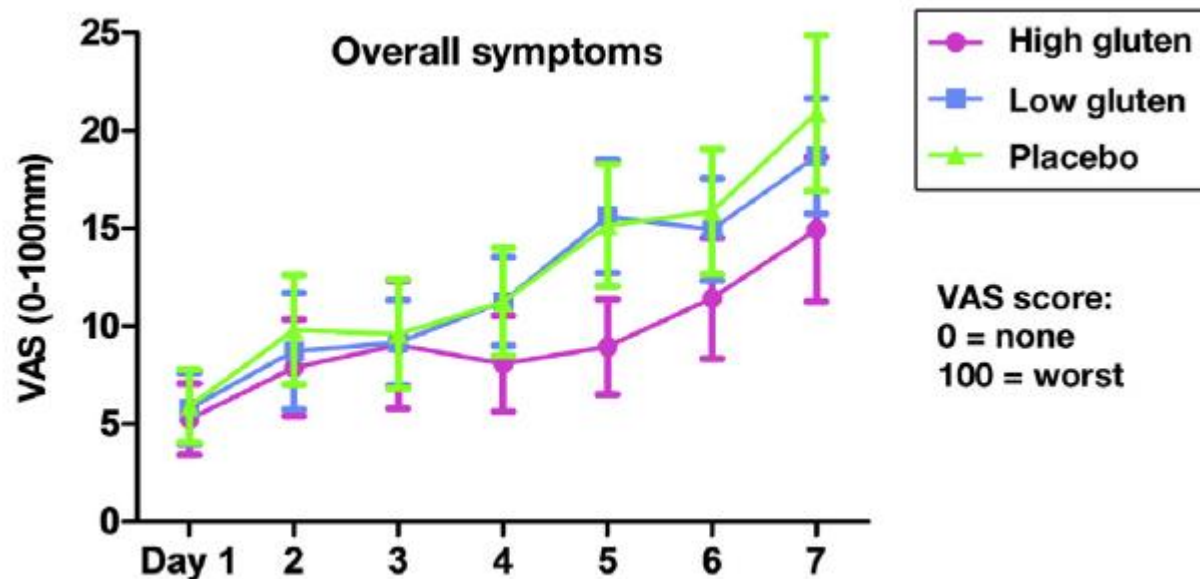
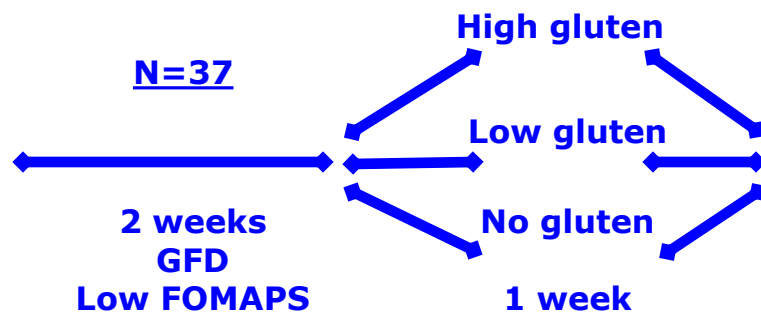
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N=37

2 weeks
GFD
Low FOMAPS





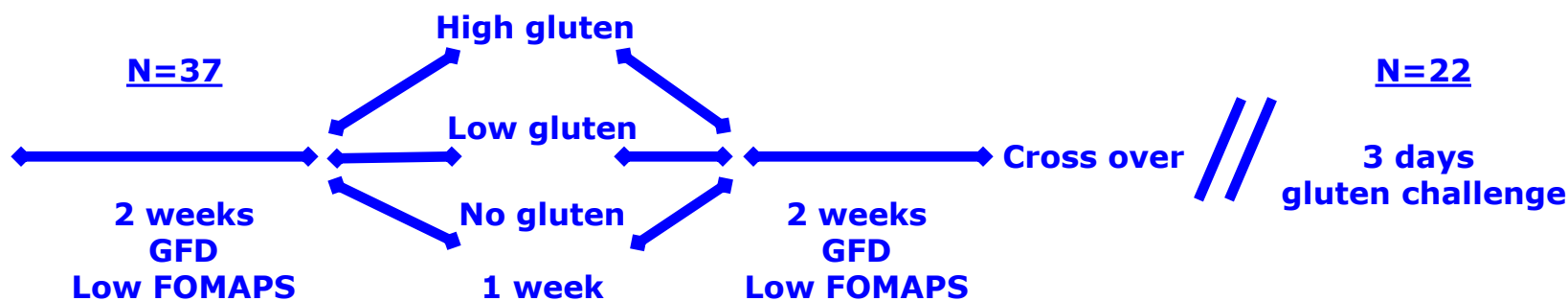
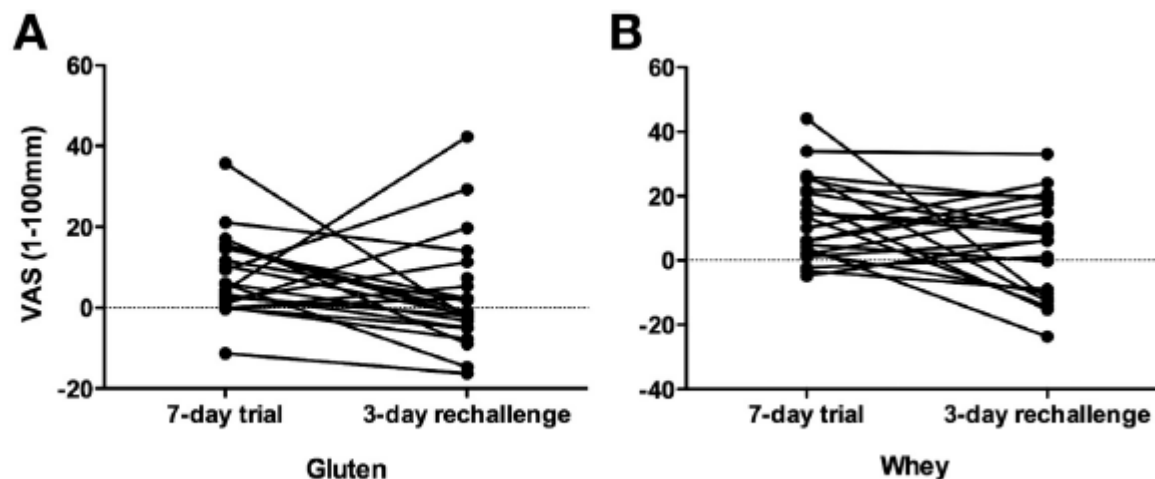


Figure 3. Reproducibility in change in overall symptom severity for (A) gluten (16 g/d) and (B) whey (16 g/d) treatment arms. The 7-day trial used mean data from the 7-day treatment period and the 3-day rechallenge used data from the third day of the 3-day treatment period.



Perspectives in relation to allergenicity assessment

- The link between the disease and the food, and the pathogenic mechanism is not always warranted.
 - How does this translate with allergenicity assessment?
 - How can we overcome this hurdle?