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Altri autori (Persone)	MetcalfeDean D
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Nota di contenuto	Food Allergy; Contents; List of Contributors; Preface to the Fifth Edition; Abbreviations; 1 Adverse Reactions to Food Antigens: Basic Science; 1 The Mucosal Immune System; Introduction; Mucosal immunity is associated with suppression: the phenomena of controlled inflammation and oral tolerance; Controlled/physiologic inflammation; Oral tolerance; The nature of antibody responses in the gut-associated lymphoid tissue; The anatomy of the gut-associated lymphoid tissue: antigen trafficking patterns; References; 2 The Immunological Basis of IgE-Mediated Reactions; Introduction Route of sensitizationAllergen uptake in the intestine; T-cell response in IgE-mediated allergy; B-cell response in IgE-mediated allergy; Allergen-specific IgG and IgA; Genes and environment; Innate immune recognition of allergens; Allergic inflammation; IgE receptors; Mast cells; Basophils; Eosinophils; Conclusion; References; 3 The Immunological Basis of Non-IgE-Mediated Reactions; Introduction;

Development of food allergy; Gut anatomy; Defense mechanisms; Oral tolerance; Antigen transport; Antigen processing and presentation; T cells; Eosinophils
Food protein-induced enterocolitis and proctocolitis Celiac disease; Allergic eosinophilic esophagitis and gastroenteritis; Conclusions; Acknowledgment; References; 4 Food Allergens-Molecular and Immunological Characteristics; Introduction; Food allergen protein families; Food allergens of animal origin (Table 4.2); Tropomyosins; Parvalbumins; Caseins; Minor families; Food allergens of plant origin (Table 4.3); The prolamin superfamily; The cupin superfamily; The Bet v 1 family; Minor families; Allergen databases; What does this mean?; Acknowledgment; References
5 Biotechnology and Genetic Engineering Introduction; Plant biotechnology; Roundup Ready soybeans: a case study in food safety assessment; Development and benefits of Roundup Ready soybeans; Safety assessment of Roundup Ready soybeans; General assessment strategy for food allergy; Analyzing the sources of introduced genes; Amino acid sequence comparisons to known allergens; Protein stability; in vitro immunoassays of allergenicity; in vivo assays of allergenicity; Changes in endogenous allergens (substantial equivalence); Allergy assessment summary: Roundup Ready soybeans
Trends in the science of risk assessment Animal models for predicting allergenicity; Refinements of in vitro pepsin digestion assay; Value of measuring allergen expression levels as part of the allergy risk assessment of biotech crops; Removing allergens from foods; International consensus: a common strategy; Conclusion and future considerations; References; 6 Food Allergen Thresholds of Reactivity*; Definition of threshold; Thresholds for sensitization versus elicitation; Clinical determination of individual threshold doses; Clinical correlates of thresholds of reactivity
MEDs for specific foods

Sommario/riassunto

Edited by world-renowned experts in the field, Food Allergy covers pediatric and adult adverse reactions to foods and food additives in one comprehensive volume. Designed to be a practical, readable reference for use in the hospital or private practice setting, the text is organized into five sections covering basic and clinical perspectives of adverse reactions to food antigens; adverse reactions to food additives; and contemporary topics. Two chapters in the fifth edition are devoted to food biotechnology and genetic engineering.
