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Adverse Reactions to Foods: Diagnosis; 19 In Vitro Diagnostic Methods in the Evaluation of Food Hypersensitivity; 20 In Vivo Diagnosis: Skin Testing and Challenge Procedures
21 IgE Tests: In Vitro Diagnosis 22 Atopy Patch Testing; 23 Elimination Diets and Oral Food Challenges; 24 General Approach to Diagnosis: IgE- and Non-IgE-Mediated Reactions; 25 Hidden and Cross-Reacting Food Allergens; 26 Controversial Practices and Unproven Methods in Allergy; Part 4 Adverse Reactions to Food Additives; 27 Asthma and Food Additives; 28 Urticaria, Angioedema, and Anaphylaxis Provoked by Food and Drug Additives; 29 Sulfites; 30 Monosodium Glutamate; 31 Tartrazine, Azo, and Non-azo Dyes
32 Adverse Reactions to the Antioxidants Butylated Hydroxyanisole and Butylated Hydroxytoluene 33 Adverse Reactions to Benzoates and Parabens; 34 Food Colorings and Flavors; Part 5 Contemporary Topics in Adverse Reactions to Foods; 35 Pharmacologic Food Reactions; 36 The Management of Food Allergy; 37 The Natural History of Food Allergy; 38 Prevention of Food Allergy; 39 Diets and Nutrition; 40 Food Toxicology; 41 Seafood Toxins; 42 Neurological Reactions to Foods and Food Additives; 43 Experimental Approaches to the Study of Food Allergy; 44 Food Allergy: Psychological Considerations
45 Foods and Rheumatological Diseases 46 Therapeutic Approaches Under Development; 47 Food-Dependent Exercise- and Pressure-Induced Syndromes; Appendix; Index; A; B; C; D; E; F; G; H; I; J; K; L; M; N; O; P; Q; R; S; T; U; V; W; Y; Z

Sommario/riassunto

Applying a scientific approach this unique book covers both pediatric and adult adverse reactions to foods and food additives. Following the successful formula of the previous editions, Food Allergy has established itself as the comprehensive reference for those treating patients with food allergy or suspected allergy. The book has been thoroughly revised and updated presenting new chapters devoted to food biotechnology and genetic engineering, seafood toxins, future approaches to therapy and hidden food allergens. Food Allergy, fourth edition, is divided into five se
