



CFAAR

Center for Food Allergy
& Asthma Research

Managing the Grey Areas: A Physician's Guide to Food Allergy Risk in Foodservice Settings

Ruchi Gupta, MD, MPH

 Ann & Robert H. Lurie
Children's Hospital of Chicago®

M Northwestern Medicine®
Feinberg School of Medicine

Ruchi Gupta, MD, MPH

- Professor of Pediatrics & Medicine, Northwestern University
- Clinical Attending, Lurie Children's Hospital of Chicago
- Founding Director, Center for Food Allergy & Asthma Research (CFAAR)
- Founder, Yobee
- Author of *Food Without Fear* & *Baby's Skin Health*
- Mom of kids with eczema & allergies





CFAAR

Center for Food Allergy
& Asthma Research

The Public Health Impact of Food Allergy in the U.S.



Ann & Robert H. Lurie
Children's Hospital of Chicago®

M Northwestern Medicine®
Feinberg School of Medicine

THE FOOD ALLERGY EPIDEMIC



Reactions can range from...

Mild

Life-threatening

PEDIATRICS®

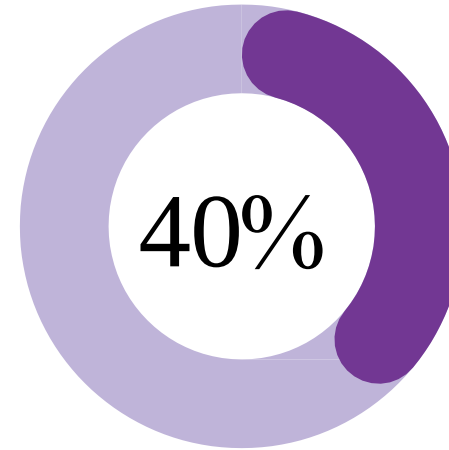
OFFICIAL JOURNAL OF THE AMERICAN ACADEMY OF PEDIATRICS

The Public Health Impact of Parent-Reported Childhood Food Allergies in the United States

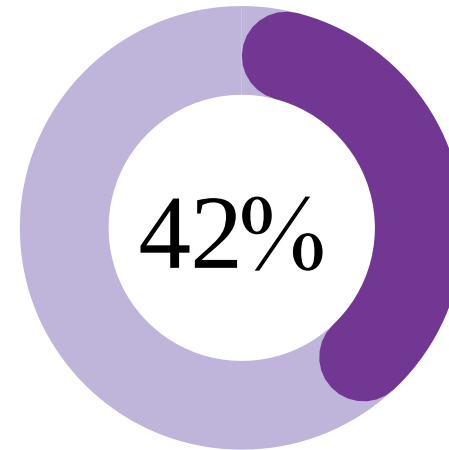
Ruchi S. Gupta, MD, MPH,^{a,b,c,d} Christopher M. Warren, BA,^e Bridget M. Smith, PhD,^{c,f} Jesse A. Blumenstock, BS,^c
Jialing Jiang, BA,^c Matthew M. Davis, MD, MAPP,^{a,b,c,d,g} Kari C. Nadeau, MD, PhD^h

Gupta RS, Warren CM, Smith BM, Blumenstock JA, Jiang J, Davis MM, et al. The Public Health Impact of Parent-Reported Childhood Food Allergies in the United States. *Pediatrics*. 2018;142(6):e20181235.

Childhood Food Allergy Prevalence in the U.S.

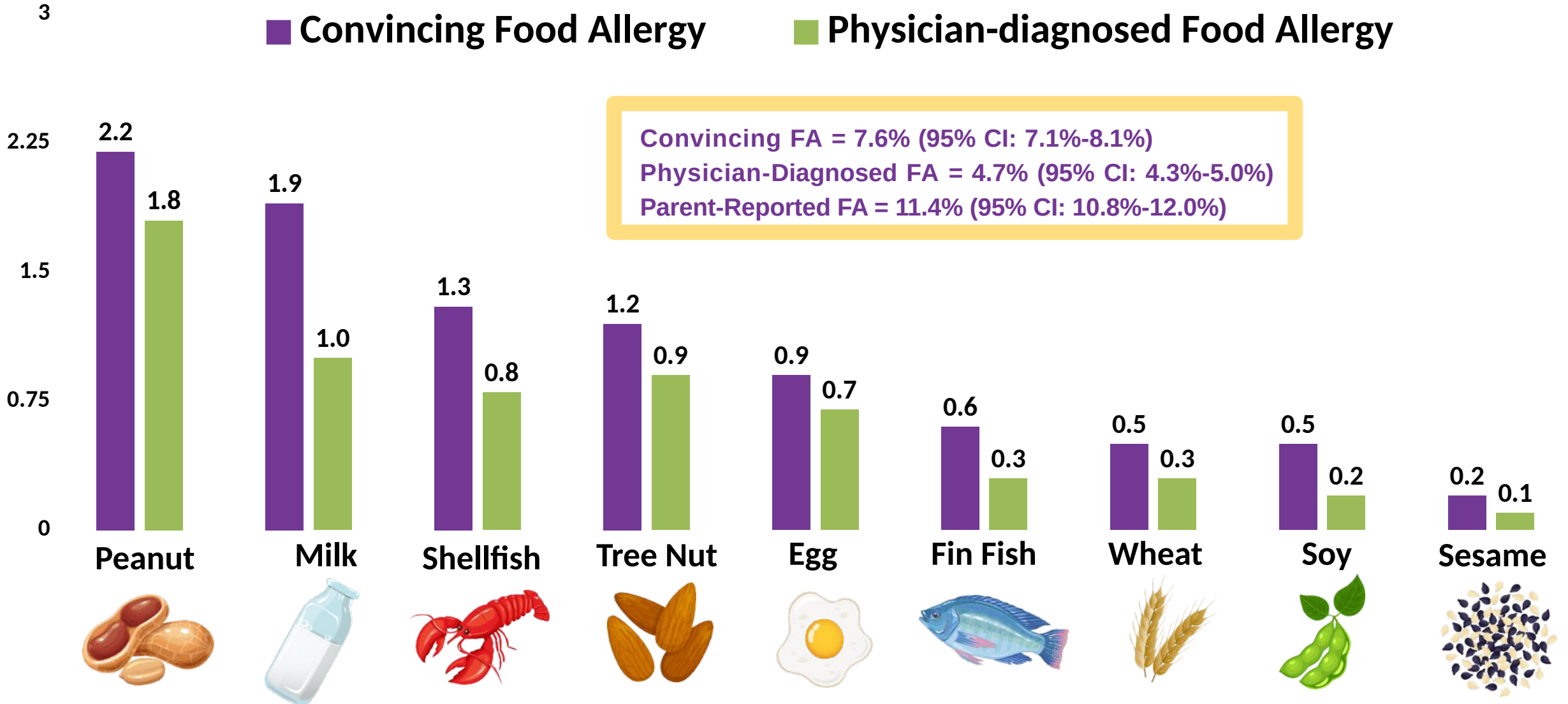


are allergic to multiple foods



have experienced a severe reaction

Childhood Food Allergy Prevalence in the U.S.



Food Allergen Prevalence by Age

	Peanut	Tree Nut	Milk	Shellfish	Egg	Fin Fish	Wheat	Soy	Sesame
<1 Year	20.2%	9.0%	53.0%	7.1%	13.5%	2.6%	14.9%	15.4%	4.6%
1 Y	24.6%	8.0%	37.8%	5.1%	22.8%	6.4%	6.0%	16.6%	4.9%
2 Y	24.5%	10.9%	43.5%	11.5%	14.1%	6.0%	9.9%	8.6%	2.3%
3-5 Y	25.1%	15.9%	33.6%	13.0%	15.0%	6.2%	6.6%	6.9%	2.7%
6-10 Y	32.8%	17.6%	24.4%	18.4%	10.8%	7.8%	6.4%	6.5%	3.3%
11-13 Y	30.5%	21.3%	14.9%	20.2%	12.8%	7.1%	6.2%	3.6%	1.8%
>14 Y	29.5%	13.3%	16.0%	21.3%	6.6%	7.9%	5.4%	3.0%	2.1%

Patterns of Convincing Multi-Food Allergy Among US Children

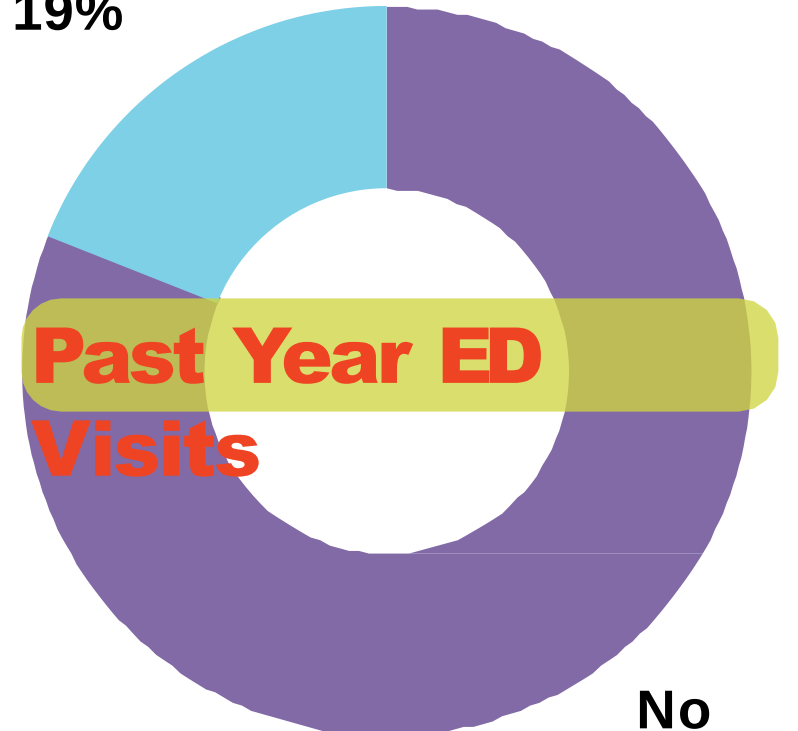
	Peanut	Tree Nut	Sesame	Milk	Egg	Fin Fish	Shellfish	Soy	Wheat
Peanut	100	61	55	15	29	38	25	33	22
Tree Nut	33	100	44	9	18	24	14	24	18
Sesame	5	8	100	3	6	9	5	11	13
Milk	13	15	23	100	35	15	11	37	43
Egg	12	13	26	17	100	20	11	25	21
Fin Fish	9	11	23	4	12	100	24	14	12
Shellfish	15	15	31	7	16	57	100	20	21
Soy	7	10	26	9	13	12	7	100	26
Wheat	5	8	31	11	12	11	8	27	100

Pediatric FA Emergency Department Visits

1+ Visit
42%



1+ Visit
19%



No Visits
58%



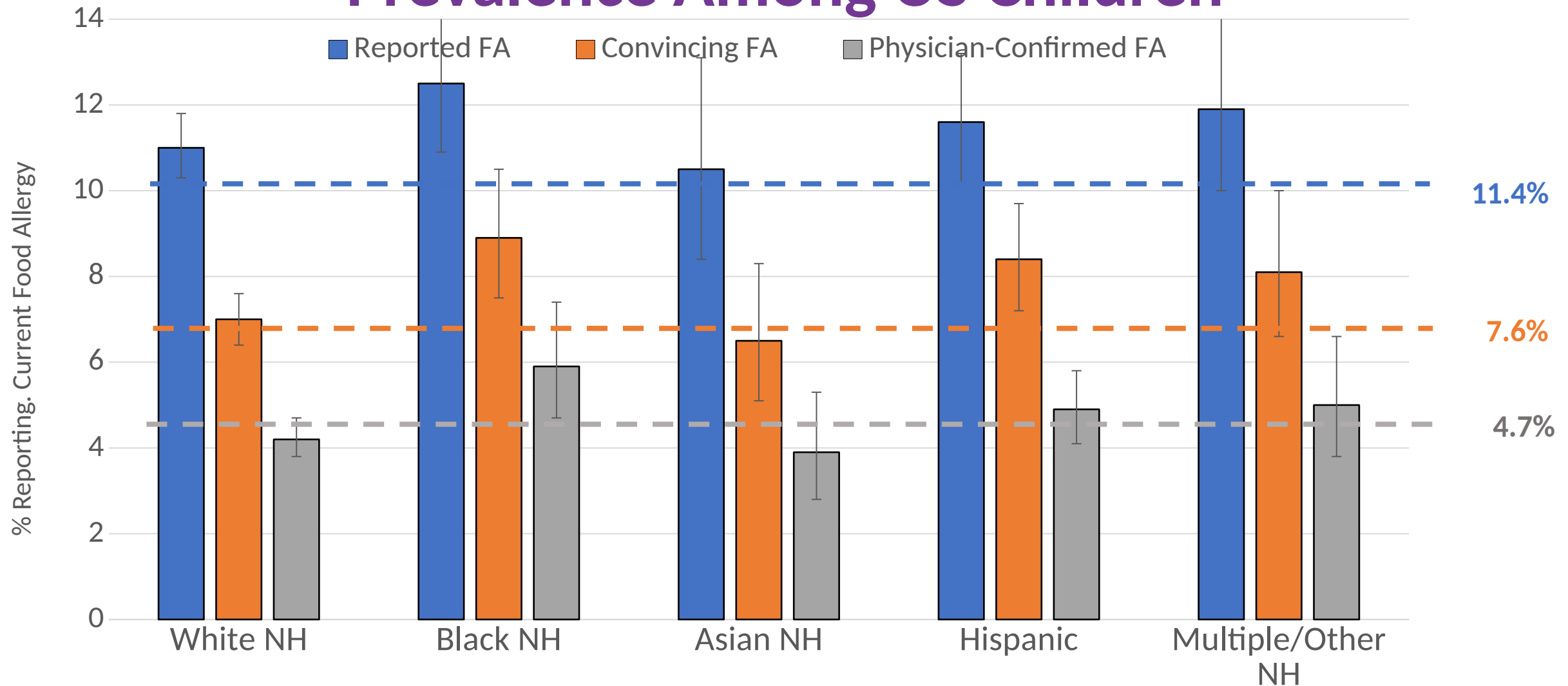
No Visits
81%

Pediatric Atopic Comorbidities

Rates of physician-diagnosed atopic conditions were **significantly higher among children with convincing FA** compared with other children

Physician Diagnosed Comorbid Conditions	All Children	Children with FA	P-Value
Asthma	12.2 (11.4–13.0)	32.6 (29.5–35.9)*	<.001*
Atopic Dermatitis	5.9 (5.3–6.5)*	14.9 (12.5–17.7)*	<.001*
Eosinophilic Esophagitis (EoE)	0.2 (0.10–0.2)*	0.7 (0.4–1.1)*	<.001*
Allergic Rhinitis	12.8 (12.0–13.6)*	30.4 (27.6–33.4)*	<.001*
Other Chronic Condition	4.2 (3.7–4.7)*	10.1 (8.2–12.3)*	<.001*

Racial and Ethnic Differences in Food Allergy Prevalence Among US Children





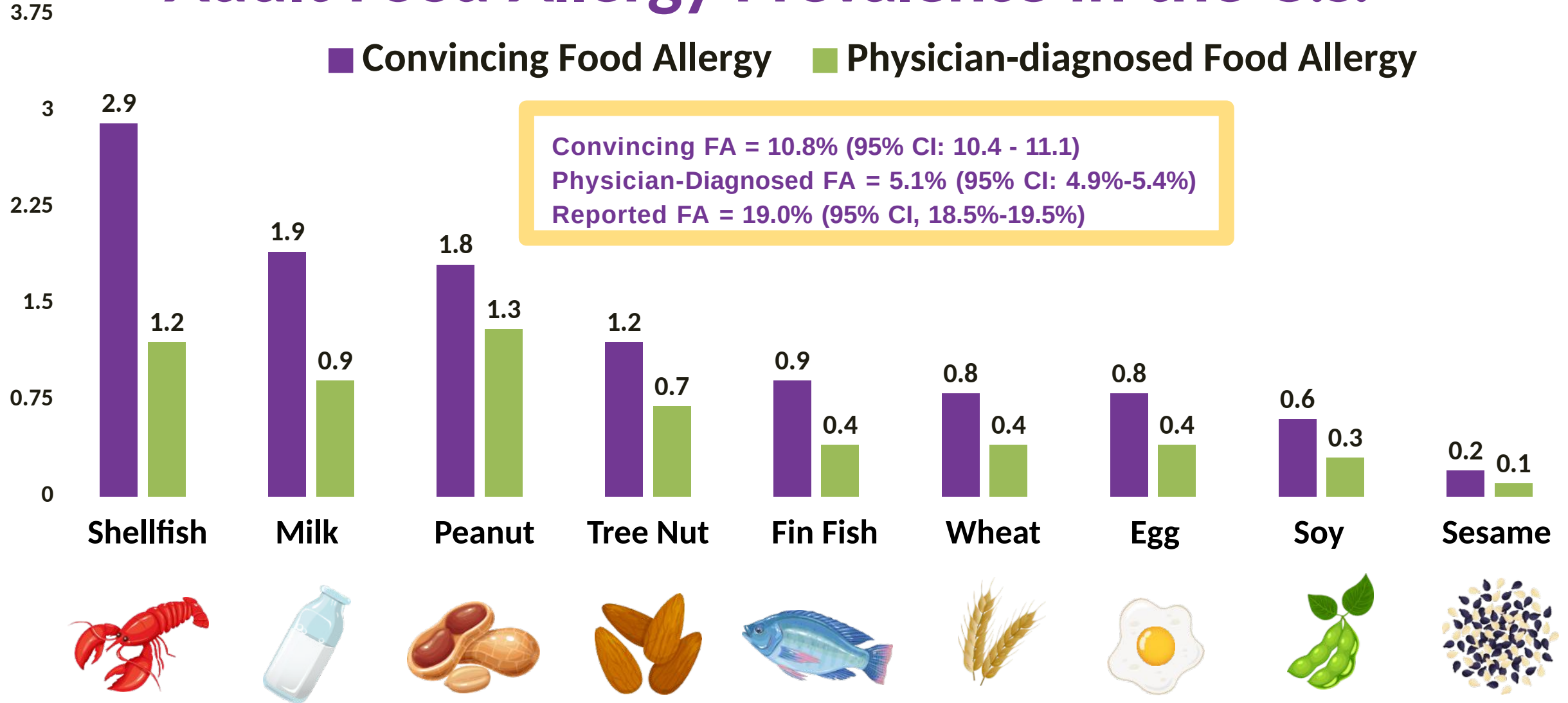
Original Investigation | Allergy

Prevalence and Severity of Food Allergies Among US Adults

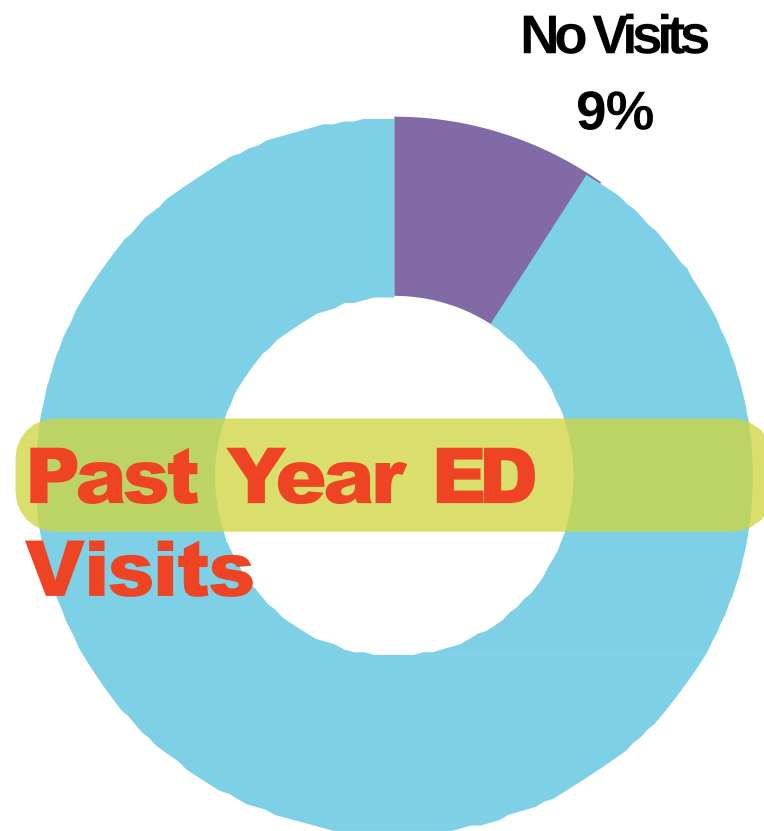
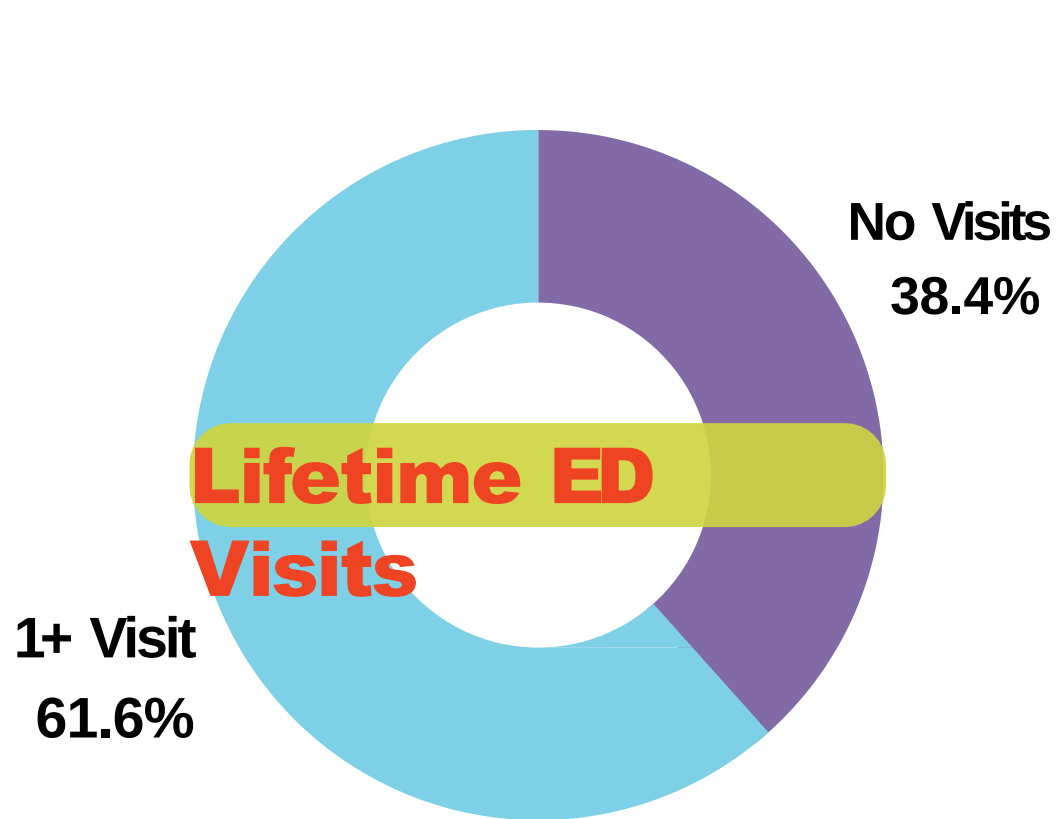
Ruchi S. Gupta, MD, MPH; Christopher M. Warren, BA; Bridget M. Smith, PhD; Jialing Jiang, BA; Jesse A. Blumenstock, BS; Matthew M. Davis, MD, MAPP;
Robert P. Schleimer, PhD; Kari C. Nadeau, MD, PhD

Gupta RS, Warren CM, Smith BM, Jiang J, Blumenstock JA, Davis MM, et al. Prevalence and Severity of Food Allergies Among US Adults. *JAMA Network Open*. 2019;2(1):e185630-e185630.

Adult Food Allergy Prevalence in the U.S.



Adult FA Emergency Department Visits



Food Allergies in Adults

More than 10% of U.S. adults – or more than 26 million people – have a history of food allergy.



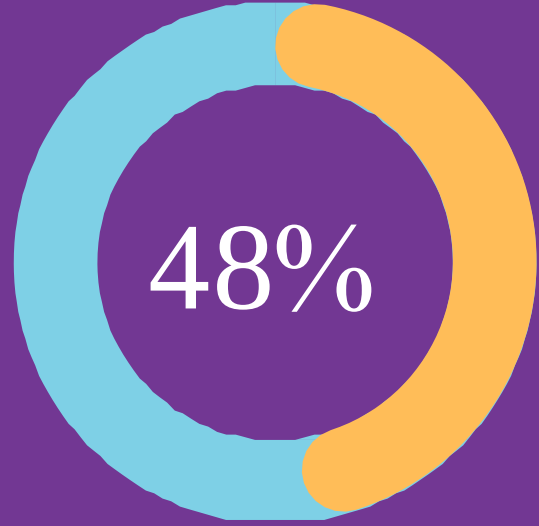
More adults developing food allergies but many go undiagnosed

More adults than children have food allergies and a new study suggests there's more to learn.

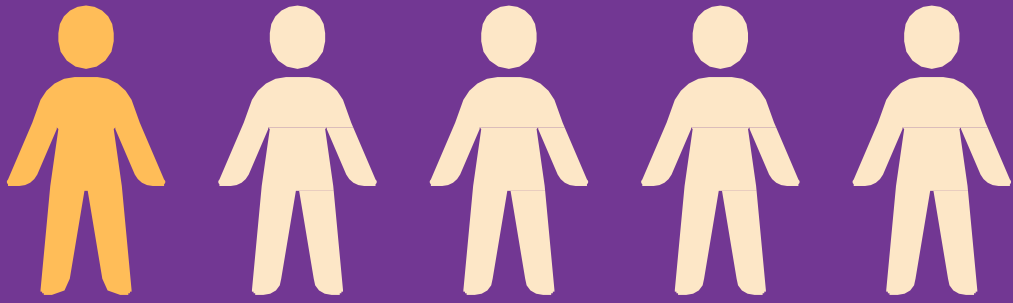


Peanut allergies affect over 4.6 million adults in the US, study finds

By Megan Marples, CNN
Updated 12:14 PM ET, Tue February 9, 2021



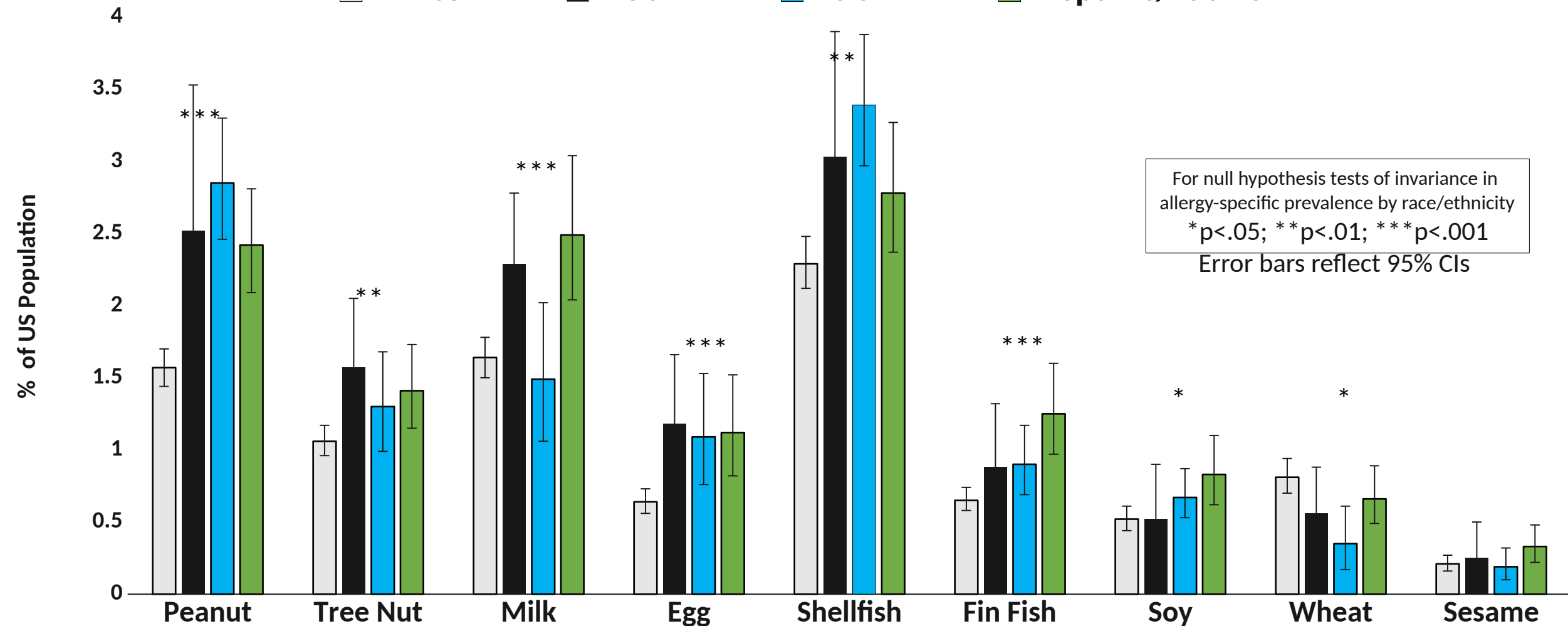
of food allergic-adults reported an adult onset food allergy



Nearly 1 in 5 Americans report they have had a severe reaction to food

Top Allergens by Race/Ethnicity

White NH Black NH Asian NH Hispanic/Latino



Peanut, Milk, Shellfish, Finfish allergy are significantly higher among minority populations compared to White Americans

Economic Impact of Food Allergies in the US

Cross-sectional survey administered to 1,643 US caregivers of children with current food allergy

Frequency of Allergic Events & Associated Costs:

Medical

Hospitalizations

ED visits

Out-of-pocket

Special diets

Changes in childcare or schools due to child's food allergy

Lost labor productivity

Caregiver time spent attending medical visits for food allergic children

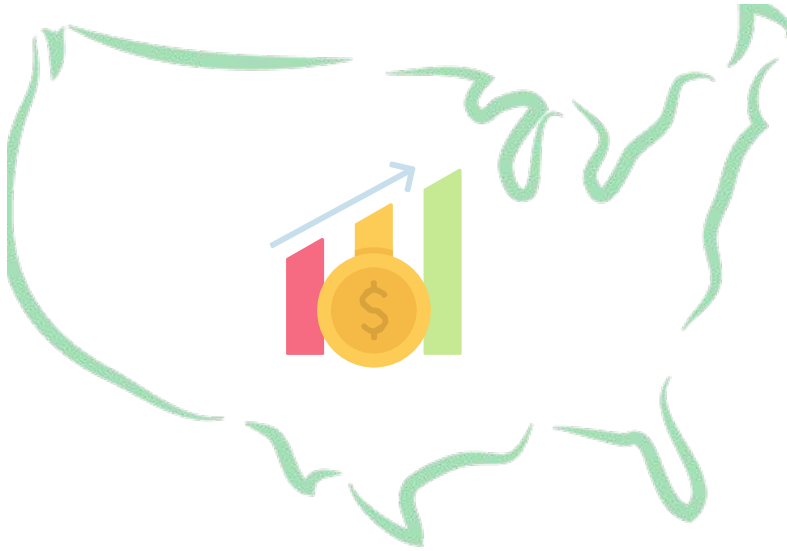
Food allergy-related opportunity costs

Forgone labor market activities (e.g., job loss, part-time work)



Economic Impact of Food Allergies in the US

Overall Economic Cost



**\$ 24.8
Billion**

Direct Medical Costs



**\$ 4.3
Billion**

Family Cost



**\$ 20.5
Billion**
\$4,184 per year/per child

Out-of-Pocket Costs

Variable	% Reporting Cost (SE)	Mean Direct Out-of-Pocket Costs, US\$ (SE)	Cost Per Child, US\$	Overall Annual Cost (in Millions), US\$
Non-traditional medicine	15 (1.6)	123 (30)	19	110
Costs associated with special diets and allergen-free food	37.7 (2.0)	756 (59)	285	1689
Additional/change in child care	6.7 (0.8)	2158 (323)	145	857
Legal guidance	2.3 (0.6)	402 (122)	9	55
Counseling or mental health services	4.5 (0.7)	571 (123)	26	152
Special summer camp	3 (0.7)	702 (183)	21	125
A change in schools was needed due to food allergy	4.2 (0.7)	2611 (497)	110	650
Other expenses (e.g., cleaning supplies)	9.5 (1.1)	396 (86)	36	216
Any out-of-pocket costs	74.3 (2.1)	1252 (90)	931	5516

Out-of-pocket costs: medical costs borne by patient associated with the prevention, diagnosis, and treatment of food allergies. Includes all costs associated with protecting the child from exposure to allergens, including special child care arrangements. The out-of-pocket costs exclude the top 1% of reported costs in each category.

Comparing WTP & Measure of Actual Cost

Characteristic	Annual Costs, US\$			
			95% CI	
	Total (in Billions)	Per Child	Total (in Billions)	Per Child
Willingness to Pay (WTP)	20.8	3504	(15.7-25.7)	(2652-4344)
Costs borne by families				
Out-of-pocket treatment	5.5	931	(4.7-6.4)	(793-1080)
Lost labor productivity	0.77	130	(0.53-1.0)	(89-175)
Opportunity	14.2	2399	(10.5-18.4)	(1771-3104)
Total				
Direct medical costs	4.3	724	(2.8-6.3)	(472-1063)
Reported costs borne by families	20.5	3457	(16.7-24.9)	(2816-4208)
Reported costs	24.8	4184	(20.6-29.4)	(3475-4960)



CFAAR

Center for Food Allergy
& Asthma Research

Translating Research into Safer Campus Dining Environments

Food Allergies in College

Food allergy impacts nearly all aspects of students' lives on campus



Dorm Life/Social Events



Dining on and Off Campus



Attending
Class/Games/Clubs



Adolescents and Young Adults: Food Allergies and Daily Life

- **Adolescents and young adults with food allergy are more likely to engage in risk-taking behavior**
 - Don't always carry epinephrine auto-injectors
 - Less likely to speak up in restaurants and social settings to avoid talking about their allergies
 - Less likely to check food labels every time before trying foods
- **Individuals with FA experience highest levels of anxiety after initial diagnosis and following severe allergic reactions**



Food Allergies in College

- Nearly **10%** of college students were clinically diagnosed with at least one food allergy
- Fatal food-induced anaphylaxis is most common among the adolescent and young adult population
- Nearly **40%** of students did not consistently carry emergency medication



Determining avenues for improved food allergy support and safety on college campuses

Pranav M. Bajaj, BA*; Madeleine Kanaley, MPH*; Samantha Sansweet, MPH*;
Kethan Bajaj, BA*; Julia Auerbach, BA*; Eirene Fithian, BA*; Khalid Ibrahim, MS*;
Ruchi Gupta, MD, MPH*,†

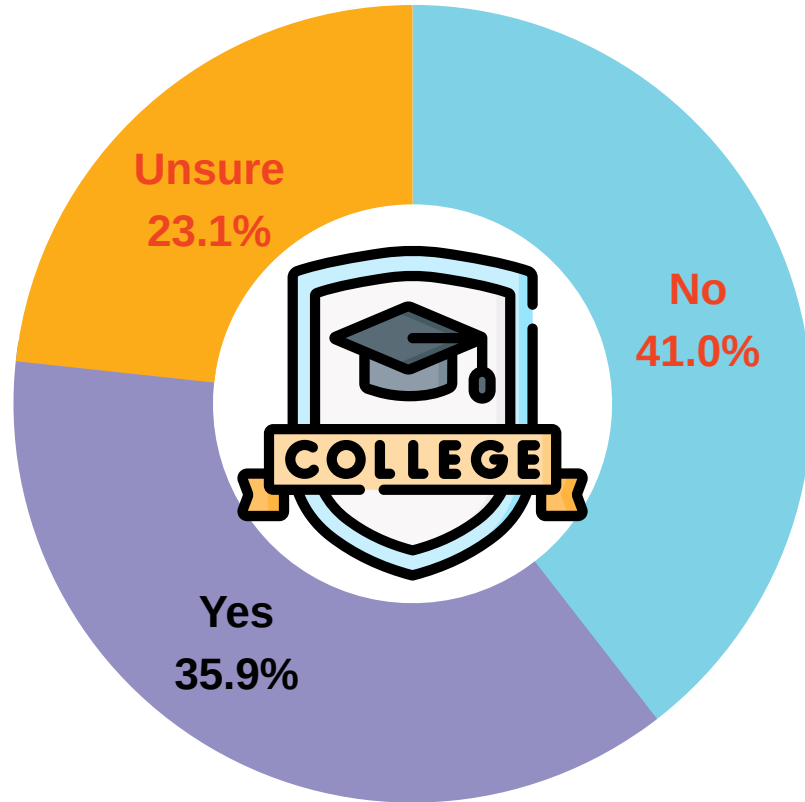
* Center for Food Allergy and Asthma Research, Northwestern University Feinberg School of Medicine, Chicago, Illinois

† Division of Allergy and Immunology, Ann and Robert H. Lurie Children's Hospital of Chicago, Chicago, Illinois

College Study

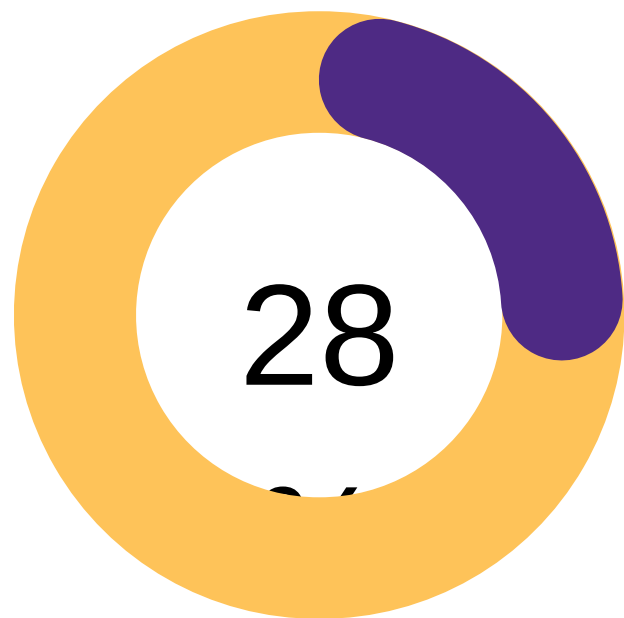
- Online cross-sectional survey sent nationwide to college students
- **Aim:** To understand college-experience with FA and identify areas for improvement
- Completed by 204 students from 74 universities
 - 78 students reported FA





University Awareness of Food Allergy is Low

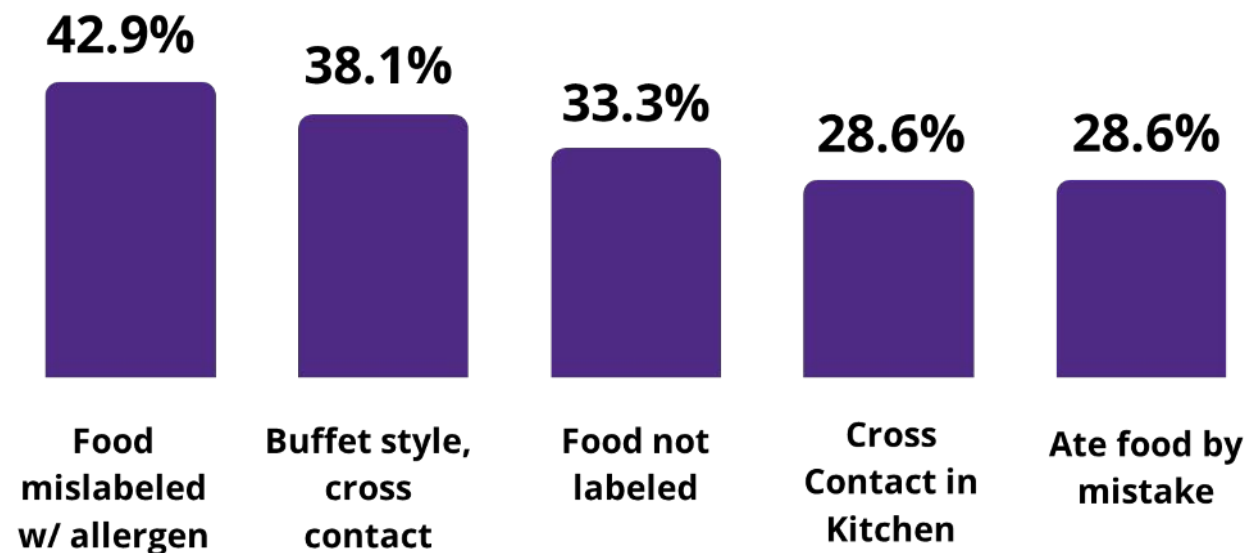
Is the university aware of your food allergy?



of students have had an allergic reaction in the dining hall since starting college



Most Common Cause of Allergic Reactions in Dining Hall



Areas Impacted by Food Allergy

What areas of your college life are impacted by food allergy?

Social Life



55.1%

On-campus dining experience



55.1%

Housing / dorm experience



28.2%

Club / organization involvement



21.8%

Social Impacts

How do you feel your FA impacts your social life?

Attend events where food is present but choose not to eat



81.4%

Feel like burden on friend group



74.4%

Feel awkward



67.4%

Worried about attending social events in case of allergic reaction



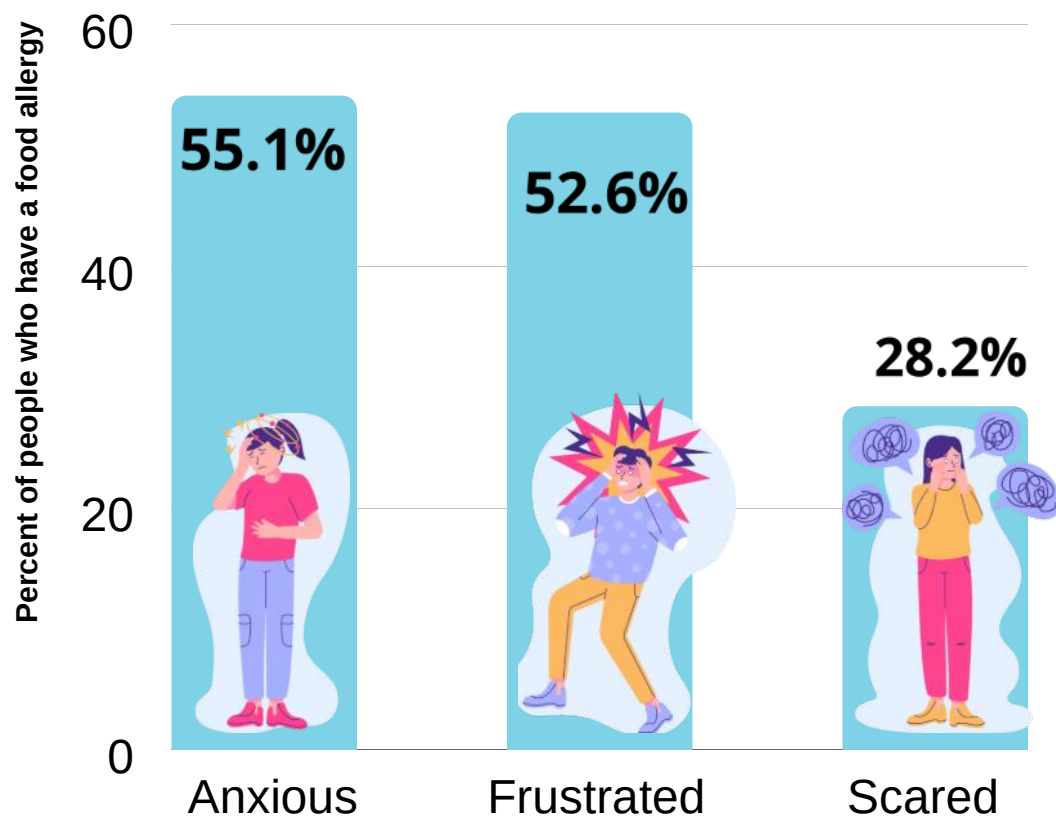
62.8%

Emotional Impacts

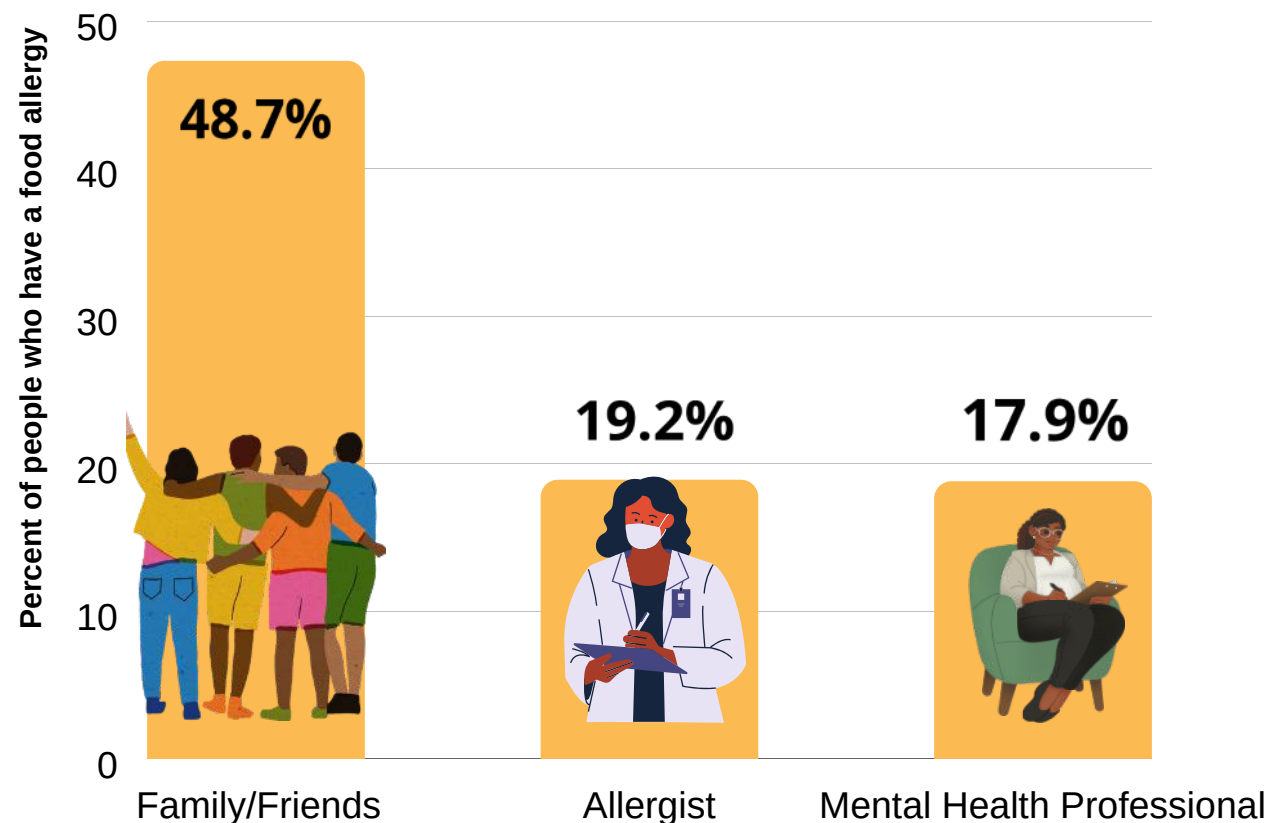
50% are more worried about their FA in college than they were in high school

32.5% have had an increase in allergic reactions since coming to college.

How does having a food allergy make you feel?



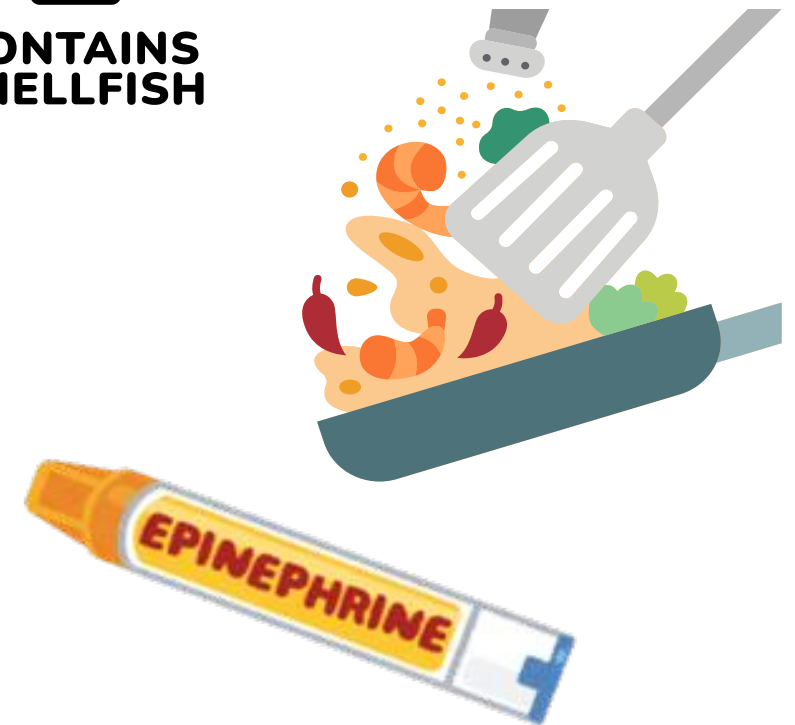
Who do you go to for support?



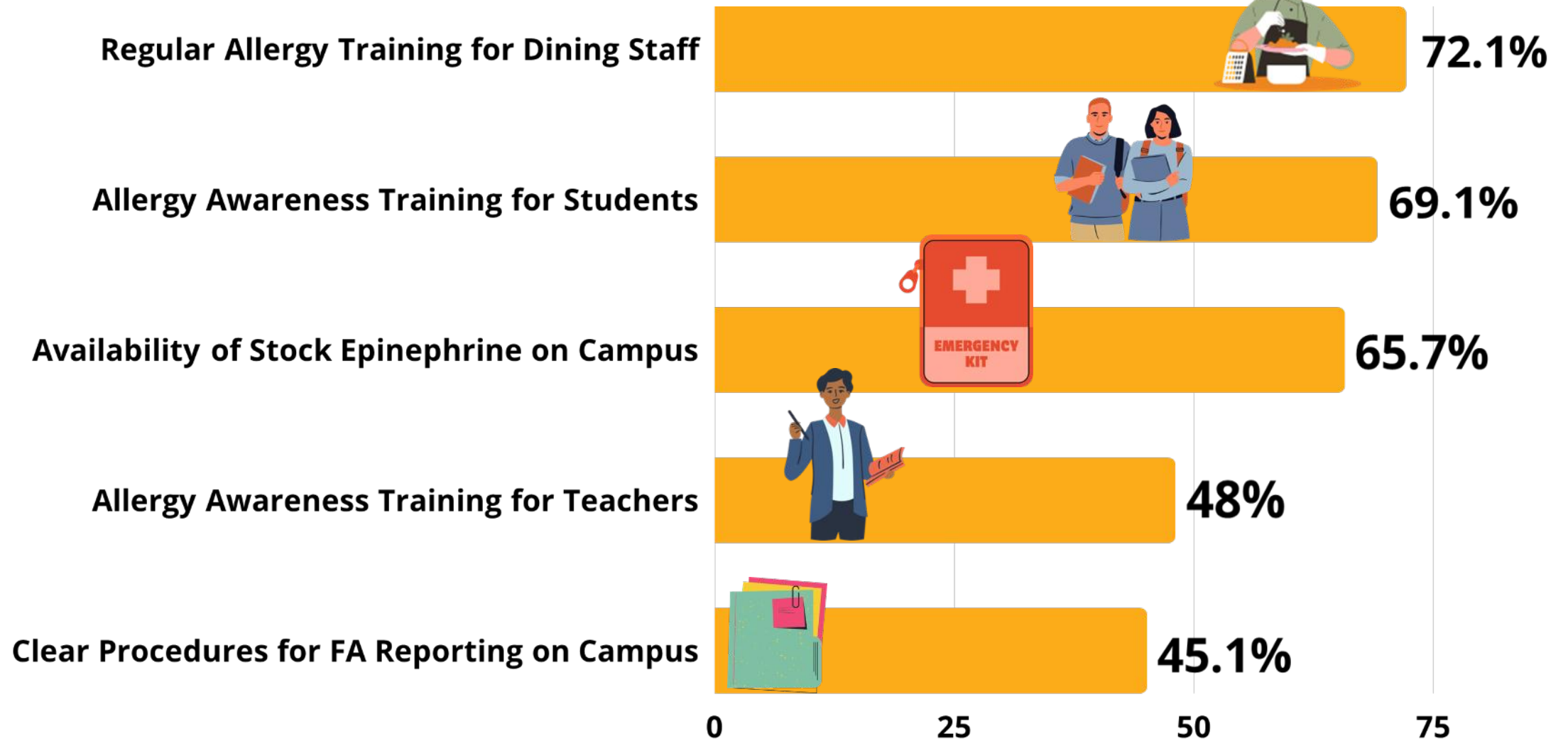
What Students Want

Best Ways for Dining Halls to Improve Safety

1. Better labeling system for foods
2. Clearer training procedures for dining staff
3. Dedicated allergen free food stations
4. Availability of stock epinephrine in dining halls



What Students Want



College Study Conclusion

- Results suggest improvements in **food allergy awareness** and **training** for universities, students, and dining staff are necessary to improve quality of life for food-allergic students on campus





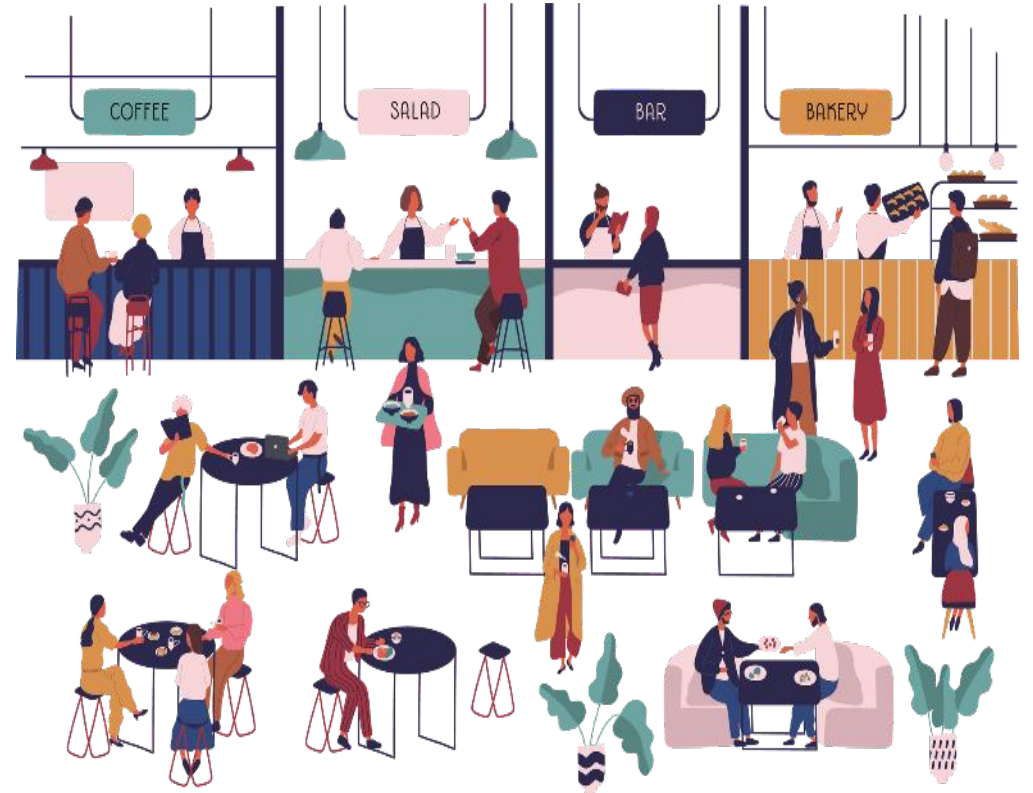
CFAAR

Center for Food Allergy
& Asthma Research

Navigating Overreporting, Underdiagnosis, and Misclassification on Campus

Overreporting of Food Allergy

- True food allergy is often overreported without clinical confirmation
- Contributing factors:
 - Symptom misinterpretation
 - Positive testing without clinical reactivity
 - Confusion with food intolerance or other food conditions
- Students may be avoiding foods unnecessarily



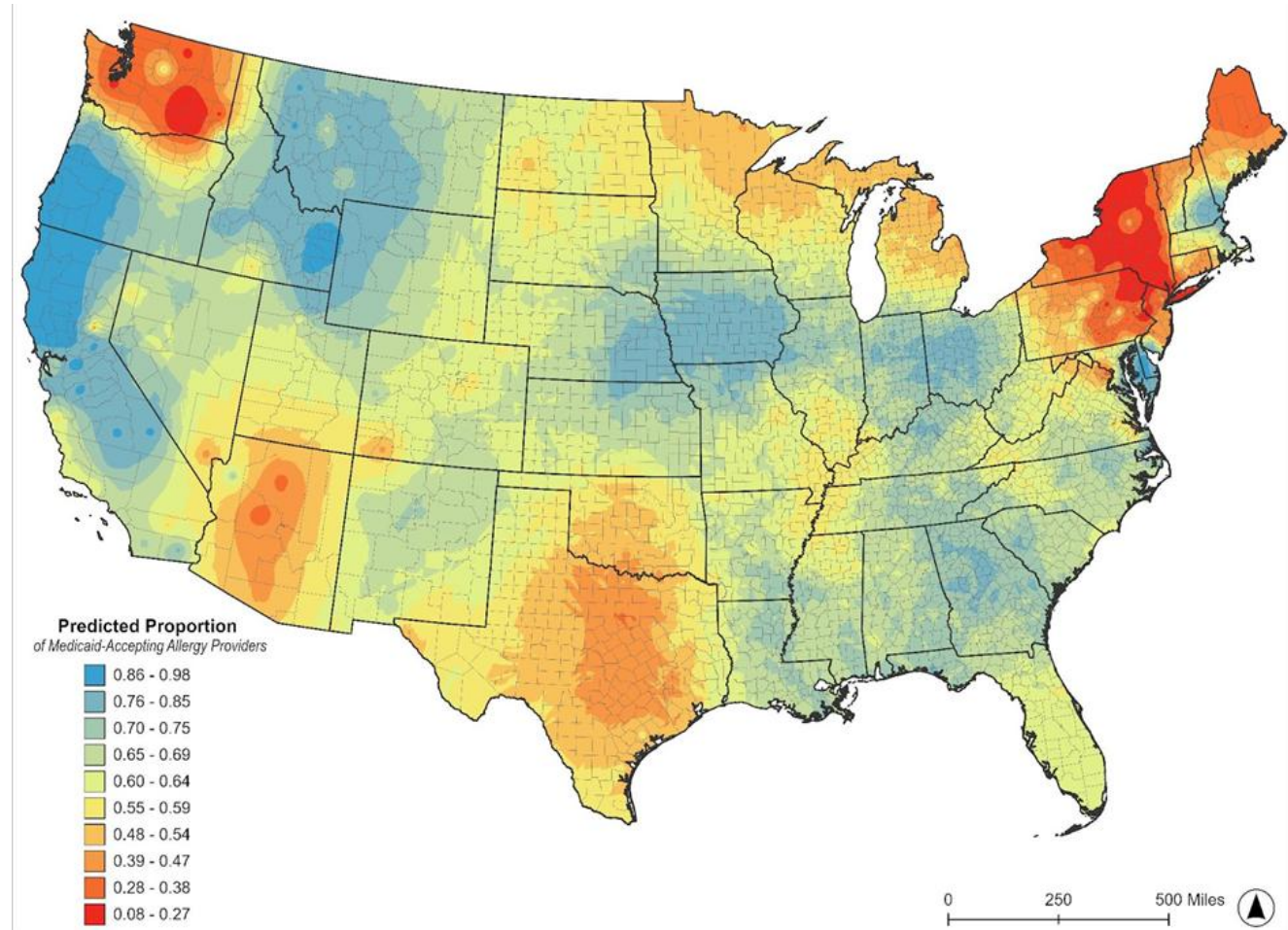
Underdiagnosis of Food Allergy

- Limited number of allergists practicing in the United States
- Not all allergists treat pediatric patients
- The cost of care can be high and wait times can be long



Disparities in Specialty Care

- Only 55.5% of allergists accept Medicaid nationwide



Disparities in FA Diagnosis

Prevalence of FA diagnosis among Medicaid-enrolled US children is substantially lower (0.6%) compared to previous national estimates using parent surveys (7.6%) and reports of physician confirmation of food allergy (4.7%)



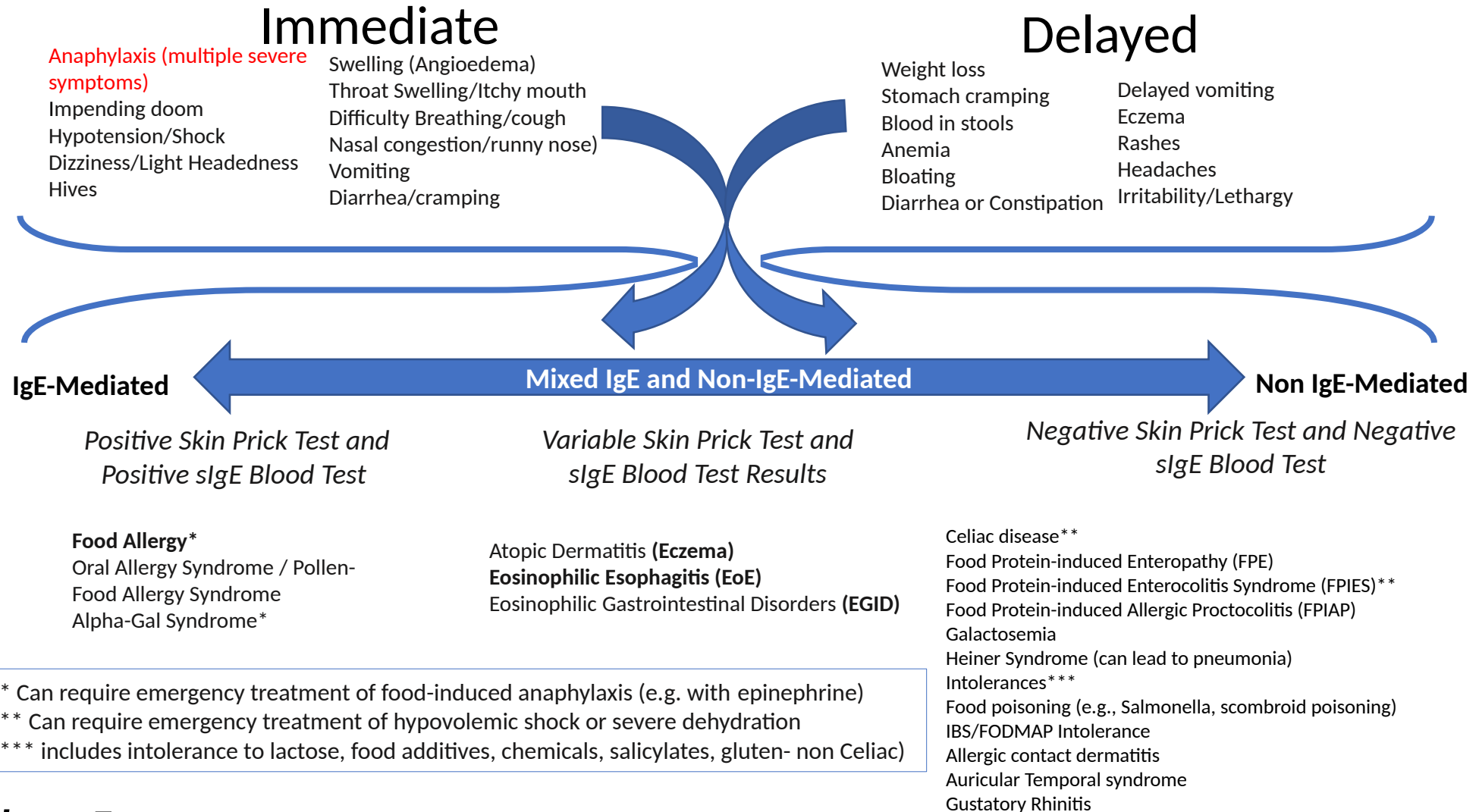
Misclassification of Food Reactions



- Difficulty distinguishing between IgE-mediated FA, intolerance, and other conditions
- Some childhood allergies (IgE-mediated egg, milk, wheat, and soy) are outgrown
- Reaction thresholds can change over time and need reevaluation
- Misclassification can lead to:
 - Unnecessary dietary restrictions
 - Confusion in dining and labeling systems
 - Inadequate action plans



Spectrum of Adverse Food Reactions



Allergies

- Food Allergy
- Pollen Food Allergy Syndrome (PFAS) / Oral Allergy Syndrome (OAS)
- Alpha-gal Syndrome
- Food-dependent Exercise-induced Anaphylaxis (FDEIA)

Mixed Reactions

- Eosinophilic Esophagitis (EoE)
- Eosinophilic Gastrointestinal Disorders (EGID)
- Food Protein-Induced enterocolitis syndrome (FPIES)
- Atopic Dermatitis / Eczema

Masqueraders

- Milk, gluten, and other food sensitivities
- Lactose intolerance
- Chemical sensitivities
- Intolerance to food additives, dyes, preservatives
- Intolerance to certain carbs
- Allergic contact dermatitis
- Gustatory rhinitis

Other Masqueraders

- Gastrointestinal disorders (e.g, IBS, IBD)
- Celiac Disease
- Gastroesophageal Reflux Disease (GERD)
- Hiatal hernia
- Food poisoning
- Intestinal infections
- Food phobias/aversions
- Eating disorders

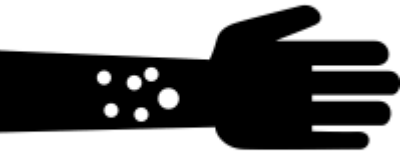
An Overview of Clinical Testing/Retesting

- Personal and family history and reaction experiences are key to evaluating a food-related condition
- Reaction **timing** (minutes or hours), **symptoms**, **quantity** of food, **preparation** of food (raw vs. cooked vs. baked), **reproducibility** (food previously or subsequently tolerated?), **treatment** of reaction, and **co-factors** (exercise, fever, alcohol, medications)
- Over-testing is rampant - only test to confirm a likely history of reaction, not out of curiosity



Food Allergy Symptoms

Skin



- Urticaria
- Pruritus
- Flushing
- Angioedema

Oral



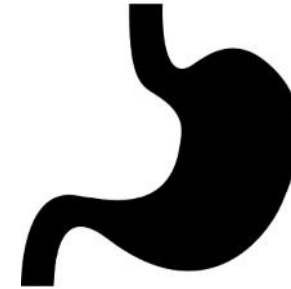
- Mouth Itching
- Throat closing
- Rash around mouth

Respiratory



- Cough
- Wheezing
- Dyspnea
- Laryngeal angioedema

GI



- Nausea
- Emesis
- Diarrhea
- Abdominal cramping

Cardiovascular



- Hypotension
- Tachycardia
- Dizziness
- Syncope

Neurological



- Confusion
- Headache
- Tunnel vision

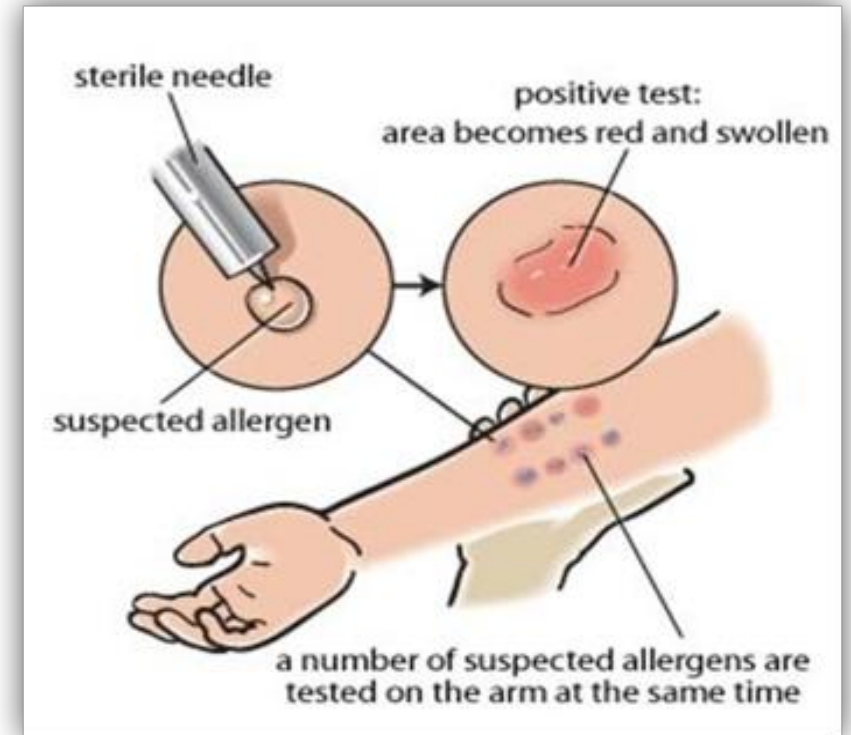
Specific Diagnoses for following symptoms:

Only GI Symptoms: May be an intolerance, FPIES, Celiac Disease, Gluten Sensitivity

Only Oral Symptoms: May be Oral Allergy Syndrome/ Pollen Food Allergy Syndrome

Skin Prick Testing (SPT)

- Assesses IgE bound to mast cell in skin
- Using a piece of plastic, skin is gently scratched or pricked with a drop of liquid that contains the food allergen
- Considered safe—0.008% reaction rate
- Only testing for suspected foods is useful
- Fast results (15-20 minutes)
- False positive rates are high



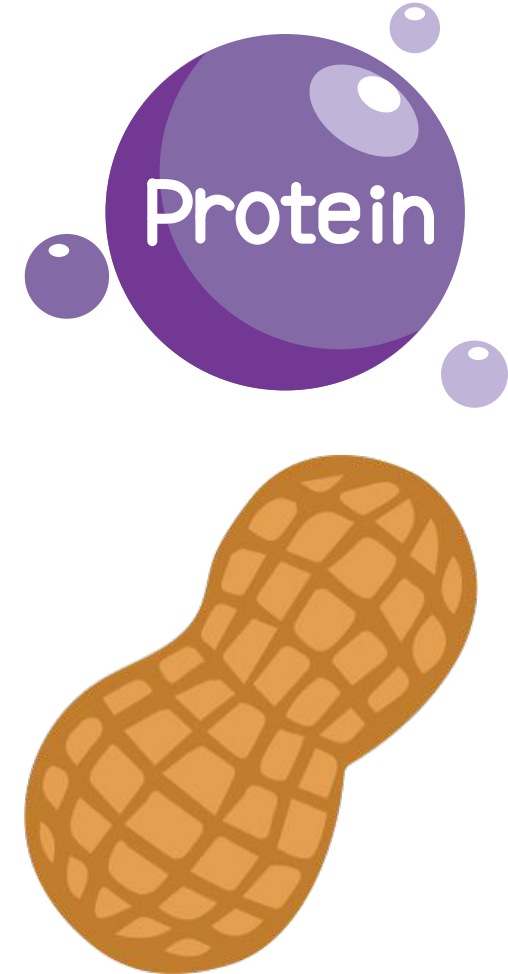
Specific IgE Blood Test

- Measures allergen-specific IgE antibodies in blood for certain foods
- Sample sent to lab for testing
- Results typically available within a few days



Component Testing

- Measures IgE to specific proteins ("components")
- Provides more detail on which part of the food may trigger a reaction (peanut proteins Ara h 1, 2, 3, 6, 8, 9)
- Component testing can add additional information to determine which patients are appropriate OFC candidates
- Many FA components are available. Not all are clinically helpful



Elimination Diet



- The elimination diet generally lasts two to four weeks
- During this period, patient will avoid suspect foods while doctor monitors symptoms
- If one or more of the foods is causing an adverse reaction, symptoms should disappear by the end of this period
- This method, combined with skin or blood tests, can be helpful in diagnosing both IgE-mediated food allergies and other food conditions

Oral Food Challenge – The Gold Standard

- Most definitive test to diagnose or rule-out food allergy
- Patient eats increasing amount of problematic food under medical supervision
- Used to determine if patient has outgrown a prior food allergy, or to confirm food allergy if diagnosis is in question
- **Should only be performed under supervision of a board-certified allergist with appropriate emergency medical treatment available**



Approaching Students with Outdated or Unclear Diagnoses

1. Start with curiosity

- “Can you tell me about your allergy?”
- “When was the last time you were evaluated?”
- Many students have older or self-reported diagnoses

2. Listen for uncertainty or change

- “Has it changed over time?”
- Some allergies may be outgrown or unclear

3. Normalize reevaluation

- “A lot of students find their allergies change over time”



Approaching Students with Outdated or Unclear Diagnoses

4. Introduce reevaluation gently

- “It might be helpful to check in with a physician or allergist again”

5. Emphasize benefits to the student

- Clarifying food options and action plans
- Less stress and uncertainty
- Improved quality of life

6. Keep it supportive and collaborative

- “Let’s make sure you have the most up-to-date information”





CFAAR

Center for Food Allergy
& Asthma Research

Strategies for Building Safe and Flexible Dining Programs



Ann & Robert H. Lurie
Children's Hospital of Chicago®

M Northwestern Medicine®
Feinberg School of Medicine

Practical Takeaways for Dining Professionals

- **Conduct ongoing allergen training:** Make it interactive and ensure all staff participate
- **Follow strict protocols:** Create a culture of consistency and follow recipes carefully
- **Be transparent:** Provide ingredient lists whenever possible (point of sale, online, etc)
- **Strive for inclusive dining:** Create an environment where every student feels they belong

Practical Takeaways for Dining Professionals

- **Make it personal:** Build one-on-one connections with students with food allergies; listen, show empathy, and support their independence
- **Provide a support system:** Encourage students and staff to speak up and self-advocate; use QR codes and signage to help them navigate
- **Encourage advocacy groups:** Support campus or employee organizations—collective advocacy is powerful!
- **Share best practices:** Collaborate across teams and institutions to continually improve

College Video: Northwestern University

<https://www.youtube.com/watch?v=NSoCM5635LA>



Customizable College Orientation Toolkit

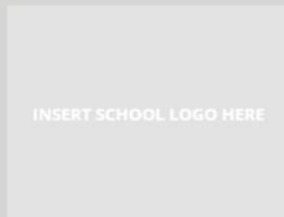



Northwestern

The Wildcat Food Allergy and Special Diets Toolkit





Campus Food Allergy and Special Diets Toolkit



TALKING WITH YOUR ROOMMATE

Be open and communicate your needs.

- 1 Reach out to your roommate prior to move-in and let them know about your dietary needs!
- 2 Set rules that clearly outline what you need from your roommate. Consider discussing keeping allergens out of the dorm or keeping all food separated in designated containers.
- 3 Educate them about the signs and symptoms of a reaction and how to use an epinephrine auto-injector.
- 4 Designate an easy to find location to store epinephrine auto-injectors for use during an emergency



INGREDIENT LABELS

Understand and interpret labels.

THE TOP NINE ALLERGENS MUST be included on food labels if the product contains it



However... be mindful of "may contain" statements!



This statement alerts customers which of the top 9 allergens are in the product.

Prepackaged allergen labels often say "may contain" or "produced in a facility that also processes" allergens. They are determined by manufacturer recommendation in regard to possible cross-contact and are not required by law.

SIGNS AND SYMPTOMS

Be prepared to respond to an allergic reaction.

Allergic reactions can range from mild to severe. A severe reaction is known as anaphylaxis. This is when someone is having symptoms from more than one body system or if they are having trouble breathing or swallowing, have a weak pulse, or have fainted. If this is the case, administer their epinephrine auto-injector and call 911!



Mouth/Throat

- Upright swelling
- Difficulty swallowing
- Hoarse voice
- Itchy mouth
- Throat tightening
- Mouth or throat tingling



Lungs

- Chest tightening
- Facial congestion
- Repetitive cough
- Trouble breathing
- Wheezing



Skin

- Hives
- Itching
- Rash
- Swelling



Neurological

- Anxiety
- Feeling of impending doom
- Headache



Cardiovascular/Heart

- Chest pain
- Rapid heart rate
- Fainting, dizziness or feeling lightheaded
- Low blood pressure



Gastrointestinal (GI)

- Belly pain
- Cramps
- Diarrhea
- Nausea
- Vomiting

CELIAC DISEASE

Gluten = protein composite found in the grains wheat, barley, oats, and rye.

Celiac Disease is another very common food condition impacting college students. Although it is not considered an IgE-mediated food allergy or food intolerance, it also involves the immune system and can result in a variety of negative and severe symptoms. (shown below)

Celiac Disease is an autoimmune disorder characterized by damage to the small intestine upon gluten ingestion; the gluten triggers an immune-based reaction that attacks the small intestine's lining and prevents it from absorbing nutrients.

Celiac Disease can develop at any point in one's life and is currently incurable. The only treatment is a strict gluten-free diet.

If you or your friends have Celiac Disease, please consider these tips to keep each other safe!

- Symptoms:**

 - Diarrhea
 - Fatigue
 - Weight loss
 - Bloating and gas
 - Abdominal pain
 - Nausea and vomiting
 - Constipation
 - Skin rash
- Tips to help protect your friends with Celiac:**

 - Keep two separate labeled containers to avoid cross contact
 - Consider using separate sponges, sponges, pans, and cooking utensils
 - Ask before you put your hand in their snail
 - Clean your space clean after eating



College Advocates for Food Allergy Awareness & Education (CAFAE)



CAFAE

College Advocates for Food Allergy
Awareness & Education

- A student organization dedicated to education, advocacy, and policy change on college campuses
- CAFAE empowers students with food allergies, ensuring they feel safe, supported, and included in college life
- Founded at Northwestern University by CFAAR student researchers, CAFAE plans to expand to campuses nationwide

CAFAE Chapters 2026



Northwestern
University



UNIVERSITY OF
NEW ENGLAND

INNOVATION FOR A HEALTHIER PLANET

CAFAE Key Initiatives: Food Allergy Education

CAFAE teaches the campus community how to recognize anaphylaxis and use epinephrine auto-injectors



CAFAE Key Initiatives: Peer Dialogue

CAFAE hosts open conversations where students share experiences, offer advice, and build a supportive network



CAFAE Key Initiatives:

Policy Advocacy

CAFAE collaborates with dining staff, school administration, and other students to push for more inclusive policies on campus



Inclusion of stock epinephrine in dining halls on campus

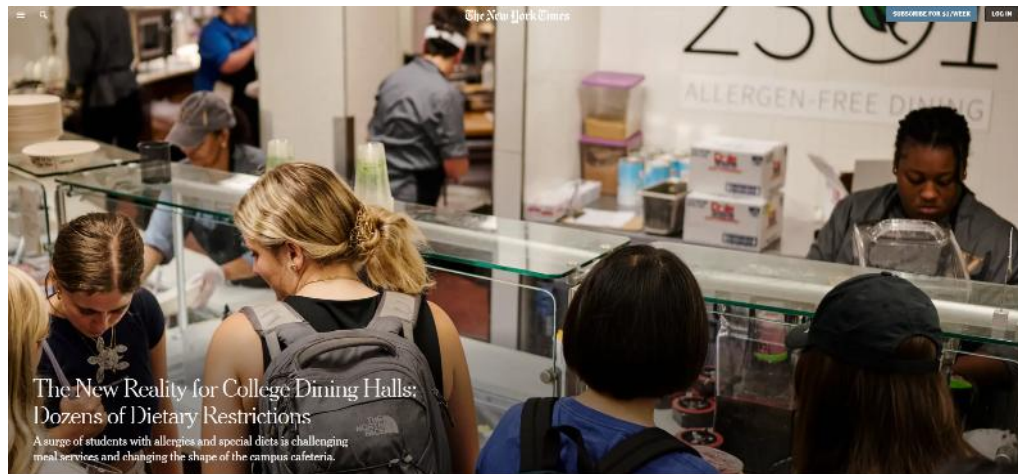
Improvement of allergen labeling at campus events



Mandatory allergen training for dining staff and students

CAFAE in the News

The New York Times



<https://www.nytimes.com/2023/09/05/dining/college-dining-halls-allergies-restrictions.html>

The Washington Post



Practicing to administer epinephrine injections by using oranges can prepare students to help someone experiencing a severe allergic reaction. (Jamie Kelter Davis for The Washington Post)



Bajaj and Auerbach share information about food allergies through the College Advocates for Food Allergy Awareness and Education club, which they co-founded. (Jamie Kelter Davis for The Washington Post)

<https://www.washingtonpost.com/wellness/2023/08/31/food-allergies-college-risks/>

Learn More About CAFAE

- Visit <https://www.cafae.org/>
- Email cafae@u.northwestern.edu



Email Kethan Bajaj to join CAFAE
kethanbajaj2025@u.northwestern.edu

Join Northwestern's CAFAE Club Today!

A campus club committed to increasing **awareness, education, and support** for college students with **food-related conditions** (e.g. food allergy, celiac disease, etc.) across the nation!

Support



- Help each other navigate campus life with food conditions
- Lead discussions surrounding dining on/off campus, social situations, sports, and more!

Educate



- Meet with allergy experts in the field
- Learn signs and symptoms of allergic reactions and how to respond in an emergency

Advocate



- Brainstorm ideas to improve the quality of life for students with food conditions
- Advocate together to create a safer, more inclusive campus for all!



Interested in Starting a CAFAE Chapter?

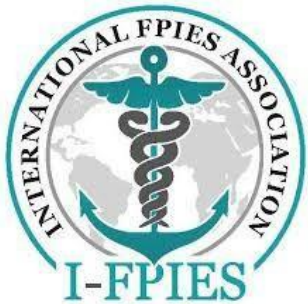
Drop a pin on your campus today!

Contact: kethanbajaj2025@u.northwestern.edu



Club Supported by Center for Food Allergy & Asthma Research, Northwestern University & Lurie Children's Hospital





Reported Positive Aspects of Living with FA

Adolescents and young adults reported that food allergy made them:

- More responsible
- A better advocate for themselves and others
- Supportive of others with special needs
- More appreciative of the foods they can eat
- Eat healthier options





CFAAR

Center for Food Allergy
& Asthma Research

The Future of Food Allergy



Ann & Robert H. Lurie
Children's Hospital of Chicago®

M Northwestern Medicine®
Feinberg School of Medicine

Research Shaping the Next Decade

- **More precise diagnosis:** Biomarkers and component testing will better identify true allergy, severity risk, and the chance of outgrowing allergies
- **Expanded early introduction for prevention:** Large trials aim to guide early introduction of multiple allergens
- **Microbiome and skin barrier breakthroughs:** New insights into eczema, gut health, and early-life environments may open new pathways for preventing sensitization
- **More treatment options for all ages:** OIT, EPIT, SLIT, and biologics (omalizumab, dupilumab) will broaden treatment options
- **Combination therapy and personalized care:** Pairing biologics with immunotherapy and using predictive tools may improve safety, effectiveness, and long-term tolerance

Expanding Options for Emergency Treatment



Epinephrine Auto-Injector Brands:

EpiPen® / EpiPen Jr.®

Auvi-Q®

Adrenaclick®

Symjepi®

Generic Epinephrine:

Amneal Pharmaceuticals (Adrenaclick)

Teva Pharmaceuticals (EpiPen/EpiPenJr.)

Viartis (EpiPen/EpiPenJr.)

Epinephrine Nasal Spray:

neffy®

Sublingual Epinephrine Coming Soon

- The FDA accepted the new drug application for dibutepinephrine (Anaphylm™) epinephrine sublingual film
- If approved, it would be the first and only **orally-delivered, device-free epinephrine option** to treat severe allergic reactions in the US
- Designed as a small, weather-resistant sublingual film (postage-stamp size). No water or swallowing is required for administration
- Pediatric study (ages 7–17) showed consistent pharmacokinetics (PK), well-tolerated, and no serious adverse events.
- **Decision expected in early 2026**

Working Together to Improve Policy

FDA Workshop

Improving Anaphylaxis Outcomes: Approaches for Enhancing Access to Epinephrine
December 16, 2025

FDA Virtual Public Meeting and Listening Session

Food Allergen Thresholds and Their Potential Applications
February 18, 2026

FDA Meeting

Expert Panel on Food Allergies
February 25, 2026

Hosted by the Center for Food Allergy & Asthma Research (CFAAR)

2026 Global Food Allergy Prevention Summit

Oak Brook, IL | October 22-24, 2026

KEY TOPICS:

- Early Dietary Influences
- Microbiome & Environmental Factors
- Early Treatment & Secondary Prevention
- Molecular Mechanisms
- Skin: Barrier or Pathway

Registration opens on March 1st!



**Do the best you can until
you know better. Then when
you know better, do better.**

- Maya Angelou

CFAAR'S COMMUNITY RESOURCE CORNER



Create An Asthma Action Plan

Full Name _____
Patient's Age _____
Doctor's Name _____
Doctor's Phone Number _____

Next

FOOD ALLERGY PASSPORT

My full name is: _____
I like to be called: _____
Date of birth: _____
My doctor's name: _____
My doctor's phone: _____
My guardian's name: _____
My guardian's phone: _____
Secondary contact's name: _____
Secondary contact phone: _____

YOU CAN FIND MY LIFESAVING MEDICATION HERE:

Epinephrine Auto injector Name: _____
Location: _____

IN CASE OF AN EMERGENCY **CALL 9-1-1**

MY FOOD ALLERGIES

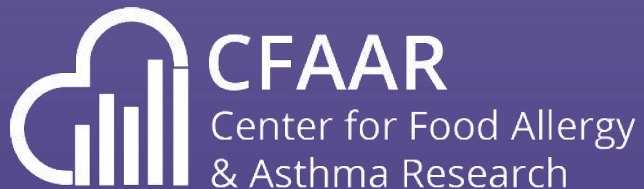


Browse all CFAAR Resources
here or by visiting
cfaar.northwestern.edu

Thank you!

Connect with CFAAR

cfaar@northwestern.edu



@cfaarnu



@cfaarnu



**Center for Food Allergy
& Asthma Research**



**Center for Food Allergy
& Asthma Research**