

شبكة المعلومات الجامعية التوثيق الإلكتروني والميكروفيلو

بسم الله الرحمن الرحيم





MONA MAGHRABY



شبكة المعلومات الجامعية التوثيق الإلكتروني والميكرونيله



شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



MONA MAGHRABY



شبكة المعلومات الجامعية التوثيق الإلكترونى والميكروفيلم

جامعة عين شمس التوثيق الإلكتروني والميكروفيلم قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها علي هذه الأقراص المدمجة قد أعدت دون أية تغيرات



يجب أن

تحفظ هذه الأقراص المدمجة بعيدا عن الغبار



MONA MAGHRABY



Sensitization to Rice in Allergic Children

Thesis

Submitted for Partial Fulfillment of Master Degree in Pediatrics

By

Alyaa Essam Mohammed

M.B.B.CH Ain Shams University

Supervised by

Prof. Zeinab Awad El-Sayed

Professor of Pediatrics
Faculty of Medicine - Ain Shams University

Dr. Amira Fouad Elhattab

Lecturer of Pediatrics Faculty of Medicine - Ain Shams University

> Faculty of Medicine Ain Shams University 2021



سورة البقرة الآية: ٣٢



Acknowledgement

First, I would like to thank Allah for his care, blessing and mercy.

I wish to express my sincere indebtedness to **Prof. Dr. Zeinab**Awad El-Sayed, Professor of Pediatrics, Faculty of Medicine, Ain

Shams University, for her consistent help, advice, guidance and supervision.

I would like to express my deepest gratitude to **Dr. Amira Fouad Elhattab**, Lecturer of Pediatrics, Faculty of Medicine, Ain Shams University, for her continuous support, patience and guidance over the period of my work.

Thanks to all my patients: without their participation, this work would not have been accomplished.

Finally, I dedicate this work to My mother and My husband who supported and encouraged me a lot and also to my son zyad who was my source of blessing, joy and contentment.

Alyaa Essam Mohammed



List of Contents

Title	Page No.
List of Abbreviations	i
List of Tables	iii
List of Figures	iv
Introduction	1
Aim of the Work	4
Review of Literature	5
Patients and Methods	49
Results	59
Discussion	80
Recommendations	95
Summary & Conclusion	
References	
Arabic Summary	

List of Abbreviations

Abb.	Full term
ACE	. Angiotensin converting enzyme
	. Atopic dermatitis
	. Antigen presenting cell
	. Allergic rhinitis
	. Bronchial asthma
BEAT	Beating Egg Allergy Trial
CM	
CMF	. Cow milk formula
EAT	. Enquiring About Tolerance
EC	. Eosinophilic colitis
EG	. Eosinophilic gastritis
EGE	. Eosinophilic gastroenteritis
EIG	. Early-introduction group
EoE	. Eosinophilic oesophagitis
EPIT	. Epicutaneous immunotherapy
FA	. Food allergy
FLG	. Filaggrin
FN	. False negative
FP	. False positive
FPE	. Food protein enteropathy
FPIES	. Food protein-induced enterocolitis syndrome
FPIP	. Food protein-induced proctocolitis
GIT	Gastrointestinal tract
HEAP	. Hen's Egg Allergy Prevention
HS	. Heiner syndrome
IEC	. Intestinal epithelial cells
IgA	Immunoglobulin A
IL	
ITT	. Intention-to-treat

List of Abbreviations Cont...

Abb.	Full term
LEAP	. Learning Early About Peanut Allergy
LP	
	. Lipid transfer protein
	. The National Health and Nutrition
	Examination Survey
NIAID	. National institute of allergy and infectious
	diseases
NPV	. Negative predictive value
OAS	. Oral allergy syndrome
OFC	. Oral food challenge
OIT	. Oral immunotherapy
PFAS	Pollen-food allergy syndrome
PPV	. Positive predictive value
QOL	. Quality of life
SIG	. Standard introduction group
sIgE	. Allergen-specific IgE
SLIT	. Sublingual immunotherapy
SPT	. Skin prick test
TN	. True negative
TP	. True positive
WHO	World Health Organization

List of Tables

Table No.	Title	Page No.
Table (1):	Clinical types of food allergy	91
Table (1):	Diversity of food allergy	
Table (2):	Class 1 food allergy and class 2 food	
Table (4):		
1 abie (4):	EAACI recommendation on the diag food allergy	•
Table (5):	Drugs to be discontinued before an or challenge test and the discontinuation	oral food
Table (6):	Demographic and clinical data of the	
Table (b).	group	-
Table (7):	Family history of allergy among the	
20020 (1)	cases.	
Table (8):	Absolute eosinophilic count and to	
	among the studied group	-
Table (9):	Comparison between rice sensitized patients re-	
	demographic and clinical data	67
Table (10):	Allergic diseases in rice sensitized non-sensitized patients	
Table (11):	Absolute eosinophilic count and to	otal IgE
	among rice sensitized and non-se	ensitized
	patients	70
Table (12):	Types of recorded allergy (positive	•
	+SPT) to foods other than rice in the	v
	group	
Table (13):	Comparison between rice sensitized sensitized patients regarding oth	er food
	allergies	
Table (14):	Modalities of treatment in relation sensitization	
Table (15):	Diagnostic accuracy of PPT versus S	PT78

List of Figures

Fig. No.	Title	Page No.
Figure (1):	Explanation of allergy vs. Tolerance.	8
Figure (2):	Type 1 Mediated Hypersensiti Reaction	
Figure (3):	SPT procedures.	34
Figure (4):	Management of Food Allergy Children	
Figure (5):	Physician diagnosed allergic diseamong the studied group.	
Figure (6):	Manifestation of Food allergy among studied group	
Figure (7):	Family history of allergy among studied group.	
Figure (8):	Flow chart illustrating the st	-
Figure (9):	Pie chart illustrating the study resul	ts65
Figure (10):	Results of, SPT, and PPT among studied cases	
Figure (11):	Age difference between rice sensit and non-sensitized allergic patients.	
Figure (12):	Frequency of patients among the st group who are allergic (history positive SPT) to foods other than rice	7 +
Figure (13):	Frequency of previous positive among the study group	
Figure (14):	Types of recorded allergy (positistory +SPT) to food other than rice the study group.	e in

List of Figures Cont...

Fig. No.	Title	Page No.
Figure (15):	Frequency of allergy to non allergens among the study group	
Figure (16):	Comparison between cases sens and non-sensitized to rice regard improvement on treatment.p>0.05.	rding
Figure (17):	Receiver operating characteristic (ROC)	



Introduction

ood allergy is a significant health concern that has adverse medical, psycho social and economic impacts on affected individuals and families (Stallings and Oria, 2016).

Food allergy has its origins in early life and affects 6% to 8% of the pediatric population. Some food allergies are commonly outgrown, whereas others are more likely to persist into adulthood. Milk and egg allergies, which are the most common allergies of childhood, are 2 allergies that are commonly outgrown in childhood (Cecilia, 2019).

Advances in diagnostic and therapeutic approaches, including implementation and revision of evidence based guidelines, along with enhanced insights into early intervention and prevention, have shifted paradigms and improved the care of individuals with food allergy. Further, progress toward active therapeutic options to mitigate the life-altering effects of food allergy has been substantial, ushering in a new era in food allergy with licensed active therapeutic interventions on the horizon (Amy and Stacie, 2017).

Newer strategies that are aimed to help develop tolerance to allergenic foods more quickly have emerged recently. These include: early introduction of baked forms of milk and egg if tolerated in children with cow's milk and egg allergies, desensitization to food allergens, use of probiotics in infants



with cow's milk allergy. There is evidence now in the literature that 70-75% of children with cow's milk and egg allergies can tolerate them when extensively heated. This could potentially make dietary restrictions easier and hasten the development of tolerance, although it remains difficult to predict which children will tolerate baked allergens (Anagnostou et al., 2015).

Rice is a cereal produced and consumed in large quantities around the world, but hypersensitivity reactions are rare. Allergic reactions to rice were first reported in patients experiencing asthma following rice flour exposure and eczema exacerbated by rice ingestion (Villalta et al., 2012).

Two different routes of exposure leading to immediate hypersensitivity reactions have been documented: ingestion of cooked rice and inhalation of vapors during its boiling (Crapo et al., 2000). Most reports describe contact urticaria with raw rice, whereas reports of immediate hypersensitivity reactions after ingestion of rice are scarce. Rice is washed before cooking, hence the water soluble protein allergens cause contact urticaria in patients (Kumar et al., 2007).

Skin prick testing is an essential test procedure to confirm sensitization in IgE-mediated allergic disease in conjunctivitis, subjects with rhino asthma, urticaria, anaphylaxis, atopic eczema and food and drug allergy (Li and Xie, 2016).



The prevalence of food allergy among Egyptian children is largely unknown, more so for the different food allergens. Although there are several studies reporting on the common food allergens, yet non was done to explore the allergy to rice, a food allergen that is much less recognized both by pediatricians and allergic patients (Joyce, 2012).