# Food Allergy Review – 10/21/16

Elaine Ayres - NIH

Sue Kent – Cleveland Clinic

Jennifer Harwood – USAF

Margaret Dittloff

1. The group used a standard template to evaluate data sets of food allergy frequencies from electronic health records. The goal of this work is to create frequencies that reflect the current documentation on allergy lists from multiple institutions across over 40 million subjects. The template utilizes foods and food groups from international food labeling laws for food allergens.
	1. Base eight allergens in the US are:
		1. Milk and milk products (including lactose intolerance)
		2. Eggs and egg products
		3. Fish (e.g., bass, flounder, cod)
		4. Crustacean shellfish (e.g. crab, lobster, shrimp)
		5. Tree nuts (e.g., almonds, walnuts, pecans)
		6. Peanuts
		7. Wheat
		8. Soy
	2. Added classes at the suggestion of AAAAI are:
		1. Molluscan shellfish (e.g. oysters, clams, mussels, and scallops)
		2. Gluten containing cereal
	3. In addition foods included in labeling laws from other countries will also be considered in the frequency analysis:
		1. Apple
		2. Banana
		3. Beef
		4. Chicken
		5. Celery
		6. Chocolate
		7. Citrus
		8. Gelatin
		9. Kiwi
		10. Lupin
		11. Melon
		12. Mushroom
		13. Mustard
		14. Peaches
		15. Pork
		16. Sesame Seeds
		17. Strawberry
		18. Sulphites/Sulphur dioxide
		19. Tomatoes
		20. Yam
	4. Other less frequent foods will be compared based on frequency across all of the data sets.
2. Data analysis was reviewed from the Cleveland Clinic, Intermountain Health and NIH.
3. Decisions:
	1. Remove “other” and “no known allergies” from the total data counts.
	2. In some cases the total number of subjects for the data set is not known. This will be noted in the final analysis.
4. Note re Cleveland Clinic data set:
	1. 7 months of data provided as per selected foods from the allergy list function.
	2. There are 3,995 items total and 81 unique foods.
5. Next meeting – Friday, October 28 at 2 PM ET
	1. Continue to review data sets including the VA, OPTUM and CERNER