What is safe for me to eat? A product guide for allergy friendly foods

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• Nothing to disclose

The opinions reflected in this presentation are those of the speaker and independent of Nutricia North America

Outline

Perception of allergy friendly foods & the potential impact on quality of life

Grocery retailers with allergy friendly foods

Top 9 free foods

Tips to promoting nutrition adequacy for patients with food allergies

Perception of Available Safe Foods

Not accessible at most grocery stores

Specialty packaged foods

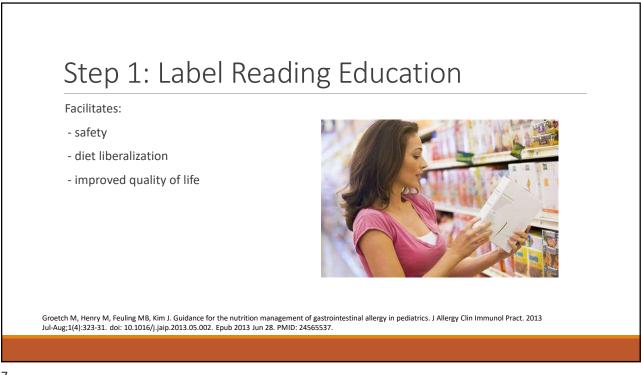
Expensive

Will have to make most foods completely from scratch

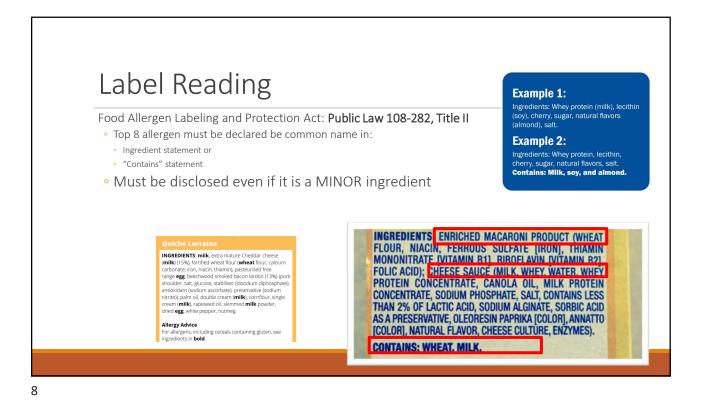
Generally burdensome to implement for many households with two working parents







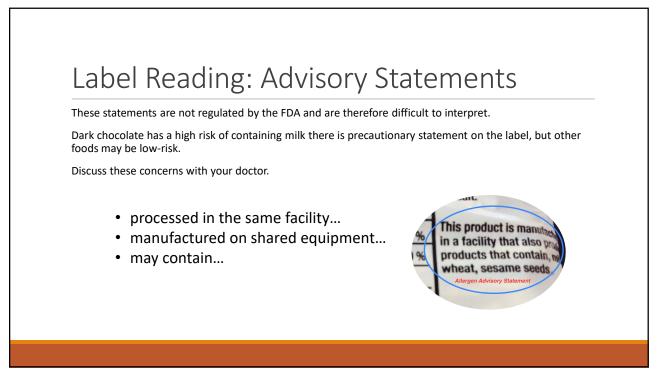






INGREDIENTS: tapioca flour, sugar, canola oil, cocoa, soy lecithin, natural flavors CONTAINS SOY Ingredients: sugar, tapioca syrup, coconut milk, coconut oil, agave nectar, vanilla. Allergy information: Manufactured on shared equipment with products that contain tree nuts. Packaged in a facility that produces and packages products containing peapute and tree nuts. Contains Tree nuts (coconut).

Nutrition Facts Serv. Size: 1 caramel, Servings per bag: approx. 10, Amount Per Serving: Calories 47, Fat Cal. 16 Total Fat 2g (3% DV), Sat Fat 1.5g (8% DV), Trans Fat 0g, Cholest. Omg (0% DV), Bodium 2mg (<1% DV), Total Carb. 8g (3% DV), Fiber 0g (0% DV), Sugars 6g, Protein 0g (0% DV), Vitamin A (0% DV), Vitamin C (0% DV), Calcium (<1% DV), Ino (1% DV), Percentage Daily Values (DV) are based on a 2,000 carlorie diet.



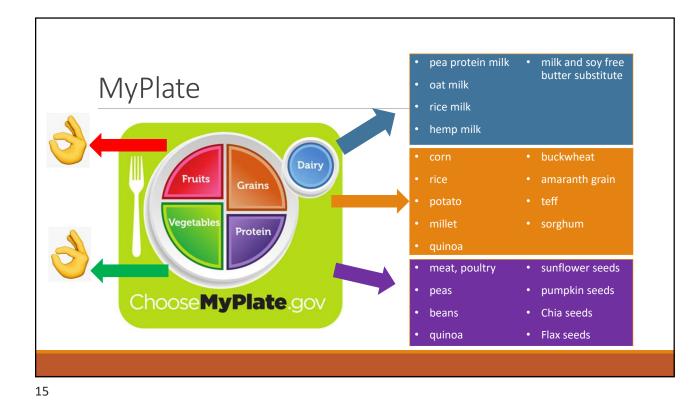




Allergy Friendly Foods

Top 9 Food Allergen	Substitution			
Milk	Soy milk, Tree nut milk, pea protein milk, oat milk, coconut milk, rice milk, milk free butter substitutions			
Wheat	Corn, rice, potato, millet, quinoa, buckwheat, amaranth grain, teff, sorghum			
Soy	Coconut aminos for soy sauce, pumpkin seed tofu			
Egg	Commerical egg replacer, Just Egg, "scrambled" tofu			
Peanut	Sunflower kernels, pumpkin seeds, chia seeds, flax seeds, almond, walnut, hazelnut, pecan, pine nut, cashew, Brazil nut, pistachio, macadamia			
Tree nut	Peanuts, sunflower kernels, chia seeds, flax seeds			
Fish and Shellfish	Meat, poultry, legumes, all nuts, all seeds			
Sesame	Pumkin seeds, sunflower seeds, chia seeds, flax seeds, all nuts			



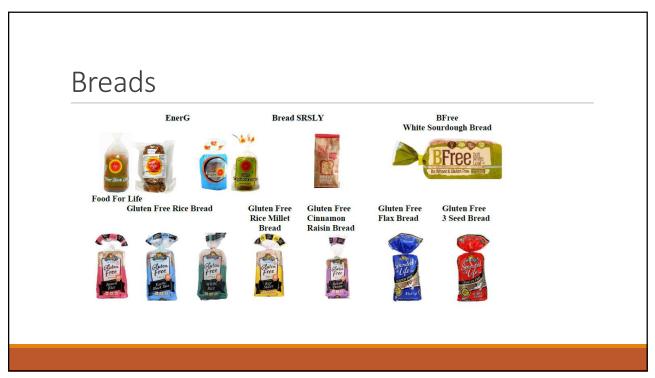




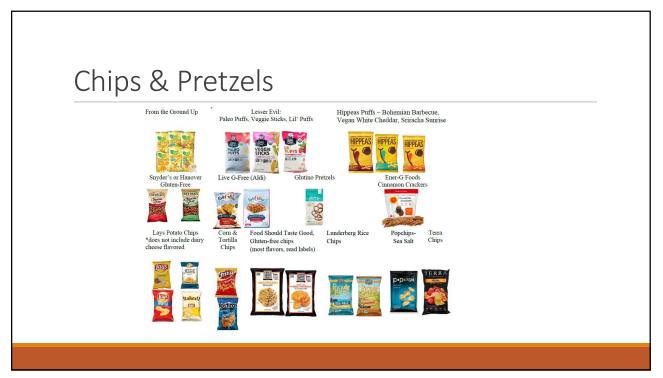




















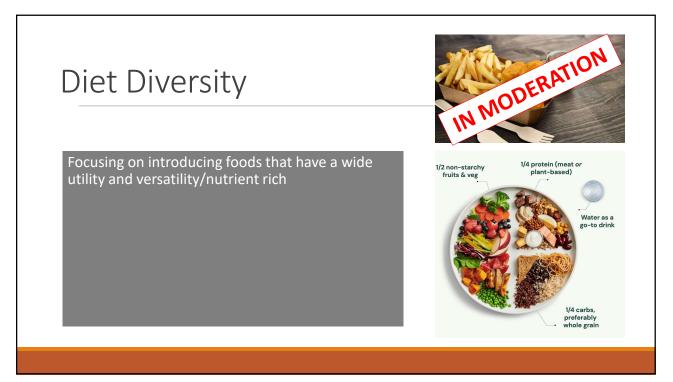






Implementation with patient care

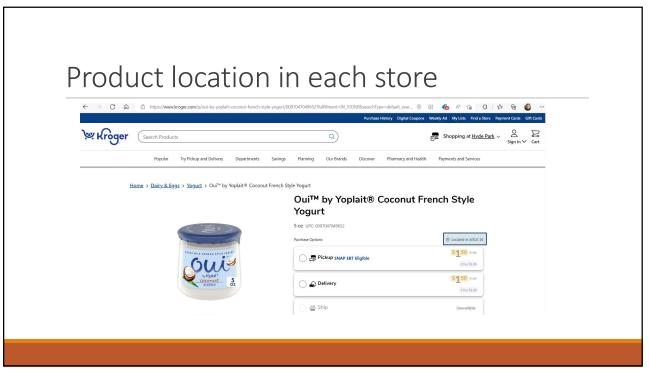




Calorically dense	ji	Calories	Protein (g)	
foods	Sunflower Seed butter (1 tbsp)	95	4	
IUUUS	Milk Free Margarine (1 tsp)	45	0	
	Canola Oil (1 tsp)	40	0	
	Soy-free Veganaise (1 tsp)	45	0	
	Milk Free Salad Dressing (1 tsp)	45	0	***
	Avocado (1 tbsp)	25	0	FD
	Hummus (tbsp	25	0	
	Dried Fruits (1 tbsp)	20	0	
	Hemp/rice protein powder (1tbsp)	25	6	
				- Contraction







Additional Resources

Cooking Blogs

- Allergy Awesomeness
- Cybele Pascal
- Minimalist Baker
- https://www.kidswithfoodallergies.org/recipes-diet.aspx

Apps

- Spokin
- AllergyEats

Online Shopping

• Thrive Market

Gluten Free Mall

Advocacy groups

- CURED
- APFED

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References

Groetch M, Henry M, Feuling MB, Kim J. Guidance for the nutrition management of gastrointestinal allergy in pediatrics. J Allergy Clin Immunol Pract. 2013 Jul-Aug;1(4):323-31. doi: 10.1016/j.jaip.2013.05.002. Epub 2013 Jun 28. PMID: 24565537.

