



BioMed Research International

Special Issue on  
**Nutritional Issues in Food Allergy**

# CALL FOR PAPERS

Food allergy is distinguished from other adverse reactions by an immune mediated mechanism, whereas food intolerances do not involve the immune system. If the allergic response involves serum IgE, it is classified as an IgE-mediated food allergy, which usually occurs within 2 hours of allergen consumption; conversely a more delayed reaction (presentation > 2 hours up to a couple of days) is called a non-IgE mediated reaction. Food allergy usually manifests in early childhood but may either continue or present itself in adulthood as well. The main food allergens include cows' milk, hens' egg, soy, peanuts, tree nuts, wheat, fish, and shellfish and in adulthood can also include an allergy to fruit and vegetables. The mainstay of management is the elimination of the offending allergens, which not only restricts food variety but also significantly impacts nutrient intake and quality of life. In the last 10 years, great advances have been made in the dietary management on food allergy, including the impact of baked milk and egg on developing tolerance, the standardization of food challenges for IgE-mediated allergy, and the impact of early introduction of peanut protein on the development of peanut allergy. However, there remain many outstanding issues for both paediatric and adult food allergy that potentially would improve the nutritional management of food allergies. We invite investigators to submit original research articles and reviews to this special issue.

Potential topics include, but are not limited to:

- ▶ Recent developments in the understanding of food allergy
- ▶ Food allergy prevention/treatment, from probiotics to genetic engineering of foods
- ▶ Molecular mechanisms of food allergies
- ▶ Diagnostic markers in food allergy and its bearing on dietary elimination
- ▶ Food challenges for both IgE and non-IgE mediated allergies
- ▶ Nutritional status of children or adults with food allergy
- ▶ Development of tolerance through nutritional means in food allergy
- ▶ Laboratory aids in managing nutritional adequacy in food allergy
- ▶ New allergens in food allergy
- ▶ Recent developments in dietary management
- ▶ Dietary elimination and quality of life

Authors can submit their manuscripts via the Manuscript Tracking System at <http://mts.hindawi.com/submit/journals/bmri/allergy/nifa/>.

## **Lead Guest Editor**

Rosan Meyer, Great Ormond Street Hospital, London, UK  
*rosan.meyer@gosh.nhs.uk*

## **Guest Editors**

Carina Venter, Cincinnati Children's Hospital Medical Center, Cincinnati, USA  
*carina.venter@cchmc.org*

Isabel Skypala, NHS Foundation Trust, Leeds, UK  
*i.skypala@rbht.nhs.uk*

Nicollette De Jong, Erasmus University Medical Center, Rotterdam, Netherlands  
*n.w.dejong@erasmusmc.nl*

## **Manuscript Due**

Friday, 25 December 2015

## **First Round of Reviews**

Friday, 18 March 2016

## **Publication Date**

Friday, 13 May 2016