A Guide to Managing EGG ALLERGY

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Egg allergy is the second most common allergy in infants and young children. About one out of every 100 children has egg allergy.¹

Egg white is the part of the egg that causes most egg allergy reactions. But you can't separate the white from the yolk without traces of egg white protein getting on the yolk. It is best to remove both from your child's diet.

What Are Symptoms of an Egg Allergy?

When you have an egg allergy, you need to be aware of the symptoms of anaphylaxis. Symptoms of anaphylaxis may include hives, vomiting, or trouble breathing. The first-line treatment for anaphylaxis is injectable epinephrine.

Common signs and symptoms of anaphylaxis in children, teens, and adults:

- Skin rash, itching, hives
- Swelling of the lips, tongue, or throat
- Shortness of breath, trouble breathing, wheezing (whistling sound during breathing)
- · Stomach pain, vomiting, or diarrhea
- Uterine cramps
- Feeling like something awful is about to happen

Common signs and symptoms of anaphylaxis in infants and toddlers:²

- · Skin rash, itching, hives
- Swelling of the lips, tongue, or throat; ear pulling, scratching or putting fingers in ears; tongue thrusting or pulling
- Coughing, wheezing, hoarse cry, noisy breathing, chest or neck tugging, nostril flaring
- Stomach pain, vomiting, diarrhea, spitting up, hiccups
- Arching back, bringing knees to the chest
- Rubbing eyes, itchy or red eyes



How Can I Prevent Egg Allergy Reactions?

Egg is a common ingredient in many foods. Foods that may contain egg include breads and baked goods, sauces, pasta, casseroles, meat that is breaded, and so much more.

The only way to avoid an allergic reaction is to remove egg completely from your child's diet. But you can successfully manage your egg allergy.

What you can do:

- Work with your doctor
- Read labels
- Be aware of cross-contact (when foods come into contact with each other and may transfer an allergen into a food that shouldn't have it)
- Communicate clearly with school staff, people who prepare your child's food, and babysitters and other caregivers

Reading Labels

By law, food companies must label their products clearly if they contain egg. The law requires companies to name the specific type of egg on the label.

When reading labels for egg, it may be in parentheses after an ingredient in the ingredient list. It could also be in a statement under the ingredient list. Sometimes it will be in **bold**.

For example:

- Ovoglobulin (egg)
- · Contains: Egg

Sometimes egg may appear in **bold** print in the ingredient list too. To avoid egg in foods and other products, it helps to learn the different names of egg.

Some foods and products do not have to follow the allergy label law and may contain egg:

- Arts and crafts supplies
- Prescription and over-the-counter drugs
- Cosmetics and personal care items (such as, makeup, lotions, and soaps)
- Alcohol
- Toys
- Pet food
- Food served in restaurants, cafeterias, or by other food service providers

Most states in the U.S. do not have regulations regarding food allergies and restaurants. Ingredients in restaurant foods may vary. Cross-contact is also more likely. Look for places that have food allergy policies and allergy menus. Give the staff a chef card that alerts them to your allergy and lists egg.



If a food item does not have a label, you can't read it, or you have any doubts, don't eat it. Always read the entire label every time. Food companies may change their recipes.

Can My Child Eat Baked Egg?

Most children with egg allergy can eat small amounts of baked egg. This may allow a child to safely eat egg that is baked into foods, like muffins or breads. Some studies show that kids who tolerate eating baked eggs are more likely to outgrow their egg allergy.3

To find out if your child can eat baked egg, talk with your allergist.



Kids with Food Allergies has many resources to help you manage food allergies. Search our Safe Eats® Allergy-Friendly Recipes Collection of almost 1,500 member-submitted recipes at: kidswithfoodallergies.org/recipes

Will My Child Outgrow Their Egg Allergy?

Around 50% of people with an egg allergy outgrow their allergy by age 6. About 70% will outgrow it by age 7.4

References

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- 3. Leonard SA, Sampson HA, Sicherer SH, Noone S, Moshier EL, Godbold J, Nowak-Węgrzyn A. Dietary baked egg accelerates resolution of egg allergy in children. J Allergy Clin Immunol. 2012 Aug;130(2):473-80.el. doi: 10.1016/j.jaci.2012.06.006. PMID: 22846751; PMCID: PMC3428057.
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Is There a Treatment for **Egg Allergy?**

Many allergists have been offering OIT treatment using foods in various forms, such as a liquid, flour, or the actual food itself. These methods are not approved by the FDA. Talk with your child's allergist about the most appropriate OIT option for your child. The FDA is looking at other food allergy treatments to fast track through the approval process to address this unmet need in the food allergy community.



Can My Child With an Egg Allergy Get a Flu Vaccine?

Yes. People who has or have had an egg alleray can get a flu vaccine. The amount of egg in a flu vaccine is so tiny that it is not likely to cause an allergic reaction.



Sign up for KFA's community to stay up to date on egg allergy news:

kidswithfoodallergies.org/join





Egg can appear on food labels under many different names. To avoid egg in foods and other products, it helps to learn the different names of egg. If you see these ingredients on a label or menu, it means it contains egg protein and is not safe for someone with egg allergy. If the product is regulated by the Food and Drug Administration (FDA), the word "egg" must appear on the label.

Contains Egg

Albumin Livetin Ovovitelia **Apovitellin Ovovitellin** Lysozyme

Cholesterol-free egg substitute **Powdered eggs** Mayonnaise (e.g., Eggbeaters®)

Meringue, meringue powder Silici albuminate Dried egg solids, dried egg

Ovalbumin Simplesse Egg, egg white, egg yolk, egg Surimi Ovoglobulin solids

Ovomucin Trailblazer Egg wash

Ovomucoid Vitellin **Eggnog**

Ovotransferrin Whole egg **Fat substitutes**

Egg Is Sometimes Found in

Globulin

Artificial crab meat Egg substitutes Artificial flavoring Hollandaise sauce

Asian dishes (such as fried rice) Ice cream

Souffles **Baked goods*** Lecithin Specialty coffee drinks (such as

coffees with foam like cappuccino) **Batter for fried foods** Marzipan **Tortillas Breakfast foods** (such as **Marshmallows**

pancakes, waffles, French toast) However, if the food is regulated Mayonnaise by the FDA, the word "egg" must **Breads** (some may have an Meatloaf, meatballs

appear on the label. egg glaze; quick breads may Meringue or meringue powder

*Baked egg – Some people with contain eggs) **Natural flavoring** an egg allergy may be able to eat **Chips** eggs in baked foods. To find out if Nougat Consommé your child can eat baked egg, talk **Pasta**

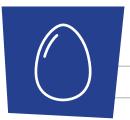
Crackers with your allergist. **Pretzels** Custard





Salad dressings

Sorbet



EGG ALLERGY Chef Cards

Take all food allergies seriously. • Read all ingredient labels.

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When you eat out, use these chef cards to let the restaurant staff know how to help you avoid allergic reactions to egg.

I have a egg allergy! I must avoid all foods that contain egg.

Contains Egg

Albumin Apovitellin Cholesterol-free egg substitute (e.g., Eggbeaters®) Dried egg solids, dried Egg, egg white, egg

yolk, egg solids Egg wash Eggnog

Fat substitutes Globulin Livetin Lysozyme Mayonnaise Meringue, meringue

Powdered eggs Silici albuminate Simplesse powder Surimi Ovalbumin Trailblazer Ovoglobulin Vitellin Ovomucin Whole egg Ovomucoid

Egg is Sometimes Found in

Artificial crab meat Baked goods* Batter for fried foods Breakfast foods Breads and crackers Consommé Custard

Egg substitutes Hollandaise sauce Ice cream Lecithin Marzipan Mavonnaise Meatloaf, meatballs

Please check all foods for the ingredients on this card, including cooking oils, marinades, sauces, and seasonings. Use separate and clean utensils, equipment, surfaces, and gloves.



For more detailed information and a list of resources, please visit: kidswithfoodallergies.org/egg

Nougat

Pretzels

Sorbet

Souffles

Tortillas

Salad dressings

Pasta

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Contains Egg

Albumin Apovitellin Cholesterol-free egg substitute (e.g., Eggbeaters®) Dried egg solids, dried egg Egg, egg white, egg yolk, egg solids Egg wash Eggnog

Fat substitutes Globulin Livetin Lvsozvme Mayonnaise Meringue, meringue powder Ovalbumin Ovoglobulin Ovomucin

Ovomucoid

Ovotransferrin Ovovitelia Ovovitellin Powdered eggs Silici albuminate Simplesse Surimi Trailblazer Vitellin Whole egg

Ovotransferrin

Ovovitelia

Ovovitellin

Egg is Sometimes Found in

Artificial crab meat Baked goods* Batter for fried foods Breakfast foods Breads and crackers Consommé Custard

Egg substitutes Nouaat Hollandaise sauce Pasta Ice cream Pretzels Lecithin Salad dressinas Marzipan Sorbet Mayonnaise Souffles Meatloaf, meatballs **Tortillas**

Please check all foods for the ingredients on this card, including cooking oils, marinades, sauces, and seasonings. Use separate and clean utensils, equipment, surfaces, and gloves.



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CHEF: FOOD ALLERGY ALERT

I have food allergies!

In order for me to avoid an allergic reaction, I must avoid all food that contain:

□Milk	□ Egg	Other Allergens:
□ Peanut	☐ Tree Nuts	
□ Wheat	□ Gluten	
□ Sesame	□ Soy	
☐ Fish	☐ Shellfish	

Before preparing my food, please take these steps to help keep me safe. I appreciate you!

- · Read labels to look for the allergens listed on the front of this card. Please check all foods including cooking oils, marinades, sauces and seasonings.
- Please use separate and clean utensils, equipment and surfaces to prepare my meal.
- Wash hands with soapy water and change gloves.



For more detailed information and a list of resources, please visit: kidswithfoodallergies.org

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