What Is a food allergy?

A food allergy is when your body's immune system reacts to a specific food protein. Your body sees the food protein as a "threat" and produces an antibody called immunoglobulin E (IgE). IgE antibodies fight the "threatening" food protein by releasing histamine and other chemicals. This chemical reaction causes nasal congestion, diarrhea, eczema, hives, respiratory problems, swelling of the eyes, face, lips, mouth, or throat, or other allergic reactions. Cross-contact and contamination due to allergic reactions are serious issues.

Cross-contact happens when one food comes into contact with another food and their proteins mix. As a result, each food then has the proteins it came in contact with. For example, peanut is a common allergen. If a person with a peanut allergy comes in contact with peanut, his immune system reacts and he suffers an allergic reaction.

What is cross-contact?

Cross-contact is when allergens come in contact with non-allergic food and then the non-allergic food is consumed by a person with an allergic reaction. This can happen if different allergens come in contact with the same kitchen or with the same tools. For example, peanut comes in contact with a knife and then the same knife comes in contact with fish, the non-allergic food. The person with the allergic reaction will then have a reaction to both foods.

What Are the top 8 allergens?

The top 8 allergens are milk, egg, peanut, tree nut, fish, shellfish, crustacean shellfish, wheat, and soybeans. There is no list of the top 8 allergens because each person reacts differently to different allergens. It is important to be aware of the top 8 allergens because they are the most common allergens. The top 8 allergens are also the most dangerous because they can cause severe allergic reactions. It is important to be aware of the top 8 allergens because they are the most common allergens. The top 8 allergens are also the most dangerous because they can cause severe allergic reactions.

Are allergic reactions serious?

Yes, allergic reactions can be serious. An allergic reaction can be fatal if the reaction is not treated properly. Anaphylaxis is a serious allergic reaction that can be life-threatening. Anaphylaxis is a dangerous reaction that can cause swelling in the throat, difficulty breathing, hives, diarrhea, and other allergic reactions. Anaphylaxis is a reaction to a food protein that causes a reaction in the body. Anaphylaxis is a reaction to a food protein that causes a reaction in the body.

Do allergic reactions cause death?

Anaphylaxis is a dangerous reaction that can cause death. Anaphylaxis is a reaction to a food protein that causes a reaction in the body. Anaphylaxis is a reaction to a food protein that causes a reaction in the body.

What is contamination?

Contamination is when one food comes in contact with another food and their proteins mix. As a result, each food then has the proteins it came in contact with. For example, peanut is a common allergen. If a person with a peanut allergy comes in contact with peanut, his immune system reacts and he suffers an allergic reaction.

What is cross-contamination?

Cross-contamination is when allergens come in contact with non-allergic food and then the non-allergic food is consumed by a person with an allergic reaction. This can happen if different allergens come in contact with the same kitchen or with the same tools. For example, peanut comes in contact with a knife and then the same knife comes in contact with fish, the non-allergic food. The person with the allergic reaction will then have a reaction to both foods.

Is contamination and cross-contamination different?

Yes, contamination and cross-contamination are different. Contamination is when one food comes in contact with another food and their proteins mix. As a result, each food then has the proteins it came in contact with. For example, peanut is a common allergen. If a person with a peanut allergy comes in contact with peanut, his immune system reacts and he suffers an allergic reaction.

What is the potential for a reaction?

The potential for a reaction is when allergens come in contact with non-allergic food and then the non-allergic food is consumed by a person with an allergic reaction. This can happen if different allergens come in contact with the same kitchen or with the same tools. For example, peanut comes in contact with a knife and then the same knife comes in contact with fish, the non-allergic food. The person with the allergic reaction will then have a reaction to both foods.