



**A STUDY ON CORRELATION OF FOOD INTOLERANCE TEST
AND COMMON SYMPTOMS AND THE INCIDENCE OF
VARIOUS KINDS OF FOOD CAUSING FOOD
ALLERGY AMONG POPULATION
IN GREATER BANGKOK**

NATANA KIMSAVET

**MASTER OF SCIENCE
IN
ANTI-AGING AND REGENERATIVE SCIENCE**

**SCHOOL OF ANTI-AGING AND REGENERATIVE MEDICINE
MAE FAH LUANG UNIVERSITY**

2012

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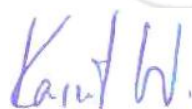
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2012

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Natana Kimsavet

Independent Study Title	A study on Correlation of Food Intolerance Test and Common Symptoms and the Incidence of Various Kinds of Food Causing food Allergy Among Population in Greater Bangkok
Author	Natana Kimsavet
Degree	Master of Science (Anti-Aging and Regenerative Science)
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ABSTRACT

Background: Food is necessary for daily life. Most of people are allergic to limited kinds of foods, which is an immediate-onset reaction. That they can perceived such allergies and avoid those specific foods. Nowadays, many researches reported delayed-onset food allergy that significantly associated with common symptoms. Due to the delayed reactions, therefore, it is hard to identify associations between specific kinds of food and combinations of symptoms, which consequence in non-specific treatments. Hence, this research is aimed to find the incidence of hidden food allergy/food intolerance among population in greater Bangkok, and also associations between hidden food allergy/food intolerance with combinations of symptoms. Besides, we aimed to identify common hidden food allergies, which can be the guidance for protection and treatment.

Objective: Identifying the most common 20 allergic food in Thai people living in greater Bangkok, to understand and confirm the cause and effect of delayed-onset food allergies to protect chronic syndrome in the future, to evaluate correlation among common allergic foods with symptoms, and to be used as a basic information for evaluate correlation between common allergic foods symptoms before developing to chronic syndrome.

Method: A retrospective study from 224 male and female patients who had normal meals in daily life with IgG antibody levels tested.

Result: The top 20 delayed-onset of food allergy were egg white, cow's milk, yeast (baker's), casein, bean (red kidney), cola nut, goat milk, yeast (brewer's), wheat, sheep milk, corn (maize), soya bean, pea, amaranth, agar agar, alga (wakame), pine nut, peppercorns (b/w), gliadin, and cocoa bean. With limitations of data, the results of

correlation analysis between food allergies and allergic symptoms mainly showed negative associations without significances. Some had significantly positive associations but some had significantly negative associations.

Conclusion: Significantly positive association between goat milk allergy with bloating after meal, wheat allergy with foul smell gas and acne vulgaris around mouth and chin, and amaranth allergy with dry skin were observed.

Keywords: Food Allergy/Food Intolerance/IgE-mediated/Non IgE-mediated



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CHAPTER 1

INTRODUCTION

1.1 Background

Food allergy is related to daily life. There are many journals to confirm the specific symptoms or diseases from immunoglobulin E (IgE) -mediated food allergy. The IgE-mediated is an immediate-onset. Allergic symptoms are immediate reactions occur within 2 hours of eating, it is usually self-diagnosed. So it is easy to treatment, just only eliminate the allergic foods. The only few kinds (2 to 3) allergic foods and rare foods, so it is easy to cure, permanently cure, just stop eating.

IgG food allergy, is a delayed-onset food allergies (24 to 48 hours or appearing 3 to 7 days), a combination of delayed symptoms, multiple foods (more than 10 kinds of common foods), and food craving. It is not self-diagnose, it necessary need the skills of a health professional about foods allergy with the validated laboratory to detect the food allergies. And it is difficult to find out to the specific allergic foods and specific symptoms to cure.

Although knowing that, just only temporary stop eating, it can cure, if it is uncertain about the cause and effect or the correlation of the delayed-onset food allergies with the symptoms, why we have to stop eating the lovely foods?

Sometimes the symptoms are not severe, so many people are not interest to cure, and these things can be the big problems in the future. Who know?

This study occurred from the requirement to confirm that only little common things (common foods) could bring which bigger problems in the future (specific symptoms and can develop to chronic disease in the future)

1.2 Research Objectives

1.2.1 To study and ranking the 20 first delayed-onset food allergies for Thai People in Bangkok and in metropolitan area.

1.2.2 To understand and confirm the cause and effect of delayed-onset food allergies to protect chronic syndrome in the future.

1.2.3 To evaluate correlation between common allergic foods with combination of symptoms.

1.2.4 To be use as a basic information for evaluate correlation between common allergic foods with combination of symptoms before developing to chronic syndrome.

1.3 Hypothesis

The IgG food allergy can be the pre-diagnosis the common combination of symptoms.

1.4 Conceptual Framework

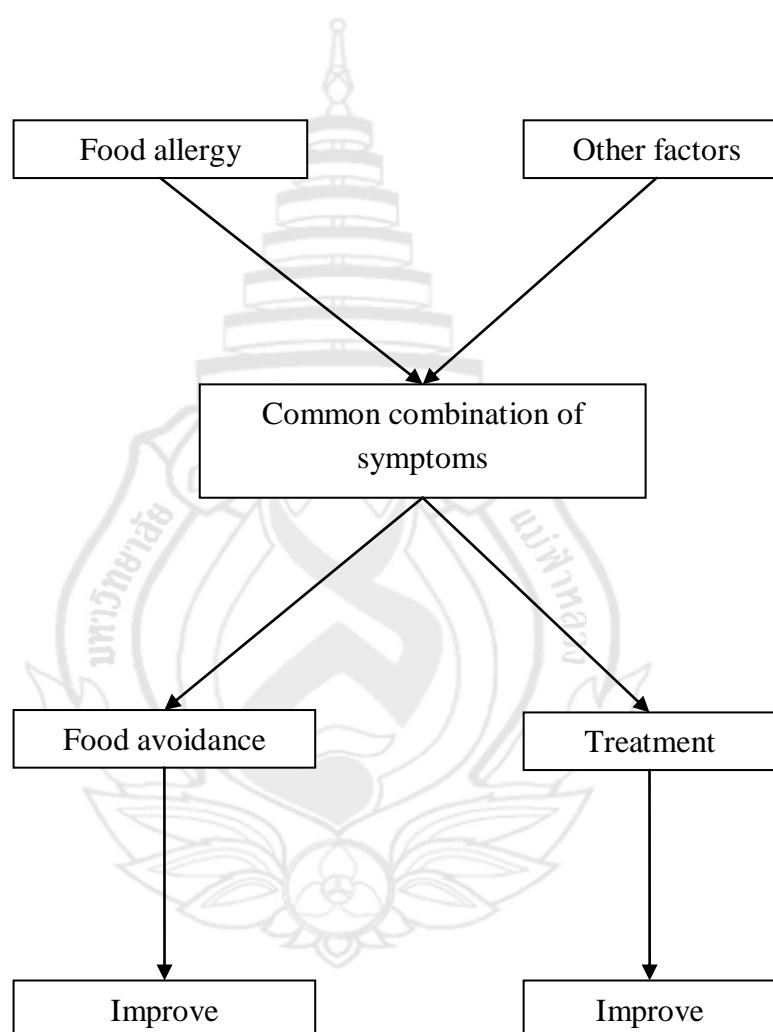


Figure 1.1 Conceptual framework

The common combination of symptoms can happen from food allergy and the other factors. If they are caused by the other factors, then treated, they will improve. If they happen from food allergy, food avoidance, they will improve.

1.5 Contribution of Study

The acknowledgement of the correlation between the IgG food allergy and the combination of symptoms will be the benefit to prevent the chronic diseases in the future.

1.6 Keywords

1.6.1 Food Allergy is an adverse immune response to a food protein. They are distinct from other adverse responses to food, such as food intolerance, pharmacological reactions, and toxin-mediated reactions. The protein in the food is the most common allergic component. These kinds of allergies occur when the body's immune system mistakenly identifies a protein as harmful. Some proteins or fragments of proteins are resistant to digestion and those that are not broken down in the digestive process are tagged by the IgE.

1.6.2 Food Intolerance or non-allergic food hypersensitivity is a term used widely for varied physiological responses associated with a particular food, or compound found in a range of foods. Food intolerance is negative reaction, often delayed, to a food, beverage, food additive, or compound found in foods that produces symptoms in one or more body organs and systems, but it is not a true food allergy. A true food allergy requires the presence of IgE antibodies against the food, and food intolerance does not.

1.6.3 IgE-mediated are the reactions (i.e., immediate hypersensitivity reactions) involving IgE-mediated release of histamine and other mediators from mast cells and basophils.

1.6.4 Non IgE-mediated are the reactions (i.e., delayed hypersensitivity reactions, cell-mediated immunity) are mediated by T cells rather than by antibodies.

CHAPTER 2

LITERATURE REVIEW

2.1 Definition of Food Allergy

A food allergy is an adverse immune response to a food protein. A protein in the food is the most common allergic component. These kinds of allergies occur when the body's immune system mistakenly identifies a protein as a harmful. Patients with food-induced allergic disorders may be seen with a variety of symptoms affecting the skin, respiratory tract, gastrointestinal tract, and/or cardiovascular system. Conditions caused by food allergies are classified into 2 groups according to the mechanism of the allergic response; IgE-mediated and non-IgE-mediated. The skin and respiratory tract are most often affected by IgE-mediated, whereas gastrointestinal disorders are most often caused by non-IgE-mediated reactions.

2.2 Pathophysiology

There are 4 different types of immune reactions in food allergy. These are called type 1,2,3, and 4. More than one type of reaction can occur at the same time in the same allergic individual. Type 1 and 3 will be focused; Type 1 Immediate-onset food allergy and Type 3 Delayed-onset food allergy (Braly, 2006).

2.2.1 Type 1 Immediate-Onset Food Allergy

Type 1 food allergy occur in less than 5% of population, mostly in children, usually occurring in the genetically predisposed individual, the immune system begins creating a specific type of antibody called IgE (immunoglobulin IgE) to certain foods. One side of the IgE antibody will recognize and tenaciously bind to allergic food. The other side of antibody is attached to a specialized immune cell packed with histamine, called Mast cell. The allergic response will occur immediately to 2 hours after meal. These symptoms will occur in rhinorrhea, itchiness, dyspnea, and anaphylaxis.

2.2.2 Type 3 Delayed-Onset Food Allergy

Type 3 food allergy also involved the immune system. They occur when the immune system creates an overabundance of IgG antibodies to a particular food. The IgG antibodies instead of attaching to mast cells like IgE antibodies in Type 1 allergies, bind directly to the food as it enters the bloodstream, forming different sizes of so-called

circulating immune complexes (food allergens bound to antibodies circulating in the bloodstream). The allergic symptoms in Type 3 immune reactions are delayed in onset, appearing anywhere from within 2 hours up to several days after consuming allergic foods. An estimated 60-80 million Americans suffer from clinically significant food allergies, most of whom suffer delayed symptoms.

2.2.3 The Important Difference Between 2 Types of Food Allergy

2.2.3.1 Type 1 Immediate-onset food allergy (IgE-mediated)

1. The immediate food allergy is common in children, rare in adults.
2. Allergic symptoms in immediate reactions occur within 2 hours of eating.
3. Involves 1 or 2 foods in allergic diets.
4. Immediate food allergy is usually self-diagnosed.
5. Immediate food allergy involves foods that are rarely eaten.
6. When patients stop eating allergic foods, they don't crave or miss these foods.
7. Immediate food allergens primarily affect the skin, airway and digestive tract.
8. Immediate-onset food allergies are frequently permanent and fixed allergies.
9. Immediate-onset food allergy is often a skin-test positive, the doctor can diagnosed with a simple skin test

2.2.3.2 Type 3 Delayed-onset food allergy (non-IgE-mediated)

1. Delayed food allergy is common in children and adults.
2. Allergic symptoms do not appear within 2 hours, not frequently showing up 24 to 48 hours later (there are even reports of delayed symptoms appearing 3 to 7 days after eating).
3. Delayed reactions characteristically involve 3 to 10 allergic foods, sometimes as many as 20 allergic foods individuals.
4. Type 3 Delayed-onset food allergies are difficult to self-diagnose, to detect the allergic foods will need the skills of a health professional about food allergies and the reliable laboratory to diagnosis the allergy.
5. Delayed-food allergy involves commonly eaten food.
6. Powerful addictive cravings and disabling withdrawal symptoms are reported in over 30% of delayed food allergy patients when stop eating food.
7. Any tissue, organ or system of the body can be affected by delayed food allergy, this includes the brain, joints, muscles, hormone-producing glands, lung, kidneys, and nervous system.
8. Delayed-onset food allergies are commonly reversible, if strictly eliminate the allergic foods for 3 to 6 months, can bring back into common diet without allergic symptoms.
9. Delayed food allergies are skin-test negative, the traditional skin tests are poor tests for detecting delayed food allergies.
10. Delayed food allergies are not immediate, they are difficult to detect without sophisticated laboratory testing.

2.3 Diagnosis

There are 3 common types of IgE-mediated allergy testing: skin prick test, blood test and food challenges test.

2.3.1 Skin Prick Test

A tiny board with protruding needle is used. The allergens are placed either on the board or directly on the skin. The board is then placed on the skin, in order to puncture the skin and for the allergens to enter the body. If a hive appears, the person will be considered positive for the allergy. This test only works for IgE-mediated. Allergic reactions caused by other antibodies cannot be detected through skin prick test.

2.3.2 Blood Testing

The other way to detect only IgE allergens and does not work for every possible allergens. RAST, Radio Allergo Sorbent Test, is used to detect IgE antibodies present to a certain allergen. The score taken from the RAST test is compared to predictive values, taken from a specific type of RAST test. If the score is higher than the predictive values, there is a great chance the allergy is present in the person. One advantage of this test is that it can test many allergens at one time.

2.3.3 Food Challenges Test

The allergen is given to the person in the form of pill, so the person can ingest the allergen directly. The person is watched for sign and symptoms. The problem with food challenges is that they must be performed in the hospital under careful watch, due to the possibility of anaphylaxis.

Delayed food allergies are skin-test negative. The traditional skin tests are poor tests for detecting delayed food allergies. Delayed food allergies do not appear immediately and can be caused by multiple foods, they are difficult to detect without sophisticated laboratory testing. This is very important, not only is detailed information important, but simple to interpret results are equally important so to support a program which provides actual benefit to the patients. The IgG ELISA test is proper procedure to provide reliability testing. It is also very easy to read and interpret the print results of 96 and 184 foods test.

Table 2.1 Comprehensive 96 IgG ELISA Food Panel by Serum

Lists of 96 IgG allergenic food					
Almond	Cantaloupe	Corn	Lobster	Pepper, Chili	Squash
Apple	Carrot	Crab	Malt	Pepper, Green	Strawberry
Asparagus	Cashew	Cucumber	Milk, Cow's	Pineapple	Sugar, Cane
Avocado	Cauliflower	Dill	Mushrooms	Pork	Sunflower
Banana	Celery	Eggplant	Mustard	Potato, Sweet	Swordfish
Barley	Cheese, Cheddar	Egg Yolk	NutraSweet	Potato, White	Tea, Black
Basil	Cheese Cottage	Garlic	Oats	Rice, Brown	Tomato
Bay Leaf	Cheese Swiss	Ginger	Olive, Green	Rye	Tuna
Bean, Green	Chicken	Gluten	Onion, White	Safflower	Turkey
Bean, Lima	Cinnamon	Grape	Orange	Salmon	Walnut, Black
Bean, Pinto	Clam	Grapefruit	Oregano	Scallop	Watermelon
Beef	Cocoa	Haddock	Pea, Green	Sesame	Wheat
Blueberry	Coconut	Honey	Peach	Shrimp	Yeast, Baker's
Bran	Codfish	Lamp	Peanut	Sole	Yeast, Brewer's
Broccoli	Coffee	Lemon	Pear	Soybean	Yogurt
Cabbage	Cola	Lettuce	Pepper, Black	Spinach	

From Alletess, A. (2008). **Available Tests.** Retrieved 22 September, 2011, from <http://www.foodallergy.com/test.html>

Table 2.2 Comprehensive 184 IgG ELISA Food Panel by Serum

Lists of 184 IgG allergenic food					
Almond	Carob	Flounder	Milk, Goat's	Peppermint	Squash
Amaranth	Carrot	Garlic	Mustard	Perch, Sea	Strawberry
Anchovy	Casein	Ginger	Mushrooms	Pike, walleye	Sugar Beet
Apple	Cashew	Ginkgo Biloba	Mussel	Pineapple	Sugar, Cane
Apricot	Cauliflower	Ginseng	Navy Bean	Pistachio	Sunflower
Arrowroot	Celery	Gluten	Nutmeg	Plum	Swordfish
Artichoke	Cheese, Blue	Grape	NutraSweet	Poppy Seed	Tangerine
Asparagus	Cheese, Cheddar	Grapefruit	Oats	Pork	Tapioca
Avocado	Cheese, Swiss	Haddock	Okra	Potato, Sweet	Tea, Black
Banana	Cherry	Halibut	Olive, Green	Potato, White	Teff
Barley	Chestnut	Hazelnut	Onion, White	Pumpkin	Thyme
Basil	Chicken	Herring	Orange	Quinoa	Tomato
Bass (Black)	Chick Pea	Honey	Oregano	Rabbit	Trout
Blackberry	Cinnamon	Hops	Oyster	Radish	Tuna
Blueberry	Clam	Horseradish	Parsnip	Raspberry	Turkey
Bran	Cloves	Kiwi	Papaya	Red Snapper	Turmeric
Brazil Nut	Cocoa	Lamb	Paprika	Rhubarb	Turnip
Broccoli	Coconut	Lemon	Parsley	Rice, Brown	Vanilla
Brussels Sprouts	Codfish	Lentil	Pear	Rosemary	Walnut, Black

Table 2.2 (Continued)

Lists of 184 IgG allergenic food					
Buckwheat	Coffee	Lettuce	Pea, Black Eyed	Rye	Wheat
Buffalo	Cola	Licorice	Pea, Green	Safflower	Whey
Cabbage	Date	Lime	Peach	Sage	White Fish
Bean Canola	Deer	Litchi	Peanut	Salmon	Yeast, Baker's
Corn	Dill	Lobster	Pear	Scallop	Yeast, Brewer's
Crab	Duck	Mango	Pecan	Sesame	Yogurt
Cucumber	Eggplant	Mackerel	Pepper	Shrimp	Zucchini
Cranberry	Egg White	Malt	Pepper, Black	Sole	
Cottonseed	Egg York	Melon	Pepper, Chili	Sorghum	
Cantaloupe	Fennel	Millet	Pepper, Green	Soybean	
Capsicum	Flaxseed	Milk, Cow's	Pepper, Red	Spinach	

From Alletess, A. (2008). **Available Tests.** Retrieved 22 September, 2011, from <http://www.foodallergy.com/test.html>

2.4 The Common Comparative of Symptoms

Patients with food-induced allergic disorders may be first seen with a variety of symptoms affecting the skin, respiratory tract, gastrointestinal tract, and/or cardiovascular system. The skin and respiratory tract are most often affected by IgE-mediated food-induced allergic reactions, whereas isolated gastrointestinal disorders are most often caused by non-IgE-mediated reactions (Hugh, 1999).

Any tissue, organ or system of the body can be affected by delayed-onset food allergy, this includes the brain, joints, muscles, hormone-producing glands, lung, kidneys, and nervous system.

2.4.1 General Symptoms: Headaches, Fatigue, Depression

2.4.1.1 Headache (Medical News Today, 2007)

1. Tension headache are the most common, and generally affect adults and adolescents.

2. It was thought that tension headaches were mainly caused by tension that built up in the scalp and neck muscles as a result of stress, depression, anxiety, or a head injury. However, the exact cause or causes are unknown.

3. Experts today believe that a change in certain brain chemicals may be the main factors that contribute to tension headaches. These chemicals are the ones that help nerves communicate, such as serotonin, endorphins, and several others. It is not clear that, why the levels of these chemicals change.

4. Some people believe food allergies may be the main factor for some people. However, further studies are needed.

2.4.1.2 Fatigue (Edwards, 1996)

1. Fatigue (either physical, mental or both) is a symptom that may be difficult for the patient to describe.
2. Individuals with fatigue may have 3 primary complaints; lack of motivation, tires easily, and has mental fatigue or difficulty with concentration and memory to start or complete their activity.
3. However, in about a third of patients the cause is not found and the diagnosis is not known.
4. There are numerous causes of fatigue symptoms. Examples of some treatable causes of fatigue include anemia, diabetes, thyroid disease, heart disease, COPD and sleep disorder.
5. Fatigue can be described as the lack of energy and motivation (both physical and mental).
6. Fatigue can be a normal response to physical and mental activity; in most normal individuals, it is quickly relieved (usually in hours to about a day, depending on the intensity of the activity) by reducing the activity.
7. Fatigue is a very common complaint and it is important to remember that it is a symptom and not a disease.
8. The patients may presume that their fatigue is due to aging and ignore the symptom. This may lead to a delay in seeking care.

2.4.1.3 Depression (Wadro, 1996)

1. Major depression disorder is manifested by a combination of symptoms that interferes with the ability to work, study, sleep, eat, and enjoy once pleasurable activities.
2. A less severe type of depression, dysthymia (or dysthymic disorder), involves long lasting, chronic symptoms that do not seriously disable, but keep one from functioning well or feeling good.
3. Another type of depressive illness is bipolar disorder (or manic depressive illness).
4. Bipolar disorder is characterized by cycling mood changes: severe highs (mania) and lows (depression), often with periods of normal mood in between.
5. Mania often affects thinking, judgment, and social behavior in ways that cause serious problems and embarrassment.
6. Depressive disorders are a huge public-health problem, due to its affecting million of people. About 10% of adults, up to 8% of teens and 2% of preteen children experience some kind of depressive disorder.
7. Depression in elderly tends to be chronic. This is of particular concern given that elderly men, particularly elderly white men have the highest suicide rate.

2.4.2 Respiratory System: Asthma

Asthma (MedlinePlus, 2011; Szeftel, 1996)

- 24.2.1 Asthma is a chronic disease that affects the airways.
- 24.2.2 Symptoms include wheezing, coughing, chest tightness, and shortness of breath.
- 24.2.3 There is currently no cure for asthma, and no single exact cause has been identified. Therefore, understanding the changes that occur in asthma, how it makes

the one's feel, and how it can behave over time is essential. This knowledge can empower people with asthma to take an active role in their own health.

24.2.4 Uncontrolled asthma may result in emergency hospitalization and possible death.

2.4.3 Digestive System: Bloating, Mouth Ulcer, Constipation, and Diarrhea

2.4.3.1 Bloating (Goldfinger, 2011)

1. There are 2 primary sources of intestinal gas: air swallowing and bacterial production

2. There are several conditions that may lead to increased gas formation.

1) Foods that cause gas: bean, cabbage, cauliflower, Brussels sprouts, broccoli, and asparagus.

2) Starch and soluble fiber: potatoes, corn, noodles, and wheat.

3) Lactose intolerance: occurs when the body has difficulty digesting lactose, the sugar found in most milk-based products. Symptoms of lactose intolerance include diarrhea, abdominal pain, and flatulence after consuming milk or milk-containing products.

4) Intolerance to food sugars: fructose (contained in dried fruit, honey, sucrose, onions, artichokes, and many foods and drinks that contain high fructose corn syrup and sorbitol).

5) Diseases associated with increased gas: a number of diseases can cause difficulty absorbing carbohydrates, which can lead to increased gas. This problem can occur in people with celiac disease.

2.4.3.2 Mouth ulcer (Walton, 2003)

1. Physical damage: accidentally biting ones cheek or tongue, puncture wounds caused by objects such sharp crisps, wear and tear from vigorous licking.

2. For someone who has an allergic reaction or auto-immune system response to chemical or biological agents, these can initiate the formation of ulcers.

2.4.3.3 Constipation (Marks, 1996a)

1. Constipation is defined medically as fewer than three stools per week and severe constipation as less than one stool per week.

2. There are many causes of constipation including:

1) Medications

2) Poor bowel habits

3) Low fiber diets

4) Abuse of laxatives

5) Hormonal disorder

6) Diseases primarily of other parts of the body that also affect the colon.

2.4.3.4 Diarrhea (Marks, 1996b)

1. Diarrhea can be defined in absolute or relative terms based on either the frequency of bowel movements or the consistency (looseness) of stools.

2. Diarrhea needs to be distinguished from 4 other conditions:

1) Incontinence of stool, which is the inability to control (delay) bowel movements until an appropriate time.

2) Rectal urgency, which is a sudden urge to have a bowel movement that is so strong.

3) Incomplete evacuation, which is a sensation that another bowel movement is necessary soon after a bowel movement, yet there is difficulty passing further stool the second time.

4) Bowel movements immediately after eating a meal.



CHAPTER 3

RESEARCH METHODOLOGY

3.1 Population and Sample Size

Study Population from all patients who have IgG food allergy test, male and female in Bangkok and metropolitan area.

3.2 Sample Size

$$n = \frac{Z^2 \delta^2}{d^2}$$

n = Sample size

Z = Confident interval at 95% =1.96

δ^2 = Standard deviation

(SD₁ = Clinical sign positive: SD₂=Silent clinical sign)

(SD₁ SD₂ From Kang, et al. (2010). Relationship between silent Gastroesophageal Reflux and Food Sensitization in Infant and Young Children with Recurrent Wheezing)

d = Allowance error in estimating sample size in evaluation the real population = 20%

$\bar{\chi}$ = $\bar{\chi}$ - μ when

$\bar{\chi}$ = mean of sample

μ = mean of population

$$N = \frac{(1.96)^2 (0.92344)}{0.2^2}$$

$$= 89$$

3.3 Research Design

Cross-sectional study from secondary data.

3.4 Selection of Sample

People who decided to take IgG food allergy test in Bangkok and in metropolitan area.

3.4.1 Inclusion Criteria

- 3.4.1.1 Thai people at any age who has IgG food allergy test.
- 3.4.1.2 His/her clinical signs and symptoms are available to access.
- 3.4.1.3 People Including male and female.
- 3.4.1.4 People who live in Bangkok and in metropolitan area.
- 3.4.1.5 People who have normal meal.

3.4.2 Exclusion Criteria

- 3.4.2.1 People who don't want to test IgG food allergy.
- 3.4.2.2 Data from people who are not Thai.
- 3.4.2.3 People who are vegetarians.
- 3.4.2.4 People who have allergic to specific substance.
- 3.4.2.5 People who have IBS.

3.5 Research Tools

- 3.5.1 Review secondary data from lab.
- 3.5.2 Computer
- 3.5.3 Statistical software: SPSS Version 11.

3.6 Research Procedure

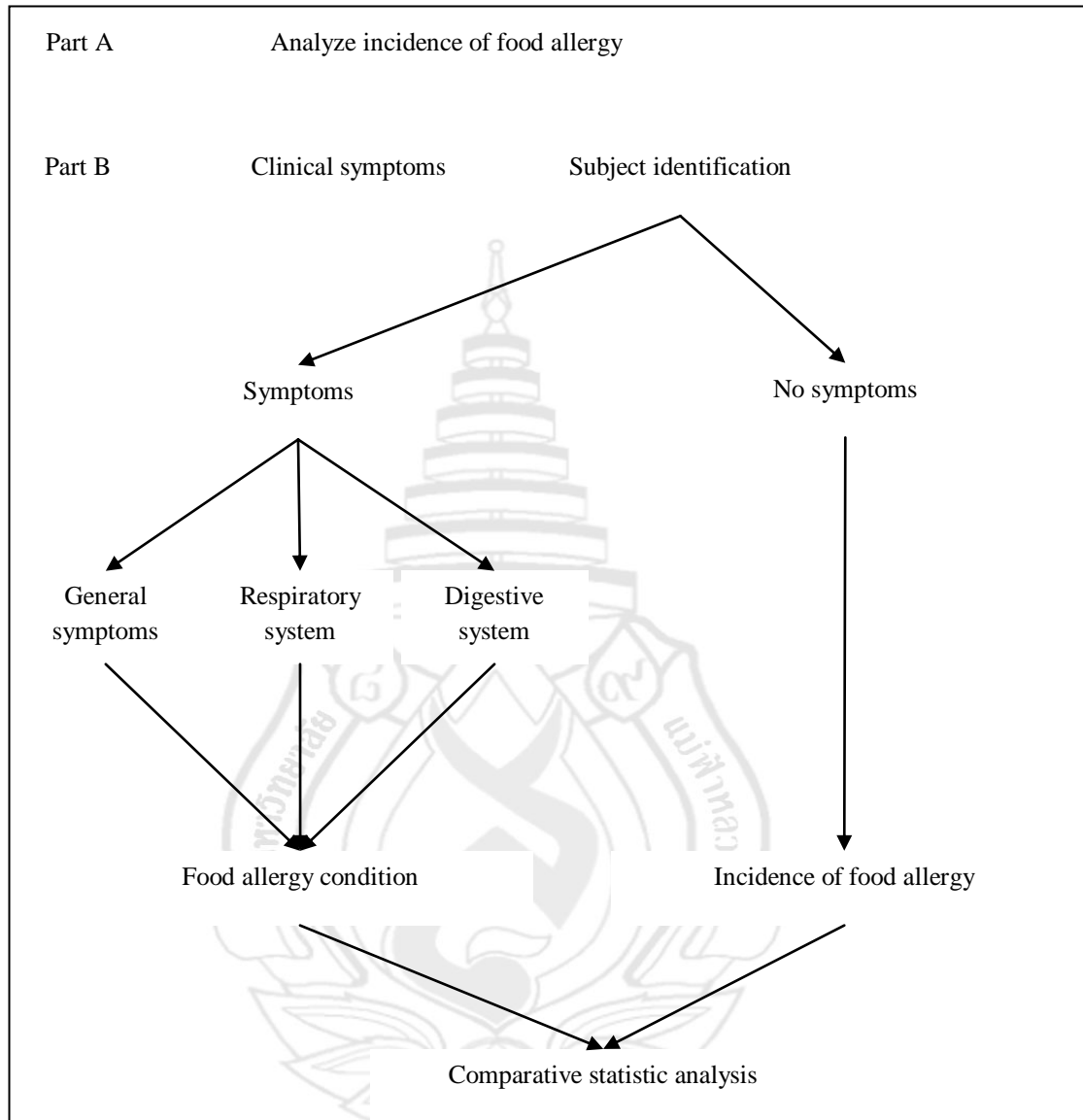


Figure 3.1 Research Procedure

3.6.1 Collect secondary data about IgG food allergy test from Laboratories in Bangkok.

3.6.2 Analyze the secondary data using Chi-square test and ranking the result of food allergy for Thai people.

3.6.3 Analyze the correlation of symptoms awareness and the result of food allergy.

3.7 Data Collection

Collect all secondary data.

3.8 Statistic Used for Data Analysis

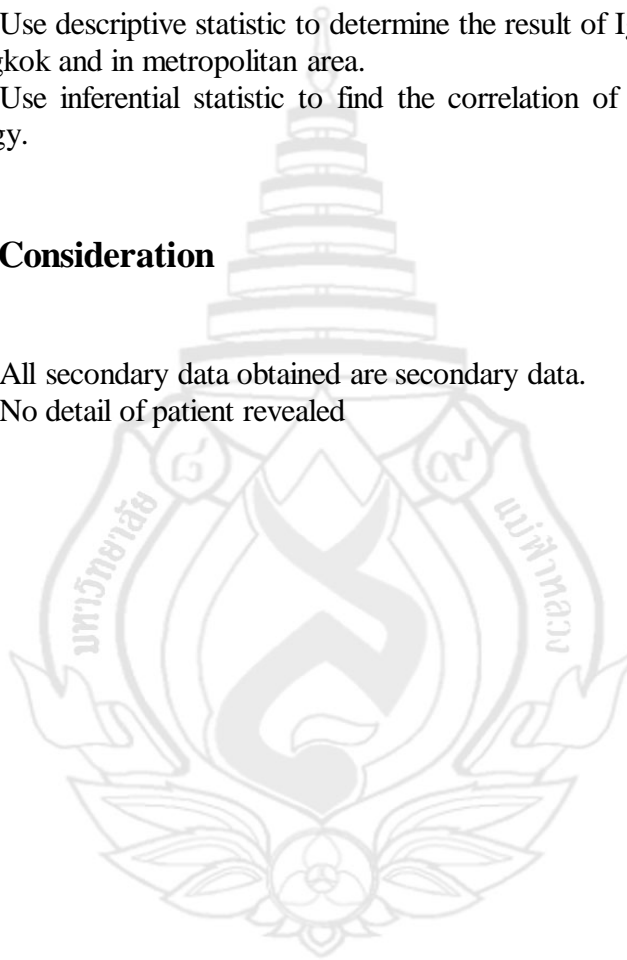
3.8.1 Use descriptive statistic to determine the result of IgG food allergy for Thai people in Bangkok and in metropolitan area.

3.8.2 Use inferential statistic to find the correlation of specific symptoms with IgG food allergy.

3.9 Ethical Consideration

3.9.1 All secondary data obtained are secondary data.

3.9.2 No detail of patient revealed



CHAPTER 4

RESULTS

This study is retrospective from secondary data from people who decided to evaluate IgG food allergy test in Bangkok and in metropolitan area. The results from the study are Thai people at any age, included male and female, having normal meal in everyday life. The research objectives are study into two parts. The first is to study and ranking the 20th first delayed-onset food allergies for Thai People in Bangkok and in metropolitan area. The second is to evaluate the correlation between the common allergic foods with the combination of symptoms.

4.1 Population Data

There are 224 persons, 43 persons were males (with percentage of 19.20), and 181 persons were females (with percentage of 80.80). The most population are females, the average age is 34 years old.

4.2 The 20th First Delayed-Onset Food Allergies

The outcome of the data comes from 224 people, with getting 221 IgG ELISA test. The results are evaluated into 3 methods. The first is to count from the frequency of the allergic kinds of foods, the details are provided in table 4.1 The second is summary of result of serum IgG antibody, the details are provided in table 4.2 The third is weighted ranking by frequency of serum IgG antibody, the details are provided in table 4.3

Table 4.1 The 20th First Delayed-Onset Food Allergies Counting From Frequency of Allergic Kinds of Food

No.	Kinds of food
1	Egg white
2	Cow's milk
3	Cola nut
4	Bean (red kidney)

Table 4.1 (Continued)

No.	Kinds of food
5	Yeast (baker's)
6	Casein
7	Yeast (brewer's)
8	Wheat
9	Sheep milk
10	Alga (wakame)
11	Corn (maize)
12	Soya bean
13	Pea
14	Goat milk
15	Agar agar
16	Cashew nut
17	Amaranth
18	Ginkgo
19	Barley
20	Almond

Table 4.2 The 20th First Delayed-Onset Food Allergies Evaluate From Summary of Serum IgG Antibody

No.	Kinds of food
1	Yeast (baker's)
2	Egg white
3	Cow's milk
4	Casein
5	Bean (red kidney)
6	Cashew nut
7	Wheat
8	Cola nut
9	Goat milk
10	Yeast (brewer's)
11	Sheep milk
12	Soya bean
13	Corn (maize)
14	Alga (wakame)
15	Pea
16	Amaranth
17	Agar agar
18	Ginkgo
19	Cocoa bean
20	Pine nut

Table 4.3 The 20th First Delayed-Onset Food Allergies From Weighted Ranking by Frequency of Serum IgG Antibody

No.	Kinds of food
1	Egg white
2	Cow's milk
3	Yeast (baker's)
4	Casein
5	Bean (red kidney)
6	Cola nut
7	Goat milk
8	Yeast (brewer's)
9	Wheat
10	Sheep milk
11	Corn (maize)
12	Soya bean
13	Pea
14	Amaranth
15	Agar agar
16	Alga (wakame)
17	Pine nut
18	Peppercorns (B/W)
19	Gliadin
20	Cocoa bean

4.3 The Association Between Allergic to One Kind of Food with Other Kinds of Food

The association between allergic to egg white with cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean, pine nut were $r=0.224$ ($p=0.001$), $r=0.016$ ($p=0.814$), $r=0.231$ ($p=0.001$), $r=0.083$ ($p=0.214$), $r=0.186$ ($p=0.005$), $r=0.289$ ($p<0.001$), $r=0.146$ ($p=0.029$), $r=0.196$ ($p=0.003$), $r=0.295$ ($p<0.001$), $r=0.109$ ($p=0.104$), $r=0.015$ ($p=0.818$), $r=0.104$ ($p=0.120$), $r=0.021$ ($p=0.751$), $r=0.274$ ($p<0.001$), $r=0.005$ ($p=0.937$), $r=0.104$ ($p=0.121$), $r=0.285$ ($p<0.001$), $r=0.095$ ($p=0.158$), $r=0.095$ ($p=0.158$), respectively shown in table 4.4

Table 4.4 Association Between Allergic to Egg White with Other Kinds of Food

Variable	Allergic to egg white with other kinds of food	
	(r)	(p)
Cow's milk	0.224	0.001*
Yeast (baker's)	0.016	0.814
Casein	0.231	0.001*
Yeast (brewer's)	0.083	0.214
Bean (red kidney)	0.186	0.005*
Goat milk	0.298	<0.001*
Cola nut	0.146	0.029*
Sheep milk	0.196	0.003*
Soya bean	0.295	<0.001*
Wheat	0.109	0.104
Alga (wakame)	0.015	0.818
Pea	0.104	0.120
Peppercorns (b/w)	0.021	0.751
Corn (maize)	0.274	<0.001*
Agar agar	0.005	0.937
Amaranth	0.104	0.121
Gliadin	0.285	<0.001*
Cocoa bean	0.095	0.158
Pine nut	0.095	0.158

Note. *Significant association at $P \leq 0.05$

The association between allergic to cow's milk with yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean, pine nut, egg white were $r=-0.043$ ($p=0.526$), $r=0.646$ ($p<0.001$), $r=0.044$ ($p=0.511$), $r=0.018$ ($p=0.787$), $r=0.436$ ($p<0.001$), $r=0.040$ ($p=0.553$), $r=0.540$ ($p<0.001$), $r=0.269$ ($p<0.001$), $r=0.049$ ($p=0.470$), $r=0.014$ ($p=0.830$), $r=0.182$ ($p=0.006$), $r=0.170$ ($p=0.011$), $r=-0.017$ ($p=0.805$), $r=-0.804$ ($p=0.211$), $r=0.095$ ($p=0.155$), $r=0.243$ ($p<0.001$), $r=0.188$ ($p=0.005$), $r=0.188$ ($p=0.005$), $r=0.224$ ($p=0.001$), respectively shown in table 4.5

Table 4.5 Association Between Allergic to Cow's Milk with Other Kinds of Food

Variable	Allergic to cow's milk with other kinds of food	
	(r)	(p)
Yeast (baker's)	-0.043	0.526
Casein	0.646	<0.001*
Yeast (brewer's)	0.044	0.511

Table 4.5 (Continued)

Variable	Allergic to cow's milk with other kinds of food	
	(r)	(p)
Bean (red kidney)	0.018	0.787
Goat milk	0.436	<0.001*
Cola nut	0.040	0.553
Sheep milk	0.540	<0.001*
Soya bean	0.269	<0.001*
Wheat	0.049	0.470
Alga (wakame)	0.014	0.830
Pea	0.182	0.006*
Peppercorns (b/w)	0.170	0.011*
Corn (maize)	-0.017	0.805
Agar agar	-0.804	0.211
Amaranth	0.095	0.155
Gliadin	0.243	<0.001*
Cocoa bean	0.188	0.005*
Pine nut	0.188	0.005*
Egg white	0.224	0.001*

Note. *Significant association at $P \leq 0.05$

The association between allergic to yeast (baker's) with casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean and pine nut, egg white, cow's milk were $r=-0.010$ ($p=0.897$), $r=0.043$ ($p<0.001$), $r=-0.008$ ($p=0.908$), $r=0.018$ ($p=0.793$), $r=0.322$ ($p<0.001$), $r=-0.115$ ($p=0.086$), $r=0.112$ ($p=0.093$), $r=0.086$ ($p=0.201$), $r=0.101$ ($p=0.133$), $r=0.169$ ($p=0.012$), $r=0.299$ ($p<0.001$), $r=0.105$ ($p=0.119$), $r=0.109$ ($p=0.105$), $r=0.209$ ($p=0.002$), $r=0.150$ ($p=0.024$), $r=0.286$ ($p<0.001$), $r=0.260$ ($p<0.001$), $r=0.016$ ($p=0.814$), $r=-0.043$ ($p=0.526$) respectively shown in table 4.6

Table 4.6 Association Between Allergic to Yeast (Baker's) with Other Kinds of Food

Variable	Allergic to Yeast (baker's) with other kinds of food	
	(r)	(p)
Casein	-0.010	0.897
Yeast (brewer's)	0.043	<0.001*
Bean (red kidney)	-0.008	0.908
Goat milk	0.018	0.793
Cola nut	0.322	<0.001*
Sheep milk	-0.115	0.086
Soya bean	0.112	0.093

Table 4.6 (Continued)

Variable	Allergic to Yeast (baker's) with other kinds of food	
	(r)	(p)
Wheat	0.086	0.201
Alga (wakame)	0.101	0.133
Pea	0.169	0.012*
Peppercorns (b/w)	0.299	<0.001*
Corn (maize)	0.105	0.119
Agaragar	0.109	0.105
Amaranth	0.209	0.002*
Gliadin	0.150	0.024*
Cocoa bean	0.286	<0.001*
Pine nut	0.260	<0.001*
Egg white	0.016	0.814
Cow's milk	-0.043	0.526

Note. *Significant association at $P \leq 0.05$

The association between allergic to casein with yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's) were $r=0.047$ ($p=0.483$), $r=0.108$ ($p=0.106$), $r=0.556$ ($p<0.001$), $r=0.078$ ($p=0.247$), $r=0.584$ ($p<0.001$), $r=0.301$ ($p<0.001$), $r=0.152$ ($p=0.023$), $r=0.126$ ($p=0.059$), $r=0.338$ ($p<0.001$), $r=0.159$ ($p=0.017$), $r=-0.016$ ($p=0.813$), $r=0.017$ ($p=0.800$), $r=0.131$ ($p=0.051$), $r=0.339$ ($p<0.001$), $r=0.219$ ($p=0.001$), $r=0.245$ ($p<0.001$), $r=0.231$ ($p=0.001$), $r=0.646$ ($p<0.001$), $r=-0.010$ ($p=0.879$) respectively shown in table 4.7

Table 4.7 Association Between Allergic to Casein with Other Kinds of Food

Variable	Allergic to Casein with other kinds of food	
	(r)	(p)
Yeast (brewer's)	0.047	0.483
Bean (red kidney)	0.108	0.106
Goat milk	0.556	<0.001*
Cola nut	0.078	0.247
Sheep milk	0.584	<0.001*
Soya bean	0.301	<0.001*
Wheat	0.152	0.023*
Alga (wakame)	0.126	0.059
Pea	0.338	<0.001*
Peppercorns (b/w)	0.159	0.017

Table 4.7 (Continued)

Variable	Allergic to Casein with other kinds of food	
	(r)	(p)
Corn (maize)	-0.016	0.813
Agar agar	0.017	0.800
Amaranth	0.131	0.051
Gliadin	0.339	<0.001*
Cocoa bean	0.219	0.001*
Pine nut	0.245	<0.001*
Egg white	0.231	0.001*
Cow's milk	0.646	<0.001*
Yeast (baker's)	-0.010	0.879

Note. *Significant association at $P \leq 0.05$

The association between allergic to yeast (brewer's) with bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's) and casein were $r = -0.033$ ($p = 0.625$), $r = 0.052$ ($p = 0.436$), $r = 0.404$ ($p < 0.001$), $r = -0.015$ ($p = 0.818$), $r = 0.168$ ($p = 0.012$), $r = -0.026$ ($p = 0.699$), $r = 0.341$ ($p < 0.001$), $r = 0.240$ ($p < 0.001$), $r = 0.224$ ($p = 0.001$), $r = 0.199$ ($p = 0.003$), $r = 0.287$ ($p < 0.001$), $r = 0.137$ ($p = 0.041$), $r = 0.204$ ($p = 0.002$), $r = 0.233$ ($p < 0.001$), $r = 0.207$ ($p = 0.002$), $r = 0.083$ ($p = 0.214$), $r = 0.044$ ($p = 0.511$), $r = 0.403$ ($p < 0.001$), $r = 0.047$ ($p = 0.483$) respectively shown in table 4.8

Table 4.8 Association Between Allergic to Yeast (Brewer's) with Other Kinds of Food

Variable	Allergic to Yeast (brewer's) with other kinds of food	
	(r)	(p)
Bean (red kidney)	-0.033	0.625
Goat milk	0.052	0.436
Cola nut	0.404	<0.001*
Sheep milk	-0.015	0.818
Soya bean	0.168	0.012*
Wheat	-0.026	0.699
Alga (wakame)	0.341	<0.001*
Pea	0.240	<0.001*
Peppercorns (b/w)	0.224	0.001*
Corn (maize)	0.199	0.003*
Agar agar	0.287	<0.001*
Amaranth	0.137	0.041*
Gliadin	0.204	0.002*

Table 4.8 (Continued)

Variable	Allergic to Yeast (brewer's) with other kinds of food	
	(r)	(p)
Cocoa bean	0.233	<0.001*
Pine nut	0.207	0.002*
Egg white	0.083	0.214
Cow's milk	0.044	0.511
Yeast (baker's)	0.403	<0.001*
Casein	0.047	0.483

Note. *Significant association at $P \leq 0.05$

The association between allergic to bean (red kidney) with goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's) were $r=0.149$ ($p=0.026$), $r=-0.011$ ($p=0.875$), $r=0.215$ ($p=0.001$), $r=0.064$ ($p=0.339$), $r=0.063$ ($p=0.348$), $r=-0.107$ ($p=0.109$), $r=0.052$ ($p=0.438$), $r=-0.351$ ($p<0.001$), $r=0.222$ ($p=0.001$), $r=0.080$ ($p=0.234$), $r=-0.045$ ($p=0.506$), $r=0.103$ ($p=0.124$), $r=-0.244$ ($p<0.001$), $r=-0.270$ ($p<0.001$), $r=0.186$ ($p=0.005$), $r=0.018$ ($p=0.787$), $r=-0.008$ ($p=0.908$), $r=0.108$ ($p=0.106$), $r=-0.0033$ ($p=0.625$), respectively shown in table 4.9

Table 4.9 Association Between Allergic to Bean (Red Kidney) with Other Kinds of Food

Variable	Allergic to Bean (red kidney) with other kinds of food	
	(r)	(p)
Goat milk	0.149	0.026*
Cola nut	-0.011	0.875
Sheep milk	0.215	0.001*
Soya bean	0.064	0.339
Wheat	0.063	0.348
Alga (wakame)	-0.107	0.109
Pea	0.052	0.438
Peppercorns (b/w)	-0.351	<0.001*
Corn (maize)	0.222	0.001*
Agar agar	0.080	0.234
Amaranth	-0.045	0.506
Gliadin	0.103	0.124
Cocoa bean	-0.244	<0.001*
Pine nut	-0.270	<0.001*
Egg white	0.186	0.005*
Cow's milk	0.018	0.787

Table 4.9 (Continued)

Variable	Allergic to Bean (red kidney) with other kinds of food	
	(r)	(p)
Yeast (baker's)	-0.008	0.908
Casein	0.108	0.106
Yeast (brewer's)	-0.033	0.625

Note. *Significant association at $P \leq 0.05$

The association between allergic to goat milk with cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney) were $r=0.113$ ($p=0.091$), $r=0.604$ ($p<0.001$), $r=0.365$ ($p<0.001$), $r=0.184$ ($p=0.006$), $r=0.047$ ($p=0.487$), $r=0.149$ ($p=0.026$), $r=0.161$ ($p=0.016$), $r=-0.011$ ($p=0.873$), $r=0.013$ ($p=0.844$), $r=0.170$ ($p=0.011$), $r=0.440$ ($p<0.001$), $r=0.238$ ($p<0.001$), $r=0.238$ ($p<0.001$), $r=0.298$ ($p<0.001$), $r=0.436$ ($p<0.001$), $r=0.018$ ($p=0.793$), $r=0.556$ ($p<0.001$), $r=0.052$ ($p=0.436$), $r=0.149$ ($p=0.026$), respectively shown in table 4.10

Table 4.10 Association Between Allergic to Goat Milk with Other Kinds of Food

Variable	Allergic to Goat Milk with the other kinds of food	
	(r)	(p)
Cola nut	0.113	0.091
Sheep milk	0.604	<0.001*
Soya bean	0.365	<0.001*
Wheat	0.184	0.006*
Alga (wakame)	0.047	0.487
Pea	0.149	0.026*
Peppercorns (b/w)	0.161	0.016
Corn (maize)	-0.011	0.873
Agar agar	0.013	0.844
Amaranth	0.170	0.011*
Gliadin	0.440	<0.001*
Cocoa bean	0.238	<0.001*
Pine nut	0.238	<0.001*
Egg white	0.298	<0.001*
Cow's milk	0.436	<0.001*
Yeast (baker's)	0.018	0.793
Casein	0.556	<0.001*

Table 4.10 (Continued)

Variable	Allergic to Goat Milk with the other kinds of food	
	(r)	(p)
Yeast (brewer's)	0.052	0.436
Bean (red kidney)	0.149	0.026*

Note. *Significant association at $P \leq 0.05$

The association between allergic to cola nut with sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, were $r=0.020$ ($p=0.769$), $r=0.216$ ($p=0.001$), $r=-0.022$ ($p=0.744$), $r=0.288$ ($p<0.001$), $r=0.231$ ($p<0.001$), $r=0.229$ ($p=0.001$), $r=0.155$ ($p=0.020$), $r=0.259$ ($p<0.001$), $r=0.188$ ($p=0.005$), $r=0.248$ ($p<0.001$), $r=0.249$ ($p<0.001$), $r=0.191$ ($p=0.004$), $r=0.146$ ($p=0.029$), $r=0.040$ ($p=0.553$), $r=0.322$ ($p<0.001$), $r=0.078$ ($p=0.247$), $r=0.404$ ($p<0.001$), $r=-0.011$ ($p=0.875$), $r=0.113$ ($p=0.091$), respectively shown in table 4.11

Table 4.11 Association Between Allergic to Cola Nut with Other Kinds of Food

Variable	Allergic to Cola Nut with the other kinds of food	
	(r)	(p)
Sheep milk	0.020	0.769
Soya bean	0.216	0.001*
Wheat	-0.022	0.744
Alga (wakame)	0.288	<0.001*
Pea	0.231	<0.001*
Peppercorns (b/w)	0.229	0.001*
Corn (maize)	0.155	0.020*
Agar agar	0.259	<0.001*
Amaranth	0.188	0.005*
Gliadin	0.248	<0.001*
Cocoa bean	0.249	<0.001*
Pine nut	0.191	0.004*
Egg white	0.146	0.029*
Cow's milk	0.040	0.553
Yeast (baker's)	0.322	<0.001*
Casein	0.078	0.247
Yeast (brewer's)	0.404	<0.001*
Bean (red kidney)	-0.011	0.875
Goat milk	0.113	0.091

Note. *Significant association at $P \leq 0.05$

The association between allergic to sheep milk with soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut were $r=0.187$ ($p=0.005$), $r=0.299$ ($p<0.001$), $r=-0.010$ ($p=0.885$), $r=0.196$ ($p=0.003$), $r=-0.128$ ($p=0.057$), $r=0.026$ ($p=0.702$), $r=-0.032$ ($p=0.633$), $r=0.041$ ($p=0.541$), $r=0.310$ ($p<0.001$), $r=-0.056$ ($p=0.408$), $r=-0.030$ ($p=0.651$), $r=0.196$ ($p=0.003$), $r=0.540$ ($p<0.001$), $r=-0.115$ ($p=0.086$), $r=0.584$ ($p<0.001$), $r=-0.015$ ($p=0.818$), $r=0.215$ ($p=0.001$), $r=0.604$ ($p<0.001$), $r=0.020$ ($p=0.769$), respectively shown in table 4.12

Table 4.12 Association Between Allergic to Sheep Milk with Other Kinds of Food

Variable	Allergic to Sheep Milk with other kinds of food	
	(r)	(p)
Soya bean	0.187	0.005*
Wheat	0.299	<0.001*
Alga (wakame)	-0.010	0.885
Pea	0.196	0.003*
Peppercorns (b/w)	-0.128	0.057
Corn (maize)	0.026	0.702
Agar agar	-0.032	0.633
Amaranth	0.041	0.541
Gliadin	0.310	<0.001*
Cocoa bean	-0.056	0.408
Pine nut	-0.030	0.651
Egg white	0.196	0.003*
Cow's milk	0.540	<0.001*
Yeast (baker's)	-0.115	0.086
Casein	0.584	<0.001*
Yeast (brewer's)	-0.015	0.818
Bean (red kidney)	0.215	0.001*
Goat milk	0.604	<0.001*
Cola nut	0.020	0.769

Note. *Significant association at $P \leq 0.05$

The association between allergic to soya bean with wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk were $r=0.030$ ($p=0.659$), $r=0.193$ ($p=0.004$), $r=0.376$ ($p<0.001$), $r=0.327$ ($p<0.001$), $r=0.048$ ($p=0.477$), $r=0.105$ ($p=0.117$), $r=0.251$ ($p<0.001$), $r=0.333$ ($p<0.001$), $r=0.383$ ($p<0.001$), $r=0.332$ ($p<0.001$), $r=0.295$ ($p<0.001$), $r=0.269$ ($p<0.001$), $r=0.112$ ($p=0.093$), $r=0.301$ ($p<0.001$), $r=0.168$ ($p=0.012$), $r=0.064$ ($p=0.339$), $r=0.365$ ($p<0.001$), $r=0.216$ ($p=0.001$), $r=0.187$ ($p=0.005$), respectively shown in table 4.13

Table 4.13 Association Between Allergic to Soya Bean with Other Kinds of Food

Variable	Allergic to Soya Bean with the other kinds of food	
	(r)	(p)
Wheat	0.030	0.659
Alga (wakame)	0.193	0.004*
Pea	0.376	<0.001*
Peppercorns (b/w)	0.327	<0.001*
Corn (maize)	0.048	0.477
Agar agar	0.105	0.117
Amaranth	0.251	<0.001*
Gliadin	0.333	<0.001*
Cocoa bean	0.383	<0.001*
Pine nut	0.332	<0.001*
Egg white	0.295	<0.001*
Cow's milk	0.269	<0.001*
Yeast (baker's)	0.112	0.093
Casein	0.301	<0.001*
Yeast (brewer's)	0.168	0.012*
Bean (red kidney)	0.064	0.339
Goat milk	0.365	<0.001*
Cola nut	0.216	0.001*
Sheep milk	0.187	0.005*

Note. *Significant association at $P \leq 0.05$

The association between allergic to wheat with alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean were $r=-0.085$ ($p=0.206$), $r=0.062$ ($p=0.354$), $r=-0.186$ ($p=0.005$), $r=0.187$ ($p=0.005$), $r=0.011$ ($p=0.876$), $r=0.022$ ($p=0.745$), $r=0.196$ ($p=0.003$), $r=-0.137$ ($p=0.040$), $r=-0.137$ ($p=0.040$), $r=0.109$ ($p=0.104$), $r=0.049$ ($p=0.470$), $r=0.086$ ($p=0.201$), $r=0.152$ ($p=0.023$), $r=-0.026$ ($p=0.699$), $r=0.063$ ($p=0.348$), $r=0.184$ ($p=0.006$), $r=-0.022$ ($p=0.744$), $r=0.299$ ($p<0.001$), $r=-0.030$ ($p=0.659$), respectively shown in table 4.14

Table 4.14 Association Between Allergic to Wheat with Other Kinds of Food

Variable	Allergic to Wheat with the other kinds of food	
	(r)	(p)
Alga (wakame)	-0.085	0.206
Pea	0.062	0.354
Peppercorns (b/w)	-0.186	0.005*

Table 4.14 (Continued)

Variable	Allergic to Wheat with the other kinds of food	
	(r)	(p)
Corn (maize)	0.187	0.005*
Agar agar	0.011	0.876
Amaranth	0.022	0.745
Gliadin	0.196	0.003*
Cocoa bean	-0.137	0.040*
Pine nut	-0.137	0.040*
Egg white	0.109	0.104
Cow's milk	0.049	0.470
Yeast (baker's)	0.086	0.201
Casein	0.152	0.023*
Yeast (brewer's)	-0.026	0.699
Bean (red kidney)	0.063	0.348
Goat milk	0.184	0.006*
Cola nut	-0.022	0.744
Sheep milk	0.299	<0.001*
Soya bean	0.030	0.659

Note. *Significant association at $P \leq 0.05$

The association between allergic to alga (wakame) with pea, peppercorns, corn (maize), agar agar, amaranth, gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat were $r=0.219$ ($p=0.001$), $r=0.302$ ($p<0.001$), $r=0.033$ ($p=0.623$), $r=0.191$ ($p=0.004$), $r=0.249$ ($p<0.001$), $r=0.110$ ($p=0.101$), $r=0.334$ ($p<0.001$), $r=0.283$ ($p<0.001$), $r=0.015$ ($p=0.818$), $r=0.014$ ($p=0.830$), $r=0.101$ ($p=0.133$), $r=0.126$ ($p=0.059$), $r=0.341$ ($p<0.001$), $r=-0.107$ ($p=0.109$), $r=0.047$ ($p=0.487$), $r=0.288$ ($p<0.001$), $r=-0.010$ ($p=0.885$), $r=0.193$ ($p=0.004$), $r=-0.085$ ($p=0.206$), respectively shown in table 4.15

Table 4.15 Association Between Allergic to Alga (Wakame) With Other Kinds of Food

Variable	Allergic to Alga (wakame) with other kinds of food	
	(r)	(p)
Pea	0.219	0.001*
Peppercorns (b/w)	0.302	<0.001*
Corn (maize)	0.033	0.623
Agar agar	0.191	0.004*
Amaranth	0.249	<0.001*
Gliadin	0.110	0.101

Table 4.15 (Continued)

Variable	Allergic to Alga (wakame) with other kinds of food	
	(r)	(p)
Cocoa bean	0.334	<0.001*
Pine nut	0.283	<0.001*
Egg white	0.015	0.818
Cow's milk	0.014	0.830
Yeast (baker's)	0.101	0.133
Casein	0.126	0.059
Yeast (brewer's)	0.341	<0.001*
Bean (red kidney)	-0.107	0.109
Goat milk	0.047	0.487
Cola nut	0.288	<0.001*
Sheep milk	-0.010	0.885
Soya bean	0.193	0.004*
Wheat	-0.085	0.206

Note. *Significant association at $P \leq 0.05$

The association between allergic to pea with peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame) were $r=0.248$ ($p<0.001$), $r=0.145$ ($p=0.030$), $r=0.197$ ($p=0.003$), $r=0.208$ ($p=0.002$), $r=0.294$ ($p<0.001$), $r=0.276$ ($p<0.001$), $r=0.251$ ($p<0.001$), $r=0.104$ ($p=0.120$), $r=0.182$ ($p=0.006$), $r=0.169$ ($p=0.012$), $r=0.338$ ($p<0.001$), $r=0.00240$ ($p<0.001$), $r=0.052$ ($p=0.438$), $r=0.149$ ($p=0.026$), $r=0.231$ ($p<0.001$), $r=0.196$ ($p=0.003$), $r=0.376$ ($p<0.001$), $r=0.062$ ($p=0.354$), $r=0.219$ ($p=0.001$), respectively shown in table 4.16

Table 4.16 Association Between Allergic to Pea with Other Kinds of Food

Variable	Allergic to Pea with other kinds of food	
	(r)	(p)
Peppercorns (b/w)	0.248	<0.001*
Corn (maize)	0.145	0.030*
Agar agar	0.197	0.003*
Amaranth	0.208	0.002*
Gliadin	0.294	<0.001*
Cocoa bean	0.276	<0.001*
Pine nut	0.251	<0.001*
Egg white	0.104	0.120
Cow's milk	0.182	0.006*

Table 4.16 (Continued)

Variable	Allergic to Pea with other kinds of food	
	(r)	(p)
Yeast (baker's)	0.169	0.012*
Casein	0.338	<0.001*
Yeast (brewer's)	0.240	<0.001*
Bean (red kidney)	0.052	0.438
Goat milk	0.149	0.026*
Cola nut	0.231	<0.001*
Sheep milk	0.196	0.003*
Soya bean	0.376	<0.001*
Wheat	0.062	0.354
Alga (wakame)	0.219	0.001*

Note. *Significant association at $P \leq 0.05$

The association between allergic to peppercorns (b/w) with corn (maize), agar agar, amaranth, gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea were $r=-0.281$ ($p<0.001$), $r=0.170$ ($p=0.011$), $r=0.346$ ($p<0.001$), $r=0.301$ ($p<0.001$), $r=0.827$ ($p<0.001$), $r=0.862$ ($p<0.001$), $r=0.021$ ($p=0.751$), $r=0.170$ ($p=0.011$), $r=0.299$ ($p<0.001$), $r=0.159$ ($p=0.017$), $r=0.224$ ($p=0.001$), $r=-0.351$ ($p<0.001$), $r=0.161$ ($p=0.016$), $r=0.229$ ($p=0.001$), $r=-0.128$ ($p=0.057$), $r=-0.327$ ($p<0.001$), $r=-0.186$ ($p=0.005$), $r=0.302$ ($p<0.001$), $r=0.248$ ($p<0.001$), respectively shown in table 4.16

Table 4.16 Association Between Allergic to Peppercorns (B/W) with Other Kinds of Food

Variable	Allergic to peppercorns (b/w) with other kinds of food	
	(r)	(p)
Corn (maize)	-0.281	<0.001*
Agar agar	0.170	0.011*
Amaranth	0.346	<0.001*
Gliadin	0.301	<0.001*
Cocoa bean	0.827	<0.001*
Pine nut	0.862	<0.001*
Egg white	0.021	0.751
Cow's milk	0.170	0.011*
Yeast (baker's)	0.299	<0.001*
Casein	0.159	0.017*
Yeast (brewer's)	0.224	0.001*
Bean (red kidney)	-0.351	<0.001*

Table 4.16 (Continued)

Variable	Allergic to peppercorns (b/w) with other kinds of food	
	(r)	(p)
Goat milk	0.161	0.016*
Cola nut	0.229	0.001*
Sheep milk	-0.128	0.057
Soya bean	0.327	<0.001*
Wheat	-0.186	0.005*
Alga (wakame)	0.302	<0.001*
Pea	0.248	<0.001*

Note. *Significant association at $P \leq 0.05$

The association between allergic to corn (maize) with agar agar, amaranth, gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w) were $r=0.113$ ($p=0.090$), $r=-0.098$ ($p=0.145$), $r=0.077$ ($p=0.254$), $r=-0.214$ ($p=0.001$), $r=-0.189$ ($p=0.005$), $r=0.274$ ($p<0.001$), $r=-0.017$ ($p=0.805$), $r=0.105$ ($p=0.119$), $r=-0.016$ ($p=0.813$), $r=0.199$ ($p=0.003$), $r=0.222$ ($p=0.001$), $r=-0.011$ ($p=0.873$), $r=0.155$ ($p=0.020$), $r=0.026$ ($p=0.702$), $r=0.048$ ($p=0.477$), $r=0.187$ ($p=0.005$), $r=0.033$ ($p=0.623$), $r=0.145$ ($p=0.030$), $r=-0.281$ ($p<0.001$), respectively shown in table 4.17

Table 4.17 Association Between Allergic to Corn (Maize) with Other Kinds of Food

Variable	Allergic to Corn (maize) with other kinds of food	
	(r)	(p)
Agar Agar	0.113	0.090
Amaranth	-0.098	0.145
Gliadin	0.077	0.254
Cocoa Bean	-0.214	0.001*
Pine Nut	-0.189	0.005*
Egg White	0.274	<0.001*
Cow's Milk	-0.017	0.805
Yeast (baker's)	0.105	0.119
Casein	-0.016	0.813
Yeast (brewer's)	0.199	0.003*
Bean (red kidney)	0.222	0.001*
Goat Milk	-0.011	0.873
Cola Nut	0.155	0.020*

Table 4.17 (Continued)

Variable	Allergic to Corn (maize) with other kinds of food	
	(r)	(p)
Sheep Milk	0.026	0.702
Soya Bean	0.048	0.477
Wheat	0.187	0.005*
Alga (wakame)	0.033	0.623
Pea	0.145	0.030*
Peppercorns (b/w)	-0.281	<0.001*

Note. *Significant association at $P \leq 0.055$

The association between allergic to agar agar with amaranth, gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize) were $r=0.225$ ($p=0.001$), $r=0.089$ ($p=0.185$), $r=0.220$ ($p=0.001$), $r=0.168$ ($p=0.012$), $r=0.005$ ($p=0.937$), $r=0.084$ ($p=0.211$), $r=0.109$ ($p=0.105$), $r=0.017$ ($p=0.800$), $r=0.287$ ($p<0.001$), $r=0.080$ ($p=0.234$), $r=0.013$ ($p=0.844$), $r=0.259$ ($p<0.001$), $r=-0.032$ ($p=0.633$), $r=0.105$ ($p=0.117$), $r=0.011$ ($p=0.876$), $r=0.191$ ($p=0.004$), $r=0.197$ ($p=0.003$), $r=0.170$ ($p=0.011$), $r=0.113$ ($p=0.090$), respectively shown in table 4.18

Table 4.18 Association Between Allergic to Agar Agar with Other Kinds of Food

Variable	Allergic to Agar Agar with other kinds of food	
	(r)	(p)
Amaranth	0.225	0.001*
Gliadin	0.089	0.185
Cocoa bean	0.220	0.001*
Pine nut	0.168	0.012*
Egg white	0.005	0.937
Cow's milk	0.084	0.211
Yeast (baker's)	0.109	0.105
Casein	0.017	0.800
Yeast (brewer's)	0.287	<0.001*
Bean (red kidney)	0.080	0.234
Goat milk	0.013	0.844
Cola nut	0.259	<0.001*
Sheep milk	-0.032	0.633
Soya bean	0.105	0.117
Alga (wakame)	0.191	0.004*
Pea	0.197	0.003*
Wheat	0.011	0.876

Table 4.18 (Continued)

Variable	Allergic to Agar Agar with other kinds of food	
	(r)	(p)
Peppercorns (b/w)	0.170	0.011*
Corn (maize)	0.113	0.090

Note. *Significant association at $P \leq 0.05$

The association between allergic to amaranth with gliadin, cocoa bean, pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar were $r=0.165$ ($p=0.013$), $r=0.346$ ($p<0.001$), $r=0.346$ ($p<0.001$), $r=0.104$ ($p=0.121$), $r=0.095$ ($p=0.155$), $r=0.209$ ($p=0.002$), $r=0.131$ ($p=0.051$), $r=0.137$ ($p=0.041$), $r=-0.045$ ($p=0.506$), $r=0.170$ ($p=0.011$), $r=0.188$ ($p=0.005$), $r=0.041$ ($p=0.541$), $r=0.251$ ($p<0.001$), $r=0.022$ ($p=0.745$), $r=0.249$ ($p<0.001$), $r=0.208$ ($p=0.002$), $r=0.346$ ($p<0.001$), $r=-0.098$ ($p=0.145$), $r=0.225$ ($p=0.001$), respectively shown in table 4.19

Table 4.19 Association Between Allergic to Amaranth with Other Kinds of Food

Variable	Allergic to Amaranth with the other kinds of food	
	(r)	(p)
Gliadin	0.165	0.013*
Cocoa bean	0.346	<0.001*
Pine nut	0.346	<0.001*
Egg white	0.104	0.121
Cow's milk	0.095	0.155
Yeast (baker's)	0.209	0.002*
Casein	0.131	0.051
Yeast (brewer's)	0.137	0.041*
Bean (red kidney)	-0.045	0.506
Goat milk	0.170	0.011*
Cola nut	0.188	0.005*
Sheep milk	0.041	0.541
Soya bean	0.251	<0.001*
Wheat	0.022	0.745
Alga (wakame)	0.249	<0.001*
Pea	0.208	0.002*
Peppercorns (b/w)	0.346	<0.001*
Corn (maize)	-0.098	0.145
Agar agar	0.225	0.001*

Note. *Significant association at $P \leq 0.05$

The association between allergic to gliadin with cocoa bean, pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth were $r=0.322$ ($p<0.001$), $r=0.352$ (<0.001), $r=0.352$ (<0.001), $r=0.243$ ($p<0.001$), $r=0.150$ ($p=0.024$), $r=0.339$ ($p<0.001$), $r=0.204$ ($p=0.002$), $r=0.103$ ($p=0.124$), $r=0.440$ ($p<0.001$), $r=0.248$ ($p<0.001$), $r=0.310$ ($p<0.001$), $r=0.333$ ($p<0.001$), $r=0.196$ ($p=0.003$), $r=0.110$ ($p=0.101$), $r=0.294$ ($p<0.001$), $r=0.301$ ($p<0.001$), $r=0.077$ ($p=0.254$), $r=0.089$ ($p=0.185$), $r=0.165$ ($p=0.013$) respectively shown in table 4.20

Table 4.20 Association Between Allergic to Gliadin with Other Kinds of Food

Variable	Allergic to Gliadin with the other kinds of food	
	(r)	(p)
Cocoa bean	0.322	<0.001*
Pine nut	0.352	<0.001*
Egg white	0.285	<0.001*
Cow's milk	0.243	<0.001*
Yeast (baker's)	0.150	0.024*
Casein	0.339	<0.001*
Yeast (brewer's)	0.204	0.002*
Bean (red kidney)	0.103	0.124
Goat milk	0.440	<0.001*
Cola nut	0.248	<0.001*
Sheep milk	0.310	<0.001*
Soya bean	0.333	<0.001*
Wheat	0.196	0.003*
Alga (wakame)	0.110	0.101
Pea	0.294	<0.001*
Peppercorns (b/w)	0.301	<0.001*
Corn (maize)	0.077	0.254
Agar agar	0.089	0.185
Amaranth	0.165	0.013*

Note. *Significant association at $P \leq 0.05$

The association between allergic to cocoa bean with pine nut, egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin were $r=0.822$ ($p<0.001$), $r=0.095$ ($p=0.158$), $r=0.188$ ($p=0.005$), $r=0.286$ ($p<0.001$), $r=0.219$ ($p=0.001$), $r=0.233$ ($p<0.001$), $r=-0.244$ ($p<0.001$), $r=0.238$ ($p<0.001$), $r=0.249$ ($p<0.001$), $r=-0.056$ ($p=0.408$), $r=0.383$ ($p<0.001$), $r=-0.137$ ($p=0.040$), $r=0.334$ ($p<0.001$), $r=0.276$ ($p<0.001$), $r=0.827$ ($p<0.001$), $r=-0.214$ ($p=0.001$), $r=0.220$ ($p=0.001$), $r=0.346$ ($p<0.001$), $r=0.322$ ($p<0.001$), respectively shown in table 4.21

Table 4.21 Association Between Allergic to Cocoa Bean with Other Kinds of Food

Variable	Allergic to Cocoa Bean with other kinds of food	
	(r)	(p)
Pine nut	0.822	<0.001*
Egg white	0.095	0.158
Cow's milk	0.188	0.005*
Yeast (baker's)	0.286	<0.001*
Casein	0.219	0.001*
Yeast (brewer's)	0.233	<0.001*
Bean (red kidney)	-0.244	<0.001*
Goat milk	0.238	<0.001*
Cola nut	0.249	<0.001*
Sheep milk	-0.056	0.408
Soya bean	0.383	<0.001*
Wheat	-0.137	0.040*
Alga (wakame)	0.334	<0.001*
Pea	0.276	<0.001*
Peppercorns (b/w)	0.827	<0.001*
Corn (maize)	-0.214	0.001*
Agar agar	0.220	0.001*
Amaranth	0.346	<0.001*
Gliadin	0.322	<0.001*

Note. *Significant association at $P \leq 0.05$

The association between allergic to pine nut with egg white, cow's milk, yeast (baker's), casein, yeast (brewer's), bean (red kidney), goat milk, cola nut, sheep milk, soya bean, wheat, alga (wakame), pea, peppercorns (b/w), corn (maize), agar agar, amaranth, gliadin, cocoa bean were $r=0.095$ ($p=0.158$), $r=0.188$ ($p=0.005$), $r=0.260$ ($p<0.001$), $r=0.245$ ($p<0.001$), $r=0.207$ ($p=0.002$), $r=-0.270$ ($p<0.001$), $r=0.238$ ($p<0.001$), $r=0.191$ ($p=0.004$), $r=-0.030$ ($p=0.651$), $r=0.332$ ($p<0.001$), $r=-0.137$ ($p=0.040$), $r=0.283$ ($p<0.001$), $r=0.251$ ($p<0.001$), $r=0.862$ ($p<0.001$), $r=-0.189$ ($p=0.005$), $r=0.168$ ($p=0.012$), $r=0.346$ ($p<0.001$), $r=0.352$ ($p<0.001$), $r=0.822$ ($p<0.001$), respectively shown in table 4.22

Table 4.22 Association Between Allergic to Pine Nut with Other Kinds of Food

Variable	Allergic to Pine Nut with other kinds of food	
	(r)	(p)
Egg white	0.095	0.158
Cow's milk	0.188	0.005*
Yeast (baker's)	0.260	<0.001*
Casein	0.245	<0.001*
Yeast (brewer's)	0.207	0.002*
Bean (red kidney)	-0.270	<0.001*
Goat milk	0.238	<0.001*
Cola nut	0.191	0.004*
Sheep milk	-0.030	0.651
Soya bean	0.332	<0.001*
Wheat	-0.137	0.040*
Alga (wakame)	0.283	<0.001*
Pea	0.251	<0.001*
Peppercorns (b/w)	0.862	<0.001*
Corn (maize)	-0.189	0.005*
Agar agar	0.168	0.012*
Amaranth	0.346	<0.001*
Gliadin	0.352	<0.001*
Cocoa bean	0.822	<0.001*

Note. *Significant association at $P \leq 0.05$

4.4 Correlation Between Common Allergic Foods and Symptoms

The allergic to egg white with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.217$ ($p=0.001$), $r=-0.107$ ($p=0.109$), $r=-0.133$ ($p=0.046$), $r=-0.093$ ($p=0.166$), $r=-0.093$ ($p=0.166$), $r=0.165$ ($p=0.013$), $r=-0.207$ ($p=0.002$), $r=-0.100$ ($p=0.136$), $r=-0.250$ ($p<0.001$), $r=-0.055$ ($p=0.414$), $r=-0.164$ ($p=0.014$) respectively shown in table 4.23

Table 4.23 Correlation between Allergic to Egg White and Symptoms

Variable	Correlation between allergic to Egg White and symptoms	
	(r)	(p)
Flatulence	-0.217	0.001*
Burp	-0.107	0.109
Foul smell gas	-0.133	0.046*
Difficult to control weight	-0.093	0.166
Easily swelling	-0.093	0.166
Bloating after meal	0.165	0.013*
Rash	-0.207	0.002*
Acne	-0.100	0.136
Acne Vulgaris around mouth and chin	-0.250	<0.001*
Dry skin	-0.055	0.414
Constipation	-0.164	0.014*

Note. *Significant association at $P \leq 0.05$

The allergic to cow's milk with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.127$ ($p=0.058$), $r=-0.101$ ($p=0.130$), $r=-0.011$ ($p=0.870$), $r=-0.127$ ($p=0.058$), $r=-0.046$ ($p=0.498$), $r=-0.115$ ($p=0.086$), $r=-0.045$ ($p=0.500$), $r=-0.026$ ($p=0.700$), $r=-0.149$ ($p=0.026$), $r=0.056$ ($p=0.043$), $r=0.056$ ($p=0.043$), respectively shown in table 4.24

Table 4.24 Correlation Between Allergic to Cow's Milk and Symptoms

Variable	Correlation between allergic to Cow's Milk and symptoms	
	(r)	(p)
Flatulence	-0.127	0.058
Burp	-0.101	0.130
Foul smell gas	-0.011	0.870
Difficult to control weight	-0.127	0.058
Easily swelling	-0.046	0.498
Bloating after meal	-0.115	0.086
Rash	-0.045	0.500
Acne	-0.026	0.700
Acne Vulgaris around mouth and chin	-0.149	0.026*
Dry skin	0.056	0.403
Constipation	0.056	0.403

Note. *Significant association at $P \leq 0.05$

The allergic to yeast (baker's) with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.111$ ($p=0.098$), $r=-0.069$ ($p=0.305$), $r=-0.064$ ($p=0.341$), $r=-0.001$ ($p=0.983$), $r=0.072$ ($p=0.286$), $r=0.006$ ($p=0.924$), $r=-0.067$ ($p=0.316$), $r=-0.161$ ($p=0.016$), $r=-0.111$ ($p=0.097$), $r=-0.077$ ($p=0.251$), $r=-0.020$ ($p=0.767$), respectively shown in table 4.25

Table 4.25 Correlation Between Allergic to Yeast (Baker's) and Symptoms

Variable	Correlation between allergic to Yeast (baker's) and symptoms	
	(r)	(p)
Flatulence	-0.111	0.098
Burp	-0.069	0.305
Foul smell gas	-0.064	0.341
Difficult to control weight	-0.001	0.983
Easily swelling	0.072	0.286
Bloating after meal	0.006	0.924
Rash	-0.067	0.316
Acne	-0.161	0.016*
Acne Vulgaris around mouth and chin	-0.111	0.097
Dry skin	0.077	0.251
Constipation	-0.020	0.767

Note. *Significant association at $P \leq 0.05$

The allergic to casein with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.139$ ($p=0.037$), $r=-0.104$ ($p=0.102$), $r=-0.007$ ($p=0.923$), $r=-0.067$ ($p=0.320$), $r=-0.030$ ($p=0.650$), $r=-0.103$ ($p=0.123$), $r=-0.084$ ($p=0.213$), $r=-0.034$ ($p=0.618$), $r=-0.104$ ($p=0.120$), $r=-0.079$ ($p=0.238$), $r=-0.017$ ($p=0.798$), respectively shown in table 4.26

Table 4.26 Correlation Between Allergic to Casein and Symptoms

Variable	Correlation between allergic to Casein and symptoms	
	(r)	(p)
Flatulence	-0.139	0.037*
Burp	-0.104	0.102
Foul smell gas	-0.007	0.923
Difficult to control weight	-0.067	0.320
Easily swelling	0.030	0.650
Bloating after meal	-0.103	0.123
Rash	-0.084	0.213
Acne	-0.034	0.618
Acne Vulgaris around mouth and chin	-0.104	0.120
Dry skin	0.079	0.238
Constipation	-0.017	0.798

Note. *Significant association at $P \leq 0.05$

The allergic to bean (red kidney) with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.040$ ($p=0.555$), $r=-0.016$ ($p=0.811$), $r=-0.038$ ($p=0.577$), $r=-0.002$ ($p=0.980$), $r=0.036$ ($p=0.589$), $r=0.012$ ($p=0.859$), $r=-0.125$ ($p=0.062$), $r=-0.125$ ($p=0.062$), $r=-0.148$ ($p=0.027$), $r=-0.034$ ($p=0.610$), $r=-0.135$ ($p=0.043$), respectively shown in table 4.27

Table 4.27 Correlation Between Allergic of Bean (Red Kidney) and Symptoms

Variable	Correlation between allergic to Bean (red kidney) and symptoms	
	(r)	(p)
Flatulence	-0.040	0.555
Burp	-0.016	0.811
Foul smell gas	-0.038	0.577
Difficult to control weight	-0.002	0.980
Easily swelling	0.036	0.589
Bloating after meal	0.012	0.859
Rash	-0.125	0.062
Acne	-0.125	0.062
Acne Vulgaris around mouth and chin	-0.148	0.027
Dry skin	-0.034	0.610
Constipation	-0.135	0.043*

Note. *Significant association at $P \leq 0.05$

The allergic to cola nut with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.245$ ($p<0.001$), $r=-0.192$ ($p=0.004$), $r=-0.184$ ($p=0.006$), $r=-0.205$ ($p=0.002$), $r=-0.205$ ($p=0.002$), $r=-0.285$ ($p<0.001$), $r=-0.162$ ($p=0.015$), $r=-0.088$ ($p=0.191$), $r=-0.192$ ($p=0.004$), $r=-0.057$ ($p=0.398$), $r=-0.057$ ($p=0.398$), respectively shown in table 4.28

Table 4.28 Correlation Between Allergic to Cola Nut and Symptoms

Variable	Correlation between allergic to Cola Nut and symptoms	
	(r)	(p)
Flatulence	-0.245	<0.001*
Burp	-0.192	0.004*
Foul smell gas	-0.184	0.006*
Difficult to control weight	-0.205	0.002*
Easily swelling	-0.205	0.002*
Bloating after meal	-0.285	<0.001*
Rash	-0.162	0.015*
Acne	-0.088	0.191
Acne Vulgaris around mouth and chin	-0.192	0.004*
Dry skin	0.057	0.398
Constipation	0.057	0.398

Note. *Significant association at $P \leq 0.05$

The allergic to goat milk with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.191$ ($p=0.004$), $r=-0.109$ ($p=0.106$), $r=-0.048$ ($p=0.476$), $r=-0.155$ ($p=0.021$), $r=-0.118$ ($p=0.078$), $r=0.133$ ($p=0.048$), $r=-0.138$ ($p=0.040$), $r=-0.167$ ($p=0.012$), $r=-0.193$ ($p=0.004$), $r=0.112$ ($p=0.094$), $r=0.112$ ($p=0.094$) respectively shown in table 4.29

Table 4.29 Correlation Between Allergic to Goat Milk and Symptoms

Variable	Correlation between allergic to Goat Milk and symptoms	
	(r)	(p)
Flatulence	-0.191	0.004*
Burp	-0.109	0.106
Foul smell gas	-0.048	0.476
Difficult to control weight	-0.155	0.021*
Easily swelling	-0.118	0.078
Bloating after meal	0.133	0.048*
Rash	-0.138	0.040*
Acne	-0.167	0.012*
Acne Vulgaris around mouth and chin	-0.193	0.004*
Dry skin	0.112	0.094
Constipation	0.112	0.094

Note. *Significant association at $P \leq 0.05$

The allergic to yeast (brewer's) with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.129$ ($p=0.054$), $r=-0.137$ ($p=0.040$), $r=-0.156$ ($p=0.020$), $r=-0.093$ ($p=0.166$), $r=-0.021$ ($p=0.759$), $r=-0.094$ ($p=0.162$), $r=-0.042$ ($p=0.503$), $r=-0.108$ ($p=0.106$), $r=-0.221$ ($p=0.001$), $r=-0.082$ ($p=0.220$), $r=0.082$ ($p=0.220$) respectively shown in table 4.30

Table 4.30 Correlation Between Allergic to Yeast (Brewer's) and Symptoms

Variable	Correlation between allergic to Yeast (brewer's) and symptoms	
	(r)	(p)
Flatulence	-0.129	0.054
Burp	-0.137	0.040*
Foul smell gas	-0.156	0.020*
Difficult to control weight	-0.093	0.166
Easily swelling	-0.021	0.759
Bloating after meal	-0.094	0.162
Rash	-0.042	0.503
Acne	-0.108	0.106
Acne Vulgaris around mouth and chin	-0.221	0.001*
Dry skin	0.082	0.220
Constipation	0.082	0.220

Note. *Significant association at $P \leq 0.05$

The allergic to wheat with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=0.059$ ($p=0.383$), $r=-0.077$ ($p=0.248$), $r=-0.160$ ($p=0.017$), $r=0.059$ ($p=0.383$), $r=-0.059$ ($p=0.383$), $r=0.106$ ($p=0.115$), $r=-0.049$ ($p=0.469$), $r=-0.076$ ($p=0.259$), $r=-0.161$ ($p=0.016$), $r=-0.011$ ($p=0.869$), $r=-0.107$ ($p=0.111$), respectively shown in table 4.31

Table 4.31 Correlation Between Allergic to Wheat and Symptoms

Variable	Correlation between allergic to Wheat and symptoms	
	(r)	(p)
Flatulence	0.059	0.383
Burp	0.077	0.248
Foul smell gas	0.160	0.017*
Difficult to control weight	0.059	0.383
Easily swelling	0.059	0.383
Bloating after meal	0.106	0.115
Rash	0.049	0.469
Acne	0.076	0.259
Acne Vulgaris around mouth and chin	0.161	0.016*
Dry skin	-0.011	0.869
Constipation	-0.107	0.111

Note. *Significant association at $P \leq 0.05$

The allergic to sheep milk with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.049$ ($p=0.467$), $r=-0.058$ ($p=0.388$), $r=0.029$ ($p=0.667$), $r=-0.085$ ($p=0.208$), $r=-0.049$ ($p=0.467$), $r=-0.053$ ($p=0.431$), $r=-0.086$ ($p=0.199$), $r=-0.109$ ($p=0.103$), $r=-0.058$ ($p=0.388$), $r=0.002$ ($p=0.980$), $r=0.002$ ($p=0.980$), respectively shown in table 4.32

Table 4.32 Correlation Between Allergic to Sheep Milk and Symptoms

Variable	Correlation between allergic to Sheep Milk and symptoms	
	(r)	(p)
Flatulence	-0.049	0.467
Burp	-0.058	0.388
Foul smell gas	0.029	0.667
Difficult to control weight	-0.085	0.208
Easily swelling	-0.049	0.467
Bloating after meal	-0.053	0.431
Rash	-0.086	0.199
Acne	-0.109	0.103
Acne Vulgaris around mouth and chin	-0.058	0.388
Dry skin	0.002	0.980
Constipation	0.002	0.980

The allergic to corn (maize) with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.001$ ($p=0.987$), $r=0.035$ ($p=0.603$), $r=-0.014$ ($p=0.830$), $r=0.035$ ($p=0.606$), $r=0.035$ ($p=0.606$), $r=0.035$ ($p=0.606$), $r=-0.069$ ($p=0.303$), $r=-0.065$ ($p=0.332$), $r=-0.172$ ($p=0.010$), $r=0.006$ ($p=0.930$), $r=-0.089$ ($p=0.184$), respectively shown in table 4.33

Table 4.33 Correlation Between Allergic to Corn and Symptoms

Variable	Correlation between allergic to Corn (maize) and symptoms	
	(r)	(p)
Flatulence	-0.001	0.987
Burp	0.035	0.603
Foul smell gas	-0.014	0.830
Difficult to control weight	0.035	0.606
Easily swelling	0.035	0.606
Bloating after meal	0.035	0.606

Table 4.33 (Continued)

Variable	Correlation between allergic to Corn (maize) and symptoms	
	(r)	(p)
Rash	-0.069	0.303
Acne	-0.065	0.332
Acne Vulgaris around mouth and chin	-0.172	0.010*
Dry skin	0.006	0.930
Constipation	-0.089	0.184

Note. *Significant association at $P \leq 0.05$

The allergic to soya bean with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.099$ ($p=0.139$), $r=-0.004$ ($p=0.553$), $r=-0.111$ ($p=0.097$), $r=-0.027$ ($p=0.683$), $r=-0.027$ ($p=0.683$), $r=-0.110$ ($p=0.101$), $r=-0.109$ ($p=0.104$), $r=-0.053$ ($p=0.431$), $r=-0.123$ ($p=0.066$), $r=-0.009$ ($p=0.889$), $r=-0.086$ ($p=0.002$), respectively shown in table 4.34

Table 4.34 Correlation Between Allergic to Soya Bean and Symptoms

Variable	Correlation between allergic to Soya Bean and symptoms	
	(r)	(p)
Flatulence	-0.099	0.139
Burp	-0.004	0.553
Foul smell gas	-0.111	0.097
Difficult to control weight	-0.027	0.683
Easily swelling	-0.027	0.683
Bloating after meal	-0.110	0.101
Rash	-0.109	0.104
Acne	-0.053	0.431
Acne Vulgaris around mouth and chin	-0.123	0.066
Dry skin	0.009	0.889
Constipation	-0.086	0.002*

Note. *Significant association at $P \leq 0.05$

The allergic to Pea with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.052$ ($p=0.443$), $r=-0.072$ ($p=0.286$), $r=-0.104$ ($p=0.122$), $r=-0.052$ ($p=0.443$), $r=-0.052$ ($p=0.443$), $r=0.099$ ($p=0.139$), $r=-0.012$ ($p=0.864$), $r=0.050$ ($p=0.457$), $r=-0.113$ ($p=0.091$), $r=0.110$ ($p=0.102$), $r=0.014$ ($p=0.838$), respectively shown in table 4.35

Table 4.35 Correlation Between Allergic to Pea and Symptoms

Variable	Correlation between allergic to Pea and symptoms	
	(r)	(p)
Flatulence	-0.052	0.443
Burp	-0.072	0.286
Foul smell gas	-0.104	0.122
Difficult to control weight	-0.052	0.443
Easily swelling	-0.052	0.443
Bloating after meal	-0.099	0.139
Rash	-0.012	0.864
Acne	0.050	0.457
Acne Vulgaris around mouth and chin	-0.113	0.091
Dry skin	0.110	0.102
Constipation	0.014	0.838

The allergic to amaranth with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.114$ ($p=0.088$), $r=-0.074$ ($p=0.272$), $r=-0.073$ ($p=0.276$), $r=-0.039$ ($p=0.565$), $r=-0.077$ ($p=0.254$), $r=-0.095$ ($p=0.156$), $r=-0.076$ ($p=0.255$), $r=-0.093$ ($p=0.166$), $r=-0.074$ ($p=0.272$), $r=0.134$ ($p=0.045$), $r=0.033$ ($p=0.621$) respectively shown in table 4.36

Table 4.36 Correlation Between Allergic to Amaranth and Symptoms

Variable	Correlation between allergic to Amaranth and symptoms	
	(r)	(p)
Flatulence	-0.114	0.088
Burp	-0.074	0.272
Foul smell gas	-0.073	0.276
Difficult to control weight	-0.039	0.565
Easily swelling	-0.077	0.254

Table 4.36 (Continued)

Variable	Correlation between allergic to Amaranth and symptoms	
	(r)	(p)
Bloating after meal	-0.095	0.156
Rash	-0.076	0.255
Acne	-0.093	0.166
Acne Vulgaris around mouth and chin	-0.074	0.272
Dry skin	0.134	0.045*
Constipation	0.033	0.621

Note. *Significant association at $P \leq 0.05$

The allergic to agar agar with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.062$ ($p=0.354$), $r=-0.093$ ($p=0.167$), $r=-0.035$ ($p=0.605$), $r=-0.025$ ($p=0.705$), $r=-0.025$ ($p=0.705$), $r=-0.076$ ($p=0.257$), $r=0.000$ ($p=0.999$), $r=-0.092$ ($p=0.168$), $r=-0.135$ ($p=0.043$), $r=0.121$ ($p=0.070$), $r=0.024$ ($p=0.726$), respectively shown in table 4.37

Table 4.37 Correlation Between Allergic to Agar Agar and Symptoms

Variable	Correlation between allergic to Agar Agar and symptoms	
	(r)	(p)
Flatulence	-0.062	0.354
Burp	-0.093	0.167
Foul smell gas	-0.035	0.605
Difficult to control weight	-0.025	0.705
Easily swelling	-0.025	0.705
Bloating after meal	-0.076	0.257
Rash	0.000	0.999
Acne	-0.092	0.168
Acne Vulgaris around mouth and chin	-0.135	0.043*
Dry skin	0.121	0.070
Constipation	0.024	0.726

Note. *Significant association at $P \leq 0.05$

The allergic to alga (wakame) with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=0.030$ ($p=0.657$), $r=0.031$ ($p=0.646$), $r=-0.018$ ($p=0.793$), $r=0.101$ ($p=0.103$), $r=-0.030$ ($p=0.657$), $r=0.030$ ($p=0.653$), $r=0.057$ ($p=0.394$), $r=0.102$ ($p=0.127$), $r=-0.052$ ($p=0.404$), $r=0.099$ ($p=0.139$), $r=0.004$ ($p=0.095$), respectively shown in table 4.38

Table 4.38 Correlation Between Allergic to Alga (Wakame) and Symptoms

Variable	Correlation between allergic to Alga (wakame) and symptoms	
	(r)	(p)
Flatulence	0.030	0.657
Burp	0.031	0.646
Foul smell gas	-0.018	0.793
Difficult to control weight	0.101	0.103
Easily swelling	0.030	0.657
Bloating after meal	0.030	0.653
Rash	0.057	0.394
Acne	0.102	0.127
Acne Vulgaris around mouth and chin	-0.052	0.404
Dry skin	0.099	0.139
Constipation	0.004	0.905

The allergic to pine nut with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.111$ ($p=0.096$), $r=-0.094$ ($p=0.159$), $r=-0.075$ ($p=0.266$), $r=-0.061$ ($p=0.364$), $r=-0.061$ ($p=0.364$), $r=-0.103$ ($p=0.124$), $r=-0.048$ ($p=0.477$), $r=-0.144$ ($p=0.031$), $r=-0.094$ ($p=0.159$), $r=0.094$ ($p=0.159$), $r=0.094$ ($p=0.159$), respectively shown in table 4.39

Table 4.39 Correlation Between Allergic to Pine Nut and Symptoms

Variable	Correlation between allergic to Pine Nut and symptoms	
	(r)	(p)
Flatulence	-0.111	0.096
Burp	-0.094	0.159
Foul smell gas	-0.075	0.266
Difficult to control weight	-0.061	0.364
Easily swelling	-0.061	0.364
Bloating after meal	-0.103	0.124
Rash	-0.048	0.477

Table 4.39 (Continued)

Variable	Correlation between allergic to Pine Nut and symptoms	
	(r)	(p)
Acne	-0.144	0.031*
Acne Vulgaris around mouth and chin	-0.094	0.159
Dry skin	0.094	0.159
Constipation	0.094	0.159

Note. *Significant association at $P \leq 0.05$

The allergic to Peppercorns (b/w) with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r = -0.115$ ($p = 0.085$), $r = -0.098$ ($p = 0.145$), $r = -0.077$ ($p = 0.249$), $r = -0.066$ ($p = 0.325$), $r = -0.066$ ($p = 0.325$), $r = -0.107$ ($p = 0.111$), $r = -0.093$ ($p = 0.167$), $r = -0.109$ ($p = 0.103$), $r = -0.041$ ($p = 0.543$), $r = 0.009$ ($p = 0.180$), $r = 0.009$ ($p = 0.180$) respectively shown in table 4.40

Table 4.40 Correlation Between Allergic to Peppercorns (B/W) and Symptoms

Variable	Correlation between allergic to Peppercorn (b/w) and symptoms	
	(r)	(p)
Flatulence	-0.115	0.085
Burp	-0.098	0.145
Foul smell gas	-0.077	0.249
Difficult to control weight	-0.066	0.325
Easily swelling	-0.066	0.325
Bloating after meal	-0.107	0.111
Rash	-0.093	0.167
Acne	-0.109	0.103
Acne Vulgaris around mouth and chin	-0.041	0.543
Dry skin	0.009	0.180
Constipation	0.009	0.180

The allergic to gliadin with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.101$ ($p=0.133$), $r=-0.072$ ($p=0.282$), $r=-0.096$ ($p=0.151$), $r=-0.101$ ($p=0.133$), $r=-0.101$ ($p=0.133$), $r=-0.087$ ($p=0.193$), $r=-0.111$ ($p=0.098$), $r=-0.116$ ($p=0.082$), $r=-0.072$ ($p=0.282$), $r=0.063$ ($p=0.347$), $r=-0.063$ ($p=0.347$), respectively shown in table 4.41

Table 4.41 Correlation Between Allergic to Gliadin and Symptoms

Variable	Correlation between allergic to Gliadin and symptoms	
	(r)	(p)
Flatulence	-0.101	0.133
Burp	-0.072	0.282
Foul smell gas	-0.096	0.151
Difficult to control weight	-0.101	0.133
Easily swelling	-0.101	0.133
Bloating after meal	-0.087	0.193
Rash	-0.111	0.098
Acne	-0.116	0.082
Acne Vulgaris around mouth and chin	-0.072	0.282
Dry skin	0.063	0.347
Constipation	-0.051	0.449

The allergic to cocoa bean with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, acne, acne vulgaris around mouth and chin, dry skin, and constipation were $r=-0.111$ ($p=0.096$), $r=-0.094$ ($p=0.159$), $r=-0.075$ ($p=0.266$), $r=-0.061$ ($p=0.364$), $r=-0.061$ ($p=0.364$), $r=-0.103$ ($p=0.124$), $r=-0.085$ ($p=0.204$), $r=-0.144$ ($p=0.031$), $r=-0.094$ ($p=0.159$), $r=0.094$ ($p=0.159$), $r=0.094$ ($p=0.449$) respectively shown in table 4.42

Table 4.42 Correlation Between Allergic to Cocoa Bean and Symptoms

Variable	Correlation between allergic to Cocoa Bean and symptoms	
	(r)	(p)
Flatulence	-0.111	0.096
Burp	-0.094	0.159
Foul smell gas	-0.075	0.266
Difficult to control weight	-0.061	0.364
Easily swelling	-0.061	0.364
Bloating after meal	-0.103	0.124

Table 4.42 (Continued)

Variable	Correlation between allergic to Cocoa Bean and symptoms	
	(r)	(p)
Rash	-0.085	0.204
Acne	-0.144	0.031*
Acne Vulgaris around mouth and chin	-0.094	0.159
Dry skin	0.094	0.159
Constipation	0.094	0.449

Note. *Significant association at $P \leq 0.05$



CHAPTER 5

CONCLUSION AND DISCUSSION

5.1 Conclusions

There are 224 persons in this study, 43 persons are males (with percentage of 19.20), 181 are females (with percentage of 80.80), the average age is 34, most of the subjects living in Bangkok Metropolitan area, all of subjects are Thai nationality.

5.1.1 There were 3 methods to arrange the 20th first delay-onset food allergy. First was ranking from count the frequency of person who had allergic to specific kinds of food, it was not as reliable as the other ways. Second was ranking from summary the results of serum IgG antibody, it is reliable but only within each individual. Third was weighted ranking from results of serum IgG antibody, by finding the maximum range allergic foods items individual. The third method was chosen as it was more comparatively reliable, setting same range of ranking factor for each subject. The results were a little different kinds of allergic food for the first, and they were same results in second and in third method, at different order. The list of commonly found allergic foods were identified in table 4.2.3, they were egg white, cow's milk, yeast (baker's), casein, bean (red kidney), cola nut, goat milk, yeast (brewer's), wheat, sheep milk, corn (maize), soya bean, pea, amaranth, agar agar, alga (wakame), pine nut, peppercorns (b/w), gliadin, and cocoa bean.

5.1.2 Alan collected data from many medical literatures related to hidden food allergy and listed types of foods commonly associated with food allergy or food intolerance in chronic disease. It was found that the common item were the following; dairy product, wheat, eggs, corn, chocolate, tea, coffee, sugar, yeast, soy, citrus fruits, pork, rye, beef, tomato, barley, nuts, and seafood (Alan, 1998).

5.1.3 In this study, the author found associations between allergic to one kind of food with the other kinds of food, as described in Table 4.3.1 to Table 4.3.20. Remarkable findings from this study were cross allergic among kinds of foods which can be classified into 3 groups as follow:

5.1.3.1 Cross allergic reaction among egg white, cow's milk, casein, goat milk, sheep milk, soya bean, and gliadin.

5.1.3.2 Cross allergic reaction among wheat, gliadin, casein, goat milk, and sheep milk.

5.1.3.3 Cross allergic reaction among yeast (baker's), yeast (brewer's), pea, peppercorn (b/w), amaranth, gliadin, cocoa bean, and pine nut.

5.1.4 In this study, the author found significantly positive association between allergic symptoms to kinds of food as described below:

5.1.4.1 Association between goat milk allergy with bloating after meal.

5.1.4.2 Association between wheat allergy with foul smell gas and acne vulgaris around mouth and chin.

5.1.4.3 Association between amaranth allergy with dry skin.

5.1.5 In this study, the author found significantly negative association between allergic symptoms to kinds of food as described below:

5.1.5.1 Association between egg white allergy with flatulence, foul smell gas, rash, acne vulgaris around mouth and chin, and constipation.

5.1.5.2 Association between cow's milk allergy with acne vulgaris around mouth and chin.

5.1.5.3 Association between yeast (baker's) allergy with acne.

5.1.5.4 Association between casein allergy with flatulence.

5.1.5.5 Association between bean (red kidney) allergy with acne vulgaris around mouth and chin.

5.1.5.6 Association between cola nut allergy with flatulence, burp, foul smell gas, difficult to control weight, easily swelling, bloating after meal, rash, and acne vulgaris around mouth and chin.

5.1.5.7 Association between goat milk allergy with flatulence, difficult to control weight, rash, acne, and acne vulgaris around mouth and chin.

5.1.5.8 Association between yeast (brewer's) allergy with burp, foul smell gas, and acne vulgaris around mouth and chin.

5.1.5.9 Association between corn (maize) allergy with acne vulgaris around mouth and chin.

5.1.5.10 Association between soya bean allergy with constipation.

5.1.5.11 Association between agar agar allergy with acne vulgaris around mouth and chin.

5.1.5.12 Association between pine nut allergy with acne.

5.1.5.13 Association between cocoa bean allergy with acne.

5.1.6 With limited data available, the results of correlation analysis between food allergies and allergic symptoms mainly showed negative associations without significances. Some had significantly positive associations but some had significantly negative associations. The causes of data limitation were :

5.1.6.1 Retrospective data comes with limited dimension.

5.1.6.2 Food intolerance knowledge is relatively new.

5.1.6.3 The patients may give inaccurate data about their symptoms.

5.1.6.4 There are not sufficient raw data to analyze the correlation with has significant.

5.1.6.5 There are not specific data toward the patient symptoms before getting IgG food allergy test.

5.1.6.6 There are not follow-up period program to patients after getting IgG food allergy test.

5.2 Discussion

Many studies suggested the identification and avoidance of allergenic foods can relieve a number of common and difficult-to-treat medical problems. This study found many correlations and identified ranks of common potential allergic food items among Thai subject that can lead to further studies and application in health promoting and medical practice.

5.2.1 Food intolerance had been associated with a myriad of chronic symptoms including headaches (Rees et al., 2005), intestinal and skin symptoms (Sampson & McCaskill, 1985), behavioral changes and respiratory disorders (Pelikan, 1988). Currently, the best accepted method for diagnosing and confirming food intolerance is empirical, by elimination diet and subsequent challenge (Radcliffe, 2002).

Food allergy is an important and triggering factor for a wide range of chronic physical and mental disorders. Routine use of elimination diets can greatly increase the response rate in many difficult-to-treat medical conditions (Alan, 1998).

5.2.2 There are many studies to identify a cause-effect relationship between ingestion of specific foods and development of certain chronic conditions.

5.2.2.1 Migraine

In a 1935 study, 66.3 percent of 127 migraine patients experienced partial or complete relief of symptoms after following an elimination diet (Sheldon & Randolph, 1935).

In a study of 55 migraine patients, avoidance of allergenic foods, combined with general supportive care, resulted in complete or near-complete freedom from symptoms in 29 patients (52.7%) and partial improvement in additional 21 (38.2%) (Balyeat & Brittain, 1930).

Heymann reported in 1952 that food reactions were the cause of migraine in 15 of 20 patients (Heymann, 1952).

Speer found that foods mainly were: milk, chocolate, cola, and corn were common triggers for migraine (Speer, 1971).

Diet restriction based on IgG antibodies might be an effective strategy in reducing the frequency of migraine attacks and could be implemented for therapy-resistant patient (Alpay et al., 2010).

5.2.2.2 Arthritis

Ratner et al, reported the case of 14-year-old female with a six-year history of juvenile rheumatoid arthritis who recovered after elimination of all cow's milk protein from her diet (Ratner, Eshel & Vodger, 1985).

Hicklin et al administered an elimination diet to 22 patients with rheumatoid arthritis. 20 of patients (91%) noted an improvement in their symptoms, and 19 found that certain foods repeatedly caused exacerbations (Hicklin, McEwen & Morgan, 1980).

Darlington treated 70 patients with rheumatoid arthritis by identifying and eliminating symptom-provoking foods. Of these 17 patients, 19 percent remained well and did not require any medications during follow-up periods ranging from 1.5-5 years (mean = 37 months). The foods that most commonly caused symptoms were: corn (56%), wheat (54%), bacon/pork (39%), milk, oat (37% each), rye (34%), egg, beef, coffee (32% each), malt (27%), cheese, grapefruit (24% each), tomato (22%), peanut, cane sugar (20% each), and butter, lamb, lemon, and soy (17% each) (Darlington, 1991).

5.2.2.3 Irritable Bowel Syndrome

Irritable bowel syndrome is the most common functional gastrointestinal disorder with a reported prevalence in the general population between 12%-22% (Everhart & Renault, 1991; Horwitz & Fisher, 2001; Maxwell, Mendall & Kumar, 1997; Mertz, 2003). IBS is a disorder that is poorly understood with high direct and indirect association medical costs (Levy et al., 2001; Talley, Gabriel, Harmsen, Zinsmeister & Evans, 1995). Successful therapeutic have been difficult to develop because of the lack of pharmacological targets and wide range of symptomatology (Dunphy & Verne, 2001; Maxwell, et al., 1997; Villanueva, Dominguez-Munoz & Mearin, 2001). As a result, an attempt is made to suppress symptoms with anti-cholinergic, anti-spasmodic, anti-diarrheal, and serotonergic agents with variable success as symptoms are not completely eliminated.

A study of 21 patients with irritable bowel syndrome limited their diet for one week. In 14 of 21 patients, symptoms disappeared on the elimination diet (Jones, McGlaughlan, Shorthouse, Workman & Hunter, 1982).

Some 189 patients with irritable bowel syndrome consumed an elimination diet for three weeks. Ninety-one patients (48.2%) improved. The elimination foods were: cereals, citrus fruits, potatoes, tea, coffee, alcohol, additives, and preservatives (Nanda, James, Smith, Dudley & Jewell, 1989).

5.2.2.4 Asthma

Hoj et al randomly assigned 41 patients with severe asthma to an antigen-free elemental diet or to a control diet for two weeks, in a double-blind trial. Improvement was observed in 1 of 16 patients in the control group, compared with 9 of 21 patients consuming the elemental diet (Hoj, Osterballe, Bundgaard, Weeke & Weiss, 1981).

5.3 Recommendations for Further Study

5.3.1 Prospective research could be performed to further confirm the allergic outcome.

5.3.2 Patient should be given clear guides on reporting their symptoms, e.g. by using formatted questionnaires.

5.3.3 New study should be included follow-up after getting IgG allergy test.

5.3.4 Non-allergenic foods are interested in further study, in addition to study about allergenic foods.

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