

Gizli Lateks Tehlikesi

Lateks Eldivenlerle temas etmiş yiyecekler ciddi reaksiyonlara sebep olabilir.

Yayımlanmış rapora göre: Lateks allerjisi olan bir insan eğer lateks eldiven kullanan bir çalışan tarafından hazırlanmış bir yiyeceği yerse, kişide hayati tehdit içeren reaksiyonlar olabilir.

Floransa Üniversitesi'nden Dr. Roberto Bernardini'nin Allerji ve Klinik Bağışıklık Sistemi dergisinde Eylül 2002'de yayınlanan yazısında "Lateks proteinleri 'saklı içerik' olarak yiyeceklerin açıklama kısmında yer alabilir ve bu tür gıdalar lateks allerjisi olan insanlarda (anafilaksi gibi) ciddi reaksiyonlara neden olabilir" demiştir.

Gizli lateks tehlikesi, 10 yaşındaki bir çocukta krema ile doldurulmuş lokma tatlısı yedikten sonra anafilaktik* reaksiyon oluşmasının ardından yapılan tedavi ile keşfedilmiştir. Çocuğun ailesi, oğullarının sıklıkla birçok farklı dükkandan kremalı lokma tatlısı yediğini bildirmiştir.

Dr. Bernardi ve çalışma arkadaşları " Biz lateks içeren kremalı lokma tatlısının alındığı A dükkanından şüphelendik ve bu şüphe dükkan sahibinin dükkanından yiyecek hazırlanırken lateks eldiven kullanılmasının bir rutin olduğunu bildirmesiyle doğrulanmıştır." demektedirler.

Araştırmacılar çocuğa test yapmış ve çocukta lateks allerjisi olduğunu tespit etmişlerdir. Sonrasında araştırmacılar çocuğu lateks ve vinil edivenlerle hazırlanmış kremalı lokma tatlısıyla beslemişlerdir. Çocukta lateks eldivenle temas edilmiş tatlıyı yemesinden 5 dk sonra allerjik septomlar görülmüştür.

"Bizde o yüzden tüketicilerin lateks etkisine maruz kalmasını önlemek amacıyla, gıdaya temas edenlerin lateks eldiven kullanımından kaçınmalarını tavsiye ediyoruz" diye belirtiyor yazar. Lateks allerjisi olan insanlar lateks allerjisi reaksiyonlarını azaltmak için, hazırlanması sırasında lateks içeren muhtemel gıdalar hakkında bilgi almalıdır.

Lateks allerjisi doğal kauçuk lateksine karşı bağışıklık sisteminin verdiği bir tepkidir. Lateks Kauçuk ağacından çıkan sütümsü doğal kauçuk sıvısıdır. Yüksek mukavemet, elastikiyet ve düşük maliyeti nedeniyle doğal kauçuk lateksi birçok medikal servis ve ev kullanımı için tercih edilir. Lateks içeren ürünlerle sık temas etmek lateks allerjisinin gelişmesine neden olur.

*Anafilaktik hayati tehlikeye doğuran ve anında tedavi gerektiren bir reaksiyondur.

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Yazının Orjinali

Hidden Latex Danger **Food Handled With Latex Gloves Can Cause Severe Reaction**

People with latex allergy can have life-threatening reactions if they eat food that has been prepared by workers using latex gloves, according to a published report.

"Latex proteins can be present as 'hidden ingredients' in food and can cause severe reactions (i.e. anaphylaxis) in patients with latex allergy," wrote lead author Dr. Roberto Bernardini of the University of Florence and colleagues in the September 2002 issue of the *Journal of Allergy and Clinical Immunology*.

The hidden latex danger was discovered when the authors treated a 10-year-old boy who had an anaphylactic reaction after eating a cream-filled doughnut. The boy's parents reported that their son frequently ate cream-filled doughnuts, but from a different shop.

"We suspected a latex contamination of the cream-filled doughnut purchased in shop A, and this suspicion was confirmed by the shop's owner, who explained that the use of latex gloves for food preparation was standard practice in his shop," Bernardini and colleagues said.

Researchers tested the boy and found he was allergic to latex. Later they fed him cream-filled doughnuts prepared by people wearing either latex gloves or non-latex gloves. He had symptoms of latex allergy within five minutes after eating the doughnut handled with the latex glove.

"We therefore recommend that for the sake of reducing consumers exposure to latex, food-handlers avoid using latex gloves," the authors wrote. People with latex allergy "should obtain information about possible latex contamination during food preparation to reduce the risk of allergic reactions to latex," they concluded.

Latex allergy is an immunologic reaction to natural rubber latex. Latex is a milky natural rubber fluid produced by the Hevea tree. Because of its high strength, elasticity, and low cost, natural latex rubber is a favored material for many medical devices and household goods. Latex allergy normally develops from repeated contact with products containing latex.

Anaphylaxis is a life-threatening reaction that requires immediate treatment.

For additional information on [latex allergy](#) or [anaphylaxis](#), please refer to the collected Internet links.

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<http://allergies.about.com/library/weekly/aa103102a.htm>

Original Report

Latex products can be responsible for IgE-mediated type I allergic reactions.¹ The use of latex gloves by food handlers is a potential route of inadvertent exposure to latex allergens.^{2,3}

We describe the case of a child with allergy to latex who experienced anaphylaxis after ingestion of a cream-filled doughnut that had been prepared through use of latex gloves and contaminated with latex proteins.

A 10-year-old boy was referred to our center for evaluation of a recent anaphylactic reaction (angioedema, urticaria, lip and tongue edema, cough, dyspnea, thoracic pain, and low blood pressure) that had occurred 10 minutes after he ate a cream-filled doughnut that had been purchased at a doughnut shop (shop A). Before this event, the child had often eaten cream-filled doughnuts without having any symptoms; however, the doughnuts had always been purchased at another shop (shop B).

The patient did not belong to a latex allergy risk group^{1,4} and had no history of rhinitis, asthma, or food allergy. He did, however, have a history of 2 episodes of allergic reactions (urticaria, conjunctivitis, lip edema, tongue edema, orbit edema, cough, and difficulty swallowing); these had been caused by (1) latex gloves used by a dentist and (2) a latex balloon that the child had inflated by mouth.

IgE to latex was demonstrated with a positive skin prick test (SPT) result for latex (wheal size, 10 mm); the testing was conducted through use of 2 commercial latex extracts (Laboratorio Lofarma, Milan, Italy, and Stallergenes, Saronno, Varese, Italy) and in the presence of specific serum IgE to latex (9.11 kUA/L, UniCAP, Pharmacia Diagnostic, Uppsala, Sweden). With the exception of *Dermatophagoides pteronyssinus* and *Dermatophagoides farinae*, results of SPTs for common aeroallergens and food allergens⁵ with commercial extracts (Laboratorio Lofarma) were negative. Results of prick + prick testing with fresh food and serum-specific IgE (UniCAP) for every ingredient used in the preparation of cream-filled doughnuts (milk, wheat, egg, yeast) were negative. The result of a prick + prick test with a cream-filled doughnut purchased in shop B was also negative, whereas the result of a prick + prick test with a cream-filled doughnut purchased in shop A was positive (wheal size, 3 mm). The skin tests were performed and interpreted according to European Academy of Allergology and Clinical Immunology guidelines.⁶ Serum-specific IgE determinations were performed according to the protocol of the manufacturer.

We suspected a latex contamination of the cream-filled doughnut purchased in shop A, and this suspicion was confirmed by the shop's owner, who explained that the use of latex gloves for food preparation was standard practice in his shop.

A use test⁷ was performed with one of the latex gloves used in shop A for the preparation of cream-filled doughnuts. The patient was asked to wear the glove on his right hand for 20 minutes. After 10 minutes the patient had symptoms of urticaria, flushing, and periorbital edema. Three days later, a vinyl glove worn in the same manner as had been used with the latex glove did not cause any symptoms in the child.

A double-blind food challenge was performed: the child consumed a cream-filled doughnut prepared in shop A and, three days later, a cream-filled doughnut prepared in shop B. Informed consent had been obtained from the child's parents. For each cream-filled doughnut, a piece was given to the boy every 30 minutes—first 10 g, then 20 g, and finally 50 g. There were no reactions when the cream-filled doughnut prepared without the use of latex gloves (shop B) was consumed, whereas clinical symptoms (urticaria, conjunctivitis, lip edema) appeared 5 minutes after consumption of the 50-g piece of the cream-filled doughnut prepared with latex gloves (shop A).

Latex proteins can be present as “hidden ingredients” in food and can cause severe reactions (ie, anaphylaxis) in patients with latex allergy. We therefore recommend that for the sake of reducing consumers' exposure to latex, food-handlers avoid using latex gloves. Patients with latex allergy should obtain information about possible latex contamination during food preparation to reduce the risk of allergic reactions to latex.

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