

Determine Your Food Allergy At Home

How Do You Determine Your CORE Food Allergens?

It is a simple process that you can do at home, free of charge! The majority of food allergies/intolerances are delayed sensitivity reactions. Elimination is the most accurate way for you to determine the delayed sensitivity reactions. To do this, you must eliminate the suspected food intolerance completely from the diet for 2 weeks, then reintroduce and watch for reactions for 4 days (see below). Your core food allergen/intolerance complicates the healing process by increasing the overall body inflammation. Once you remove the core food allergen, your body's inflammation will reduce, and sensitivities to other foods will decrease as well.

The main 4 food allergens are: wheat (gluten), corn (zein), dairy (casein), and soy. Next common after that are chocolate, peanuts, eggs, tomatoes, and beef.

THE TEST:

Eliminate the suspected food intolerances completely from the diet for 2 weeks. Then, reintroduce and watch for reactions for 4 days (see below).

Immediate histaminic response (within hours, that night, or next day)

- Red, burning eyes, or teary eyes
- Tiredness, sleepiness
- Headaches
- Mood changes, irritability
- · Rashes, hives
- Nausea, cramps, diarrhea
- Difficulty concentrating
- Restlessness, difficulty sleeping

Delayed immunological response (onset 2-7 days later)

- Colds & Flu (WBC mediated response)
- Tiredness, sleepiness
- Colored phlegm, inflammation of mucous membranes
- Fever
- Skin itching, irritation, and dryness eczema
- Rashes, hives
- Increased inflammation / pain (elevated C-Reactive Protein)
- Achy body
- Vomiting

Common severe allergy symptoms are the following:

- Dairy: Dry skin/eczema, and respiratory conditions (asthma, etc)
- Wheat: Excessive sweating, colitis, bowel irregularity, and high blood pressure
- Corn: Neurological symptoms (like tremors, ticks, shakes, seizures)
- Soy is a learned food allergy. After discontinuing for 3 months, many people can handle limited amounts.

Hidden places your allergen may be (always read ingredients on premade foods):

- Wheat soy sauce, barbecue sauce, flour (pasta, bread, cakes, cookies)
- Dairy allergic to protein called casein (caseinate): salad dressings, milk, cheese, ice-cream
- Corn corn syrup in premade beverages, corn oil used to cook chips, popcorn, corn chips, etc.
- Soy salad dressings, textured vegetable protein, soybean oil used to cook chips, edamame, etc.