

Professional Misconduct by NAM Committee on Food Allergy

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Background

The National Academy of Medicine (NAM) committee recently released the following report on food allergy.

Finding a Path to Safety in Food Allergy: Assessment of the Global Burden, Causes, Prevention, Management, and Public Policy

<https://www.nap.edu/catalog/23658/finding-a-path-to-safety-in-food-allergy-assessment-of>

Summary

There is strong evidence that food proteins in vaccines cause the development of food allergies. The NAM committee refused to consider this evidence and completely omitted it from their report.

Details

The NAM committee investigated and reported on IgE mediated food allergy.

Injecting influenza virus hemagglutinin (HA) proteins into humans (using influenza vaccine), causes IgE mediated sensitization against the HA proteins¹⁻³ and allergy⁴ to the HA proteins.

Injecting hepatitis A proteins (Hepatitis A vaccine) into humans, causes IgE mediated sensitization to hepatitis A proteins.⁵

Repeated bee stings (injecting bee venom proteins) causes IgE mediated sensitization to the bee venom proteins and the development of IgE mediated allergy to bee venom.⁷

Injecting dengue virus by mosquito bites, results in the synthesis of anti-dengue IgE.⁸
That is, IgE mediated sensitization to dengue virus proteins.

Injecting *Borrelia burgdorferi* bacteria by tick bites (that cause Lyme disease) results in synthesis of anti-*Borrelia burgdorferi* IgE.⁹

Injecting filarial parasites by mosquitoes, results in synthesis of IgE against filarial parasites.¹⁰

Injecting tetanus and diphtheria toxoid containing vaccines, result in synthesis of IgE against tetanus and diphtheria toxoids.¹¹

Injecting ovalbumin (hen's egg protein in influenza vaccines), results in synthesis of IgE against ovalbumin.¹²

Injecting gelatin as part of the DTaP vaccine, results in synthesis of IgE against gelatin.^{13,14}

Institute of Medicine (IOM) report on Vaccine Adverse Events 2012

A previous Institute of Medicine (IOM) committee that looked into vaccine adverse events, released a report in 2012.¹⁵ This statement below from the report makes it absolutely clear that injecting food protein containing vaccines cause the development of IgE mediated food allergies.

Document Pg. 65 (pdf pg. 94):

"Adverse events on our list thought to be due to IgE-mediated hypersensitivity reactions

Antigens in the vaccines that the committee is charged with reviewing do not typically elicit an immediate hypersensitivity reaction (e.g., hepatitis B surface antigen, toxoids, gelatin, ovalbumin, casamino acids). However, as will be discussed in subsequent chapters, the above-mentioned antigens do occasionally induce IgE-mediated sensitization in some individuals and subsequent hypersensitivity reactions, including anaphylaxis."

Ovalbumin listed above would of course cause egg allergy and casamino acids listed above are cow's milk derived and cause the development of cow's milk allergy.

The above are just example allergens. The NAM report, quoted below, lists numerous food allergens present in current vaccines.

NAM report pg.241

"Allergens in Vaccines, Medications, and Dietary Supplements

Physicians and patients with food allergy must consider potential food allergen exposures in vaccines, medications, and dietary supplement products (e.g., vitamins, probiotics), which are not regulated by labelling laws. Also, excipients (i.e., substances added to medications to improve various characteristics) may be food or derived from foods (Kelso, 2014). These include milk proteins; soy derivatives; oils from sesame, peanut, fish or soy; and beef or fish gelatin. The medications involved include vaccines; anesthetics; and oral, topical, and injected medications. With perhaps the exception of gelatin, reactions appear to be rare overall, likely because little residual protein is included in the final preparation of these items. The specific risk for each medication is not known.

Vaccines also may contain food allergens, such as egg protein or gelatin."

Injected proteins causing the development of allergy to those proteins is not new. Nobel Laureate Charles Richet demonstrated and warned us more than a hundred years ago, that injecting proteins into mammals causes the development of allergy to those proteins.

https://www.nobelprize.org/nobel_prizes/medicine/laureates/1913/richet-lecture.html

"We are so constituted that we can never receive other proteins into the blood than those that have been modified by digestive juices. Every time alien protein penetrates by effraction, the organism suffers and becomes resistant. This resistance lies in increased sensitivity, a sort of revolt against the second parenteral injection which would be fatal. At the first injection, the organism was taken by surprise and

did not resist. At the second injection, the organism mans its defences and answers by the anaphylactic shock.”

So, as the IOM report and Dr. Richet have pointed out, ANY injected protein, food proteins, viral proteins, bacterial proteins, cause the development of allergy to those proteins.

The NAM committee completely ignored this mechanism of food protein containing vaccine injections causing the development of food allergy.

Response in the British Medical Journal

Vaccines cause the development of food allergies: the latest evidence.

<http://www.bmj.com/content/355/bmj.i5225/rr-0>

Comments in the New England Journal of Medicine

<http://www.nejm.org/doi/full/10.1056/NEJMp1607762#t=comments>

<http://www.nejm.org/doi/full/10.1056/NEJMp1608967#t=comments>

Inducing food allergy in laboratory rats

Injecting food proteins + aluminum salts (just as we do with vaccines) is THE proven way to RELIABLY create food allergy in laboratory rats for research purposes.^{16,17}

The NAM report repeatedly refers to sensitization to food proteins due to food protein absorption through a damaged skin barrier. Nothing wrong with that hypothesis. Vaccine injections however, COMPLETELY DAMAGE the skin barrier and are a far more EFFICIENT, RELIABLE AND PROVEN mechanism for the development of food allergy. Further, vaccines contain aluminum salts as an adjuvant that is PROVEN to enhance allergy.¹⁸

The NAM report pg 191:

"The “Dual Allergen Exposure” hypothesis proposes that allergic sensitization to foods may occur through exposure to low doses of allergen through the skin due to food allergens in the environment being absorbed through a damaged skin barrier (such as in eczema or presence of filaggrin loss-of-function mutations)."

They propose that food allergen being absorbed through eczema affected skin causes food allergy. What caused eczema (atopic dermatitis) in the first place? Sensitization to yeast (*Saccharomyces cerevisiae*).¹⁹

How were children sensitized to yeast?

The first vaccine a child receives is Hepatitis B which contains yeast (*Saccharomyces cerevisiae*).²⁰

Then repeated yeast contaminated Hepatitis B and yeast contaminated Prevnar 13 vaccines follow. Is the atopic march a mystery any more?

More details, background and references are provided here.²¹

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