Why is it so important for your child?

FOOD PROTEINS ARE THE PROTEINS FOUND IN THE ALLERGENS OF THE FOODS YOUR CHILD IS ALLERGIC TO. FOR EXAMPLE, IF YOUR CHILD IS ALLERGIC TO PEANUTS, THE PEANUT CONTAINS FATS, CARBOHYDRATES AND PROTEINS. THE PROTEINS ARE FURTHER BROKEN DOWN INTO SMALLER GROUPS OR “EPITOPES” WHICH YOUR CHILD’S IMMUNE SYSTEM “SEES” IN ONE WAY WHILE THEY ARE ALLERGIC – AND A DIFFERENT WAY ONCE THEY ARE DONE WITH TREATMENT.
WHY ARE FOOD PROTEIN DOSES MEASURED FOR MY CHILD FOR THE FIRST FEW WEEKS OF ANY TREATMENT CYCLE?
Because we rely on data analytics, which are specific to each child, we have a clear idea of the range of protein your child needs to be exposed to safely. This means, for example, if your child is anaphylactic to pistachios, we will provide the exact amount of pistachio that they can safely eat throughout their treatment. Based on their initial data assessment, we are able to predict their ability to tolerate very specific doses of pistachio – to make sure the dose works to change their immune system from being anaphylactic to becoming tolerant; AND we are able to predict how to minimize the risk of that dose not causing significant symptoms if any.

WHAT IS THE PROCESS CALLED?
Gelatinization (gummies with nut protein). The Gelatinization process utilizes a series of food protein extraction methods which allow nut proteins to be produced into specific color and sized gummies. This process allows us to make large quantities of standard dose sizes with a high degree of accuracy.

WHAT IS IN THE GUMMIES?
Aside from the specific nut proteins which are sourced from organic companies and prepared to avoid cross contamination, the gummies only have gelatin, sugar, food coloring and safe preservatives to give the doses a shelf life of 8-10 weeks (refrigerated). The gelatin is beef-based.

SOCAL FOOD ALLERGY IS CHANGING ITS WAY IT PRODUCES FOOD PROTEIN DOSES. WHY?
Our first and foremost priority is safety. Given the growing need for specific food protein dose amounts, we are implementing an automated, standardized process to produce doses which will provide greater safety in both the production of doses as well as help parents when they administer food doses at home. We have spent over 15 months designing and testing a new process of food protein dose production.

HAS SOUTHERN CALIFORNIA FOOD ALLERGY INSTITUTE TESTED THE GUMMIES IN DOSING?
Yes, we have tested the gummies in both food anaphylactic adults as well as current families in the Tolerance Induction Program. The gummies were equivalent to the ground nut doses that are currently used.

IS EVERY FOOD THAT WE DOSE GOING TO BE PRODUCED USING THE GELATINIZATION PROCESS?
No, the Gelatinization process is used for the following nine (9) types of nuts at this time: Almonds, Brazil Nuts, Cashews, Chestnuts, Hazelnuts, Macadamia, Pecans, Pistachios and Walnuts. And three (3) seeds: Pinenut, Pumpkin, Sesame.