หน่วยการเรียนรู้ที่ 2 ชื่อหน่วย Food เรื่อง Eating Habits บทอ่านเรื่อง Food Allergies: What You Need to Know





While many different foods can cause allergic reactions, these are the eight most common allergenic foods: 1. Milk 2. Fish (e.g., bass, flounder, cod) 3. Peanuts 4. Soybeans 5. Tree nuts (e.g., almonds, walnuts, pecans) 6. Eggs 7. Wheat 8. Crustacean shellfish (e.g., crab, lobster, shrimp)

How Major Food Allergens Are Listed

Allergy Advice

Contains: Egg, Mustard

May contain:
Nuts, Peanuts, Sesame
Seeds, Celery,
Wheat, Barley, Fish,
Soybeans, Milk,
Sulphites and Cereals
containing Gluten.

The allergen's food source name must be shown on the food label immediately after or next to the list of ingredients in a "Contains" statement. Example: "Contains soy, wheat, and milk ...". The labeling of foods helps allergic consumers identify foods or ingredients that they should avoid.

Symptoms of food allergies

(allergic reactions), can include:

- Hives Coughing Rash
- Dizziness Diarrhea Cramps
- Itchy sensation in the mouth
- Face, tongue, or lip swelling and vocal cords
- Difficulty breathing Loss of consciousness

What to do if symptoms occur

The above symptoms after eating certain foods may be a sign of a food allergy. Please contact medical health care.

If you or your family member have food allergies use these tips to help reduce your risk of getting sick:

- 1. Always read food labels.
- 2. Avoid foods that you are allergic to.
- 3. Know what to do in case an allergic