

YES YOU CAN EAT! WHEN GLUTEN ISN'T THE ONLY INGREDIENT YOU AVOID

Highlights from the National Foundation for Celiac Awareness' June 20, 2012 Webinar featuring Melinda Dennis, MS, RD, LDN

Getting Started: Definitions

What is celiac disease?

- A chronic small intestinal immune-mediated enteropathy triggered by exposure to dietary gluten in genetically predisposed individuals
- 1% of population or 3 million Americans
- Lifelong avoidance of gluten
- Genetic

What is non-celiac gluten sensitivity?

- Preliminary research from 2011 suggests the NCGS is a non-specific immune response that is not accompanied by the antibodies or intestinal damage as seen in celiac disease, despite overlap in clinical presentation
- Estimated to affect 6 % of population or 16 million Americans
- Dietary elimination of gluten results in improvement of symptoms

What is a food allergy?

- Adverse reaction(s) involving IgE antibodies to one or more proteins found in the suspect food
- 3% to 4% of adults; 8% of pediatrics
- Strict avoidance of the offending foods
- Runs in families

What is a food intolerance?

- Symptoms related to exposure to a particular food without an immune response (enzyme deficiency, food effect)
- Unknown percentage of people with food intolerances

Differences in the Diagnostic Process

Celiac Disease:

- A blood test (IgAtTG) is the first step
- Small-intestinal biopsy is needed to confirm diagnosis
- Patient must continue to eat a normal, gluten containing diet before the blood test

Non-Celiac Gluten Sensitivity:

- No laboratory or histological tests can diagnose NCGS
- Process of exclusionrule out celiac and wheat allergy
- Monitored gluten elimination

Food Allergy:

- History of food intake
- Allergy skin tests and/or allergy blood testing
- Removal of the allergen
- Oral challenge under direct supervision of an allergist may be necessary

Food Intolerance:

- Rule out food allergy
- Conduct
 controlled
 food
 elimination
 trials or blood
 testing

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Why do late on-set allergies and intolerances develop after going gluten-free?

- Pre-existing problems
- Injured gut lining
- Injury to immune system

Beyond Gluten: Two Food Intolerances

Fructose Malabsorption

What is it?

- Poor digestion of a large sugar molecule found in some fruits, honey, high fructose corn syrup, etc.
- Fermented by bacteria in the colon

What are the symptoms?

• Excess gas/bloating, cramping, diarrhea

Who gets it?

Common in IBS, increasingly seen in celiac disease

Testing with Hydrogen Breath Test

- Tests ability to digest fructose
- Baseline breath (hydrogen and methane)
- Measurements every 30 mins x 2.5 hours
- Watch for strong rise in either gas
- Nothing by mouth midnight before test

What is the treatment?

- The Low FODMAP Diet
 - Fructose: Honey, certain fruits, high fructose corn syrup
 - Fructans: Wheat, onion family, artichoke
 - Galactans: Peas, soybeans, lentils, dried beans
 - Sugar Alcohols: Artificial sweeteners, sorbitol, xylitol, isomalt, prunes, cherries

Small Intestinal Bacteria Overgrowth (SIBO)

What is it?

• Abnormally high bacterial populations in the upper bowel

What are the symptoms?

 Gas, bloating, cramps, weight loss, diarrhea, nausea, some may see an increase in tTG levels

Who gets it?

- Seen in celiac disease (in absence of obvious gluten exposure), diabetes, Crohn's, IBS, scleroderma, diverticula, gastroparesis or any intestinal dysmotility syndrome
- Persons with fistulas, chronic pancreatitis, abdominal pain, diarrhea, weight loss, macrocytic anemia, etc.

What are the implications?

- Can lead to carbohydrate, protein and fat malabsorption, inflammation and toxin production
- Can cause persistent damage to villi, vitamin deficiencies

What is the treatment?

- Antibiotics
- Consultation with a dietitian; some recommendations include low FODMAP diet, vitamins/minerals, probiotics, modest fiber and adequate fluid, and spacing meals through the day

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Unraveling Common Allergens and Alternatives

Food	Nutrients	Alternatives
Peanut	Protein, healthy fat (vitamin E), folate, niacin, fiber, copper	Other tree nuts, sunflower seed butter
Milk/Dairy Solution Solution Milk/Dairy	Calcium, vitamin D, protein, phosphorus	Soy milk, hemp milk, almond milk, rice milk, potato milk, hazelnut, coconut, flax milk, sunflower milk (all labeled glutenfree)
Wheat	Protein, iron, B vitamins, fiber, antioxidants, calcium, phosphorus, zinc	Amaranth, brown rice, buckwheat, millet, quinoa, sorghum, wild rice, black rice, oats (all labeled gluten-free)
Soy	Nutritionally complete protein, fiber, iron, naturally-occurring ALA omega-3 fatty acids	Gluten-free vegetarian burgers, dried beans, peas, lentils, dairy products, seeds (flax), nuts

Substitutions!

These substitutes work well when baking from scratch and substituting 1 to 3 eggs:

- 1 tsp. baking powder, 1 T. liquid, 1 T. vinegar
- 1 tsp. yeast dissolved in ¼ cup warm water
- 1 ½ T. water, 1 ½ T. oil, 1 tsp. baking powder
- 1 packet gelatin, 2 T. warm water. Do not mix until ready to use.
- 1 T. ground flax seed in 3 T. water; whisk; wait 3 minutes

Full webinar recording and slides: www.CeliacCentral.org/webinars/archive/#YouCanEat

For more resources, visit:

American Celiac Disease Alliance www.AmericanCeliac.org

Celiac Disease Foundation www.celiac.org

Evidence Analysis Library Celiac Toolkit www.adaevidencelibrary.com

IBS-Free at Last! www.ibsfree.net

Canadian Celiac Association www.celiac.ca

Celiac Sprue Association www.csaceliacs.org

Gluten Intolerance Group of North America www.gluten.net

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