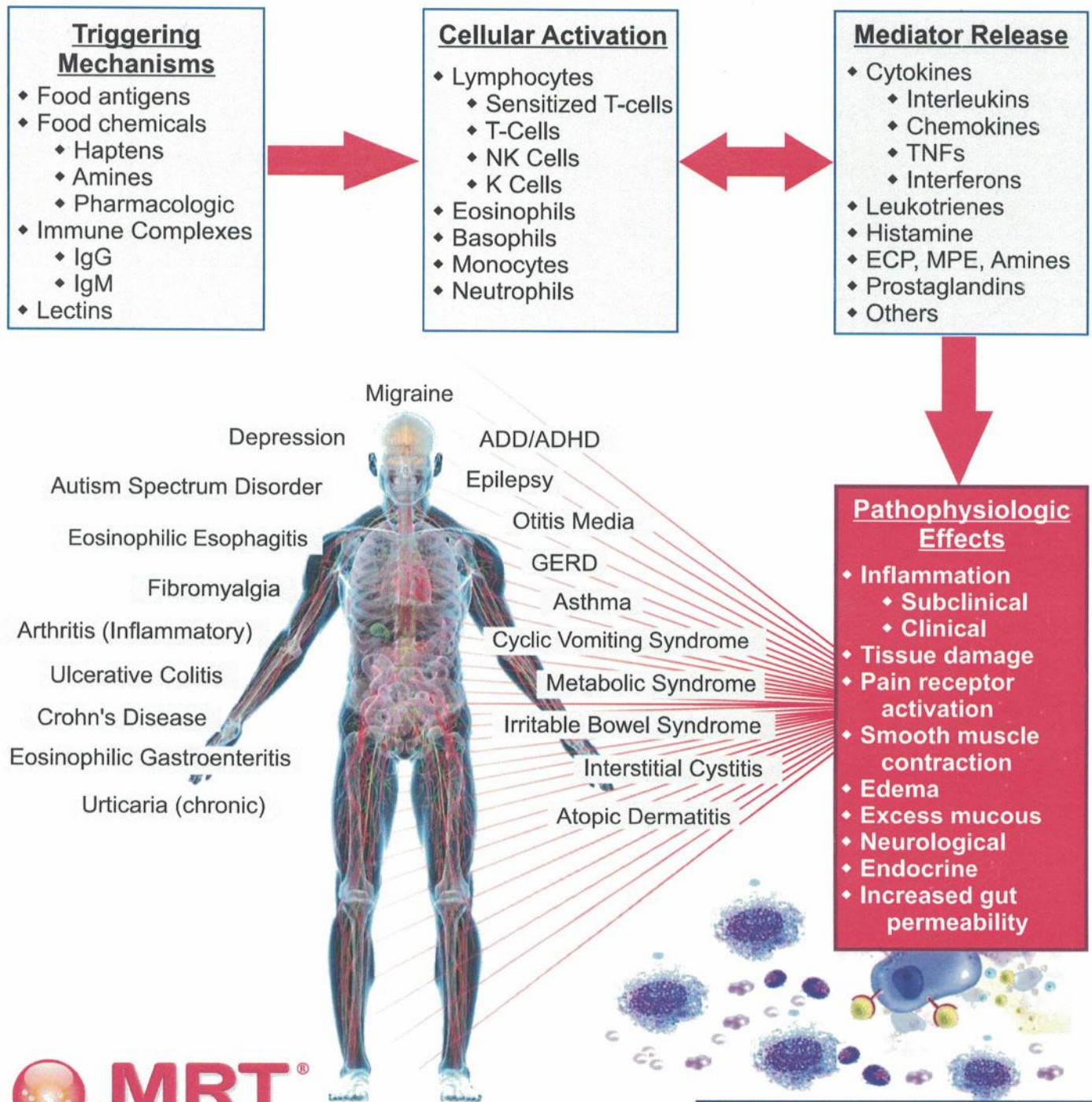


How Food Sensitivities Cause Inflammation

Food and food-chemical sensitivities are complex non-IgE (non-allergic), non-celiac inflammatory reactions. Sensitivities can involve both adaptive and innate pathways, multiple triggering mechanisms and multiple classes of white blood cells. Pathogenic reactions ultimately lead to the release of pro-inflammatory and pro-algesic mediators from associated leukocytes with resulting subclinical and clinical inflammatory effects.



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