SAVE THE DATE!

Latex Allergy Awareness Week

October 6 – 12, 2019

Latex Allergy: Awareness, Avoidance, Action & Advocacy

Latex Allergy = Allergy, Anaphylaxis, Asthma, Food Allergy

1 – 6% of the general population may have a life-threatening allergy to latex

50% of those allergic to latex have cross reactive food allergy

What foods and plants cross react with natural rubber latex?

Common
Bananas
Avocado
Kiwi

Less Common
Potato
Tomato
Bell Peppers
Cheestnut
Poinsettia
Figs

There are over 40,000 products that contain natural rubber latex

Products that commonly cause reactions

- Elastic
- Condoms
- Dental dam
- Latex gloves
- Bandage adhesive
- Red rubber catheter
- Balloons
- Kosher Ball
- Rubber bands
- Therapy bands
- Rubber accelerators
- Vial Stoppers

Dipped vs Molded Latex
Latex allergic reactions are most often triggered by dipped latex products. Molded latex products are less likely to cause reactions.

Latex proteins can become airborne – Inhalation of airborne latex particles can occur when latex proteins combine with the powder from products and form aerosolized particles that become airborne. These particles get into eyes, nose, mouth, or lungs, where protein may be absorbed through these moist mucous membranes.

Latex proteins can be transferred to other materials – Case reports suggest that transfer of proteins from powdered gloves to other materials or food can cause allergic reactions.

Latex can be Natural or Synthetic – The rubber component of latex is cis 1, 4 polyisoprene. Only natural rubber latex has proteins that can cause allergic reactions unless a manufacturer uses a product (e.g. casein from milk) in the manufacture or curing of the polyisoprene.

How can I find out if I have a latex allergy? The diagnosis of latex allergy, contact dermatitis, and/or irritant dermatitis is made by a licensed independent medical provider who uses a medical history, physical exam and various laboratory and clinical tests. Laboratory testing alone is insufficient to make a diagnosis.