

Table. Clinical data from the 6 patients with selective allergy to pork-derived foods

Patient	1	2	3	4	5	6
Sex/Age	F/57	F/34	F/52	M/32	F/34	F/43
Atopy	No	No	No	No	No	No
Number of episodes	5	4	2	8	3	7
Debut of allergy to pork before consulting (months)	24	7	2	6	15	4
Allergic reaction	Generalized urticaria	Facial urticaria and orolingual angioedema	Generalized urticaria, epigastralgia, and vomiting	Uvula edema	Vomiting	Pyrosis, epigastralgia, and vomiting
Timing (minutes)	15-20	5-10	1-2	120-180	20	10-15
Pork-derived foods involved	Chops, chorizo, salami, and ham (cooked and dry-cured)	Sausages and dry-cured ham	Ribs and dry-cured ham	Loin, sausages, and dry-cured ham	Ribs and ham (cooked and dry-cured)	Chops, sausages, loin, and ham (cooked and dry-cured)
Indoor and outdoor aeroallergen SPT (mm)	–	–	–	–	–	–
Standard food battery SPT (mm)	–	–	–	–	–	–
Meat battery SPT (mm)	–	–	–	–	–	–
Pork product SPP (mm)	–	Chorizo (6x5)	–	–	–	Meat (raw and boiled), loin, and dry-cured ham (7x6 each)
Other meat SPP (mm)	–	–	–	–	–	–
Total IgE (UI/ml)	30	49	36	17	8	30
IgE against pork meat (kU _A /L)	<0.10	<0.10	<0.10	<0.10	<0.10	2.84
IgE against meats (beef, lamb, and chicken) (kU _A /L)	<0.10	<0.10	<0.10	<0.10	<0.10	<0.10
IgE against α -gal, gelatin, and bovine serum albumin (kU _A /L)	<0.10	<0.10	<0.10	<0.10	<0.10	<0.10
Baseline tryptase (μ g/L)	2.40	4.50	3.40	3.90	4.30	4.50