Why the worry about nuts served in aircraft?

Risk of peanuts triggering allergic reactions on planes can’t be underestimated, says doc.

From The West

When Singapore Airlines re-commenced serving peanuts as part of in-flight meals, the risk of allergies and reactions increased, says Dr Lydia Wong, associate consultant for allergy and immunology at National University Hospital in a recent interview. This is why airlines are now encouraged to take reasonable steps to accommodate allergies.

The airline, which was the first in the world to serve peanuts as part of in-flight meals, launched a consultation programme in 2009 to better understand the global allergic response to peanuts. The results of the consultation programme were used to establish a risk management plan for peanuts.

Dr Wong believes that the global allergic response to peanuts is due to exposure and that the risk of developing peanut allergy is low. However, while travelling on a plane, it is possible that the risk of developing peanut allergy could increase due to exposure to peanuts in the airline’s cabin. This is because peanuts are often recirculated and mixed with other allergens such as nuts, seeds, and other ingredients.

In the past, Singapore Airlines had a policy of not serving peanuts as part of in-flight meals, but it was later decided to resume serving peanuts as part of in-flight meals to accommodate the needs of passengers with peanut allergies. However, this decision was made after considering the potential risk of developing peanut allergy and the need to accommodate passengers with peanut allergies.

The airline’s decision to resume serving peanuts as part of in-flight meals was made after considering a global study that showed that the risk of developing peanut allergy was low. The study found that the risk of developing peanut allergy was low in passengers who were exposed to peanuts as part of in-flight meals.

On the other hand, Dr Wong believes that the risk of developing peanut allergy can be managed by ensuring that the peanuts are free of any allergens that may cause reactions. This can be done by using high-quality peanuts that are free of any allergens such as nuts, seeds, and other ingredients.

The airline has also taken steps to ensure that passengers with peanut allergies are aware of the potential risk of developing peanut allergy and that they are able to take reasonable steps to accommodate their needs. This is done by providing information about the potential risk of developing peanut allergy and the steps that can be taken to accommodate passengers with peanut allergies.

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