A review of food allergy and information systems for menu analysis as a tool for food allergen control

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Abstract. The article presents a brief review of publication activity on food allergy and information systems in the organization of a balanced and safe diet, using food allergy as an example. The study was conducted on the materials in the databases "eLIBRARY", "PubMED" with the use of "Bibliometrix" and programming language R. The distribution of publications and a review of scientific achievements in the field of food allergies are provided. Measurement and comparison are used as empirical research methods. For a more detailed technological analysis of food allergens in menus, a methodology based on the dose-effect relationship is proposed.

Keywords: food allergy, menu analysis, information systems, information technologies, nutrition, dose-effect

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