# An epidemiological study of the preventive effect of dietary fish on bronchial asthma

Hiroshi Satomi, Masumi Minowa, Shuichi Hatano (from Department of Epidemiology, the Institute of Public-Health, Tokyo)

Toshikazu Nagakura, Youji Iikura (from Department of Allergy, National Childrens Hospital, Tokyo)

H. SATOMI, M. MINOWA, S. HATANO, T. NAGAKURA, Y. IIKURA An epidemiological study of the preventive effect of dietary fish on bronchial asthma. Bull. Inst. Public Health, 43(3), 305-314, 1994.

To examine whether the intake of fish containing a high amount of eicosapentaenoic acid, such as sardines or herrings, ameliorates bronchial asthma, we investigated the relationship between consumption of fish of this type and the frequency of asthma in 5,102 elementary school children attending 25 schools located in coastal areas, where fresh fish is easily obtainable and eaten in large amounts, and in 2,640 children at 18 schools located in inland areas. There was a significant negative correlation between the frequency of fish consumption and the prevalence of asthma (p < 0.01). The prevalence of asthma in the children who ate such fish four or more times a week was 7.3%, while it was 11.1% in those who ate such fish less than once a month. This dose-response relationship was observed consistently even when children with each of 13 confounding variables were excluded. These results suggest that the consumption of fish is an independent preventive factor against asthma episodes.

Key Words bronchial asthma, eicosapentaenoic acid, fish, SRS-A, leukotriene, arachidonic acid

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### INTRODUCTION

Such chemical mediators as slow-reactive substance of anaphylaxis (SRS-A), which is released from the mast cells or basophilic leukocytes of the respiratory tract, histamine and prostaglandins are considered to play an important role in bronchial asthma episodes.

Samuelsson described SRS-A as a chemical medi-

ator and confirmed that leukotriene resulting from the arachidonic acid cascade has pharmacologial characteristics resembling those of SRS-A<sup>1)</sup>.

Leukotriene, a potential chemical mediator of asthma episdes, is formed from arachidonic acid more abundantly in asthmatic patients than in normal subjects. Eicosapentaenoic acid is incorporated in vivo into phospholipids in the same manner as arachidonic acid in vivo and is also utilized in leukotriene formation, although it is released much earlier than arachidonic acid.

The bioactivity of leukotriene varies depending upon the condition of the organism or tissues. Leukotriene has been reported to have 1,000 to 10,000 times the effect of histamine<sup>2)</sup>.

里見宏、簑輪真澄、籏野脩一(国立公衆衛生院疫学部)、 永倉俊和、飯倉洋治(国立小児病院アレルギー科) [キーワード] 気管支喘息、エイコサペンタエン酸、魚、 SRS-A、ロイコトリエン、アラキドン酸 [平成6年6月22日受理] The leukotrienes formed from eicosapentaenoic acid have less than one tenth to one hundredth of the bioactivity of those formed from arachidonic acid.

The capacity has also been reported to form leukotriene from arachidonic acid in leukocytes of asthma patients to be higher than that of healthy subjects<sup>3)</sup>.

Conventional histamine suppressing drugs have not always been effective in treating asthma, and drugs inhibiting leukotriene may be more effective for the treatment of asthma.

Dyerberg et al. pointed out in a series of epidemiological investigations, that the polyunsaturated fatty acids found in fish, such as eicosapentaenoic acid or docosahexaenoic acid, demonstrated a potential preventive effect against cardiac infarction<sup>4–8)</sup>.

Lee et al. reported that the daily administration of either of these fatty acids to healthy subjects increased the level of eicosapentaenoic acid in leukocytes, resulting in a decrease in the formation of leukotriene<sup>9)</sup>. This suggests that the eating of fish containing a high concentration of eicosapentaenoic acid would prevent not only cardiovascular diseases but also asthmatic episodes.

To examine whether the frequency of asthmatic episodes could be reduced by increased consumption of fish, especially that rich in fat content, we selected 25 coastal and 18 inland elementary schools and studied the relationship between history of asthma and diet, especially the consumption of high fat content fish, in children attending these schools.

# SUBJECTS AND METHODS

The subjects surveyed were a total of 7,742 first-, third- and fifth-grade pupils attending elementary schools located in coastal and inland areas (Fig. 1 and Table 1). The ages of the first-, third- and fifth-grade pupils ranged from six-to-seven, eight-to-nine and ten-to-eleven years, respectively.

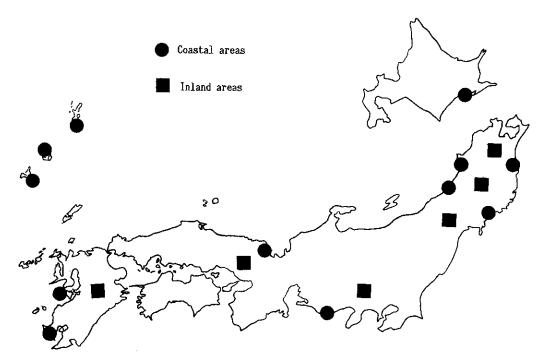


Fig. 1 Location of subjected elementary schools

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Table 1 Number of Primary School Chilren Surveyed

Location of schools	Firs	t-grade	Thir	d-grade	Fift:	n-grade	Total
	Boys	Girls	Boys	Girls	Boys	Girls	
Coastal area	813	809	855	783	952	890	5,102
Inland area	452	411	440	449	451	439	2,640
Total	1,265	1,220	1,295	1,232	1,403	1,327	7,742

The "Annual Statistics of Fishery Products Marketing" was used to select elementary schools in coastal areas where both fish harvest and consumption are particularly high<sup>10</sup>. The inland schools were selected from among those located far from the sea but near the coastal school districts.

The questionnaire described below was distributed to the parents of the children selected for this survey during the one-month period from October 1 to 31, 1985.

The questionnaire included the following items: sex, date of birth, family composition, occupation of parents, history of growth, history of allergies, symptoms of allergic diseases, presence of allergic diseases in siblings, local and domestic environment, and diet, including the type of milk used at the time of weaning, specific foods liked and disliked, frequency of consumption of various foods, and mother's diet during pregnancy.

The questionnaire included a query on whether the child was seen by a doctor for asthma. The asthma history inventory included characteristic symptoms both in the past and at the present.

The frequency of intake of various foods was classified according to the following five categories: 4-5 or more times, 2-3 times, once a week, once or twice a month, and less than once a month (Table 2). Fish was classified as reddish fish which contains a great deal of eicosapentaenoic or docosahexaenoic acid, or pale fish which has lower fat content. The consumption of other marine products, such as shellfish, seaweed, dried fish and fish-paste products, was also surveyed (Table 3).

#### ANALYSIS

#### 1. Statistical Test

Chi-square test (2x2 Table) and the Cochran-Armitage test for dose-response relationship were used to analyze the relationship between the history of asthma and the consumption of each type of food. The monthly frequency of consumption of food of each type was assessed and used as a score in the Cochran-Armitage test (Table 2).

Table 2 Frequency of Cnsumption and Cochran-Armitage Test Score

Ranked frequency of consumption	Weekly (or monthly)	Score
Very often	More than 4 - 5 times/week	17
Relatively often	2 - 3 times/week	9
Often	Once a week	4
Infrequently	Once or twice a month	1
Seldom	Less than once a month	0

#### 2. Adjustment for Confounding Factors

The relationship between fish intake and asthma was examined after the exclusion of children with possible confounding factors, which were identified during the course of this study. These included a past history of pneumonia, food allergy, or parasitic disease, domestic or environmental factors, and other allergy manifestations.

# RESULTS

# 1. Response to the Questionnaire

A total of 7,588 returned questionnaires were collected from the parents of the 7,742 children (98.0% return). Responses were obtained regarding 3,746 boys, 3,689 girls, and 153 children whose sex was not identified on the returned questionnaire. In the coastal areas, 4,742 responses, regarding 2,388 boys, 2,333 girls and 21 children whose sex was not identified, were collected. In the inland areas, 2,433 responses, regarding 1,213 boys, 1,210 girls, and 10 children whose sex was not identified, were collected.

Table 3 Prevalence of History of Asthma by Frequency of Consumption of Various Foods

Number of Asthma (\$)   Children   Chi		Yei (More than	Very often than 4-5 times/*eek)	Relatively (2-3 times,	ively often times/week)	(once	Often (once a week)	Infregently (once or twice a	ently ce a month)	Seldom	F
h fish ackerel, pike)  385 32(7.8) 1,723 142(8.2) 2,751 290(10.5) 1,612 152(9.4) 413 45(11)  114	Type of food	Number of children		Number of children		Number of children	Asthma(%)	Number of children	Asthma(%)	Number of children	Asthma(%)
dine, mackerel, pike)  111 (18.6)  112 (11.6.6)  113 (11.6.6)  114 (18.6)  115 (11.6.6	Reddish fish	385		1,723		2,751	290(10.5)	1,612		413	45(10.9) *
titish, sea bream, turbot)  128	(sardine, mackerel, pike) Pale fish	326		1,349	137(10.2)	2,408	233(9.7)	2,100		702	64(9.1)
lish         107         8 (7.5)         440         53(12.0)         1,925         191 (8.4)         3,412	(flatfish, sea bream, turb	ot)			;	,	6		(7 0 /000	900	(0 6 )06
aste 128 128 11(8.6) 823 87(10.6) 2,281 200(8.2) 5,389 280(10.0) 1,092 200  High Size 25(1.5) 1,186 110(9.3) 2,289 237(10.5) 1,989 191(9.9) 1,094 395  High Size 25(1.5) 1,186 110(9.3) 2,289 237(10.5) 1,989 191(9.9) 1,094 395  High Size 25(1.5) 1,186 110(9.3) 2,289 237(10.5) 1,989 191(9.9) 1,094 395  High Size 25(1.5) 1,186 110(9.3) 2,289 237(10.5) 1,989 191(9.9) 1,094 395  High Size 25(1.5) 1,186 110(9.3) 2,289 237(10.5) 1,989 191(9.9) 1,094 395  High Size 25(1.5) 1,181 1,181 1,777 178(10.0) 3,284 288(8.8) 1,109 101  High Size 25(1.5) 2,401 23(1.9) 2,531 290(9.3) 1,100 110(1.0) 3,284 288(8.8) 1,130 110  High Size 257 110(7.4) 1,217 129(10.6) 2,401 238(9.9) 2,299 20(6.8.9) 2,299	Shellfish	107	8(7.5)	440	53(12.0)	1,929	191(9.9)	3,412	320( 8.4)	088	65(6.5)
And Addition of the control	Fish-paste	128	11(8.6)	823	87(10.6)	2,261	208(8.2)	2,308	(0.01)807	1,020	00 (0.4)
Fish 352 25(7.1) 1,165 110(9.3) 2,29 23(10.15) 1,809 1910 100 1,094 30 30 11 tice 5,844 555(9.5) 939 85(9.1) 1,209 1900 1,094 30 1,000 100 100 100 100 100 100 100 100	Seaweed	781	85(10.9)	2,533	246(9.7)	2,308	213( 9.2)	853 853	80( 9.U)	700	(T. 6) 107
Price   S.644   S55( 9.5)   339   85( 9.1)   85   11(12.8)   22   4(18.2)   15   24   25   25   25   25   25   25   2	Dried fish	352	25(7.1)	1,185	110(9.3)	6c7.7	237(10.5)	1,989	191(9.6)	1,084 1	95( 6.7)
55, buckwheat noodles         353         36(10.2)         1,551         136(8.8)         3,087         294(9.5)         1,809         182(10.1)         100         100           oodles         138         16(11.8)         396         3,408         1,777         1771         178(10.0)         3,284         38(10.1)         1,309         141           asise         642         59(9.2)         2,401         231(9.6)         2,251         209(9.3)         1,06         113(10.2)         481         491           asise         642         59(9.2)         2,401         231(9.6)         2,251         209(9.3)         1,06         113(10.2)         481         491           asise         257         19(7.4)         1,217         129(10.6)         2,401         238(9.9)         2,209         206(9.3)         793         481         491           saste         257         19(7.4)         1,517         129(10.6)         2,401         238(9.9)         2,209         206(9.9)         2,793         206(9.9)         2,793         206(9.9)         2,793         206(9.9)         2,793         207         207         207         207         207         207         207         207         207	Boiled rice	5,844	555(9.5)	939	85(9.1)	86	11(12.8)	7.7	4(18.2)	CI :	2(13.3)
oddies         156   158   156   11.85         396   34 (8.6)   1,777   178 (10.0)   3,264   288 (8.8)   1,309   1418           daise         632   258 (8.4)   2,401   231 (9.3)   251 (2.0)   2,081   231 (0.0)   3,264   288 (8.8)   1,309   219   481   48	Noodles, buckwheat noodles	353	36(10.2)	1,551	136(8.8)	3,087	294(9.5)	1,809	182(10.1)	100	10(10.0)
4,183 399(9.5) 1,413 131(9.3) 653 55(8.1) 368 39(10.6) 277 356  642 59(9.2) 2,401 231(9.6) 2,251 209(9.3) 1,106 113(10.2) 481 486  583 22(6.2) 2,402 2,401 23(10.2) 680 60(8.9) 219 190  525 22(6.2) 2,199 217(9.9) 2,671 286(10.0) 1,255 109(8.7) 207 22(  525 19(7.4) 1,217 129(10.6) 2,401 238(9.9) 2,209 206(9.3) 793 66(  525 19(7.4) 1,217 129(10.6) 2,401 238(9.9) 2,209 206(9.3) 793 66(  525 19(7.4) 1,217 129(10.6) 2,401 238(9.9) 2,209 206(9.3) 793 66(  525 19(7.4) 1,217 129(10.6) 2,401 238(9.9) 2,209 206(9.3) 793 66(  525 19(7.4) 1,217 129(10.6) 2,401 238(9.9) 2,209 206(9.3) 793 66(  525 19(8.7) 2,887 267(9.2) 1,887 191(10.1) 627 67(10.7) 173 14(  52,178 224(10.3) 2,780 259(9.3) 1,453 130(8.9) 428 40(9.3) 5,79 66(  52,178 224(10.3) 2,780 259(9.3) 1,453 130(8.9) 428 40(9.3) 5,79 66(  52,178 224(10.3) 2,780 259(9.3) 1,453 130(8.9) 428 40(9.3) 5,79 66(  52,178 224(10.3) 2,780 259(9.3) 1,453 130(8.9) 2,316 234(10.0) 443 35(  52,178 224(10.3) 2,809 303(9.3) 3,11 2,009 32(11.2) 208(  52,178 224(10.3) 2,183 217(8.9) 1,885 161(8.6) 1,223 1112(9.2) 287 21(  52,178 22(8.7) 9,46 81(8.6) 2,051 190(9.3) 2,316 238(10.3) 1,317 125(  52,178 22(8.7) 9,46 81(8.6) 2,051 190(9.3) 2,316 238(10.3) 1,317 125(  52,178 22(8.7) 9,46 81(8.6) 2,051 190(9.3) 2,316 238(10.3) 1,317 125(  52,178 22(8.7) 9,46 81(8.6) 2,051 190(9.3) 2,316 238(10.3) 1,317 125(  52,178 22(8.7) 9,46 81(8.6) 2,051 190(9.3) 2,316 238(10.3) 1,317 125(  52,178 22(8.7) 9,46 81(8.6) 2,051 1,000 9,3 2,316 248(9.8) 3,015 2,015 2,015 1,000 1	Cup-noodles	136	16(11.8)	396	34(8.6)	1,777	178(10.0)	3,264	288(8.8)	1,309	141(10.8)
saise         642         56(9.2)         2,401         231(9.6)         2,551         209(9.3)         1,106         113(10.2)         481         461           saise         683         58(8.4)         3,215         308(9.6)         2,081         213(10.2)         680         60(8.9)         219         197           n         357         19(7.4)         1,217         129(10.6)         2,401         238(9.9)         2,209         206(9.3)         793         601           curd         1,302         117(9.0)         2,887         267(9.2)         1,897         191(10.1)         627         67(10.7)         793         66(9.3)         191         66(9.3)         793	Milk	4,183	399(9.5)	1,413	131(9.3)	653	53(8.1)	398	39(10.8)	277	36(13.0)
893 58(8.4) 3,215 308(9.6) 2,081 213(10.2) 680 60(8.9) 219 199 22 6.2 2,199 217(9.9) 2,871 286(10.0) 1,255 109(8.7) 207 22 6.2 2,199 217(9.9) 1,271 129(10.6) 2,871 286(10.0) 1,255 109(8.7) 207 22 2 2 2 6 2 2 19(7.4) 1,217 129(10.6) 2,871 29(10.1) 627 67(10.7) 173 14 (9.5) 2,802 117(9.9) 2,877 29 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Mayonnaise	642	59(9.2)	2,401	231(9.6)	2,251	209(9.3)	1,106	113(10.2)	481	46(9.6)
and other organ meats         353         22 ( 6.2)         2,199         2,871         286 (10.0)         1,255         108 (8.7)         207         227           re         357         19 (7.4)         1,217         129 (10.6)         2,401         238 (9.9)         2,209         206 (9.3)         793         686           curd         1,302         117 (9.5)         1,517         144 (9.5)         2,401         238 (9.9)         2,209         206 (9.3)         206 (9.3)         206 (9.3)         206 (9.3)         206 (9.3)         207 (9.3)         207 (9.3)         207 (9.3)         208 (9.6)         2,102 (9.6)         3,102 (9.6)	Pork	893	58(8.4)	3,215	308(9.6)	2,081	213(10.2)	080	60(8.9)	219	19(8.7)
te 257 19(7.4) 1,217 129(10.6) 2,401 238(9.9) 2,209 206(9.3) 793 566 50 50 50 50 50 50 50 50 50 50 50 50 50	Chicken	353	22(6.2)	2,199	217(9.9)	2,871	286(10.0)	1,255	109(8.7)	207	22(10.6)
urd 1,302 117(9.0) 2,887 267(9.2) 1,897 191(10.1) 677 67(10.7) 173 14(  aste 4,580 434(9.5) 1,517 144(9.5) 499 56(11.2) 209 11(5.3) 87 131(  aste 35 (5.7) 118 6(5.1) 559 56(11.2) 209 11(5.3) 87 131(  8	Sausage	22.7	19(7.4)	1,217	129(10.6)	2,401	238(9.9)	2,209	206(9.3)	793	66(8.3)
shoot 4,580 434(9.5) 1,517 144(9.5) 489 56(11.2) 209 11(5.3) 87 131( 35 2(5.7) 118 6(5.1) 559 55(9.8) 2,963 283(9.6) 3,192 309( 48 2(7.8) 242 24(9.9) 836 55(9.8) 2,963 283(9.6) 3,192 309( 30. 2,178 224(10.3) 2,780 259(9.3) 1,453 130(8.9) 3,431 342(10.0) 2,938 301( 3.10 2,406 218(9.1) 3,269 303(9.3) 2,06 200(9.1) 3,431 342(10.0) 443 35( 35 2(8.7) 2,406 218(9.1) 3,269 303(9.3) 2,551 104(11.2) 205 24(11.7) 80 9(1.2) 2,406 218(9.1) 2,183 217(9.9) 1,865 190(9.3) 2,238 211(9.4) 1,431 125( 3.79 25(9.0) 1,966 1934(9.8) 2,743 260(9.5) 1,460 135(9.2) 297 29( 314 40(9.6) 1,966 1934(9.8) 2,743 260(9.5) 1,460 135(9.2) 2,238 211(9.4) 1,481 126(11.6) 2,238 21(1.3) 1,481 126(1.6) 2,238 21(1.3) 1,481 126(1.6) 2,246 218(9.8) 2,01 1,01 1,01 1,01 1,01 1,01 1,01 1,01	Bean curd	1,302	117(9.0)	2,887	267(9.2)	1,897	191(10.1)	627	67(10.7)	173	14(8.1)
shoot 35 2(5.7) 118 6(5.1) 559 55(9.8) 2,963 283(9.6) 3,192 399(  5 4 5(7.8) 242 24(9.9) 838 73(8.7) 2,793 251(9.0) 2,938 301(  5 178 224(10.3) 2,780 259(9.3) 1,453 130(8.9) 428 40(9.3) 57 66(9.3) 31(1.4) 2,406 218(9.1) 3,269 303 31 104(11.2) 206 21 342110.0) 3,401 34210.0) 443 35(1.4) 2,406 218(9.1) 3,269 303(9.3) 2,311 104(11.2) 2,316 24(10.3) 1,317 125(1.4) 2,323 22(8.7) 946 81(8.6) 2,051 190(9.3) 2,316 234(10.3) 1,317 125(1.4) 2,323 146(11.0) 2,183 217(9.9) 1,865 161(8.6) 1,223 112(9.2) 287 21(1.2) 2,79 25(9.0) 1,067 109(10.2) 1,816 184(10.1) 2,238 211(9.4) 1,481 129(1.2) 1,916 193(1.2) 1,017 1,033 96(9.3) 2,528 248(9.8) 3,015 294(1.2) 1,224 115(10.2) 1,540 195(1.2) 1,340 195(1.2) 1,340 195(1.2) 1,340 195(1.2) 1,340 195(1.2) 1,340 195(1.2) 1,340 195(1.2) 1,340 195(1.2) 1,340 195(1.3) 1,	Bean paste	4,580	434(9.5)	1,517	144(9.5)	499	56(11.2)	506	11(5.3)	87	131(14.9)
64 5 (7.8) 242 24 (9.9) 838 73 (8.7) 2,793 251 (9.0) 2,938 301 (2.178 224(10.3) 2,780 259 (9.3) 1,453 130 (8.9) 428 40 (9.3) 57 6 (9.3) 17 (8.7) 241 (9.1) 3,289 301 (8.9) 428 40 (9.3) 428 40 (9.3) 57 6 (9.3) 17 (9.3) 253 22 (8.7) 348 303 (9.3) 1,453 130 (8.9) 3,431 342 (10.0) 443 35 (9.3) 253 22 (8.7) 348 81 (8.6) 2,051 190 (9.3) 2,36 24 (11.7) 80 9 (1.223 146 (11.0) 2,183 217 (9.9) 1,865 161 (8.6) 1,223 112 (9.2) 287 21 (9.4) 1,223 (11.9.4) 1,481 129 (1.203 14.8) 1,460 135 (9.2) 297 29 (1.203 14.8) 1,460 135 (9.2) 297 29 (1.203 14.8) 1,726 135 (9.1) 1,726 135 (9.1) 1,726 135 (9.1) 1,726 135 (9.1) 1,838 170 (9.2) 1,128 115 (10.2) 1,540 155 (1.203 14.8) 1,240 155 (1.203 14.8) 1,240 155 (1.203 14.8) 1,240 155 (1.203 14.8) 1,240 155 (1.203 14.8) 1,240 155 (1.203 14.8) 1,240 155 (1.203 14.8) 1,240 155 (1.203 14.8) 1,240 155 (1.203 14.8) 1,240 155 (1.203 14.8) 1,240 155 (1.203 14.8) 1,240 14.8 (1.203 14.8) 1,240 155 (1.203 14.8) 1,240 14.8 (1.203 12.1) 1,240 155 (1.203 14.8) 1,240 14.8 (1.203 12.1) 1,240 155 (1.203 12.1) 1,240 14.8 (1.203 12.1) 1,240 155 (1.203 12.1) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1,240 14.9 (1.203 14.8) 1.9 (1.203 14.9 (1.203 14.9) 1.9 (1.203 14.	Samboo shoot	35	2(5.7)	118	6(5.1)	559	55(9.8)	2,963	283(9.6)	3,192	309(9.7)
2,178 224(10.3) 2,780 259(9.3) 1,453 130(8.9) 428 40(9.3) 57 66(8.0) 1,453 130(8.9) 428 40(9.3) 57 66(8.0) 1,955 17(8.7) 613 64(10.4) 2,206 200(9.1) 3,431 342(10.0) 443 356 356(9.1) 2,406 218(9.1) 3,289 303(9.3) 2,306 20(9.1) 3,431 342(10.0) 443 356 356 36 24(11.7) 80 96 303(9.3) 2,316 2	Yan	64	5(7.8)	242	24(9.9)	838	73(8.7)	2,793	251(9.0)	2,938	301(10.3)
tti 195 17(8.7) 613 64(10.4) 2,206 200(9.1) 3,431 342(10.0) 443 35( 2,406 218(9.1) 3,289 303(9.3) 831 104(11.2) 205 24(11.7) 80 9( 2,406 218(9.1) 3,289 303(9.3) 831 104(11.2) 205 24(11.7) 80 9( 2,406 218(9.1) 2,183 227(9.9) 1,865 190(9.3) 2,316 238(10.3) 1,317 125( 2,406 218(9.1) 2,183 227(9.9) 1,865 190(9.3) 2,236 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,238 211(9.4) 1,481 129( 2,248 215(10.2) 1,214 141( 2,248 215(10.2) 1,540 130( 2,487 25(10.1) 1,986 190( 2,108 220(	Bread	2,178	224(10.3)	2,780	259(9.3)	1,453	130(8.9)	428	40(9.3)	22	6(10.5)
2,406 218(9.1) 3,269 303(9.3) 931 104(11.2) 205 24(11.7) 80 96 23 22(8.7) 946 81(8.6) 2,051 190(9.3) 2,316 238(10.3) 1,317 1257 1257 1252 126(11.3) 1,317 1257 1257 1257 1257 1257 1257 1257 12	Spaghetti	195	17(8.7)	613	64(10.4)	2,206	200(9.1)	3,431	342(10.0)	443	35(7.9)
253 22(8.7) 946 81(8.6) 2,051 190(9.3) 2,316 238(10.3) 1,317 125(  1,323 146(11.0) 2,183 217(9.9) 1,865 161(8.6) 1,223 112(9.2) 287 21(  279 25(9.0) 1,067 109(10.2) 1,816 184(10.1) 2,238 211(9.4) 1,481 129(  418 40(9.6) 1,966 193(9.8) 2,743 260(9.5) 1,460 135(9.2) 297 29(  42 4(7.4) 248 24(9.7) 1,033 96(9.3) 2,528 248(9.8) 3,015 284(  45 52(8.1) 1,726 155(9.0) 1,838 170(9.2) 1,128 115(10.2) 1,540 195(  4 6 42(9.9) 1,214 107(8.8) 2,048 215(10.5) 2,274 218(9.5) 934 76(  52 8 10(10.4) 520 38(6.9) 1,648 141(8.6) 2,487 250(10.1) 2,128 220(  53 20(3.2) 825 68(8.0) 1,869 164(8.8) 2,029 231(11.4) 1,986 190(	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	2,406	218(9.1)	3,269	303(9.3)	931	104(11.2)	205	24(11.7)	80	9(11.3)
1,323 146(11.0) 2,183 217(9.9) 1,865 161(8.6) 1,223 112(9.2) 287 21( 279 25(9.0) 1,067 199(10.2) 1,816 184(10.1) 2,238 211(9.4) 1,481 129( 418 40(9.6) 1,966 1385(9.8) 2,743 260(9.5) 1,460 135(9.2) 297 297 418 40(9.6) 1,966 1385(9.8) 2,743 260(9.5) 1,460 135(9.2) 297 297 418 40(9.6) 1,966 1385(9.0) 1,838 170(9.2) 1,128 115(10.2) 1,540 1655( 426 42(9.9) 1,214 107(8.8) 2,048 115(10.5) 2,274 218(9.6) 934 76( 6 8 100(10.4) 520 386(8.9) 1,648 141(8.6) 2,487 250(10.1) 2,128 220( 710 100 100 100 1,869 164(8.8) 2,029 231(11.4) 1,986 190(	Cheese	253	22(8.7)	946	81(8.6)	2,051	190(8.3)	2,316	238(10.3)	1,317	125(9.5)
279 25(9.0) 1,067 109(10.2) 1,816 184(10.1) 2,238 211(9.4) 1,481 129( 418 40(9.6) 1,966 193(9.8) 2,743 260(9.5) 1,460 135(9.2) 297 29( 418 40(9.6) 1,966 193(9.8) 2,743 260(9.5) 1,460 135(9.2) 297 29( 418 40(9.6) 1,966 193(9.8) 2,743 260(9.5) 1,128 115(10.2) 1,540 195( 426 42(9.9) 1,214 107(8.8) 2,048 215(10.5) 2,274 218(9.6) 934 76( 428 42(9.9) 1,214 107(8.8) 2,048 116(8.6) 2,274 218(9.6) 934 76( 428 5(3.2) 825 68(8.0) 1,869 164(8.8) 2,029 231(11.4) 1,986 190(	[ce crean	1,323	146(11.0)	2,183	217(9.9)	1,865	161(8.6)	1,223	112(9.2)	287	21(7.3)*
418 40(9.6) 1,966 193(9.8) 2,743 260(9.5) 1,460 135(9.2) 297 296 d other organ meats 54 4(7.4) 248 246(9.7) 1,033 96(9.3) 2,528 248(9.8) 3,015 244	Beef	612	25(9.0)	1,067	109(10.2)	1,816	184(10.1)	2,238	211(9.4)	1,481	129(8.7)
d other organ meats 54 4(7.4) 248 24(9.7) 1,033 96(9.3) 2,528 248(9.8) 3,015 284( beans 645 52(8.1) 1,726 155(9.0) 1,838 170(9.2) 1,128 115(10.2) 1,540 155( e 426 42(9.9) 1,214 107(8.8) 2,048 215(10.5) 2,274 218(9.6) 924 76( e 96 10(10.4) 520 36(6.9) 1,648 141(8.6) 2,487 250(10.1) 2,128 220( e 56(8.0) 1,869 164(8.8) 2,029 231(11.4) 1,986 190(	Hall	418	40(8.6)	1,966	193(9.8)	2,743	260(9.5)	1,460	135(9.2)	297	29(9.8)
645 52(8.1) 1,726 155(9.0) 1,838 170(9.2) 1,128 115(10.2) 1,540 155(9.6) 426 42(9.9) 1,214 107(8.8) 2,048 215(10.5) 2,274 218(9.6) 924 76(9.6) 96 10(10.4) 520 36(6.9) 1,648 141(8.6) 2,487 250(10.1) 2,128 220(9.6) 158 5(3.2) 825 66(8.0) 1,869 164(8.8) 2,029 231(11.4) 1,986 190(	Liver and other organ meats	24	4(7.4)	248	24(9.7)	1,033	96(9.3)	2,528	248(9.8)	3,015	284(9.4)
426 42(9.9) 1,214 107(8.8) 2,048 215(10.5) 2,274 218(9.6) 924 76( 96 10(10.4) 520 36(6.9) 1,648 141(8.6) 2,487 250(10.1) 2,128 220( 158 5(3.2) 825 66(8.0) 1,869 164(8.8) 2,029 231(11.4) 1,986 190(	Fermented beans	645	52(8.1)	1,726	155(9.0)	1,838	170(9.2)	1,128	115(10.2)	1,540	165(10.7)*
96 10(10.4) 520 36(6.9) 1,648 141(8.6) 2,487 250(10.1) 2,128 220( 158 5(3.2) 825 66(8.0) 1,869 164(8.8) 2,029 231(11.4) 1,986 190(	Chocolate	426	42(9.9)	1,214	107(8.8)	2,048	215(10.5)	2,274	218(9.6)	924	76(8.2)
158 5(3.2) 825 66(8.0) 1,869 164(8.8) 2,029 231(11.4) 1,986 190(	Taro	98	10(10.4)	520	36(6.9)	1,648	141(8.6)	2,487	250(10.1)	2,128	220(10.3)*
	Eggolant	158	5(3.2)	825	66(8.0)	1,869		2,029	231(11.4)	1,986	190( 9.6)**

\* 0.01 \*\* p < <math>0.01 (Cochran-Armitage Test)

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# 2. Relationship between History of Asthma and Amount of Fish Consumption

There was a significant negative correlation between the history of asthma and the frequency of fish consumption (Cochran-Armitage test; p < 0.05) (Table 3). The frequency of a history of asthma was also significantly decreased in those who frequently ate eggplant (p < 0.01), taro (p < 0.05), and fermented soybeans (p < 0.05), while those who frequently ate ice cream had a significantly higher frequency of history of asthma (p < 0.05). No significant relationship with history of asthma was observed for any other food.

## 3. History of Asthma and Sex Difference

The total of 706 children with a history of asthma consisted of 411 boys (11.1%) and 280 girls (7.6%). The boy-to-girl ratio was 1.35:1.

Of the children in coastal areas, 445 (9.5%) had a history of asthma, (267, boys, (11.2%); 178, girls, (7.6%); boy-to-girl ratio, 1.47: 1 (Table 4).

In inland areas, 221 children (9.1%) had a history of asthma, numbering 126 boys (10.4%) and 95 girls (7.9%) with the boy-to-girl ratio being 1.32:1. There was little difference between the children at coastal and inland schools in the prevalence of history of asthma (Table 4).

Table 4 Prevalence of History of Asthma in Coastal and Inland Schoolchildren

Grade	Coastal	schools	Inland	schools	
in school	Number of with Histo	CHildren ory of Asthma (%)		f CHildren tory of Asthma (%)	
First-grade Third-grade Fifth-grade	1,533 1,542 1,667	132(8.6) 153(9.9) 165(9.9)	783 820 830	73(9.3) 77(9.4) 71(8.8)	
Total	4,742	450(9.5)	2,433	211(9.1)	

# 4. History of Asthma and Consumption of Reddish Fish

In elementary school children in coastal areas, there was a significantly lower frequency of history of asthma in those who very often ate reddish fish compared to those who seldom ate it (CochranArmitage test, p < 0.01; Table 5). On the other hand, in the children in inland areas, no significant difference was found between those groups in the history of asthma. The prevalence of a history of asthma in the children in inland areas, however, was significantly higher in those who ate either pale fish or seaweed very often compared to those who ate it seldom (p < 0.01; Table 5).

# 5. Confounding Factors for Frequency of History of Asthma in Children in Coastal Areas

### 1) History of Other Diseases

The diseases either present currently or past which were correlated with history of asthma were pneumonia, eczema during weaning, general eczema, urticaria, and food allergy (p<0.01; Table 6). The prevalence of history of asthma was significantly higher in children with any of these diseases than in those without (p<0.05), Nevertheless, the latter children relationship for Reddish Fish consumption and history of asthma (p<0.05; Table 7).

### 2) Environmental Factors

Significantly more children with asthma in the coastal areas had air conditioners in their homes than did those without (p<0.05; Table 8). There was a significant difference between those who reported the air in their house to be dusty and those who did not in the prevalence of asthma (p<0.01) as

Table 6 Relationship between History of Asthma and Other Disease, in Children in Coastal Areas

Past history of disease	Presence	Number of childre	n Ásth <b>m</b> a	(%)
Pneumonia	Yes No	230 4,512	40(17.4) 410( 9.1)	
Eczema or pimple- like growths during weaning	Yes No	1,037 3,591	169(16.2) 278( 7.7)	
Eczema, hives	Yes No	385 4,357	65(16.9) 385( 8.8)	**
Food allergy	Yes No	156 4,586	36(23.1) 414( 9.0)	

<sup>\*\*</sup> p<0.01 (x2test)

Table 5 Prevalence of History of Asthma and Frequency of Consumption of Various Foods in Children at Coastal and Inland Schools

Location of shools and	Ye (More than	Very often than 4-5 times/week)	Relative (2-3 ti	Relatively often (2-3 times/week)	0f (once	Often (once a week)	Infreqently (once or twice a month)	gently ice a month)	Seldom	間の
type of tood	Number of children	Asthma (%)	Number of children	Number of Asthma (%) children	Number of children	Number of Asthma(%) children	Number of children	Asthma(%)	Number of children	Asthma(%)
Coastal Inland Schools						s s				
Reddish fish	275	20(7.3)	1,140	88(7.7)	1,727	187(10.8)	1,099	114(10.4)	289	32(11.1) **
(sardine, mackerel pike) Pale fish (fightine)	247	15(6.1)	993	89(9.0)	1,548	160(10.3)	1,296	134(10.3)	448	42(9.4)
(liatiish, sea oream, curbot) Shellfish Pick and the	78	5(6.4)	289	35(12.1)	1,281	129(10.1)	2,236	213( 9.5)	642	59(9.2)
Seaweed	514	52(10.1)	1,710	161(9.4)	1,492	152(10.2)	620	57(9.2)	980 191	36( 6.4) 19( 9.9)
Dried fish	259	18(6.9)	792	75( 9.5)	1,428	156(10.9)	1,283	119(9.3)	763	73( 9.6)
Inland Schools										
Reddish fish	110	10(9.1)	583	54(9.3)	1,024	103(10.1)	513	38(7.4)	124	13(10.5)
(sardine, mackerer Fike) Pale fish (f) refer for home furter)	92	10(12.7)	356	48(13.5)	860	73(8.5)	804	65(8.1)	254	22(8.7) **
Shellfish		3(10.3)	151	18(11.9)	648	62( 9.6)	1,176	107( 9.1)	348	26(7.5)
rish-paste Seaweed	267	33(12.4)	823 823	32( 9.9) 85(10.3)	//4 816	61(7.5)	33 88 833 833 833 833 833 833 833 833 83	29(8.7)	330 116	28(8.5)
Dried fish	93	7(7.5)	393	35(8.9)	831	81(9.7)	706	72(10.2)	331	22( 8.8)

\* 0.01<p<0.05, \*\* p<0.01 (Cochran-Årmitage Test)

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Table 7 Prevalence of History of Asthma and Frequency of Reddish fish Consumption in Coastal School Children without Past History of the Diseases shown in Table 6

Exc Juded		/ often 1-5 times/week)		ly often imes/week)		Often e a week)	Infrequation (once or twi	ily ice a month)	Seld	Топ
Excluded	Number of children	Asthma(%)	Number of children	Asthma(%)	Number of children	Asthma(%)	Number of children	Asthma(%)	Number of children	Asthma(%)
Pneumonia	265	20( 7.5)	1,084	78(7.2)	1,634	188(10.3)	1,050	106(10.1)	276	29(10.5) *
Eczema or pimple-like growths during weaning period	215	12( 5.6)	889	50(5.6)	1,276	105( 8.2)	819	80( 9.8)	229	24(10.5) **
Eczema, hives	257	15( 5.8)	1,052	80(7.6)	1,578	163(10.3)	1,010	94( 9.3)	260	26(10.0) *
Alimentary allergy	263	18( 6.8)	1,112	83(7.5)	1,664	171(10.3)	1,060	105( 9.9)	282	31(11.0) *

<sup>\* 0.01&</sup>lt;p<0.05, \*\* p<0.01 (Cochran-Armitage Test)

Table 8 prevalence of History of Asthma in Children in Coastal Areas and Their Domestic Environment

	omment			
Factors	Presence	Number of Children	Asthma(%)	
Carpet	Yes	2,956	285( 9.6)	
	No	1,786	165(9.2)	
Down quilt	Yes	634	48(7.6)	
_	No.	4,108	402(9.8)	
Aìr	Yes	1,197	132(11.0)	
conditioner	No	3,545	318( 9.0)	**
Fanning	Yes	1,495	147( 9.8)	
heater	No	3,247	303(9.3)	
Heater	Yes	2.964	273( 9.2)	
(Standard type)	No	1,778	177(10.0)	
Dust	Yes	413	57(13.8)	
	No.	4,329	393(9.1)	**
Bed	Yes	1,965	195( 9.9)	
(or futon)	No	2,777	255(9.2)	
Pet	Yes	1,763	154( 8.7)	
	Nο	2,979	296(9.9)	
Steamer	Yes	471	41(8.7)	
	No	4, 271	409( 9.6)	
Pillow	Yes	2,553	204(8.0)	
(Buckwheat- hull type)	No	2,189	246(11.2)	**
Flowers in	Yes	908	87(8.9)	
room	No	3,762	363(9.6)	
Smoker in	Yes	2,793	288(10.3)	
family	No	1,949	162(8.3)	**

<sup>\* 0.01&</sup>lt;p<0.05, \*\* p<0.01 ( $\chi^2$ test)

was also found for those who reported a considerable temperature difference between day and night (p<0.01; Table 9). Asthma was more frequently observed in children with at least one who smoked (p<0.01). The prevalence of asthma in those who

Table 9 Prevalence of History of Asthma and Presence of Specific Environment of Children in Coastal Areas

Pactors	Presence	Number of	Children	Asthma	(%)		
Strawberry	field	Yes	238		22	(9.2)	
		No	4,504		428	(9.5)	
Hen-house		Yes	577		63	(10.9)	
		No	4,165		387	(9.3)	
Pasture		Yes	200		28	(14.0)	
		No	4,542		422	(9.3)	
Livestock h	nouse	Yes	508		58	(11.0)	
		No	4,234		394	(9.3)	
Mushroom pl	lantation	Yes	131		9	(6.9)	
		No	4,611		441	(9.6)	
Rice field		Yes	1,513		142	(9.4)	
		No	3,229		308	(9.5)	
Cryptomeria	wood	Yes	548		47	(8.6)	
		No	4,194		403	(9.6)	
Dry riverbe	ed	Yes	433		38	(8.8)	
		No	4,309		412	(9.6)	
Chemical fa	actory	Yes	42		6	(14.3)	
		No.	4,700		444	(9.4)	
Humid envi:	ronment	Yes	660		77	(11.7)	
		No	4,082		373	(9.1)	
Air polluti	ìon	Yes	92		9	(9.8)	
-		No	4,650		441	(9.5)	
Considerab	le temperature	Yes	701		93	(13.3)	
difference		No	4,041		357	(8.8)	

<sup>\* 0.01&</sup>lt;p<0.05, \*\* p<0.01 (x²test)

lived near pasture land was significantly higher (p < 0.05) than that in those who did not.

The prevalence of asthma after exclusion of each associated factor and its relationship to reddish fish consumption are shown in Table 10. The history of asthma decreased as the frequency of fish consumption increased even after exclusion of these confounding factors.

Table 10	Prevalence of History of Asthma in Children at Coastal Areas after Exclusion of Each Confound-
	ing Factor with Reddish Fish Consumption

Co. h. d. d. Cangarando.		ry often 4-5 times/week)		ly often mes/week)		ten a week)	Infreq (once or twi		Seld	on
Excluded Confounding Factor	Number of children	Asthma (%)	Number of children	Asthma (%)	Number of children	Asthma(%)	Number of children	Asthma(%)	Number of children	Ásihma(%)
Air-conditioned house Dustiness Pasture	226 256 260	14( 6.2) 19( 7.4) 20( 7.7)	891 1,050 1,102	66( 7.4) 80( 7.6) 84( 7.6)	1,268 1,576 1,651	135(10.6) 165(10.5) 174(10.5)	784 995 1.052	75( 9.6) 96( 9.6) 105(10.0)	201 253 278	22(10.9) * 28(11.1) * 31(11.2) *
Considerable temperature difference of day/night	225	17( 7.6)	983	69( 7.2)	1,448	145(10.0)	950	94( 9.9)	255	25( 9.8)
Humid house Smoker In family	2 <b>3</b> 2 111	17( 7.3) 4( 3.6)	976 443	71( 7.3) 31( 7.0)	1,479 663	157(10.6) 66(10.0)	942 430	95(10.1) 40( 9.3)	250 127	24( 9.6) • 14(11.0) •
Pillow (buckwheat-hull type) Ingestion of fermented beans (during pregnancy)		15(11.2) 15( 5.8)	453 1,038	34( 7.5) 77( 7.4)	761 1,534	97(12.7) 163(10.6)	552 993	76(13.8) 98( 9.9)	161 264	17(10.6) * 26( 9.8) *
Ingestion of mushrooms (during pregnancy)	258	20( 7.8)	1,069	80(7.5)	1,627	172(10.6)	1,014	104(10.3)	269	26( 9.7) *

<sup>\* 0.01&</sup>lt;p<0.05 (Cochran-Armitage Test)

Table 11 Prevalence of History of Asthma and Frequency of Eating Specific Foods during Pregnancy

Diet	Consumption Prevalence	Number of children	Åst	h∎a (%)
Fermented beans	>= Often	460	63	(13.7)
	=< Infrequently	4,282	387	(9.0) *
Musbrooms	>= Often	303	39	(12.9)
	≃< Infrequently	4,439	411	(9.3) *

<sup>\* 0.01&</sup>lt;p<0.05 \*\* p>0.01 (x2test)

# 3) Maternal Diet During Pregnancy

The types of food which had been more frequently eaten intentionally during pregnancy by mothers of children with asthmatic history included fermented beans (p<0.01) and mushrooms (p<0.05; Table 11). The Cochran-Armitage test after excluding these dietary factors showed that reddish fish was still

significantly associated with a lower frequency of asthma (Table 10). There was no relationship between any food eaten during the weaning period and the history of asthma.

## 6. Other Allergic Diseases

The children in the coastal areas with asthma only showed a significant relationship between fish consumption and prevalence of asthma, while those with asthma complicated with other allergic manifestations such as rhinitis or atopic dermatitis did not. (Cochran-Armitage test, p<0.05; Table 12).

### DISCUSSION

The leukotrienes formed from eicosapentaenoic acid, than those formed from arachidonic acid, have been reported to have much weaker bioactivity.

Table 12 History of Asthma with or without Other Allergic Complications and Frequency of Consumption of Reddish fish in Children at Coastal Areas

Allergic complication -	Very often (More than 4-5 times/week)		Relatively often (2-3 times/week)		Often (once a week)		Infrequently (once or twice a month)		Seldon		
	Number of	children (%)	Number of	children (%)	Number of	children (%)	Number of	children (%)	Number of	children	(%)
Non-asthmatic	255	(92.7)	1,052	(92.3)	1,540	(89.2)	985	(89.6)	257	(88.9)	
Asthma only	10	(3.6)	42	(3.7)	84	(4.9)	54	(4.9)	21	(7.3)	*
Asthma with rrinitis	4	(1.5)	12	(1.1)	49	(2.8)	21	(9.9)	5	(1.7)	
Asthma with atopic dermati	itis 4	(1.5)	16	(1.4)	29	(1.7)	16	(1.5)	1	(0.3)	
Asthma with rhinitis and atopic dermatitis	2	(0.7)	18	(1.6)	25	(1,4)	23	(2.1)	5	(1.7)	
Total	275	(100.0)	1,140	(100.0)	1,727 (	100.0)	1,099	(100.0)	289	(100.0)	

<sup>\* 0.01&</sup>lt;p<0.05, \*\* p<0.01 (Cochran-Armitage Test)

This finding may be related to various mechanisms in the pathogenesis of asthma, including enhancement of vascular permeability, chemotaxis, chemokinesis or aggregation of leucocytes<sup>11-13)</sup>. Kromann et al., in their follow-up study of Eskimos in Greenland, reported that the frequency of bronchial asthma is only 1/25th that in Danish people<sup>14</sup>). Although the mechanisms involved in the physiological actions of the eicosapentaenoic acid in fish require further investigation, our results are consistent with these previous observations. Miyake et al. reported that the prevalence of asthma in suburban children assessed using a questionnaire was 11.2% (135% in boys and 9.0% in girls), which is similar to the 9.3% (boys 11.0% and girls 7.6%) found in the present study15).

A relationship between asthma history and frequency of reddish fish consumption was found in children in the coastal areas, but not in those in the inland areas. This difference is thought to be due to the amount of fish eaten and its freshness.

National Nutrition Survey reports indicate that the average daily intake of marine products per capita in Japanese was 94g in 1975 and 91.5g in 1984<sup>16</sup>). These figures indicate a slight decrease. According to Hirai et al., in Chiba prefecture, the average daily per capita fish consumption in agricultural villages was about 90g, while that in fishing 250g per person respectively<sup>17</sup>). Kagawa et al. reported that the average daily consumption of fish, other than dried fish of people over 65 years of age in isolated small islands in Okinawa Prefecture was to 147g, and that their serum concentrations of eicosapentaenoic and docosahexaenoic acids were high<sup>18</sup>).

They pointed out that the values they obtained in Okinawa were intermediate between those of Eskimos, whose mainstay is fish, and those of Caucasians, who eat fish less frequently. This finding suggests that the amount of fish eaten in coastal areas may differ from that in inland areas, even

though the frequency of consumption in the two areas is similar. It is possible that even when the frequency of eating reddish fish in inland areas is high, the quantity is in sufficient to reduce the prevalence of asthma episodes.

Eicosapentaenoic and docosahexaenoic acids are easily oxidized because of the presence of double bonds in their molecular structures. Accordingly, the freshness of fish be an important factor in the difference between the coastal and inland areas in the relationship of fish intake to asthma history; while fresh, non-oxidized fish is readily available in coastal areas, This is not necessarily so in inland areas.

The prevalence of history of asthma was high in the children in inland area who frequently ate pale fish and sea-weed. The parents of asthmatic children may have avoided serving reddish fish, which can induce increased level of histamine, a possible cause of urticaria, when stale.

The rate of oxidation of the eicosapenaenoic and docosahexaenoic acids in pale fish is lower than that in reddish fish. This factor have been involved in the preference for pale fish shown the parents whose children suffered from allergic diseases. Thus, even when a considerable amount of fish is eaten in inland areas, it may not be effective in preventing asthma.

There was also a significant dose-response relationship between the frequency of history of asthma and consumption of eggplant and taro. This finding would be due to parental restriction of eating such vegetables in the hope of preventing asthma episodes. Vegetables such as eggplant, and taro which contain choline are defined as pseudoallergens, and it is recommended that the they be avoided in a widely distributed guide book on allergic diseases for lay readers<sup>18)</sup>.

When the asthmatic children were classified as having asthma only or asthma complicated with rhinitis or atopic dermatitis, only the former group showed significant effect due to the frequent consumption of reddish fish. Dietary fish can suppress asthmatic attacks effectively when the asthma is not severe and is without complications, but it may not be effective for severer asthma associated with other allergic complications.

In the present study, the current diet rather than long-term dietary habits was examined. On of the entire dietary history could not the limitations of our study was that be thoroughly examined. The dietary habits of school children, however, were found to be rather stable, and the recent diet probably also reflects long-term dietary habits. We consider that an intervention study in which asthmatic children are treated with dietary fish would be useful in determining whether the present conclusions are correct.

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