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Discover the connection

ImmunoCAP[™] Allergen Components testing

Whole Allergens and Allergen Components help you diagnose allergy, allowing you to prepare a more comprehensive management plan.

Optimize management to help:

- ASSESS risk for systemic allergic reactions
- EVALUATE potential reaction to baked egg or milk products
- ADDRESS parental anxiety

With **ImmunoCAP Allergen Component test** results, you have more of the information necessary for proper diagnosis, allowing you to evaluate your patient's potential risk of systemic reaction, and develop a more comprehensive management plan.

PEANUT



Peanut Allergen Component testing can help determine which proteins your patient is sensitized to.

A specific IgE blood test that detects sensitization to the whole peanut is the first step in discovering the likelihood of a systemic reaction and the necessary precautions that may be prescribed.

The percentage of patients sensitized to peaput who



Proper

The percentage of patients sensitized to peanut who may not be at risk for a systemic reaction.¹

Characteristics of individual proteins

Peanut f 13	 High levels of peanut IgE can predict the likelihood of peanut sensitivity, but may not be solely predictive of reactions or allergic response¹
CCD MUXF3	LOWEST RISK of systemic reaction ² Highly cross-reactive with pollen, plant food and venoms ²
Profilin Bet v2	LOWER RISK of systemic reaction ^{2,3} Cross-reactive with pollens ²
Ara h 8 f 352	LOWER RISK of systemic reaction ^{4.5} Risk of mild, localized symptoms, such as itching/tingling of the lips, mouth, and oropharynx ⁶ Cross-reactive with pollens (e.g., birch) ⁶
Ara h 9 f 427	VARIABLE RISK of systemic reaction including anaphylaxis ^{7,a} Often accompanied by sensitization to other peanut proteins ⁹ Cross-reactive with fruits with pits (e.g., peaches) ⁷
Ara h 1, 2, 3, 6 f 422, f 423, f 424, f 447	 HIGHER RISK of systemic reaction including anaphylaxis^{1,10} Sensitization to Ara h 2 is nearly always associated with clinical peanut allergy¹¹

CCD, Profilin, Ara h 8 MUXF3, Bet v2, f 352	Ara h 9 f 427	Ara h 1, 2, 3, 6 f 422, f 423, f 424, f 447
+	-	
+/-	+	
+/-	+/-	+

Management Considerations1.4.12-18

- Oral food challenge (OFC) with a specialist may be recommended. High likelihood that patient may pass OFC. If patient passes an OFC:
- If patient passes an OFC: • Foods prepared with or around peanuts may be consumed
- Patient not restricted to peanut-free zones
- If there is no clinical history of symptoms, please see
- If there is a clinical history of symptoms, please see
- considerations below
- Choose peanut-free zones for patient's safety
- Consider prescribing epinephrine auto-injector
 Family, colleagues, and teachers should be made aware of allergy and have a plan

As in all diagnostic testing, any diagnosis or treatment plan must be made by the clinician based on test results, individual patient history, the clinician's knowledge of the patient, as well as their clinical judgment.





Egg Allergen Component testing can help determine which proteins your patient is sensitized to.

A specific IgE blood test that detects sensitization to egg white is the first step in discovering your patient's allergy. Egg Allergen Component tests can help you determine the likelihood of reaction to products baked with egg, such as muffins or cookies, as well as the likelihood of allergy persistence.

Characteristics of individual proteins

Egg White	 High levels of egg white IgE may predict the likelihood of sensitivity, but may not be solely predictive of reactions to baked egg or allergy duration⁶ 		
Ovalbumin Gal d 2 / f 232	Susceptible to heat denaturation ²⁰ HIGHER RISK of reaction to uncooked egg ^{21,22} LOWER RISK of reaction to baked egg ^{21,22} Patient likely to "outgrow" egg allergy ²³		
Ovomucoid Gal d 1 / f 233	 Resistant to heat denaturation²⁰ HIGHER RISK of reaction to all forms of egg³¹ Patient unlikely to "outgrow" egg allergy with high levels of specific IgE to evonuccid²⁴⁻⁵⁷ 		
*In clinical studies, extensively baked muffin and waffle were heated to the point of protein denaturation.			

MILK



Milk Allergen Component testing can help determine which proteins your patient is sensitized to.

A specific IgE blood test that detects sensitization to cow's milk is the first step in discovering your patient's allergy. Milk Allergen Component tests can help you determine the likelihood of reaction to baked goods, such as cookies or cheese pizza, as well as the likelihood of allergy persistence.

Characteristics of individual proteins

Cow's milk	 High levels of cow's milk IgE may predict the likelihood of sensitivity, but may not be solely predictive of reactions to baked milk or allergy duration²⁹ 	
α-lactalbumin Bos d 4 / f 76	Susceptible to heat denaturation ⁵⁰ HIGHER RISK of reaction to fresh milk ^{38,28} LOWER RISK of reaction to baked milk ^{38,29} Patient likely to "outgrow" milk allergy ²¹	
β-lactoglobulin Bosd5/f77	Susceptible to heat denaturation ^{so} HIGHER RISK of reaction to fresh milk ^{28,29} LOWER RISK of reaction to baked milk ^{28,29} Patient likely to "outgrow" milk allergy ²¹	
Casein Bos d 8 / f 78	Resistant to heat denaturation ¹⁸ HIGHER RISK of reaction to all forms of milk ^{18,28,33} Patient unlikely to "outgrow" milk allergy with high levels of specific IgE to casein ³¹	
*In clinical studies, extensively baked muffin, waffle, and cheese pizza were heated to the point of protein denaturation.		



The percentage of children with egg allergy who do not react to baked egg.¹⁹

Ovalbumin Gal d 2 / f 232	Ovomucoid Gald1/f233	Management Considerations ¹⁹²¹
+		Avoid uncooked eggs Likely to tolerate baked egg Baked egg cral food challenge with a specialist may be appropriate Consider repeating IgE component test biennially during childhood to determine potential tolerance May be transferred via breast milk, so mothers of infants with egg allergy should take caution when breast-feeding
+/_	+	Avoid all forms of egg Consider repeating IgE component test biennially during childhood to determine potential tolerance Patients sensitized to ovalburnin with low levels of IgE to ovomucoid may react to eng that is not full based

As in all diagnostic testing, any diagnosis or treatment plan must be made by the clinician based on test results, individual patient history, the clinician's knowledge of the patient, as well as their clinical judgment.



α-lactalbumin Bosd4/f76	β-lactoglobulin Bosd5/f77	Casein Bos d 8 / f 78	Man
			IVIAII
+	+	-	Avoi Likel
+	-	-	 Bake
-	+	-	appr • Likel
+/-	+/-	+	 Avoi Unlik Avoi cake saus

Management Considerations^{28,22,3}

- Avoid fresh milk
- · Likely to tolerate baked milk products
- Baked milk oral food challenge with a specialist may be appropriate
- · Likely to outgrow allergy
- Avoid all forms of cow's milk
- Unlikely to become tolerant of cow's milk over time
- Avoid cow's milk and baked milk products (yogurt, cookies, cakes), as well as products processed with milk (chocolate, sausage, potato chips)

As in all diagnostic testing, any diagnosis or treatment plan must be made by the clinician based on test results, individual patient history, the clinician's knowledge of the patient, as well as their clinical judgment.

1. Nicolaou N, Poorafshar M, Muray C, et al. Allergy or tolerance in children sensitized to peanut prevalence and differentiation using component-resolved diagnostics. J Allergy Clin Immunol. 2010;125(1):191-197. 2. Bradshaw N, A Clinical Reference Guide to Molecular Allergy. Go Molecular Molecular Allergy — The Basics, 2014. 3. Katelaris CH: Food allergy and oral allergy or pole-nod syndrome. *Curr Opin Allergy* Clin Immunol. 2010;125(1):191-197. 2. Bradshaw N, A Clinical Reference Guide to Molecular Allergy. For Immunol 2010;125(1):191-197. 2. Bradshaw N, A Clinical Reference Guide to Molecular Molecular Allergy. J Emportant Second Seco



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