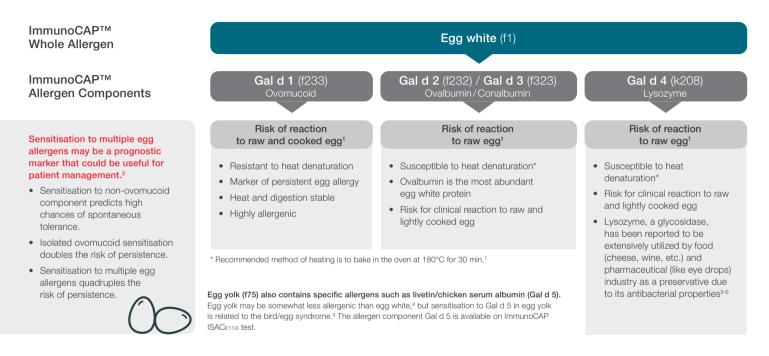
Egg allergy ImmunoCAP[™] Specific IgE tests

Thermo Fisher



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Official product names: ImmunoCAP Allergen 11, Egg white; ImmunoCAP Allergen f233, Allergen component nGal d 1 0vomucoid, Egg; ImmunoCAP Allergen f232, Allergen component nGal d 2 0valbumin, Egg; ImmunoCAP Allergen f323, Allergen component nGal d 4 Lysozyme, Egg; ImmunoCAP Allergen f75, Egg yolk

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I	Egg white (f1)	Ovalbumin Gal d 2	Conalbumin Gal d 3	Lysozyme Gal d 4	Ovomucoid Gal d 1	Interpretation*	Management consideration
	+/	+/	+/	+/	+	 Patient is at high risk to have reactions to both raw and cooked egg^{1,6,7,10-14} Probability of a persistent egg allergy^{1,2,6,7,10-14} 	 Egg avoidance^{1,6,7,10-14} Consider, in context of other risk factors, prescription of an adrenaline autoinjector^{1,6,7,10-14} Reassessment of egg allergic children at regular intervals is suggested to identify possible development of spontaneous tolerance¹⁶
	+ /	+	+/	+ /	-	 Indicates a risk to react to raw egg and a probability to have tolerance to cooked/baked egg, especially if Gal d 1 is negative or at low levels^{1,6,7,10-14} 	 Avoidance of raw egg^{1,6,7,10-14} Consider oral food challenge (OFC) with cooked/baked egg^{1,6,7,10-14} Reassessment of egg allergic children at regular intervals is suggested to identify possible development of spontaneous tolerance¹⁶
	+/		+	+ /	-		
	♣/	+ /	+/	+	-	 Indicates a risk to react to raw egg and a probability to have tolerance to cooked/baked egg, especially if Gal d 1 is negative or at low levels^{1,6,7,0-14} Interest to identify sensitivity to lysozyme among individuals allergic to eggs in order to specify protective measures to prevent recurrent reactions.^{3,6,13} 	 Avoidance of raw eggs^{1,6,7,10-14} Consider an OFC with cooked/baked egg^{1,6,7,10-14} Reassessment of egg allergic children at regular intervals is suggested to identify possible development of spontaneous tolerance¹⁶ Patients must be advised to carefully read the list of food and drug ingredients looking for the presence of this enzyme, taking into account that lysozyme is sometimes identified as E1105 on food labels.^{3,6,15}

* Results should always be interpreted in the context of the clinical history.

Learn more at thermofisher.com/allergencomponents

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