



EGG

Molecular Allergology



Precise results for safe and
accurate decisions

How to improve characterization and manage egg allergic patients

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Take the diagnosis and management of egg allergic patients to a whole new level

Improved risk assessment with allergen components

- Significant levels of specific IgE antibodies to Gal d 1 indicate a risk for clinical reactions to raw and cooked egg.^{1,2,3}
- Low or undetectable levels of IgE antibodies to Gal d 1 suggest tolerance to extensively heated egg e.g. in cakes and cookies.^{1,2}

Better characterization of egg allergic patients

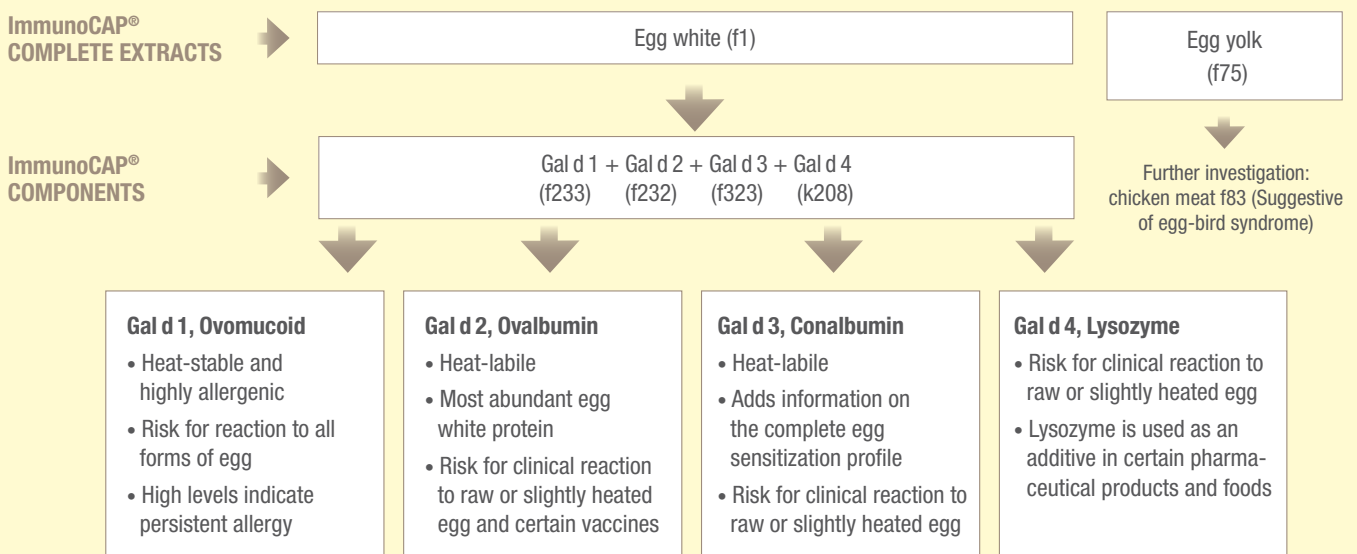
- Component testing helps in identifying children that are likely to outgrow their egg allergy; by following Gal d 1 IgE levels over time tolerance development may be detected.⁴
- Low levels of specific IgE antibodies to Gal d 1 in early infancy suggest a good prognosis for outgrowing the egg allergy.⁵
- In cases of low levels to Gal d 1, sensitization to egg components Gal d 2, Gal d 3 and/or Gal d 4 can cause clinical reactions to raw and slightly heated egg.
- Egg allergic patients sensitized to Gal d 2 may experience allergic reactions upon influenza and Yellow Fever vaccinations.⁶
- Egg allergic patients with specific IgE antibodies to Gal d 4 may react when unexpectedly exposed to egg lysozyme in hidden forms in pharmaceutical products and foods.^{7,8}

Improve patient management:

- Evaluate the risk for persistent egg allergy – high levels of specific IgE antibodies to Gal d 1 indicate persistent egg allergy.^{4,9,10}
- Detect signs of tolerance development by following the Gal d 1 specific IgE levels which generally decrease as tolerance develops.^{4,5}
- Quantification of Gal d 1-specific IgE can be useful in guiding the physician in the decision when to perform a challenge test.¹



Recommended test profile



Did you know that?

- Gal d 1 is the dominant egg allergen; it is highly allergenic and very stable to heat.¹⁰
- Gal d 2 is the most abundant protein in egg, but is easily denatured when heated.¹¹
- Influenza & Yellow Fever vaccines are produced in chick embryos, and some vaccines may contain low levels of egg proteins, mainly Gal d 2.⁶
- Gal d 3 is also known as ovotransferrin. Many egg-allergic patients are sensitized to this heat-labile component.¹²
- Lysozyme (Gal d 4) is used as a preservative – declared as E1105 – in some ripened cheese, wine and pharmaceutical products.⁷
- The presence of sIgE antibodies to Egg Yolk may indicate a syndrome called the bird-egg syndrome. The patients experience symptoms from eating egg yolk and birds' meat, but also when exposed to birds' feathers and dust.¹³

Make a precise assessment

ImmunoCAP Allergen Components help you differentiate between "true" allergies and cross-reactivity

Make a substantiated decision

A better differentiation helps you give relevant advice and define the optimal treatment

Make a difference

More informed management helps you improve the patient's well-being and quality of life

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