MILK

Molecular Allergology

ImmunoCAP®
ALLERGEN COMPONENTS

Precise results for

safe and accurate decisions

How to improve characterization and manage milk allergic patients

Thermo
SCIENTIFIC

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

Improved risk assessment with allergen components

- The levels of Bos d 8 IgE antibodies reflect the severity of the milk allergy;[1–4]
  – high levels indicate allergy to both fresh and baked milk.
  – low or undetectable levels indicate tolerance to baked milk products e.g. cakes and cookies.
- Patients sensitized to Bos d 8 are also at risk of severe reactions upon intake of non-dairy products in which casein may be used as an additive (e.g. in sausages, chocolate and potato chips).[5–7]

Better characterization and management of milk allergic patients

- Patients sensitized to Bos d 4, Bos d 5 and Bos d 6 but with low levels of IgE to Bos d 8 may tolerate baked milk products.[8–10]
- Children often outgrow their milk allergy – early signs of tolerance development can be detected by following the Bos d 8 IgE levels over time.[11–14]
- As tolerance develops, decreasing levels of IgE to Bos d 4, Bos d 5 and Bos d 6 are also seen.[12]
- By quantifying the IgE levels to Bos d 8 the clinicians may be helped in the decision when to perform a challenge test.[11–12,15]
- Milk allergic patients sensitized to Bos d 6 may also have concomitant beef allergy.[16–17]

Recommended test profile

ImmunoCAP®
COMPLETE EXTRACT → Milk (f2)

ImmunoCAP®
COMPONENTS → Bos d 4 (f76) | Bos d 5 (f77) | Bos d 6 (e204) | Bos d 8 (f78)

Bos d 4, α-lactalbumin
- Risk for reactions to fresh milk
- IgE levels fall as tolerance develops
- Heat labile protein

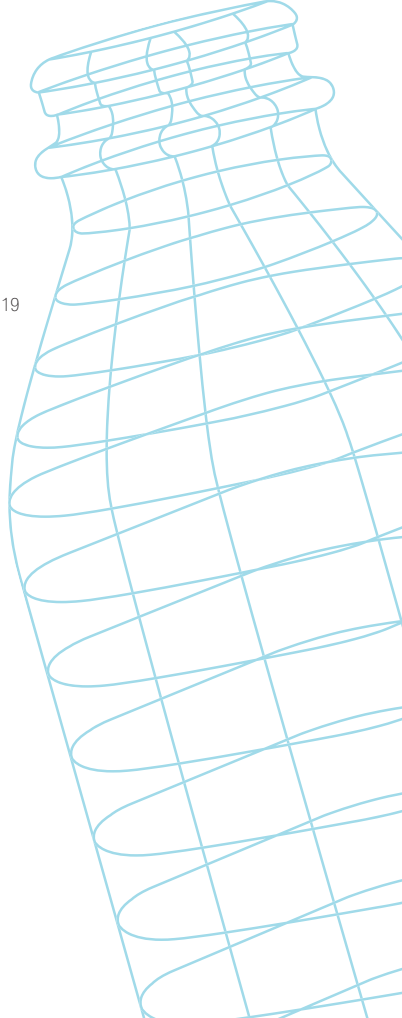
Bos d 5, β-lactoglobulin
- Risk for reactions to fresh milk
- IgE levels fall as tolerance develops
- Heat labile protein

Bos d 6, BSA
- Risk for reactions to fresh milk
- The main allergen in beef
- Heat labile protein

Bos d 8, Casein
- Risk for reactions to all forms of milk
- High levels are connected with persistent milk allergy
- IgE levels fall as tolerance develops
- Stable to heat

Did you know that?

- The prevalence of milk allergy in young children is approximately 2 %.[18]
- Most milk allergic patients are sensitized to several milk components.
- 80 % of the milk protein content is casein; the remaining 20 % are whey proteins.[19]
- Bos d 8 (casein) is a major milk allergen which is stable to heat.[19–20]
- Milk whey contains proteins such as beta-lactoglobulin, alpha-lactalbumin and serum albumin.[19]
- Whey proteins are rather heat labile and therefore destroyed by cooking.[19]
- Bos d 6 (serum albumin) is a main allergen in beef.[16–17]
- Bos d 6 is a risk marker for systemic reactions e.g. in artificial insemination and cell therapy treatment or other procedures involving infusion of albumin-containing medium.[21–23]



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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