

Allergen, Cheese Mold Type (f82) IgE

Test ID: 2859

CPT: 86003

Clinical Significance:

Source material: A mixture of white, soft cheeses (Camembert, Brie, Gorgonzola, Roquefort)

In a recent review of atopic food allergy, cheese was the third most important allergen involved in 12.9% of 402 predominantly adults with confirmed food allergy.

Allergen Exposure:

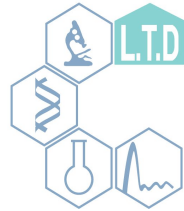
Soft, white cheeses of mold type.

Clinical Experience:

IgE-mediated reactions

In a recent review of atopic food allergy cheese was the third most important allergen involved in 12.9% of 402 predominantly adults with confirmed food allergy.

Profile Components:



Labtech Diagnostics

Container:

Serum Separator Tube (SST®)

Transport Temperature:

Room Temperature

Specimen:

Serum

Specimen Stability:

Room temperature: 28 days

Refrigerated: 28 days

Frozen: 1 year

Reject Criteria:

Days Performed:

Mon-Sat

Collection Instructions: