Detect sensitizations to the whole egg protein to create personalized management plans for your patients.
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 duration.¹

Egg allergen component testing

Measurement of specific IgE by blood test that provides objective assessment of 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.

Determine which proteins your patient is sensitized to.

70% of children with egg allergy do not react to baked egg.⁹
Ovalbumin

- Susceptible to heat denaturation²
- **HIGHER RISK** of reaction to uncooked egg¹,³
- **LOWER RISK** of reaction to baked egg¹,³a
- Patient likely to **outgrow** egg allergy⁴

Ovomucoid

- Resistant to heat denaturation²
- **HIGHER RISK** of reaction to all forms of egg¹
- Patient unlikely to **outgrow** egg allergy with high levels of specific IgE to ovomucoid⁵,⁶,⁷,⁸

**Knowing which protein your patient is sensitized to can help you develop a management plan.¹,²,⁹,¹⁰**

**Ovalbumin**  **Ovomucoid**  **Test interpretations and next steps**

+  -

- Avoid uncooked eggs
- Likely to tolerate baked egg
- Baked egg oral 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 breastfeeding

+/-  +

- Avoid all forms of egg
- Consider repeating IgE component test biennially during childhood to determine potential tolerance
- Patients sensitized to ovalbumin with low levels of IgE to ovomucoid may react to egg that is not fully baked

As in all diagnostic testing, a diagnosis must be made by the physician based on test results, individual patient history, the physician’s knowledge of the patient, and the physician’s clinical judgement.

¹In clinical studies, extensively baked muffin and waffle were heated to the point of protein denaturation.
### Test Name: Childhood Allergy Profile
- D. pteronyssinus (House mite), (NTC-2722) d1; D. farinae (House mite), (NTC-2722) d2; Cat dander, (NTC-2601) e1; Dog dander, (NTC-2605) e5; Egg white, f1; Milk, (NTC-2802) f2; Codfish, (NTC-2803) f3; Wheat, (NTC-2804) f4; Peanut, (NTC-2813) f13; Soybean, (NTC-2814) f14; Shrimp, (NTC-2824) f24; Walnut, (NTC-3489) f256; Cockroach, (NTC-2736) f6; Cladosporium herbarum, (NTC-2702) m2; Alternaria alternata, (NTC-2706) m6; Total IgE

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<tr>
<td>10659</td>
<td>Childhood Allergy Profile with Reflexes</td>
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<tr>
<td>91683</td>
<td>Egg Component Panel - Ovomucoid, f233; Ovalbumin, f232</td>
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<tr>
<td>91372</td>
<td>Milk Component Panel, (NTC-91372); Ovomucoid, f233; Ovalbumin, f232; Milk Component Panel, (NTC-91403); Casein, (NTC-2853) f78; Alpha-lactalbumin, (NTC-2851) f76; Beta-lactoglobulin, (NTC-2852) f77; Peanut Component Panel, (NTC-91681) Ara h1, f422; Ara h2, f423; Ara h3, f424; Ara h8, f352; Ara h9</td>
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### Test Name: Food Allergy Profile
- Milk, (NTC-2802) f2; IgE Egg white, f1; IgE Peanut, (NTC-2813) f13; IgE Walnut, (NTC-3489) f256; IgE Corn, (NTC-2808) f8; IgE Wheat, (NTC-2804) f4; IgE Soybean, (NTC-2814) f14; IgE Codfish, (NTC-2824) f24; IgE Shrimp, (NTC-2824) f24; Total IgE

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<td>38767</td>
<td>Food Allergy Profile</td>
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<tr>
<td>10715</td>
<td>Egg white, f1; Milk, (NTC-2802) f2; Codfish, (NTC-2803) f3; Wheat, (NTC-2804) f4; Corn, (NTC-2808) f8; Sesame seed, (NTC-2810) f10; Peanut, (NTC-2813) f13; Soybean, (NTC-2814) f14; Shrimp, (NTC-2824) f24; Clam, (NTC-8929) f207; Walnut, (NTC-3489) f256; Scallop, (NTC-273) f338</td>
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### References