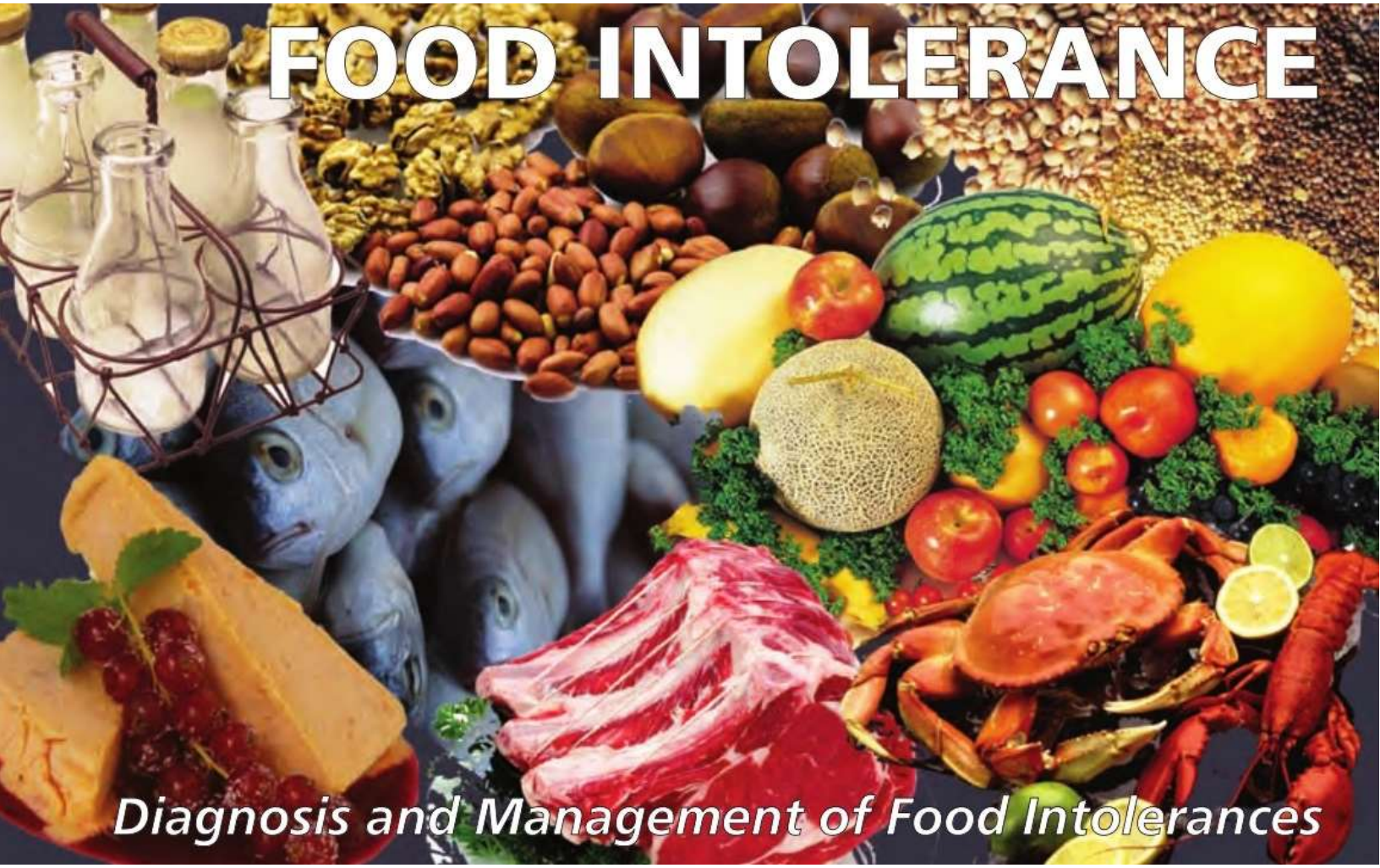
Allerquant™ 90 Foods IgG ELISA Kit

REF E-170

For Semi-Quantitative Analysis of Antibodies to 90 Food Allergens in Human Serum



Comprehensive assay range:
Detection of IgG antibodies to 90 Mediterranean food

Simple
Microwell Enzyme-based assay (ELISA)
Rapid turnaround

Quantitative
4 point calibration curve

Innovative
Only 100 µl of patient serum needed to test for all 90 foods

Convenient
Ready to use reagents; Controls provided

INTENDED USE

The Allerquant™ Food Intolerance IgG Specific kits detect IgG antibodies to food allergens in human serum as an aid in the diagnosis and management of Food Intolerances.

Allerquant 90G: Simultaneous detection of IgG antibodies to 90 common food allergens

BACKGROUND

Food intolerances are the end result of a series of complex interactions between ingested food antigens, the digestive tract, tissue mast cells, circulating basophils and food allergen specific IgG. They can be very distressing for a patient, and difficult to diagnose because many of the symptoms mimic other illnesses.

New clinical studies have now linked food intolerance to Irritable Bowel Syndrome (IBS). Additional studies have suggested that delayed food allergies (IgG-mediated) often lead to chronic illnesses. Continuous consumption of an offending food results in a weakened immune system, which enables illnesses to develop and take hold. Often, patients report suffering from more than one illness at a time. Long-term adverse reactions and symptoms can include Gastrointestinal, Dermatological, Neurological, Muscular-Skeletal and Respiratory problems.

Among some of the more serious diseases that have been linked to food intolerances are Crohn's Disease, Ulcerative Colitis, Celiac Disease, Asthma, Rheumatoid Arthritis, Psoriasis, Rosacea, Eczema, and Multiple Sclerosis.

The measurement of elevated levels of IgG specific to certain foods provides a convenient method for identification of offending foods that is less expensive, quicker, and more comprehensive than the traditional methods. Unlike classical IgE-mediated allergies, food intolerance usually involves more than one food. On average, testing results indicate that patients react to four or five seemingly innocuous foods, as indicated by elevated IgG levels specific to those foods. Thus, IgG testing can identify allergy causing foods and enable specific dietary restrictions that should be employed to reduce or alleviate symptoms. Specific IgG testing can be used to monitor results after treatment.

PERFORMANCE

Assay Time:
1 hour 40 minutes

Specificity:
Interference from intact human IgE, IgA, and IgM is negligible

FOOD ALLERGEN LIST (Allerquant™ 90G)

90 Foods Mediterranean (1 Patient) Microplate Map

	1	2	3	4	5	6	7	8	9	10	11	12
A	*BLANK*	Apple	Broccoli	Chard	Codfish	Garlic	Lettuce, Iceberg	Mustard Seed	Pear	Rice	Squashes	Trout
B	Calibrator 1	Artichoke	Butter	Cheese (Cottage)	Coffee	Grape, White/concord	Lemon	Oat	Pepper	Rye	Squid	Tuna
C	Calibrator 2	Asparagus	Cabbage	Cheese (Cured)	Cola nut	Grapefruit	Lentils	Olive	Pinto bean	Salmon	Strawberry	Turkey
D	Calibrator 3	Avocado	Cane sugar	Chick Peas	Corn	Green pea	Lima bean	Onion	Pineapple	Sardine	String bean	Walnut, black
E	Calibrator 4	Banana	Cantaloupe	Chicken	Cow's Milk	Green pepper	Lobster	Orange	Plum	Shrimp	Sunflower seed	Wheat
F	Positive Control	Barley, whole grain	Carrot	Chocolate	Cucumber	Hake	Malt	Parsley	Pork	Sole	Sweet potato	Yeast, Baker's
G	Almond	Beef	Cauliflower	Cinnamon	Egg, white/yolk	Honey	Marjoram	Peach	Potato	Soybean	Tea, black	Yeast, Brewer's
H	American Cheese	Beets	Celery	Clam	Eggplant	Lamb	Mushroom	Peanut	Rabbit	Spinach	Tomato	Yogurt

akralab
a tu lado desde 1987

Pol. Ind. Las Atalayas
Avda. de la Antigua Peseta, 77
03114 Alicante
Buzón 20212

atencion.clientes@akralab.es
Tel. 902 22 22 75 | +34 965 11 65 21
Fax. 902 15 41 65 | +34 965 11 57 62
www.akralab.es