

Turkey Meat Allergen

Order Name: **TURKY MEAT** Test Number: 5607700 Revision Date: 12/08/2016

| TEST NAME             |   |               | METHODOLOGY        | LOINC CODE            |  |
|-----------------------|---|---------------|--------------------|-----------------------|--|
| Turkey Meat Allergen  |   | ImmunoCAP     | 16066-3            |                       |  |
| SPECIMEN REQUIREMENTS |   |               |                    |                       |  |
| Specimen              | Specimen Volume (min)   | Specimen Type | Specimen Container | Transport Environment |  |
| Preferred             | 0.4 mL (0.2 mL)   | Serum         | Clot Activator SST | Room Temperature      |  |
| Instructions          | <b>Specimen Type</b> : Red-top tube or gel-barrier tube,<br>Separate Serum from Cells into a screwtop transport container.<br><b>Stability Requirements</b> : Room temperature 14 days, Refrigerated 14 days, Frozen 3 months. (Freeze/thaw cycles Stable x3) |               |                    |                       |  |

| GENERAL INFORMATION |                |
|---------------------|----------------|
| Expected TAT        | 3-5 days       |
| CPT Code(s)         | 86003          |
| Service Provided By | Oklahoma, Inc. |