

Alpha-Gal (galactose-alpha-1,3-galactose) Allergen IgE

Order Name: **Alpha-Gal**
Test Number: **5613531**
Revision Date: **06/08/2023**

TEST NAME	METHODOLOGY	LOINC CODE
Alpha-Gal (galactose-alpha-1,3-galactose) Allergen IgE	ImmunoCAP	

SPECIMEN REQUIREMENTS				
Specimen	Specimen Volume (min)	Specimen Type	Specimen Container	Transport Environment
Preferred	1 mL (0.5 mL)	Serum	Clot Activator (SST or Red No-Gel)	Room Temperature
Instructions	Specimen Type: Red-top tube or gel-barrier tube Specimen Storage: Room temperature Specimen Collection: If a red-top tube is used, transfer separated serum to a plastic transport tube. Specimen Stability: Ambient: 14 Days, Refrigerated : 14 Days, Frozen: 3 Months			

GENERAL INFORMATION	
Expected TAT	3-4 days
Notes	Although the use of component IgE testing may enhance the evaluation of potentially allergic individuals over the use of whole extracts alone, it cannot yet replace clinical history and oral food challenge in most cases. Clinical history, patient's age, and presence of comorbidities (such as atopic dermatitis) must be incorporated into the diagnostic determination. If a food is tolerated in the patient's diet on a regular basis, detectable food specific IgE does not confirm allergy to that food. In population studies, many individuals produce IgE to -Gal but do not have allergic symptoms. If allergy to a specific food is suspected based on clinical history, an undetectable food specific IgE does not exclude allergy to that food. Alpha-gal allergies are similar to pork-cat syndrome. Pork-cat syndrome usually elicits an immediate allergic response, while a true -Gal allergy typically features a delayed allergic reaction of 3 to 8 hours after ingestion of the allergen. Total IgE levels are of value in assessing potential -Gal allergy because some cases are non-atopic and have low total IgE.
CPT Code(s)	86008
Service Provided By	 labcorp Oklahoma, Inc.