

MILK

Molecular Allergology



Precise results for safe and accurate decisions

How to improve characterization and management milk allergic patients

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Take the diagnosis and management of milk-allergic patients to a whole new level

Improved risk assessment with allergen components

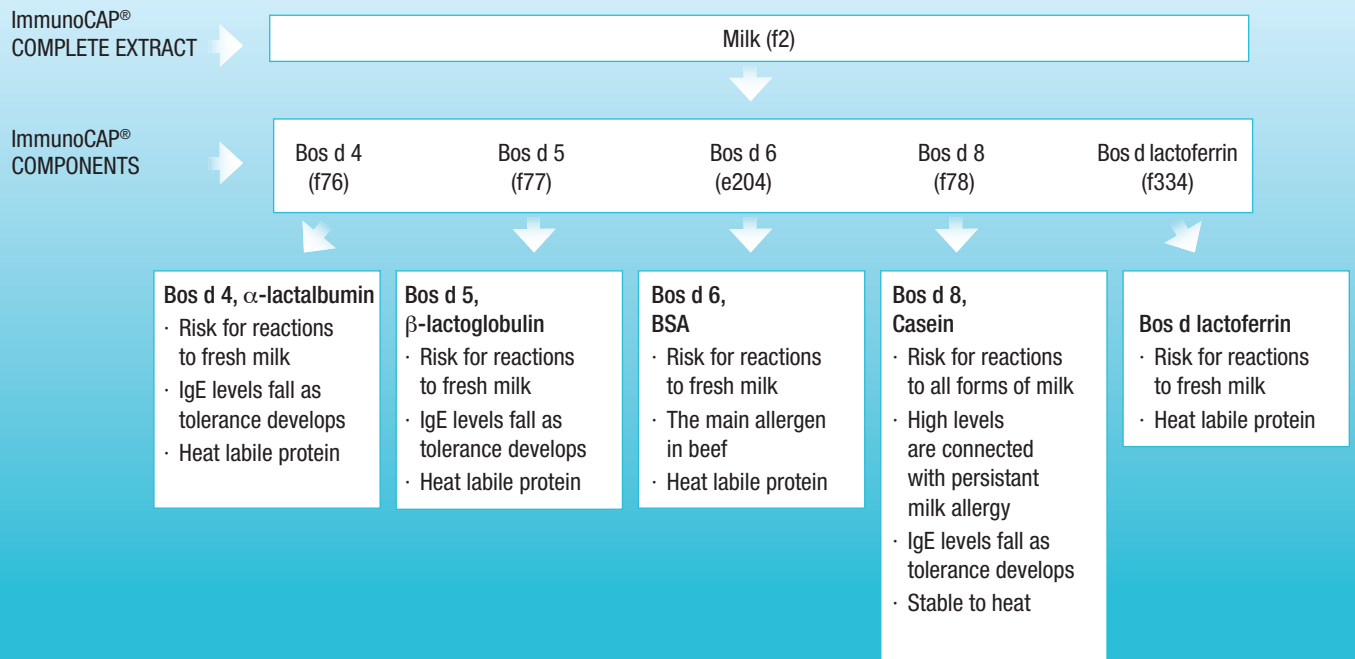
- The levels of Bos d 8 IgE antibodies reflect the severity of the milk allergy;¹⁻⁴
 - high levels indicate allergy to both fresh and baked milk
 - low or undetectable levels indicate tolerance to baked milk products e.g. cakes and cookies.
- Patients sensitized to Bos d 8 are at risk of severe reactions upon intake of non-dairy products in which casein may be used as an additive (e.g. in sausages, chocolate and potato chips).⁵⁻⁷

Better characterization and management of milk allergic patients

- Patients sensitized to Bos d 4, Bos d 5, Bos d 6 and/or Bos d lactoferrin but with low levels of IgE to Bos d 8 may tolerate cooked milk.⁸⁻¹⁰
- Children often outgrow their milk allergy – early signs of tolerance development can be detected by following the Bos d 8 IgE levels over time.¹¹⁻¹⁴
- As tolerance develops, decreasing levels of IgE to Bos d 4, Bos d 5 and Bos d 6 are also seen.¹²
- By quantifying the IgE levels to Bos d 8 the clinicians may be helped in the decision when to perform a challenge test.^{11-12,15}
- Milk allergic patients sensitized to Bos d 6 may also have concomitant beef allergy.¹⁶⁻¹⁷

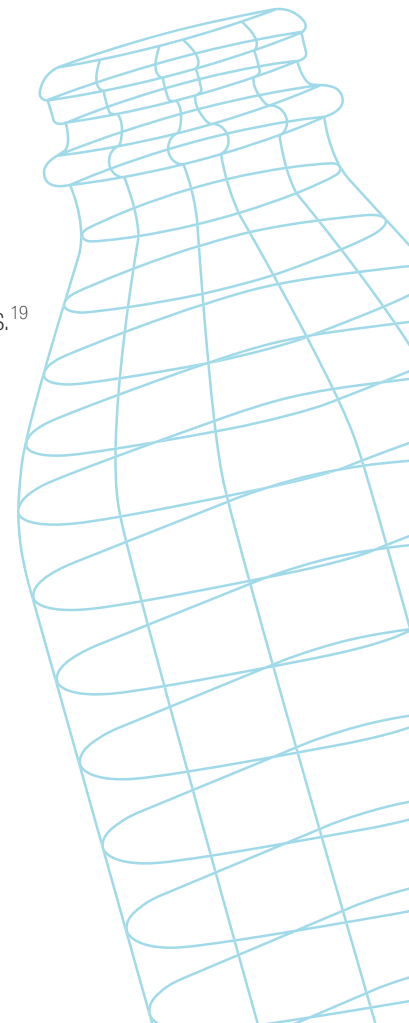


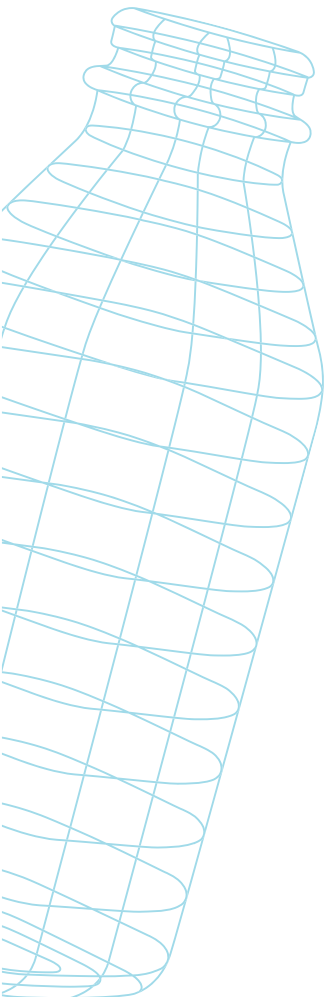
Recommended test profile



Did you know that?

- The prevalence of milk allergy in young children is approximately 2%.¹⁸
- Most milk allergic patients are sensitized to several milk components.
- 80 % of the milk protein content is casein; the remaining 20 % are whey proteins.¹⁹
- Bos d 8 (casein) is a major milk allergen which is stable to heat
- Milk whey contains proteins such as beta-lactoglobulin, alpha-lactalbumin, serum albumin and transferrin.¹⁹
- Whey proteins are rather heat labile and therefore destroyed by cooking.¹⁹
- Bos d 6 (serum albumin) is a main allergen in beef.^{16–17}
- Bos d 6 is a risk marker for systemic reactions e.g. in artificial insemination and cell therapy treatment or other procedures involving infusion of albumin-containing medium.^{21–23}





Make a precise assessment

ImmunoCAP® Allergen components help you differentiate between "true" allergies and cross-reactivity

Make a substantiated decision

A better differentiation helps you give relevant advice and define the optimal treatment

Make a difference

More informed management helps you improve the patient's well-being and quality of life

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