

## Recommended test profile

ImmunoCAP®  
COMPLETE EXTRACT



Milk (f2)



ImmunoCAP®  
COMPONENTS



Bos d 4 (f76)      Bos d 5 (f77)      Bos d 6 (e204)      Bos d 8 (f78)



**Bos d 4,  
α-lactalbumin**

- Risk for reactions to fresh milk
- IgE levels fall as tolerance develops
- Heat labile protein

**Bos d 5,  
β-lactoglobulin**

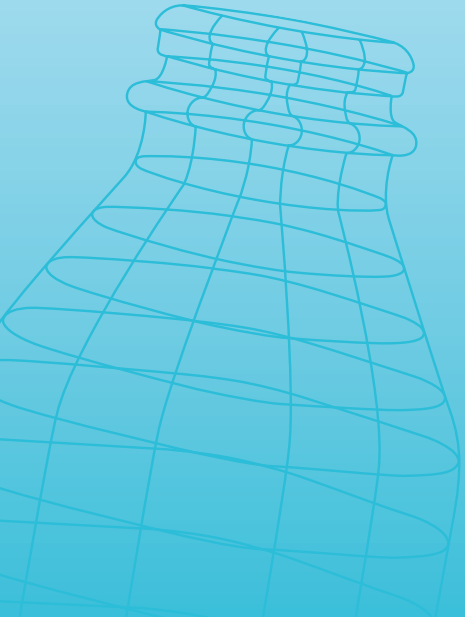
- Risk for reactions to fresh milk
- IgE levels fall as tolerance develops
- Heat labile protein

**Bos d 6,  
BSA**

- Risk for reactions to fresh milk
- The main allergen in beef
- Heat labile protein

**Bos d 8,  
Casein**

- Risk for reactions to all forms of milk
- High levels are connected with persistent milk allergy
- IgE levels fall as tolerance develops
- Stable to heat



## slgE to Bos d 8 is a good predictor of reactions to milk

Milk positive + Bos d 8 negative

Risk for reaction to unheated milk products  
Suggests tolerance to baked milk

Milk positive + Bos d 8 positive

High risk for reaction to  
milk in all forms

Low probability of reaction

High probability of reaction

## slgE to Bos d 8 is an indicator of persistent milk allergy

Milk positive + Bos d 8 negative

Milk positive + Bos d 8 positive

Low probability of persistence

High probability of persistence

By following Bos d 8 IgE levels over time tolerance development may be detected

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