

# Food Allergy Profile

- Milk, f2
- Wheat (*Triticum aestivum*), f4
- Peanut (*Arachis hypogaea*), f13
- Soybean (*Glycine max*), f14
- Fish, cod (*Gadus morhua*), f3
- Clam, f207
- Maize, Corn, f8
- Scallop, f338
- Shrimp, f24
- Walnut, f256
- Egg white, f1
- Total IgE

Allergens Indicated by ImmunoCAP Codes  
f=food

## ImmunoCAP Food Allergy Profile

The ImmunoCAP Food Allergy Profile provides an accurate and convenient method of confirming or excluding atopy in patients with allergy-like symptoms.<sup>1</sup> It also accurately identifies and quantifies specific allergen sensitivities in patients with confirmed allergy. The ImmunoCAP Food Allergy Profile may be used throughout the United States. It includes key food allergens that have been selected to reflect common food sensitivities in adults and children.<sup>2</sup> ImmunoCAP testing employs specific IgE levels calibrated to detect more than 95% of patients with allergy.<sup>3-6</sup>

**CPT Codes:** 86003 x 11 Specific IgE  
82785 x 1 Total IgE

### References

1. Roberts R. Seeking IgE—know the allergen, improve the care. *Patient Care*. 2004;38:28-33.
2. *The Allergy Report: Conditions That May Have an Allergic Component*. Milwaukee, Wis: American Academy of Allergy, Asthma & Immunology, Inc. 2000;3:69-75.
3. Hamilton RG. Laboratory (*in vitro*) analyses. In: Leung DYM, Sampson HA, Geha RS, Szefer SJ. *Pediatric Allergy: Principles and Practice*. Philadelphia, Pa: Mosby-Year Book, Inc; 2003:233-242.
4. Sampson HA, Ho DG. Relationship between food-specific IgE concentrations and the risk of positive food challenges in children and adolescents. *J Allergy Clin Immunol*. 1997;100:444-451.
5. Yunginger JW, Ahlstedt S, Eggleston PA, et al. Quantitative IgE antibody assays in allergic diseases. *J Allergy Clin Immunol*. 2000;105:1077-1084.
6. Poon AW, Goodman CS, Rubin RJ. In vitro and skin testing for allergy: comparable clinical utility and costs. *Am J Manag Care*. 1998;4:969-985.