PATIENT NAME:	Fakey Sampleton
REQUISITION ID:	R418
DOB:	09/23/1982
SAMPLE DATE:	01/04/2016
RECEIVE DATE:	01/08/2016
REPORT DATE:	01/11/2016

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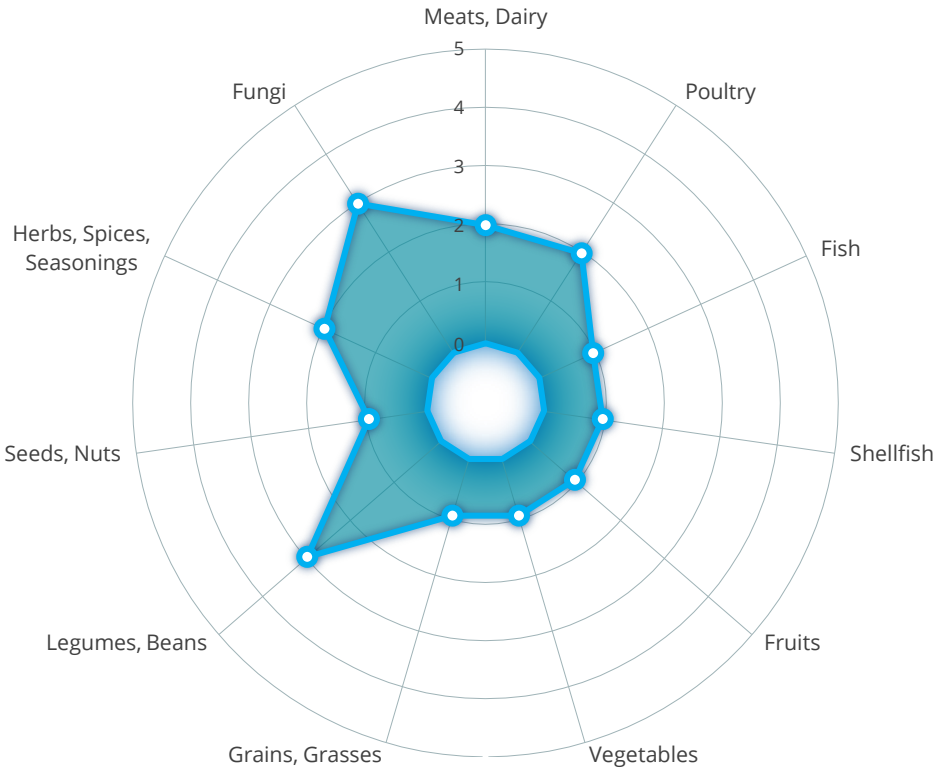
AIMS Profile 588G: Total IgG and Complement 88 | 1/2

Dietary Antigen Exposure by Food Group

Fungi	3
Legumes, Beans	3
Herbs, Spices, Seasonings	2
Poultry	2
Meats, Dairy	2
Seeds, Nuts	1
Grains, Grasses	1
Vegetables	1
Fruits	1
Shellfish	1
Fish	1



DIETARY ANTIGEN EXPOSURE BY FOOD GROUPS

High levels of IgG antibodies to milk antigens have been reported in patients with eczema and/or asthma. In a separate study high levels of IgG4 antibodies were detected in patients suffering from atopic dermatitis and/or bronchial asthma caused by hypersensitivity to soybean[1]

In this report a human serum sample is probed for the presence of IgG's that have an exact affinity for specific dietary allergens. Dietary specific IgG's are clustered by food groups and the quantitative summation of the IgG's within the offending food group(s) are expressed graphically. The exclusion of the offending food group(s) from the diet has shown to improve the symptoms of these conditions.

1. *Zar et al. Am J Gastroenterol 2005; 100:1500-1557*

Analysis performed by Dunwoody Labs
Clinical Laboratory Director: Dr. D. Lee Scott, Jr.

GA Clinical License: 044-160
CLIA ID: 11D1101209

PATIENT NAME:	Fakey Sampleton	REQUISITION ID:	R418	REPORT DATE:	01/11/2016

AIMS Profile 588G: Total IgG and Complement 88 | 2/2

HOW TO READ THE TABLE

Cow's Milk	301	3	YES

CONCENTRATION (ng/ml)
REACTIVITY CLASS
COMPLEMENT

CLASS REACTIVITY

0–40	0	Negative	151–500	3	Moderate
41–80	1	Mild	501–900	4	Moderate
81–150	2	Moderate	>900	5	Severe

IgG

Allergic reactions to dietary antigens can be immediate or delayed and the rate and types of reaction indicate different immune responses. Peter Gell and Robert Combs developed a system in 1963 to classify these different reactions and this classification was later found to correlate with four different molecular pathways that lead to allergic responses. The four types were sensibly given the names Type I, II, III and IV hypersensitivity. There are four subclasses of the G-type immunoglobulins produced in hypersensitivity reactions to dietary allergens and some of the subclasses of IgG are the most difficult to detect. In this report Type II/III responses are detected by measuring the IgG response to specific dietary antigens that mediates the production of food specific immune complexes.

COMPLEMENT

IgG antibody levels can increase in the blood as a consequence of exposure to dietary antigens in the bloodstream, and elevated levels are seen in response to the most commonly eaten foods. These antibodies can combine with the specific dietary antigen to form a food immune complex. These complexes are thought to be the active agents for the delayed allergic responses. IgG mediated immune complexes are tagged for complement activity by complement antigens such as C1q and C3D. The absence or presence of complement activity is essential to the pathological pathway that the immune system follows in response to the offending dietary antigen or food group.

MEATS, DAIRY			
Goat's Milk	204	3	YES
Casein	156	3	-
Cow's Milk	130	2	YES
Pork	0	0	YES
Beef	0	0	-

POULTRY			
Egg Albumin	246	3	-
Egg Yolk	197	3	YES
Turkey	0	0	-
Chicken	0	0	YES

FISH			
Halibut	996	5	YES
Tuna	16	0	-
Salmon	0	0	-
Flounder	0	0	YES
Codfish	0	0	-

SHELLFISH			
Crab	151	3	YES
Clam	104	2	-
Lobster	90	2	YES
Shrimp	0	0	-
Scallops	0	0	-

FRUITS			
Green Pepper	976	5	YES
Lime	955	5	-
Honeydew Melon	939	5	-
Lemon	920	5	-
Pineapple	235	3	-
Banana	47	1	YES
Blueberry	34	0	YES
Coconut	25	0	YES
Orange	22	0	YES
Green Olive	15	0	-
Grapes	4	0	YES
Pear	0	0	YES
Watermelon	0	0	YES
Squash Mix	0	0	-
Tomato	0	0	-
Strawberry	0	0	-
Plum	0	0	YES
Peach	0	0	-
Cucumber	0	0	-
Grapefruit	0	0	YES
Cherry	0	0	-
Avocado	0	0	YES
Cantaloupe	0	0	YES
Apple	0	0	YES

VEGETABLES			
Horseradish	979	5	-
Lettuce	922	5	-
Tea	128	2	YES
Asparagus	89	2	-
Broccoli	65	1	YES
Carrot	40	0	YES
Spinach	8	0	-
Onion	2	0	-
Sweet Potato	1	0	-
White Potato	0	0	YES
Celery	0	0	-
Cabbage	0	0	YES

GRAINS, GRASSES			
Gluten	81	2	YES
Oat	59	1	YES
Rice	32	0	-
Barley	25	0	YES
Whole Wheat	7	0	YES
Corn	5	0	YES

LEGUMES, BEANS			
Green Pea	909	5	-
Kidney Bean	903	5	YES
Navy Bean	241	3	YES
Pinto Bean	216	3	-
Peanut	140	2	-
Soybean	24	0	YES

SEEDS, NUTS			
Almond	351	3	YES
English Walnut	186	3	YES
Sunflower Seed	98	2	YES
Coffee	67	1	YES
Cacao	64	1	-
Sesame	42	1	-
Cottonseed	17	0	YES
Pecan	0	0	-

HERBS, SPICES, SEASONINGS			
Cinnamon	281	3	YES
Black Pepper	201	3	YES
Vanilla	190	3	-
Dill Seed	122	2	YES
Peppermint	101	2	YES
Oregano	87	2	YES
Mustard	78	1	-
Basil	63	1	YES
Garlic	44	1	YES

FUNGI			
Mushroom	916	5	-
Candida	266	3	YES
Brewer's Yeast	181	3	-
Aspergillus Mix	0	0	-

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