

## CLINICAL SPECIFICATIONS

### YOGURT

#### Antigen Made From:

Plain, Cow's Milk Yogurt (Ingredients: Cultured Pasteurized Lowfat Milk, Pectin, containing live, active and probiotic cultures (*L. Bulgaricus*, *S. Thermophilus*, *L. Acidophilus*, *B. Bifidus*, and *L. Casei*))

#### Associated With:

Yogurt immune reactivity

#### Known Cross-Reactions:

#### Clinical Significance:

One hundred grams of yogurt contain 3.47% of protein.<sup>1</sup> Studies on food immune reactivities predominantly use raw food antigens. However, some researchers have noted that heating or combining food proteins can change their antigenicity.<sup>2-4</sup>

This array tests for IgG and IgA food immune reactivity.<sup>5,6</sup> Equivocal or out-of-range results indicate antibody reactivity to the tested food antigen. We tested 288 blood donor sera against yogurt antigens at optimal dilution, 22.9% of these donors were IgG and IgA reactive.

Due to cross-reactivity, possible connections between food antigens and human autoimmunity has been previously suggested because proteins in nature can have a similarity in sequence and structure to certain human tissues.<sup>7-10</sup>

Data suggests that eliminating foods identified using IgG antibody food testing can play a role in improvement of symptoms.<sup>11</sup> Because certain food components can lead to gut flora changes and gut permeability, eliminating specified food antigens should result in the reduction of antigenic stimuli and the improvement of symptoms.<sup>11,12</sup>

The results of this food array may be used to develop and implement an immune targeted dietary plan, which includes the avoidance of triggering and known cross-reactive foods. Furthermore, when followed over time, avoidance/prevention treatment plans tailored and supervised by the ordering healthcare professional, may help: (a) repair the gut barrier; and (b) re-establish oral tolerance to the offending food.<sup>11,12</sup>

#### References:

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