

CLINICAL SPECIFICATIONS

CLAM, COOKED

Antigen Made From:

Clam meat boiled in water until cooked

Associated With:

Clam immune reactivity

Known Cross-Reactions: Anti-EBV early antigen IgG;¹ Insulin;² Thyroxine (T4);³ Langoustine, Lobster, Shrimp, Crayfish, Crab, Clams, Mussels, Oysters, Scallops, Abalone, Squid⁴

Clinical Significance:

One hundred grams of cooked clams contain 25.5% protein.⁵ 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.⁶⁻⁸

This array tests for IgG and IgA food immune reactivity.^{9,10} Equivocal or out-of-range results indicate antibody reactivity to the tested food antigen. We tested 288 blood donor sera against cooked clam 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.¹¹⁻¹⁴

Data suggests that eliminating foods identified using IgG antibody food testing can play a role in improvement of symptoms.¹⁵ 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.^{15,16}

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.^{15,16}

References:

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