

CLINICAL SPECIFICATIONS

HAZELNUT, RAW + ROASTED

Antigen Made From:

Raw Hazelnuts (Filberts), one half were dry roasted in the oven for 10 minutes

Associated With:

Hazelnut immune reactivity

Known Cross-Reactions: Anti-EBV VCA IgG, Anti-*B. burgdorferi* antibodies;¹ Birch pollen, Carrot, Celery, Fennel, Pomegranate, Peanut, Kiwi, Sesame seeds, Poppy seeds, Coconut, Walnut, Pecan²⁻⁵

Clinical Significance:

One hundred grams of roasted hazelnuts contain 15% protein.⁶ 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.⁷⁻⁹

This array tests for IgG and IgA food immune reactivity.^{10,11} Equivocal or out-of-range results indicate antibody reactivity to the tested food antigen. We tested 288 blood donor sera against roasted hazelnut antigens at optimal dilution, 15.6% 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.¹²⁻¹⁵

Data suggests that eliminating foods identified using IgG antibody food testing can play a role in improvement of symptoms.¹⁶ 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.^{16,17}

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.^{16,17}

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