CYREX® Laboratories

CLINICAL SPECIFICATIONS

EGG (saliva)

Antigen Made From:
Raw and boiled whole hen's Egg.

Associated With:
Loss of oral tolerance

Known Cross-Reactions: *Salmonella enteritidis*[1]

Clinical Significance:

The presence of salivary antibodies to Egg is an indication of loss of mucosal tolerance and the onset of food immune reactivity. Egg antigen assessed consists of egg white, egg yolk both raw and cooked. The offending food and its known cross-reactive foods should be eliminated from the diet. Egg immune reactivity is more common in children than in adults.[2, 5] Since many children eventually develop immune tolerance,[4] they may outgrow immune reactivity to Egg.[2, 4] Cooked egg introduced at 4 to 6 months of age may protect against egg allergy/sensitivity.[3] Adult onset of Egg allergy has been reported.[5]

Suggested Reading:

1. Biswas, et al. Cross-reactivity of anti-Salmonella egg-yolk antibodies to Salmonella serovars. Environ Sci Health, 2010; 45(8):790-795.
2. Eckman, et al. Diagnostic value of food-related allergic diseases. Allergy Asthma Clin Immunol, 2009; 5:2.
3. Koplin, et al. Can early introduction of egg prevent egg allergy in infants? A population-based study. Australia Allerg Clin Immunol, 2010; 126(4):807-813.
4. Savage, et al. The natural history of egg allergy. Clin Immunol, 2007; 120(6):1413-1417.
5. Ünsel, et al. New onset egg allergy in an adult. Investig Allergol Clin Immunol, 2007; 17(1): 55-58.