

CLINICAL SPECIFICATIONS

EGG WHITE & EGG YOLK, RAW

Antigen Made From:

Raw whole Egg

Associated With:

Allergy/hypersensitivity^{1,2}
Bird-Egg syndrome⁵

Known Cross-Reactions: *Salmonella enteritidis*³, *zonulin*, *calprotectin*, *alpha-myosin*, *asialoganglioside*, *lysozyme*, *alpha enolase*, *DPP IV*, *BDNF*, *islet cell*, *fibulin*⁶

Clinical Significance:

The presence of antibodies to Egg is an indication of food immune reactivity. Egg antigen assessed consists of egg white, egg yolk both raw. 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.^{1,4} Since many children eventually develop immune tolerance,⁵ they may outgrow immune reactivity to Egg.^{1,5} Cooked egg introduced at 4 to 6 months of age may protect against egg immune reactivity.² Adult onset of Egg allergy has been reported.⁴ Bird-egg syndrome, more common in adults than children, is the association between respiratory allergy to bird antigens and food allergy to eggs, and in some cases, meat from the same or different bird species.^{Reviewed in 5}

References:

1. Eckman et al. Diagnostic value of food-related allergic diseases. *Allergy Asthma Clin Immunol*, 2009; 5:2.
2. Koplin et al. Can early introduction of egg prevent egg allergy in infants? A population-based study. *Australia J Allerg Clin Immunol*, 2010; 126(4):807-813.
3. Biswas et al. Cross-reactivity of anti-Salmonella egg-yolk antibodies to Salmonella serovars. *J Environ Sci Health*, 2010; 45(8):790-795.
4. Ünsel et al. New onset egg allergy in an adult. *J Investig Allergol Clin Immunol*, 2007; 17(1): 55-58.
5. García and Lizaso. Cross-reactivity syndromes in food allergy. *J Investig Allergol Clin Immunol*, 2011; 21(3):162-170.
6. Vojdani A. Reaction of food-specific antibodies with different tissue antigens. *Int J Food Sci Tech*, 2020; 55:1800-1815.