CYREX® Laboratories

CLINICAL SPECIFICATIONS

POTATO

Antigen Made From:	Associated With:
White Potato	Allergy/hypersensitivity[1,2,3]

Known Cross-Reactions: Corn/Maize;[4] Latex;[5,6] Insulin, Glutamic Acid Decarboxylase-65;[7] Triiodothyronine (T3)[8]

Clinical Significance:

The presence of antibodies to Potato is an indication of food immune reactivity. The offending food and its known cross-reactive foods should be eliminated from the diet. Adverse reactions to Potato have been reported.[1,2,3] Immune reactivity to Potato is rare and occurs more often in children, who usually out-grow it, than in adults.[1,2]

References:

1. Castells et al. Allergy to white potato. J Allergy Clin Immunol, 1986; 78(6):1110-1114.
2. De Swet et al. Diagnosis and natural course of allergy to cooked potatoes in children. Allergy, 2007; 62(7):750-757.
3. Racusen and Foote. A major soluble glycoprotein of potato tubers. J Food Biochem, 1980; 4(1):43-52.
4. Vos-Scheperkeuter et al. Immunological comparison of the starch branching enzymes from potato tubers and maize kernels. Plant Physiol, 1989; 90:75-84.
5. Schmidt et al. Evaluation of patatin as a major cross-reactive allergen in latex-induced potato allergy. Ann Allergy Asthma Immunol, 2002; 89(6):613-618.
6. Reche et al. Tomato allergy in children and young adults: cross-reactivity with latex and potato. Allergy, 2001; 56(12):1197-201.
7. Kharrazian, et al. Detection of islet cell immune reactivity with low glycemic index foods: is this a concern for type 1 diabetes? J Diabetes Res, 2017; 2017:4124967.
8. Kharrazian, et al. Immunological reactivity using monoclonal and polyclonal antibodies of autoimmune thyroid target sites with dietary proteins. J Thyroid Res, 2017; 2017:4354723.