

## **CLINICAL SPECIFICATIONS**

SOY

**Antigen Made From:** 

**Associated With:** 

Packaged Soy flour

Allergy<sup>1,2,3</sup>

Known Cross-Reactions: Birch pollen;<sup>1,2</sup> Cow's Milk Casein;<sup>3</sup> Anti-EBV early antigen IgG, anti-EBV VCA IgG, anti-Rotavirus IgG<sup>4</sup>

## **Clinical Significance:**

The presence of antibodies to Soy is an indication of food immune reactivity. The offending food and its known cross-reactive foods should be eliminated from the diet. Soy allergy/intolerance is becoming more common as more people begin to seek a healthy protein-rich food. Additionally, patients with immediate or delayed immune reactivities should not only avoid ingesting the food, but should also abstain from using topical products that contain Soy.

## **References:**

- 1. Mittag et al. Soybean allergy in patients allergic to birch pollen: Clinical investigation and molecular characterization of allergens. J Allergy Clin Immunol, 2004; 113:148-54.
- 2. Rösch et al. Cross-reactivity of pollen and food allergens: soybean Gly m 4 is a member of the Bet v 1 superfamily and closely resembles yellow lupine proteins. Clin Translational Allergy, 2011; 1(Suppl 1):6.
- 3. Rozenfeld et al. Detection and identification of a soy protein component that cross-reacts with caseins from cow's milk. Clin Exp Immunol, 2002; 130:49–58.
- 4. Vojdani. Reaction of monoclonal and polyclonal antibodies made against infectious agents with various food antigens. J Clin Cell Immunol, 2015; 6:359.