

Allergen, Cheese Mold Type (f82) IgE

Test ID: 2859

CPT: 86003

Clinical Significance

Source material: A mixture of white, soft cheeses (Camembert, Brie, Gorgonzola, Roquefort)

In a recent review of atopic food allergy, cheese was the third most important allergen involved in 12.9% of 402 predominantly adults with confirmed food allergy.

Allergen Exposure:

Soft, white cheeses of mold type.

Clinical Experience:

IgE-mediated reactions

In a recent review of atopic food allergy cheese was the third most important allergen involved in 12.9% of 402 predominantly adults with confirmed food allergy.

Test Details

Components:

Methodology: Immunoassay (IA)

Reference Range

< 0.35 KU/LTM

Container

Serum Separator Tube (SST)

Transport Temperature

Refrigerated

Specimen(s)

Serum

Specimen Stability

Refrigerated: 7 days

Frozen: 30 days

Reject Criteria

Days Performed

Mon-Sat

Collection Instructions

Separate serum from cells within 45 minutes of venipuncture.

*The CPT codes provided are based on AMA guidance and are for informational purposes only. CPT coding is the sole responsibility of the billing party. Please direct any questions regarding coding to the payer being billed.