

Food Allergy Comprehensive Panel

Order Name: **A FOOD C P**

Test Number: 5611400

Revision Date: 10/12/2023

TEST NAME	METHODOLOGY	LOINC CODE
Egg White Allergen	ImmunoCAP	6106-9
Egg Yolk Allergen	ImmunoCAP	15691-9
Soybean Allergen	ImmunoCAP	15568-9
Milk Allergen	ImmunoCAP	25383-1
Casein Allergen	ImmunoCAP	6062-4
Cacao/Cocoa Allergen	ImmunoCAP	25370-8
Wheat Cultivated (Food) Allergen	ImmunoCAP	16085-3
Oat Allergen	ImmunoCAP	15885-7
Rice Allergen	ImmunoCAP	15994-7
Corn and Maize Allergen	ImmunoCAP	15653-9
Potato Allergen	ImmunoCAP	15957-4
Beef Allergen	ImmunoCAP	6039-2
Pork Meat Allergen	ImmunoCAP	15956-6
Turkey Meat Allergen	ImmunoCAP	16066-3
Chicken Meat Allergen	ImmunoCAP	15634-9
Peanut Allergen	ImmunoCAP	15917-8
Pecan Allergen (Food)	ImmunoCAP	15773-5
Cashew Allergen	ImmunoCAP	15607-5
Orange Allergen	ImmunoCAP	15894-9
Strawberry Allergen	ImmunoCAP	16038-2
Tomato Allergen	ImmunoCAP	16057-2
Cod Allergen	ImmunoCAP	15650-5
Shrimp Allergen	ImmunoCAP	16018-4
Tuna Allergen	ImmunoCAP	6270-3

Labcorp Oklahoma, Inc.
Test Directory

SPECIMEN REQUIREMENTS

Specimen	Specimen Volume (min)	Specimen Type	Specimen Container	Transport Environment
Preferred	8 mL (4.8 mL)	Serum	Clot Activator SST	Room Temperature
Instructions	Specimen Type: Red-top tube or gel-barrier tube, Separate Serum from Cells into a screwtop transport container. Stability Requirements: Room temperature 14 days, Refrigerated 14 days, Frozen 3 months. (Freeze/thaw cycles Stable x3)			

GENERAL INFORMATION

Expected TAT	3-5 Days
Clinical Use	Testing Performed at Labcorp Phoenix as Individual Allergens.
CPT Code(s)	86003x23, 86008
Lab Section	Reference Lab