## Labcorp Oklahoma, Inc. Test Directory

## **Almond Nut IgG**

Order Name: ALMOND IGG

Test Number: 5500469

Revision Date: 12/14/2022

		METHODOLOGY	LOINC CODE
		Enzyme immunoassay (EIA)	
REMENTS			
Specimen Volume (min)	Specimen Type	Specimen Container	Transport Environment
0.3 mL (0.1 mL)	Serum	Clot Activator SST	Room Temperature
Specimen Storage: Room ter Specimen Collection: Not Av Special Instructions: Values	mperature vailable obtained with different assay m	,	in serial testing. It is recommended that only
	Specimen Volume (min)  0.3 mL (0.1 mL)  Specimen Type: Red-top tub Specimen Storage: Room tel Specimen Collection: Not Av Special Instructions: Values	Specimen Volume (min)  Specimen Type  0.3 mL (0.1 mL)  Serum  Specimen Type: Red-top tube or gel-barrier tube Specimen Storage: Room temperature Specimen Collection: Not Available Special Instructions: Values obtained with different assay management.	Enzyme immunoassay (EIA)  REMENTS  Specimen Volume (min) Specimen Type Specimen Container  0.3 mL (0.1 mL) Serum Clot Activator SST  Specimen Type: Red-top tube or gel-barrier tube Specimen Storage: Room temperature

Specimen Stability: Ambient: 14 days, Refrigerated : 14 days, Frozen: 3 months

2 - 4 days
The clinical utility of food-specific IgG tests has not been established. These tests can be used in special clinical situations to select foods for evaluation by diet elimination and challenge in patients who have food-related complaints. It should be recognized that the presence of food-specific IgG alone cannot be taken as evidence of food allergy and only indicates immunologic sensitization by the food allergen in question. This test should only be ordered by physicians who recognize the limitations of the test. The reference range listed on the report is the lower limit of quantitation for the approximation.
limit of quantitation for the assay.
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