



Dietary Antigen Complete

Dunwoody Labs is an innovator of testing solutions that assist in the diagnosis and management of conditions.

588G Food Sensitivities Profile

Why test for food sensitivities?

The immune system is your body's way of letting you know that you may be intolerant or sensitive to certain foods. A reaction to food is an abnormal response in the gastrointestinal tract that can occur for different reasons. Sometimes there may not be enough of a particular enzyme to digest a certain food correctly. Other times, the immune system creates antibodies to proteins in specific foods.

When the immune system reacts to a food in this way, it can lead to inflammation and irritation of the intestine when eaten. Food allergies are distinct from food sensitivities. Allergies can result in life-threatening reactions.

Sensitivities result in milder symptoms such as diarrhea, gas or bloating but also create inflammation that drives many pathologies and prevents improvement.

Allergic reactions are classified into four types. Our food allergy profile detects Type II/III responses, which are associated with a delayed allergic response that is mediated by an IgG response and immune complexes.

Within this immune complex, the complement component 3 (C3) is converted into C3d, which is an activator of the complement cascade. Our food allergy test is unique in that the test detects all classes of IgG and complement which results in a higher sensitivity.

What does the test tell me?

Your doctor may use the **Food Sensitivities Profile** to report on the degree of immune sensitivity and severity to each specific food. Our test is one of the only that looks not only at immunoglobulins (IgG) but also complement which amplifies its activity.

If you have food sensitivity symptoms such as diarrhea, gas, bloating, fatigue, constipation, or hives, then your doctor is looking to pinpoint which specific foods, preservatives may be causing them by running the **Food Sensitivities Profile**.

How is this test different?

Our profile is published in medical literature and is used in a number of clinical trials.

By looking at multiple types of immunoglobulins together as well as complement that amplifies its presence it is easier to know what is truly involved in your symptoms and health.

Symptoms associated with food sensitivities:

- Fatigue/Poor Sleep
- Constipation
- Gas or bloating
- Poor absorption of valuable vitamins and minerals
- Gastro esophageal reflux
- Hives, rash, eczema, or edema
- Joint pain and inflammation
- Headache or migraine
- Decreased immune function
- Diarrhea or soft stool

| PATIENT NAME | Jane Doe | REQUESTION ID: | R00001 | REPORT DATE: | 1/30/2017 | |
|---|--------------|-------------------------------|--------|--------------|-----------|---|
| 588G: Dietary Antigen Testing: Sensitivity and Complement 4/5 | | | | | | |
| Allergen | Value | 1 | 2 | 3 | 4 | 5 |
| | | COMPLEMENT | | | | |
| | | REACTIVITY CLASS | | | | |
| | | NEGATIVE MILD MODERATE SEVERE | | | | |
| FRUITS | | | | | | |
| Apple | 0-255 ng/ml | 0 | 0 | - | - | - |
| Avocado | 0-160 ng/ml | 0 | 0 | YES | - | - |
| Banana | 0-585 ng/ml | 0 | 0 | YES | - | - |
| Blueberry | 0-393 ng/ml | 24 | 0 | YES | - | - |
| Cantaloupe | 0-338 ng/ml | 0 | 0 | YES | - | - |
| Cherry | 0-240 ng/ml | 4 | 0 | - | - | - |
| Coconut | 0-385 ng/ml | 56 | 1 | YES | - | - |
| Cucumber | 0-220 ng/ml | 0 | 0 | YES | - | - |
| Grapefruit | 0-220 ng/ml | 1 | 0 | YES | - | - |
| Grapes | 0-175 ng/ml | 0 | 0 | YES | - | - |
| Green Olive | 0-370 ng/ml | 33 | 1 | YES | - | - |
| Green Pepper | 0-225 ng/ml | 17 | 1 | - | - | - |
| Honeydew Melon | 0-200 ng/ml | 0 | 0 | YES | - | - |
| Lemon | 0-190 ng/ml | 18 | 1 | YES | - | - |
| Lime | 0-480 ng/ml | 0 | 0 | YES | - | - |
| Orange | 0-303 ng/ml | 32 | 1 | YES | - | - |
| FRUITS | | | | | | |
| Peach | 0-270 ng/ml | 0 | 0 | YES | - | - |
| Pear | 0-225 ng/ml | 0 | 0 | - | - | - |
| Pineapple | 0-1380 ng/ml | 0 | 0 | YES | - | - |
| Plum | 0-380 ng/ml | 53 | 1 | - | - | - |
| Squash Mix | 0-310 ng/ml | 0 | 0 | YES | - | - |
| Strawberry | 0-170 ng/ml | 0 | 0 | YES | - | - |
| Tomato | 0-160 ng/ml | 5 | 1 | YES | - | - |
| Watermelon | 0-230 ng/ml | 0 | 0 | YES | - | - |
| GRAINS, GRASSES | | | | | | |
| Barley | 0-330 ng/ml | 0 | 0 | YES | - | - |
| Corn | 0-350 ng/ml | 0 | 0 | YES | - | - |
| Gluten | 0-1130 ng/ml | 0 | 0 | YES | - | - |
| Oat | 0-250 ng/ml | 0 | 0 | YES | - | - |
| Rice | 0-350 ng/ml | 0 | 0 | YES | - | - |
| Rye | 0-460 ng/ml | 0 | 0 | YES | - | - |
| Whole Wheat | 0-480 ng/ml | 0 | 0 | - | - | - |

This test was developed and its performance characteristics determined by Dunwoody Labs or third party reference affiliates. This test is not FDA approved, and FDA clearance is not currently required for clinical use. Results are not intended to be used as the sole means for clinical diagnosis. Clinical correlation is required.

GA Clinical License: 044-180

Dietary Antigen Allergy Test 588E

Dunwoody Labs Dietary Antigen 588 E Test is an allergy test similar to the skin prick test measuring the reaction a patient has to a particular food protein. Our test analyzes the serum levels of IgE antibodies for 88 different food antigens, as well as IgG4 total, which acts a blocking agent. The serum allergy test has several advantages over a skin prick test, it is much safer for the patient, they are not being directly exposed to those antigens which can potentially cause a severe reaction. The serum test is also more sensitive and therefore more accurate.

IgE antibodies are one of five subclasses of antibodies in our immune system. Antibodies are proteins that attack antigens, such as bacteria, viruses and allergens to keep our body healthy. Sometimes the antibodies become confused and will attack food proteins as well. The IgE antibody response is the most common known food allergy response, it usually occurs immediately and can create severe symptoms such as swelling, hives, itching, and in some cases, anaphylaxis. These allergies have a circulation half-life of 1-2 days, are permanent allergies and they stimulate histamine release in the body.

IgG 4, which is a subclass of IgG, is another antibody in the immune system. IgG4 total antibody is important to look at as well due to the fact that this antibody acts as a blocking agent for an IgE reaction. IgG4 blocks IgE antibodies from binding to receptor sites and releasing histamine. During treatment, when an allergist gives injections for desensitization, it is to increase IgG4 to block IgE, not to lower IgE. When the qualitative amount of IgG4 is higher than IgE, it creates a blocking effect and keeps the IgE from causing anaphylaxis. This presence of this blocking agent assists your practitioner in diagnosis and treatment by helping to determine the severity of your reaction to certain foods.

The eight most common IgE foods are:

- milk
- egg
- fish
- shellfish
- tree nuts
- peanuts
- wheat
- soy

Common IgE Food Allergy Symptoms:

- Tingling sensation in the mouth
- Swelling of the tongue and throat
- Difficulty breathing
- Hives
- Vomiting
- Diarrhea
- Abdominal cramps
- Drop in blood pressure
- Loss of consciousness
- Hay fever
- Asthma
- Eczema
- Psoriasis

Blocking Potential

IgG4 CONCENTRATION (ng/ml)

IgG4 CLASS

| | | | |
|--------------------------|-----|---|---|
| Allergen Range Values | 231 | 3 | ✓ |
| | 121 | 2 | |

— BLOCKING POTENTIAL = No Symptoms

IgE CONCENTRATION (ng/ml)

IgE CLASS

When IgG4 reaction is greater than the IgE reaction for a particular antigen, IgG4 blocks the IgE antibodies from binding to the receptor sites and releasing histamine thereby reducing severity of the symptoms associated with the IgE reaction. We refer to this as the blocking potential.