

Overview

Useful For

As an aid in diagnosis of an IgE mediated hypersensitivity allergy to non-primate mammalian red meat or meat-derived products, such as beef, pork, venison, and meat-derived products such as gelatin via allergen profile testing

This test is **not useful in** patients previously treated with immunotherapy to determine if residual clinical sensitivity exists.

This test is **not useful for** patients in whom the medical management does not depend upon identification of allergen specificity.

Profile Information

Test Id	Reporting Name	Available Separately	Always Performed
ALGAL	Galactose-alpha-1,3-galactose, IgE	Yes	Yes
BEEF	Beef, IgE	Yes	Yes
PORK	Pork, IgE	Yes	Yes
LAMB	Lamb, IgE	Yes	Yes
MILK	Milk, IgE	Yes	Yes

Testing Algorithm

Other meat allergen IgE antibody tests may be considered in addition to galactose-alpha-1,3-galactose IgE antibody testing in cases of suspected red meat allergy.

Special Instructions

- [Allergens - Immunoglobulin E \(IgE\) Antibodies](#)

Highlights

The presence of IgE antibodies against galactose-alpha-1,3-galactose (alpha-gal) is associated with red meat allergy.

Individuals with IgE antibodies against alpha-gal might develop anaphylactic reactions to the drug cetuximab.

Method Name

Fluorescence Enzyme Immunoassay (FEIA)

NY State Available

Yes

Specimen

Specimen Type

Serum

Ordering Guidance

For a listing of allergens available for testing, see [Allergens - Immunoglobulin E \(IgE\) Antibodies](#) in Special Instructions

Specimen Required

Container/Tube:

Preferred: Red top

Acceptable: Serum gel

Specimen Volume: 1.5 mL

Forms

[If not ordering electronically, complete, print, and send 1 of the following forms with the specimen:](#)

[-Allergen Test Request \(T236\)](#)

[-Microbiology Test Request \(T244\)](#)

Specimen Minimum Volume

For 1 allergen: 0.3 mL

For more than 1 allergen: (0.05 mL x number of allergens) + 0.25 mL deadspace

Reject Due To

Gross hemolysis	OK
Gross lipemia	OK

Specimen Stability Information

Specimen Type	Temperature	Time	Special Container
Serum	Refrigerated (preferred)	14 days	
	Frozen	90 days	

Clinical & Interpretive

Clinical Information

Immunoglobulin E antibodies to galactose-alpha-1,3-galactose (alpha-gal), a carbohydrate commonly expressed on non-primate mammalian proteins, are capable of eliciting allergenic reactions.

Sensitization may occur through tick bites or exposure to the drug cetuximab. In the United States, individuals bitten by

Amblyomma americanum, also known as the Lone Star tick, may develop IgE antibodies to alpha-gal, although sensitization to alpha-gal through other tick species has also been implicated.(1) The Lone Star tick was historically localized to the southern and southeastern United States but has now expanded its range into the central Midwest and northwards along the eastern seaboard. It is thought to be responsible for most cases of alpha-gal sensitization in the United States. The tick species that appears to be responsible for these responses in France is *Ixodes ricinus*, while in Australia it is *Ixodes holocyclus*.(2,3,4)

Signs and symptoms of an alpha-gal allergic reaction are often delayed compared with other food allergies. Upon exposure of sensitized subjects to non-primate mammalian meat (eg, beef, pork, venison) or meat-derived product such as gelatin, a delayed allergic response may ensue, often 3 to 6 hours after ingestion. Symptoms can include urticaria, angioedema, difficulty breathing, abdominal pain, vomiting, and even anaphylactic shock.

Individuals who have antibodies produced against alpha-gal following a tick bite or previous exposure to the drug cetuximab may experience anaphylaxis when given cetuximab. Cetuximab is a monoclonal antibody, which contains an alpha-gal epitope on the antigen binding fragment (Fab fragment) of the monoclonal drug. Unlike the delayed onset anaphylaxis associated with red meat consumption, individuals with IgE antibody response to alpha-gal can experience immediate onset anaphylaxis upon intravenous cetuximab administration.

Although most sensitizations to alpha-gal occur later in life, children who develop IgE antibodies to alpha-gal may also experience anaphylaxis and urticaria 3 to 6 hours after eating mammalian meat. Unlike their adult counterparts, who frequently present with anaphylaxis, the majority of children with this syndrome present with urticaria. Alpha-gal can also be found in mammalian milk, including both cow and goat milk.

In vitro serum testing for IgE antibodies provides an indication of the immune response to allergens that may be associated with allergic disease.

Reference Values

Galactose-Alpha-1,3-Galactose:

Class	IgE kU/L	Interpretation
0	<0.10	Negative
0/1	0.10-0.34	Borderline/equivocal
1	0.35-0.69	Equivocal
2	0.70-3.49	Positive
3	3.50-17.4	Positive
4	17.5-49.9	Strongly positive
5	50.0-99.9	Strongly positive
6	> or =100	Strongly positive

Concentrations > or =0.70 Ku/L (Class 2 and above) will flag as abnormally high

For BEEF, PORK, LAMB, MILK:

Classes	IgE kU _a /L	Interpretation
0	<0.35	Negative
1	0.35-0.69	Equivocal

2	0.70-3.49	Positive
3	3.50-17.4	Positive
4	17.5-49.9	Strongly positive
5	50.0-99.9	Strongly positive
6	> or =100	Strongly positive

Reference values apply to all ages.

Interpretation

Detection of IgE antibodies in serum (Class 1 or greater) indicates an increased likelihood of allergic disease as opposed to other etiologies and defines the allergens that may be responsible for eliciting signs and symptoms.

The level of IgE antibodies in serum varies directly with the concentration of IgE antibodies expressed as a class score or kU/L.

Cautions

Some individuals with clinically insignificant sensitivity to allergens may have measurable levels of IgE antibodies in serum, and results must be interpreted in the clinical context.

False-positive results for IgE antibodies may occur in patients with markedly elevated serum IgE (>2500 kU/L) due to nonspecific binding to allergen solid phases.

Clinical Reference

1. Berg EA, Platts-Mills TAE, Commins SP: Drug allergens and food--the cetuximab and galactose-alpha-1,3-galactose story. *Ann Allergy Asthma Immunol.* 2014 Feb;112(2):97-101
2. Commins SP, Platts-Mills TAE: Delayed anaphylaxis to red meat in patients with IgE Specific for Galactose alpha-1,3-Galactose (alpha-gal). *Curr Allergy Asthma Rep.* 2013 Feb;13(1):72-77
3. Commins SP, James HR, Kelly LA, et al: The relevance of tick bites to the production of IgE antibodies to the mammalian oligosaccharide galactose-alpha-1,3-galactose. *J Allergy Clin Immunol.* 2011 May;127(5):1286-1293
4. Wolver SE, Sun DR, Commins SP, Schwartz LB: A peculiar cause of anaphylaxis: no more steak? The journey to discovery of a newly recognized allergy to galactose-alpha-1,3-galactose found in mammalian meat. *J Gen Intern Med.* 2013 Feb;28(2):322-325
5. Commins SP, Platts-Mills TAE: Tick bites and red meat allergy. *Curr Opin Allergy Clin Immunol.* 2013 Aug;13(4):354-359
6. Hamsten C, Starkhammar M, Tran TA, et al: Identification of galactose-alpha-1,3-galactose in the gastrointestinal tract of the tick *Ixodes ricinus*; possible relationship with red meat allergy. *Allergy.* 2013 Apr;68(4):549-552
7. Steinke JW, Platts-Mills TAE, Commins SP: The alpha-gal story: lessons learned from connecting the dots. *J Allergy Clin Immunol.* 2015 Mar;135(3):589-597
8. Crispell G, Commins SP, Archer-Hartman SA, Choudhary S, Dharmarajan G, Azadi P, Karim S: Discovery of alpha-gal-containing antigens in North American tick species believed to induce red meat allergy. *Front Immunol.* 2019 May 17;10:1056
9. Homburger HA, Hamilton RG: Allergic diseases. In: McPherson RA, Pincus MR, eds. *Henry's Clinical Diagnosis and Management by Laboratory Methods.* 23rd ed. Elsevier; 2017:1057-1070

Performance

Method Description

Specific IgE from the patient's serum reacts with the allergen of interest, which is covalently coupled to an ImmunoCAP. After washing away nonspecific IgE, enzyme-labeled anti-IgE antibody is added to form a complex. After incubation, unbound anti-IgE is washed away and the bound complex is then incubated with a developing agent. After stopping the reaction, the fluorescence of the eluate is measured. Fluorescence is proportional to the amount of specific IgE present in the patient's sample (ie, the higher the fluorescence value, the more IgE antibody is present). (Package insert: ImmunoCAP System Specific IgE FEIA. Phadia UB; Rev 06/2019)

PDF Report

No

Day(s) Performed

Monday through Friday

Report Available

Same day/1 to 3 days

Specimen Retention Time

14 days

Performing Laboratory Location

Rochester

Fees & Codes**Fees**

- Authorized users can sign in to [Test Prices](#) for detailed fee information.
- Clients without access to Test Prices can contact [Customer Service](#) 24 hours a day, seven days a week.
- Prospective clients should contact their account representative. For assistance, contact [Customer Service](#).

Test Classification

This test has been cleared, approved, or is exempt by the US Food and Drug Administration and is used per manufacturer's instructions. Performance characteristics were verified by Mayo Clinic in a manner consistent with CLIA requirements.

CPT Code Information

86003 x 5

LOINC® Information

Test ID	Test Order Name	Order LOINC® Value
APGAL	Alpha-Gal Panel, S	In Process

Test Definition: APGAL

Galactose-Alpha-1,3-Galactose (Alpha-Gal)
Mammalian Meat Allergy Profile, Serum

Result ID	Test Result Name	Result LOINC® Value
BEEF	Beef, IgE	6039-2
LAMB	Lamb, IgE	6155-6
MILK	Milk, IgE	6174-7
PORK	Pork, IgE	6219-0
ALGAL	Galactose-alpha-1,3-galactose, IgE	73837-7