Precision Allergy 88 Testing

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. This test is the only one that looks at both.

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

Within an immune complex, the complement component 3 (C3) is converted into C3d, which is an activator of the complement cascade. Dunwoody Labs 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 Precision Allergy 88 to report on the degree of immune sensitivity and severity to each specific food. Our test is one of the only tests that looks not only at immunoglobulins (IgG, IgE, IgA, IgG4) but also complement, which amplifies activity of the immune system. Most tests look at one immune reaction. We look at 5 together, giving you a true picture of the immune system.

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 or may be causing these symptoms by running Precision Allergy 88 Testing.

How is this test different?
The Dunwoody Labs 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 identify what is truly involved in your symptoms and health.

Symptoms Associated with Food Reactions:
- Auto-immune conditions
- Constipation
- Decreased immune function
- Diarrhea or soft stool
- Fatigue/Poor Sleep
- Gas or bloating
- Gastro esophageal reflux
- Headache or migraine
- Hives, rash, eczema, or edema
- Joint paint and inflammation
- Poor absorption of valuable vitamins and minerals
The eight most common IgE foods are:

- Egg
- Fish
- Milk
- Peanuts
- Shellfish
- Soy
- Tree nuts
- Wheat

Common IgE Food Allergy Symptoms:

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

**Blocking Potential**

<table>
<thead>
<tr>
<th>Allergen Range Values</th>
<th>IgE</th>
<th>Immune Tolerance to IgE</th>
<th>IgG4</th>
<th>Blocking Potential</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>0.78</td>
<td>Yes</td>
<td>1.57</td>
<td>= No Symptoms</td>
</tr>
</tbody>
</table>

If IgG4 is < IgE = Immune tolerance

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.