Product Information

Food IgG ELISA



Many patients exhibit chronic intolerance reactions to specific food antigens.

The mechanism for some of these reactions can be due to the immune system creating IgG antibodies. Determining which foods could be causing the symptoms in an individual can be a long and complex process including the elimination of foods from the diet for prolonged periods and monitoring changes in symptoms. **A food intolerance test can enable a targeted food elimination diet to be adopted.**

There are many techniques available for food intolerance testing, with ELISA being the most established methodology.

Laboratories are able to choose from a range of Food IgG ELISA products to suit their requirements. **All kits are CE marked and manufactured in an ISO 9001 and ISO 13485 accredited facility.**

PART NUMBER	CNS014M	CNS015	CNS129	CNS109
DESCRIPTION	109 Food IgG ELISA	40 Food IgG ELISA	22 Food IgG ELISA	5 Food IgG ELISA
# Foods Tested*	109	40	22	5
Patients per Plate	1	4	4	12
Plates per Kit	CNS014M: 1 CNS014M/10: 10	1	1	1
Reagents	Diluent: Ready to use Conjugate: Ready to use TMB: Ready to use Wash: x10 concentrate	Diluent: Ready to use Conjugate: Ready to use TMB: Ready to use Wash: x10 concentrate	Diluent: Ready to use Conjugate: Ready to use TMB: Ready to use Wash: x10 concentrate	Diluent: Ready to use Conjugate: Ready to use TMB: Ready to use Wash: x10 concentrate
Standards	2	2	2	2
Controls	Positive	Positive	None	Positive
Sample Type	Serum / Plasma	Serum / Plasma	Serum / Plasma	Serum / Plasma
Sample Volume	25µL	10µL	6.25µL	5µL
Total Incubation Time	70mins	70mins	70mins	70mins
CE Marked	Yes	Yes	Yes	Yes

Results Interpretation‡

The results are interpreted into **4 easy to understand categories** allowing the health care professional to guide the patient's diet and assist in alleviating symptoms associated with food intolerance.

Response	Grade
Negative	0
Borderline / Equivocal	1
Positive	2+
Strong positive	3+

* Total number of foods includes mixed antigens.
‡ These are suggested ranges, based on in-house studies at Cambridge Nutritional Sciences Ltd. Users of the kit should verify these ranges in their own laboratory under local conditions.

FOOD GROUPS	CNS014M	CNS015	CNS129	CNS109
				
Cow's Milk	•	•	•	•
Egg White	•	•	•	
Egg Yolk	•	•	•	
Goat's/Sheep's Milk	•		•	
				
Cod	•	• (white fish mix)		• (white fish mix)
Crab/Lobster	•		•	
Mussel	•			
Oyster/Clam	•			
Prawn/Shrimp	•	• (shellfish mix)		
Salmon	•			
Sardine/Anchovy	•			
Sea Bass	•			
Sepia / Calamar / Octopus	•			
Sole	•			
Trout/Hake	•			
Tuna	•			
				
Apple	•	• (apple/pear mix)		
Apricot/Peach	•			
Banana	•			
Cherry	•			
Chestnut	•			
Fig	•			
Grape Black/White	•			
Kiwi Fruit	•			
Lemon/Lime	•			
Melon	•			
Orange/Tangerine	•	• (citrus mix)	•	
Pear	•	• (apple/pear mix)		
Pineapple	•			
Plum	•			
Strawberry	•	• (berries mix)		
Watermelon	•			
				
Barley	•			
Buckwheat	•			
Corn (Maize)	•	•		
Durum wheat	•			
Gluten	•	•		
Oat	•	•		
Rice	•	•	•	
Rye	•	•		
Wheat	•	•	•	•
				
Basil	•			
Black/White Pepper	•			
Caper	•			
Chilli	•			
Garlic	•		•	
Mustard	•			
Olive	•			
Parsley	•			
				
Beef	•	• (pork/beef mix)		
Chicken	•	• (chicken/turkey mix)	•	
Lamb	•			
Pork	•	• (pork/beef mix)		
Rabbit	•			
Turkey	•	• (chicken/turkey mix)		
				
Cocoa Bean	•		•	
Coffee	•		•	
Cola Nut	•			
Honey	•		•	
Tea	•			
Yeast (beer)	•	• (bakers/brewers mix)	•	
Yeast (bread)	•	• (bakers/brewers mix)	•	
				
Almond	•	• (nut mix)	•	• (nut mix)
Hazelnut	•	• (nut mix)	•	• (nut mix)
Peanut	•			• (nut mix)
Pistachio	•	• (nut mix)		
Sesame Seed	•			
Sunflower Seed	•			
Walnut	•			
				
Artichoke	•			
Aubergine	•			
Broccoli	•	• (mustard mix)		
Carrot	•		•	
Cauliflower/Cabbage	•	• (mustard mix)		
Chick Pea	•			
Chicory	•			
Courgette	•			
Cucumber	•			
Fennel	•			
Haricot/Kidney Bean	•	• (legume bean mix)		
Lentil	•			
Lettuce	•			
Mushroom	•			
Onion	•			
Pea	•	• (legume bean mix)	•	
Peppers/Capsicum	•		•	
Pine Seed	•			
Potato	•			
Pumpkin	•			
Soya Bean	•	• (soya)	•	•
Spinach	•			
String Bean	•			
Tomato	•		•	

White Fish Mix (Cod, Haddock, Plaice), Mustard Mix (Cabbage, Broccoli, Cauliflower), Legume Bean Mix (Haricot, Kidney, Pea), Shellfish Mix (Crab, Lobster, Prawn), Nut Mix (Almond, Cashew, Hazelnut, Peanut), Citrus Mix (Orange, Lemon, Grapefruit), Berries Mix (Raspberry, Strawberry, Blackberry).

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©2018 Cambridge Nutritional Sciences Ltd. Cambridge Nutritional Sciences defines food intolerance/sensitivity as an IgG antibody reaction to food. Food IgG antibody testing is not intended to diagnose or treat any medical conditions. The food IgG ELISA tests do not identify IgE-mediated food allergies or provide information about coeliac disease, enzyme deficiencies such as lactose, histamine, tyramine or alcohol intolerance or other chemical sensitivities such as reactions to certain food additives. Image credit: Shutterstock.com