

Testing Principle

The latest technologies in laboratory medicine are now able to measure, from small blood samples, our immune system response to 96 foods. The actual levels of IgE and IgG antibodies against these individual allergens can be precisely measured. The US BioTek Laboratories Aller-Food Test will help you discover with ease what you need to avoid or what you can include in your diet to minimize unnecessary reactions and strengthen your immune system.

ELISA – A Reliable Technology that We Employ to Test Delayed Reactions

ELISA (Enzyme Linked Immunosorbent Assay) a term describing the biochemical process whereby the antibodies are detected in your blood. The ELISA Test is different from other food allergy testing. It measures IgG antibodies (delayed food sensitivities), Thereby, to find out the influence of food in our body.

In a normal healthy person, or in someone with no food allergies, no antibodies will be detected. However, in a high percentage of people with chronic health problems, this test reveals elevated antibodies to a specific food or foods. Invariably, these people feel better after removal of the offending foods and treatment for deficiencies related to their food sensitivities.

Duplicate Testing with High Accuracy. The technology has ranked first in Swedish Analysis!

In 2010, The Swedish health and lifestyle website, Kostkoll, recently conducted a comparison of the five food testing (IgG) methods available in the Swedish market. Each blood sample was sent in two differently named sets to each company. The report says, HK BioTek is using the highest accuracy technology in food sensitivity test, and it is the only report with reproducible results (means the test has high accuracy and two sample sets are completely matching. And also the technology is the highest in sensitivity.)

ELISA technique is accurate and reliable; the degree of accuracy is more than 85%. We repeat the testing process twice for each sample, in order to achieve the highest degree of accuracy.

IMMULITE Immunoassay – A state-of-art Technology to Detect Immediate Reactions

US BioTek started using this FDA-approved IMMULITE Immunoassay platform to conduct immediate food reactions in 2017. Powered by Siemens (one of the pioneers in the market), the system is one of the largest automated system available in the market. With much higher sensitivity and lower detection limits, it could detect more positive IgE reactions.

Why skin (prick) testing isn't an ideal testing method ?

If you suspect yourself of having allergy, your doctor is likely to suggest for a skin test. Skin testing for food allergies has been the traditional way to test for allergies for several decades. This test involves injecting a substance under the skin and measuring the resulting inflammation, also known as a wheal. In skin testing, the wheal is measured. The size of the wheal determines whether or not an allergy is diagnosed. The technique leaves a lot to be desired because we don't inject food under our skin, nor do we necessarily get a red bump when we have a food allergy. But more importantly, this test measures a single type of antibody, called IgE.

Most food reactions are not IgE, but rather IgG reactions. IgG is a delayed response that typically shows up hours later and may never result in a wheal. However, IgG is a potent stimulator of the inflammatory process, resulting in a variety of allergy symptoms in human body. The most accurate way to detect food allergies is through ELISA testing of the blood.

Source and lab test service provider: HK Biotek

Enquiry

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