

Clam IgG

Order Name: **CLAM IGG**

Test Number: 5500507

Revision Date: 12/14/2022

| TEST NAME | METHODOLOGY | LOINC CODE |
|-----------|--------------------------|------------|
| Clam IgG | Enzyme immunoassay (EIA) | |

| SPECIMEN REQUIREMENTS | | | | |
|-----------------------|---|---------------|--------------------|-----------------------|
| Specimen | Specimen Volume (min) | Specimen Type | Specimen Container | Transport Environment |
| Preferred | 0.3 mL (0.1 mL) | Serum | Clot Activator SST | Room Temperature |
| Instructions | <p>Specimen Type: Red-top tube or gel-barrier tube</p> <p>Specimen Storage: Room temperature</p> <p>Specimen Collection: Not Available</p> <p>Special Instructions: Values obtained with different assay methods should not be used interchangeably in serial testing. It is recommended that only one assay method be used consistently to monitor each patient's course of therapy.</p> <p>Specimen Stability: Ambient: Not Available, Refrigerated : Not Available, Frozen: Not Available</p> | | | |

| GENERAL INFORMATION | |
|------------------------------|--|
| Expected TAT | 2 - 4 days |
| Clinical Use | The clinical utility of food-specific IgG tests has not been established. These tests can be used in special clinical situations to select foods for evaluation by diet elimination and challenge in patients who have food-related complaints. It should be recognized that the presence of food-specific IgG alone cannot be taken as evidence of food allergy and only indicates immunologic sensitization by the food allergen in question. This test should only be ordered by physicians who recognize the limitations of the test. The reference range listed on the report is the lower limit of quantitation for the assay. |
| Performing Labcorp Test Code | 605119 |
| Notes | Labcorp Test Code: 605119 |
| CPT Code(s) | 86001 |
| Lab Section | Reference Lab |