Make a precise assessment

ImmuNoCAP Allergen Components help you differentiate between primary allergies and cross-reactivity

Make a substantiated decision

A better differentiation helps you give relevant advice and define the optimal treatment

Make a difference

More informed management helps you improve the patient’s well-being and quality of life
Take the diagnosis and management of cashew nut allergic patients to a whole new level

Identify primary cashew nut sensitization

Diagnosing nut allergy and identifying the trigger allergen(s) is sometimes difficult. Molecular allergy diagnostics can help to identify primary cashew nut (Anacardium occidentale) sensitization in nut allergic patients.

- Ana o 3 is a storage protein (2S albumin) and a major cashew nut allergen. Sensitization to Ana o 3 indicates a primary cashew nut allergy.

Improve the risk assessment using allergen components

- Sensitization to 2S albumins, such as Ana o 3, is known to be associated with systemic food reactions.

Improve management of cashew nut allergic patients

- Cashew nut allergic patients sensitized to Ana o 3 should avoid raw as well as roasted/heated cashew nuts.
- Cashew nut allergic patients with sensitization to Ana o 3 should also be investigated for allergy to other nuts or seeds, such as pistachio, walnut and peanut, as co-existing allergies may occur.

Did you know that?

- Cashew nut allergic patients have high risk of experiencing severe allergic reactions; the risk has been reported to be even higher than for peanut allergic patients (74 % vs. 30 %).
- Cashew nut and pistachio are botanically closely related and show extensive cross-reactivity.
- Cashew nut allergy is potentially life-threatening, can start early in life and is rarely outgrown.
- Symptoms can be elicited upon first known exposure and the dose is often very low (e.g. smelling, touching without eating).
- Cashew nut allergy is increasing in parallel with increased consumption as it’s becoming a popular snack, a common ingredient of oriental and processed foods such as nut “butters”, bakery and pesto.

A positive f202 with negative Ana o 3 results may be explained by sensitization to:

- Other cashew nut storage proteins or lipid transfer protein.
- Cross-reactivity with protein in pollen. Due to high degree of similarity markers like Bet v 2 or Phl p 12 (profilins) may be used.
- CCD (cross-reacting carbohydrate determinants)