**Recommended test profile**

<table>
<thead>
<tr>
<th>ImmunoCAP® COMPLETE EXTRACT</th>
<th>Milk (f2)</th>
</tr>
</thead>
<tbody>
<tr>
<td>ImmunoCAP® COMPONENTS</td>
<td>Bos d 4  (f76)</td>
</tr>
</tbody>
</table>

**Bos d 4, α-lactalbumin**
- Risk for reactions to fresh milk
- IgE levels fall as tolerance develops
- Heat labile protein

**Bos d 5, β-lactoglobulin**
- Risk for reactions to fresh milk
- IgE levels fall as tolerance develops
- Heat labile protein

**Bos d 6, BSA**
- Risk for reactions to all forms of milk
- The main allergen in beef
- Heat labile protein

**Bos d 8, Casein**
- Risk for reactions to fresh milk
- High levels are connected with persistent milk allergy
- IgE levels fall as tolerance develops
- Stable to heat

**Bos d lactoferrin**
- Risk for reactions to fresh milk
- Heat labile protein

[thermoscientific.com/phadia]
slgE to Bos d 8 is a good predictor of reactions to milk

- Milk positive + Bos d 8 negative: Risk for reaction to unheated milk products. Suggests tolerance to baked milk.
- Milk positive + Bos d 8 positive: High risk for reaction to milk in all forms.
- Low probability of reaction: High probability of reaction.

slgE to Bos d 8 is an indicator of persistent milk allergy

- Milk positive + Bos d 8 negative
- Milk positive + Bos d 8 positive
- Low probability of persistence: High probability of persistence.

By following Bos d 8 IgE levels over time, tolerance development may be detected.