

Allergen, Barley (f6) IgE

Test ID: 2806

CPT: 86003

Clinical Significance:

About half of the total US production is used for malting, but because of Barley's mild flavour and soft texture, the grain is often found in soups and baby foods. Malt is used in making several kinds of alcoholic beverages, most prominently beer and whiskey. Other products are flour, flakes and bran. Scotch and Hulled barley are types with only the outer husk removed. Pearl barley is rounded and polished after the husk is removed. Barley flour is ground from Pearl barley and must be combined with a Gluten-containing flour for use in yeast breads. When combined with water and lemon, Pearl barley is used to make Barley water, an old-fashioned restorative for invalids. Barley is a good source of B vitamins and some minerals.

Profile Components:



Labtech Diagnostics

Container:

Serum Separator Tube (SST®)

Transport Temperature:

Room Temperature

Specimen:

Serum

Specimen Stability:

Room temperature: 28 days
Refrigerated: 28 days
Frozen: 1 year

Reject Criteria:

Days Performed:

Mon-Sat

Collection Instructions: