

# Allergen, Allspice (f339) IgE

Test ID: 39498

CPT: 86003

## Clinical Significance:

Dried unripe berries from a tropical evergreen tree of the myrtle family (Myrtaceae) are the source of the highly aromatic spice allspice. Ground allspice, or the whole berry, is widely used in a variety of food products, such as pickles, ketchup, seafood seasoning, curry powder, formulations for sausages, pickled meats and fish products, in sweet goods baking, puddings and fruit preparations. Allspice is also used in herbal therapies and as a perfume for soaps. Hot allspice tea has been used for colds, menstrual cramps and upset stomachs. Allspice oil contains the chemical eugenol, which may be used to promote digestive enzyme activity and as a pain reliever. Dentists sometimes use eugenol as a local anesthetic for teeth and gums.

## 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: