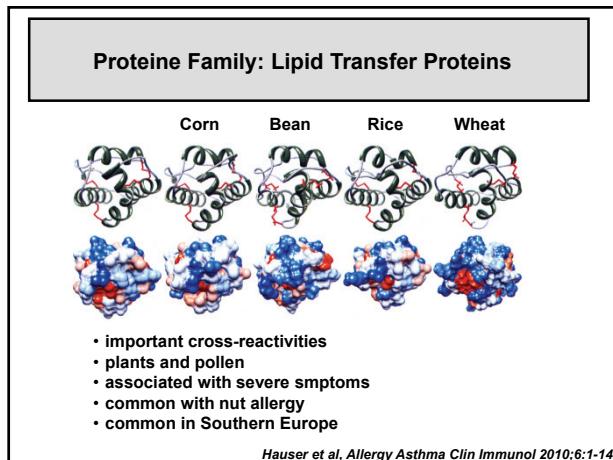
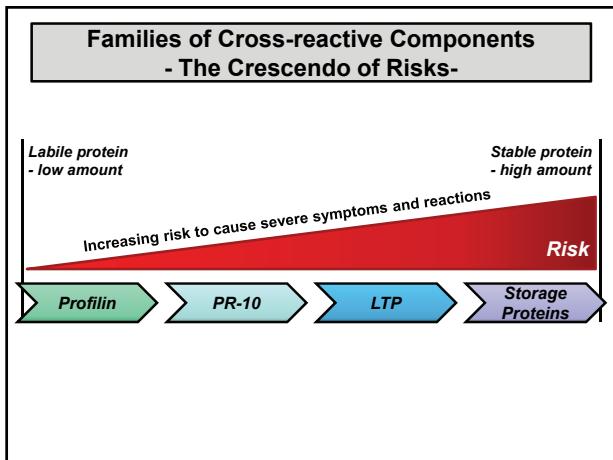
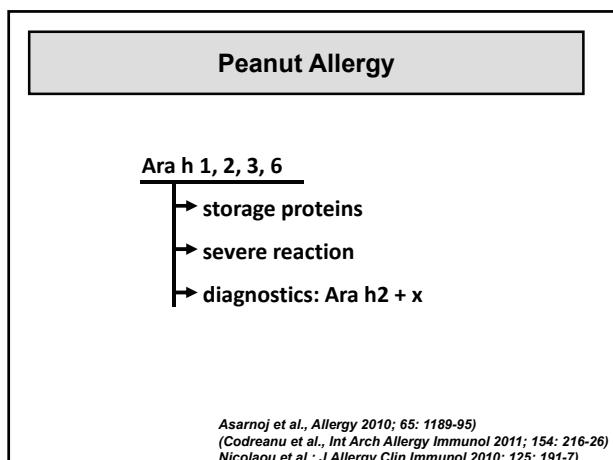
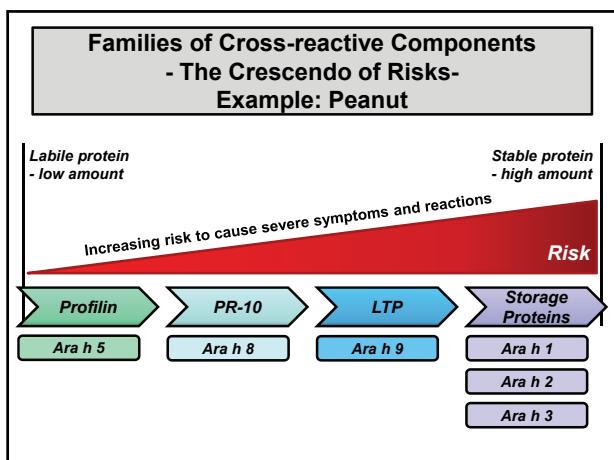


Proteine Family: Pathogenesis related proteins (PR-10)

Examples	Characteristics
birch (Bet v 1) peanut (Ara h 8) soy (Gly m 4) hazelnut (Cor a 1) apple (Mal d 1) kiwi (Act d 8) peach (Pru p 1) carrot (Dau c 1) celery (Api g 1)	<ul style="list-style-type: none"> • heat sensitive • tolerated in cooked state • Oral Allergy Syndrome (OAS) • Fruit-Vegetable-Syndrome in Northern Europe

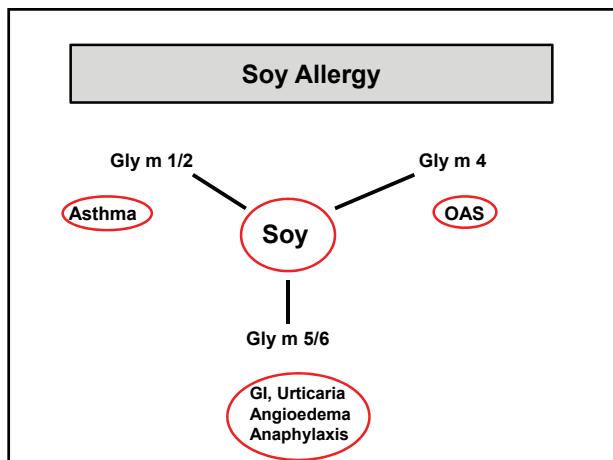
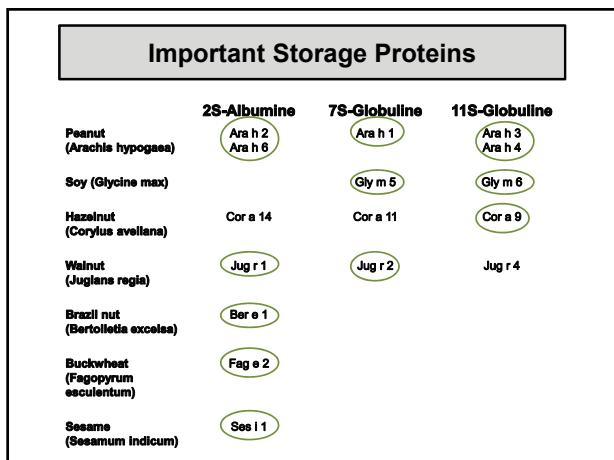


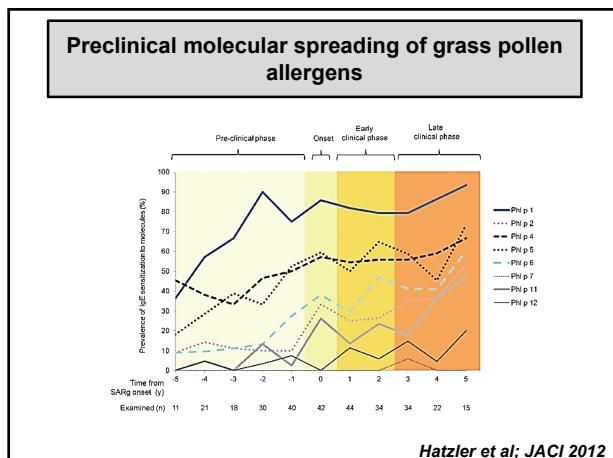
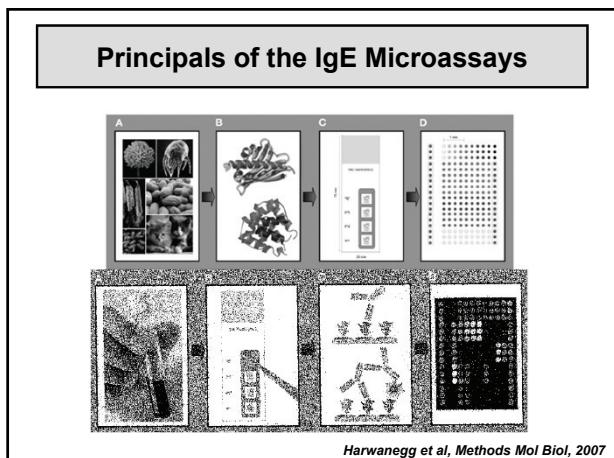
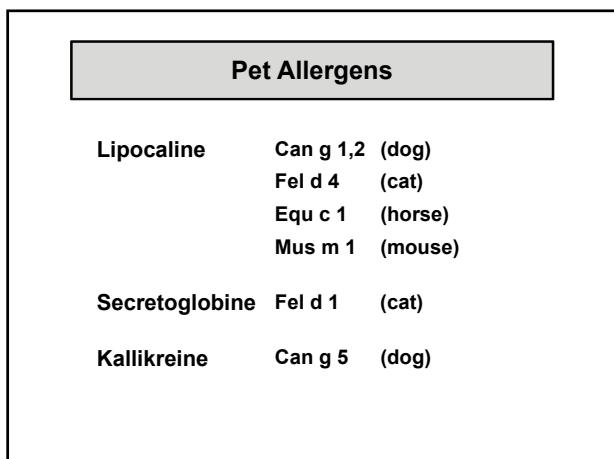
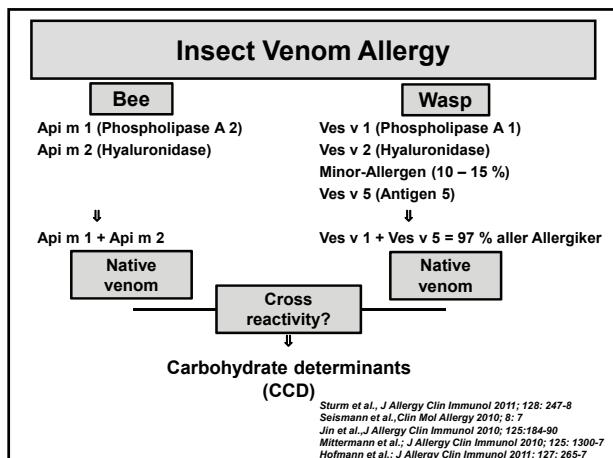
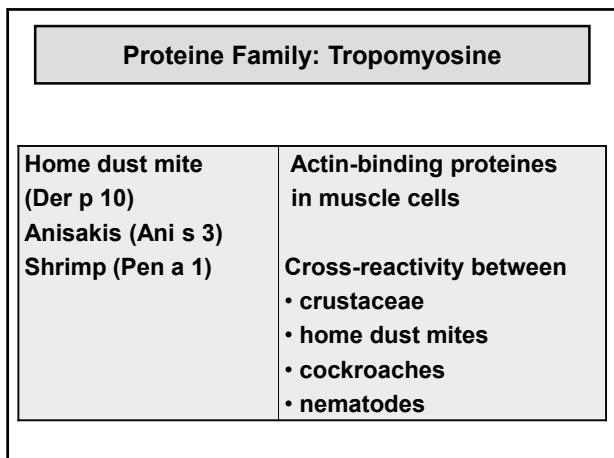


Proteine Family: Storage Proteines

Examples	Characteristics
peanut (Ara h 1, 2, 3, 6, 7) soy (Gly m 5, 6) hazelnut (Cor a 9) wheat (Tri a 19 Gliadin)	<ul style="list-style-type: none"> • stable • heat resistant • also cooked reactive • frequently severe reactions

- Storage Proteins**
- Major allergens of leguminous plants (peanut, soy) and seeds of dicotyledonous plants (buckwheat, sesame, mustard)
 - Major portion of total protein content
 - Reaction already to minute amounts
 - High stability
 - Resistant to enzymatic degradation and heat
 - Most important group: 2S-Albumines





2014 Hitliste der Komponenten-basierten Allergie-Diagnostik	
Allergen	Hoch-Risiko
Erdnuss	Ara h 2 (plus Ara h x)
Haselnuss	Cor a 9, Cor a 14
Soja	Gly m 5, Gly m 6 (Gly m 4)
Ei	Gal d 1
Milch	Bos d 8, Bos d 5
Weizen	Tri a 19, Tri a 14
Steinfrucht (Apfel, Pfirsich)	Pru p 3, Mal d 3
Biene	Api m 1, Api m 2
Wespe	Ves v 1, Ves v 5

Leitlinien und Positionspapiere	
	www.dgaki.de http://dgaki.de/leitlinien
	http://www.awmf.org/ http://www.awmf.org/leitlinien.html

