

Pantothenic acid

General:

Pantothenic acid (vitamin B5) is involved as a component of coenzyme A in the metabolism of carbohydrates, proteins and fats. It is soluble in water and alcohol and sensitive to heat. Pantothenic acid is present in vegetables and meat, whole grain products, eggs, nuts, rice, oranges, melons, and milk. Baker's yeast contains about 7 mg pantothenic acid in 100 g. The daily need for pantothenic acid can usually be met through diet. In severe deficiency other vitamins of the B group are mostly deficient as well. Tiredness, sleeplessness, depressions, numb or aching muscles, anemia, immunodeficiencies and stomachaches can occur.

Material: 1 ml serum

TAT: 7-10 days*

Method: EIA

Units: µg/l

Ref.- range: 54.0 - 159.0

For complete list of laboratory test offered at Freiburg Medical Laboratory, please visit <http://www.fml-dubai.com/parameter-listings/>