

# YOUR FOOD SENSITIVITY REPORT



YOUR JOURNEY STARTS NOW



## Introduction

Welcome to your Comprehensive Wellness and Sensitivity Test Report. This detailed analysis is designed to provide you with valuable insights into your body's reactions to a wide range of substances, including foods, non-food items, metals, and more. Our goal is to empower you with the knowledge needed to optimize your health and well-being.

Through meticulous testing and analysis, we've identified how your body responds to various elements that you may encounter in your daily life. This report is structured to guide you through each category of testing, from food sensitivities and digestive health to vitamin imbalances and metal sensitivities. For each section, we offer a concise overview, detailed results, and personalized recommendations.

Understanding your body's unique needs is the first step toward achieving a healthier lifestyle. Whether adjustments to your diet, lifestyle changes, or supplements are needed, this report is your roadmap to a more balanced and healthier you.

Please read through each section carefully and consider consulting with a healthcare professional to discuss your results and how best to implement the recommendations provided. Your journey to improved health begins now.

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## **Understanding Your Test Results**

Each section of your Comprehensive Wellness and Sensitivity Test Report presents findings in a colorcoded format to help you easily understand your results at a glance. Here is what each colour signifies:

**Green:** Indicates that the tested items are within a healthy range or show no significant sensitivity. Items marked in green are considered to be in balance, suggesting that your body tolerates these substances well.

Yellow: Signifies a mild to moderate sensitivity or imbalance. While not immediately concerning, items in yellow may require attention if symptoms are present or if there is a personal or family history of related issues. These items may warrant further monitoring or moderation in your diet or environment.

**Red:** Highlights items where a potential imbalance or significant sensitivity has been detected. Red indicates that these substances may be contributing to adverse health effects or symptoms you are experiencing.

For each item tested, consider the colour coding as a guide to prioritizing changes in your diet, lifestyle, or environment. It's important to use this information as a starting point for further exploration into your health and well-being, ideally with the guidance of a healthcare provider.



## Understanding the Difference Food Allergy vs Food Intolerance

As you conclude this report, it's essential to recognise the difference between a **food allergy** and **food intolerance**, as this document focuses on food intolerance.

A **food allergy** involves the immune system and can cause a rapid, potentially life-threatening reaction known as anaphylaxis. Allergic reactions can occur even if only a small amount of the allergen is consumed and might involve symptoms like swelling, hives, difficulty breathing, and anaphylaxis. These reactions are typically mediated by IgE antibodies, which the immune system produces in response to what it mistakenly considers a harmful substance.

On the other hand, **food intolerance** is generally less serious and often dose-related; larger quantities of the offending food must be consumed to trigger a reaction. Food intolerances do not involve the immune system in the same way allergies do. Instead, they usually occur due to difficulties digesting certain substances, leading to symptoms such as gastrointestinal discomfort, bloating, and fatigue. Symptoms may take several hours or even days to appear, making it challenging to identify the cause.

This report aims to highlight potential food intolerances to help you understand how certain foods may affect your well-being.

If you suspect you have a food allergy, or if any items identified in this report cause symptoms indicative of an allergic reaction, please seek advice from a healthcare professional for appropriate testing and guidance.



## Food & Non-Foods Tested

This section outlines the range of food items and non-food substances we've analysed to identify potential sensitivities or intolerances. Our comprehensive testing helps pinpoint specific triggers that may affect your health and well-being.

#### How to read the results

As you review the findings in this section, remember that the colours represent your body's response levels to the tested items. Green signifies that items are well-tolerated and within a healthy range, indicating balance. Yellow suggests mild to moderate sensitivities, warranting caution and possibly further observation or moderation. Red denotes significant sensitivities or imbalances, signalling a need for action, which may include dietary adjustments, lifestyle changes, or consultation with a healthcare professional for targeted advice.

## Food & Non-Foods Tested - Test results

#### Hemp seeds Bok choy **Ground Chicken** Beans, green Waxberry Fruit Kahlua Capsicum (Yellow) Gingerbread Trout Pesto, green Ice cream Broccoli rabe White sugar Soft cheese, Black pepper Hake Camembert Grapes (Red) Vegetable Cooking oil Yogurt, Greek Jambalaya **Buttermilk** Fructose Rice cake Squid Farro Beetroot Tofu Lactose Chocolate (Dark) Pear Mojito Quail eggs Smoked mackerel Dinkel Flour Artichoke (cooked) Tea - Chammomile Cheese - Cheddar Plum Martini Orange Coriander Abalone Shellfish Salsify Sugar Lima beans Coconut flour Pepper (White) Mustard seeds Raspberry Soy milk Egg - Yolk Banana Tea – Oolong Melon - Water Chestnuts Pastrami ham

## Food-items

Papaya	Potato chips	Semolina	Almond
Sweetbreads	Mahi Mahi	Catfish	Pickled onion
Oatmeal	Hazelnuts	Blueberry	Ground Beef
Watercress	Jujube Fruit	Capsicum (Red)	Ginger
Tortilla chips	Perogie, Mushroom	Hummus	Broccoli
Habenero Pepper	White rice	Haddock	Black Cherry
Grapefruit	Veal	Jam preserve - Strawberry	Butter
Flour	Yeast (Bakers)	Bread, white	Escargot
Beet greens	Tilapia	Kombucha	Chocolate
Peanuts	Mofongo	Quail	Skate
Dill	Apricot	Tarragon	Marmalade
Cheese - Blue/Stilton	Plantain	Onion (raw)	Salmon
Saffron	Cooked Doner kebab meat	Stroopwafel	Lettuce
Coconut	Pepper (Red)	Mustard (English)	Rapeseed Oil
Sour cream	Egg - White	Balsamic vinegar	Tea - Marshmallow
Melon - Honeydew	Cheese - Wensleydale	Pasta	Panettone
Potato	Seitan	Cream	Allspice (juniper berry/Pimento)
Sweet Potato	Mackerel	Cashew Nut	Pheasant
Nutmeg	Rhubarb	Squash	Green Peas
Water chestnuts	Jollof Rice	Capsicum (Green)	Gin - Non flavoured
Tomato Puree	Perogie, cheese	Horseradish	Guava
White Pita Bread	Gooseberry	Vanilla Bean	Beans, white
Jam preserve - Raspberry	Bulgur	Flaxseeds	Yams
Bread, Rye	Hawthorn Fruit	Blood orange	Kohlrabi
Chinese Cabbage	Peanut Butter	Miso Soup	Pumpkin seeds

Shrimp	Dates	Apple cider vinegar	Taro
Marjoram	Chard	Plaice	Onion (cooked)
Salami	Rye	Condensed Milk	String beans
Bison	Cocoa Powder	Pepper (Green)	Mustard - French
Ranch Dressing	Sorrel	Eel	Bacon
Tea – Jasmine	Melon - Galia	Cheese - Roquefort	Passionfruit
Pancake (standard mix)	Port	Seaweed	Crayfish
Alcohol	Sweet Corn	Mace	Nutella
Redcurrant	Spring onion	English muffin	Thyme
Walnut	Jicama	Capers	Giblet (Fowl)
Tomato (sundried)	Pate, pork	Honey Mustard	Gruyere cheese
Kiwi	Goji Berry	Turnip white	Rice, long grain (cooked)
Jam preserve - Black Currant	Buckwheat	Fig (fruit)	Worcestershire sauce
Bread, Brown/whole meal	Havarti Cheese	B-lactoglobulin	Green Onion
Mint	Pumpkin	Shiitake mushroom	Custard
Apple	Tangerine (hybrids)	Marinara Sauce	Champagne vinegar
Pistachios nuts	Olives (green)	Salad Cream	Rum
Cola Diet (zero sugar)	Strawberry	Birds Eye Chilli	Lentils
Cloves	Pepper (Black)	Mussel - Green Lip	Raisin
Sorghum	Edamame Beans	Avocado	Tea - Iced
Melon - Cantaloupe	Cheese - Red Leicester	Pasata	Oyster
Pork	Scallops	Crackers	A-lactoglobulin
Swede	Macadamia nuts	Coffee - Black	Nopales
Red lentils	Split peas	Endive	Teriyaki sauce

Kobe Beef	Chili peppers	Peach		Jerk Chicken (Seasoning)
Cacao	Ghee	Tomato		Pate, mushroom
Honey	Grouper	Whisky		Kimchi
Carrot (cooked)	Goat Meat	Turmeric		Beans, red
Jam preserve - Apricot	Brussel Sprouts	Fenugreek	•	Beans, black
Haricot Beans	Black-eyed peas	Green Curry Paste		Waffle
Pumpernickel bread	Sherry	Curry Powder		Aniseed
Tangerine (classic)	Maple syrup	Cesar Dressing		Pinto beans
Olives (black)	Sage	Rosemary		Cola (Full Fat)
Stevia	Bilberry	Lemon Curd		Clams
Peking Duck	Mushrooms	Radish		Sole
Durian Fruit	Aubergine	Tea - Green		Meatloaf
Cheese - Mozzerella	Parsley	Oxtail soup		Poppy Seed
Sausage - Pork	Crab	Agave syrup		Sunflower seeds
Lychee	Cod	Nectarine		Red Curry Paste
Spinach	Elderberry	Bay Leaf		Tequila
Chicory	Milk (from cow)	Jerk Chicken		Cabbage
Gelato	Pate, duck	Hominy Corn		Bread - Brioche
Ground Turkey	Wheat germ	Kidney beans		Carrot
Goat Cheese	Turkey	Popcorn, sweet		Jalapeño Pepper
Brown sugar	Fennel seeds	Wild rice		Beer - Ale, Pale, IPA
Hamburger	Blackcurrant	Green Cabbage		Vodka
Anchovy	Tamarind	Mangosteen Fruit		Celery
Pineapple fruit	Olive Oil	Rosehip		Coix Seed
Steel-cut oats	Bell Pepper - Yellow	Lemon		Cinnamon
Pecans	Monosodium Glutamate	Radicchio		Dried cranberries

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Asparagus	Tea - English Breakfast (with milk)	Mayonaise	Cheese - Grilling/Halloumi
Parmesan Cheese	Oxtail	Sauerkraut	Courgette
Acorn/Winter Squash	Sunflower Oil	Loquat Fruit	Coconut sugar
Navy beans	Red Cherry	Spelt	Eggplant
Basil	Tempeh	Mesclun Greens	Chickpeas
Milk - Goats	Prunes	Shark	Curry leaves
Button Mushroom	Gelatin	Zucchini	Pate, chicken
Hoisin Sauce	Brazil nuts	Ground Pork	Wheat bran
Ketchup	Cardamom	Gnocchi (cooked Potato)	Tuna
Popcorn, salted	Jack Fruit	Fennel	Whole wheat flour
Beans, yellow	Ham	Blackberry	Vermicelli
Jelly UK	Mango	Cayenne pepper	Pine Nut
Okra	Rocket	Starfruit	Coffee - Milk or Cream
Bell Pepper - Red	Leek	Chorizo	Pecan Nut
Monkey Bread	Quinoa	Dried Banana Chips	Arugula
Tea - English Breakfast (Black)	Matzo	Cheese - Gouda	Oregano
Sardines	Cornmeal	Acetic Acid	Sunchokes
Lobster	Coconut oil	Pepperoni	Nachos
Soybean	Egg Noodles (Cooked)	Barley	Tea - Yerba Mate
Meringue	Chicken	Prosciutto ham	Shallot
Cumin	Almond flour	Swordfish	Lentils, yellow
Herring	Brandy	Ground Lamb	Wheat
Kale	Caraway seeds	Gluten	Trout (Sea)
Pesto, red	Italian herb seasoning mix	Brown rice	Fava beans

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## Non-food items - Pollen - Test Results

## Non-food items - Pollen







#### What to do with the results?

If sensitivities or intolerances are identified, consider eliminating or reducing exposure to these items from your diet or environment. Consultation with a healthcare professional or a dietitian can help you develop a personalized management plan.

#### Supplements

Next Steps: If sensitivities or intolerances are identified, consider eliminating or reducing exposure to these items from your diet or environment. An elimination diet can be helpful to pinpoint the exact cause of symptoms.

Supplements Suggestion: Probiotics to support gut health and Quercetin to help stabilize mast cells and reduce allergic reactions.



## Dairy & Gluten Items Tested

Dairy and gluten are common culprits behind food sensitivities and allergies. Here, we detail the specific dairy and gluten-containing items tested to assess your body's reaction to these widespread dietary components.

#### How to read the results

As you review the findings in this section, remember that the colours represent your body's response levels to the tested items. Green signifies that items are well-tolerated and within a healthy range, indicating balance. Yellow suggests mild to moderate sensitivities, warranting caution and possibly further observation or moderation. Red denotes significant sensitivities or imbalances, signalling a need for action, which may include dietary adjustments, lifestyle changes, or consultation with a healthcare professional for targeted advice.

## **Gluten Items Tested - Your Results**





#### What to do with the results?

Should you show sensitivities to dairy or gluten, exploring dairy-free or gluten-free alternatives can be beneficial. It's important to ensure you still receive essential nutrients, so seeking advice from a nutrition expert is recommended.

#### **Supplements**

*Next Steps:* Should tests reveal sensitivities to dairy or gluten, transitioning to a dairy-free or gluten-free diet may alleviate symptoms. It's essential to find alternative sources of calcium and fiber.

Supplements Suggestion: Vitamin D and Calcium for dairy-free diets; Fiber supplements and Vitamin B complex for gluten-free diets



## Vitamin & Mineral Imbalance Test

Vitamins and minerals are essential for optimal health. This section provides insights into your body's vitamin and mineral levels, identifying any imbalances that could contribute to health issues or dietary deficiencies.

#### How to read the results

As you review the findings in this section, remember that the colours represent your body's response levels to the tested items. Green signifies that items are well-tolerated and within a healthy range, indicating balance. Yellow suggests mild to moderate sensitivities, warranting caution and possibly further observation or moderation. Red denotes significant sensitivities or imbalances, signalling a need for action, which may include dietary adjustments, lifestyle changes, or consultation with a healthcare professional for targeted advice.

## Vitamin & Mineral Imbalance Test - Your Results





#### What to do with the results?

Vitamin and mineral imbalances require tailored dietary adjustments or supplementation.

#### **Supplements**

*Next Steps:* Address any deficiencies by adjusting your diet to include foods rich in the lacking vitamins or minerals. In some cases, supplementation may be necessary.

Supplements Suggestion: Multivitamin supplements tailored to your specific deficiencies.



## **E-Numbers Test**

E-Numbers represent a system of food additives, identified by unique codes. This part of the report focuses on your sensitivity to various additives, which can be crucial for understanding reactions to processed foods.

#### How to read the results

As you review the findings in this section, remember that the colours represent your body's response levels to the tested items. Green signifies that items are well-tolerated and within a healthy range, indicating balance. Yellow suggests mild to moderate sensitivities, warranting caution and possibly further observation or moderation. Red denotes significant sensitivities or imbalances, signalling a need for action, which may include dietary adjustments, lifestyle changes, or consultation with a healthcare professional for targeted advice.

## **E-Numbers Test - Your Results**

### E-items





	E475 - Polyglycerol esters of fatty acids (Emulsifier)		E476 - Polyglycerol polyricinoleate (Emulsifier)		E170 - Calcium carbonate (White food coloring)	•	E223 - Sodium metabisulphite (Preservative)
	E297 - Fumaric acid (Acidifier)		E352 - Calcium malates (Acidity regulator)		E133 - Brilliant Blue FCF (Blue food coloring)		E251 - Sodium nitrate (Preservative)
•	E327 - Calcium lactate (Acidity regulator)		E309 - Delta-tocopherol (Antioxidant)		E366 - Potassium fumarate (Acidity regulator)	•	E150d - Sulphite ammonia caramel (Brown food coloring)
•	E280 - Propionic acid (Preservative)	•	E337 - Sodium potassium tartrate (Acidity regulator)		E238 - Calcium formate (Preservative)	•	E231 - Orthophenyl phenol (Preservative)
•	E214 - Ethyl p- hydroxybenzoate (Preservative)	•	E474 - Sucrose esters of fatty acids (Emulsifier)		E163 - Anthocyanins (Red to Blue food coloring)	•	E222 - Sodium hydrogen sulphite (Preservative)
•	E491 - Sorbitan monostearate (Emulsifier)		E181 - Tannic acid (Brown food coloring)	•	E296 - Malic acid (Acidifier)	•	E351 - Potassium malates (Acidity regulator)
	E132 - Indigo Carmine (Blue food coloring)		E250 - Sodium nitrite (Preservative)		E326 - Potassium lactate (Acidity regulator)		E308 - Gamma- tocopherol (Antioxidant)
	E365 - Sodium fumarate (Acidity regulator)	•	E150c - Ammonia caramel (Brown food coloring)	•	E336 - Potassium tartrates (Acidity regulator)	•	E160a - Carotenes (Yellow to Orange food coloring)
•	E213 - Calcium benzoate (Preservative)	•	E473 - Sucrose ethoxylate (Emulsifier)	•	E436 - Polyoxyethylene sorbitan tristearate (Polysorbate 65) (Emulsifier)		E221 - Sodium sulphite (Preservative)
•	E483 - Stearyl tartrate (Emulsifier)	•	E180 - Litholrubine BK (Red food coloring)	•	E350 - Sodium malates (Acidity regulator)	•	E131 - Patent Blue V (Blue food coloring)
•	E249 - Potassium nitrite (Preservative)	•	E325 - Sodium lactate (Acidity regulator)	•	E161g - Canthaxanthin (Orange food coloring)	•	E307 - Alpha- tocopherol (Antioxidant)



•	E363 - Succinic acid (Acidifier)		E150b - Caustic sulphite caramel (Brown food coloring)	•	E335 - Sodium tartrates (Acidity regulator)	•	E1105 Lysozyme
	E319 - Tertiary butylhydroquinone (TBHQ) (Antioxidant)		E160 Capsorubin	•	E290 - Carbon dioxide (Propellant)	•	E228 - Potassium hydrogen sulphite (Preservative)
	E212 - Potassium benzoate (Preservative)	•	E472 - Esters of mono- and diglycerides of fatty acids (Emulsifier)	•	E237 - Sodium formate (Preservative)	•	E435 - Polyoxyethylene sorbitan monostearate (Polysorbate 60) (Emulsifier)
•	E220 - Sulphur dioxide (Preservative)		E482 - Calcium stearoyl-2- lactylate (Emulsifier)		E175 - Gold (Gold food coloring)	•	E343 - Magnesium phosphates (Acidity regulator)
•	E129 - Allura Red AC (Red food coloring)		E243 - Ethyl lauroyl arginate (Preservative)	•	E322 - Lecithins (Emulsifier)		E161b - Lutein (Yellow food coloring)
•	E357 - Potassium adipate (Acidity regulator)		E150a - Plain caramel (Brown food coloring)	•	E334 - Tartaric acid (Acidifier)	•	E110 - Sunset Yellow FCF (Yellow food coloring)
	E316 - Sodium erythorbate (Antioxidant)		E385 - Calcium disodium ethylenediaminetetraacetate (Calcium disodium EDTA) (Chelating agent)	•	E155 Brown	•	E227 - Calcium hydrogen sulphite (Preservative)
	E211 - Sodium benzoate (Preservative)	•	E471 - Mono- and diglycerides of fatty acids (Emulsifier)		E236 - Formic acid (Preservative)	•	E434 - Polyoxyethylene sorbitan monopalmitate (Polysorbate 40) (Emulsifier)
	E219 - Sodium methyl p-hydroxybenzoate (Preservative)		E481 - Sodium stearoyl-2- lactylate (Emulsifier)	•	E174 - Silver (Silver food coloring)	•	E452 - Polyphosphates (Acidity regulator)



•	E128 - Red 2G (Red food coloring)	E242 - Dimethyl dicarbonate (Preservative)	•	E321 - Butylated hydroxytoluene (BHT) (Antioxidant)	•	E160f - Ethyl ester of Beta- apo-8-carotenoic acid (Yellow to Orange food coloring)
•	E304 - Ascorbyl palmitate (Antioxidant)	E356 - Sodium adipate (Acidity regulator)		E142 - Green S (Green food coloring)		E333 - Calcium citrates (Acidity regulator)
•	E104 - Quinoline Yellow (Yellow food coloring)	E315 - Erythorbic acid (Antioxidant)	•	E380 - Triammonium citrate (Acidity regulator)	•	E154 Brown Fk
	E284 - Boric acid (Preservative)	E341 - Calcium phosphates (Acidity regulator)		E226 - Calcium sulphite (Preservative)		E210 - Benzoic acid (Preservative)
•	E470 - Fatty acid salts (Emulsifier)	E235 - Natamycin (Preservative)	•	E433 - Polyoxyethylene sorbitan monooleate (Polysorbate 80) (Emulsifier)		E218 - Methyl p- hydroxybenzoate (Preservative)
•	E479b - Thermally oxidized soybean oil interacted with mono- and diglycerides of fatty acids (Antioxidant)	E173 - Aluminum (Silver food coloring)	•	E451 - Triphosphates (Acidity regulator)	•	E241 - Sodium formate formic acid (Preservative)
•	E320 - Butylated hydroxyanisole (BHA) (Antioxidant)	E160e - Beta-apo-8- carotenal (Yellow to Orange food coloring)		E302 - Calcium ascorbate (Antioxidant)	•	E355 - Adipic acid (Acidifier)
•	E1410 Monostarch PhosphatE (modified starch)	E332 - Potassium citrates (Acidity regulator)		E102 - Tartrazine (Yellow food coloring)	•	E312 - Dodecyl gallate (Antioxidant)
•	E153 - Vegetable carbon (Black food coloring)	E283 - Potassium propionate (Preservative)		E340 - Potassium phosphates (Acidity regulator)	•	E127 - Erythrosine (Red food coloring)
	E203 - Calcium sorbate (Preservative)	E234 - Nisin (Preservative)	•	E432 - Polyoxyethylene sorbitan monolaurate (Polysorbate 20) (Emulsifier)		E217 - Sodium propyl p- hydroxybenzoate (Preservative)
•	E450 - Diphosphates (Acidity regulator)	E225 - Calcium disulphite (Preservative)		E160d - Lycopene (Red food coloring)		E301 - Sodium ascorbate (Antioxidant)



## How to use the results?

For sensitivities to specific food additives, reading labels and avoiding processed foods containing these E-Numbers is advised. Opting for whole, unprocessed foods can help minimize exposure to these additives.

#### Supplements

*Next Steps:* Avoid processed foods containing E-Numbers to which you're sensitive. Opt for whole, unprocessed foods to minimize exposure to these additives.

Supplements Suggestion: Activated charcoal can help absorb unwanted substances from the gut if accidental ingestion occurs.



## **Metal Sensitivity Test**

Exposure to certain metals can lead to sensitivity or allergic reactions. In this section, we explore your body's tolerance to various metals, crucial for addressing environmental or occupational exposures.

#### How to read the results

As you review the findings in this section, remember that the colors represent your body's response levels to the tested items. Green signifies that items are well-tolerated and within a healthy range, indicating balance. Yellow suggests mild to moderate sensitivities, warranting caution and possibly further observation or moderation. Red denotes significant sensitivities or imbalances, signaling a need for action, which may include dietary adjustments, lifestyle changes, or consultation with a healthcare professional for targeted advice.

## **Metal Sensitivity Test - Results**

#### **Metals**





Identifying metal sensitivities suggests the need to reduce contact with the offending metals. This might involve changes in diet, water sources, dental materials, or occupational and environmental exposures. Consulting with a medical professional can guide appropriate actions.

#### Supplements

*Next Steps:* Minimize exposure to identified metals. Consider environmental changes, such as using filtered water systems and choosing metal-free personal care products.

Supplements Suggestion: Chlorella and Spirulina can aid in detoxifying metals from the body.



## Typical signs of Leaky gut markers - Your result

**Leaky gut**, also known as increased intestinal permeability, is a condition where the lining of the small intestine becomes damaged, allowing undigested food particles, toxins, and bacteria to "leak" through the intestines into the bloodstream. This can trigger inflammation and changes in the gut flora (microbiota) that may lead to various health issues. Symptoms can include gastrointestinal discomfort, chronic fatigue, skin problems, and food sensitivities. Understanding and addressing leaky gut is crucial for maintaining overall digestive and immune system health.



Fecal Alpha-1 Antitrypsin

Zonulin



#### What to Do with the Results?

If your test results indicate a potential for leaky gut, here are steps you can take towards improving your gut health:

- Consider dietary adjustments to eliminate foods that may exacerbate gut permeability, such as gluten, dairy, processed foods, and sugar.
- Incorporate gut-healing foods into your diet, such as bone broth, fermented vegetables, and foods rich in fiber.
- Manage stress levels as chronic stress can negatively impact your gut health.
- Supplement your diet with specific nutrients that support gut lining repair, such as:
  - **L-glutamine:** An amino acid that is beneficial for repairing and maintaining the health of the intestinal lining.
  - **Omega-3 fatty acids:** Help reduce inflammation in the gut.
  - Probiotics: Support a healthy balance of gut bacteria.
  - Zinc: Contributes to the integrity of the gut lining.

Remember, improving gut health is a journey that involves consistent care and attention to your diet and lifestyle. It's important to work closely with healthcare providers to monitor your progress and make adjustments as needed.

### **Gut Biome Test**

A healthy gut microbiome is vital for digestion, immunity, and more. Here, we examine the composition of your gut bacteria, offering insights into your gut health and suggestions for improvement.

#### How to read the results

As you review the findings in this section, remember that the colors represent your body's response levels to the tested items. Green signifies that items are well-tolerated and within a healthy range, indicating balance. Yellow suggests mild to moderate sensitivities, warranting caution and possibly further observation or moderation. Red denotes significant sensitivities or imbalances, signalling a need for action, which may include dietary adjustments, lifestyle changes, or consultation with a healthcare professional for targeted advice.





#### How to use the Results?

An imbalanced gut microbiome may benefit from dietary changes, probiotics, and prebiotics to support healthy bacterial diversity. Consulting with a gut health specialist can help you make informed decisions about interventions.

#### Supplements

*Next Steps:* Enhance gut flora diversity with a diet rich in prebiotics and fermented foods. Consider a tailored probiotic supplement based on your specific microbiome needs.

*Supplements Suggestion:* Prebiotic and probiotic supplements to support a healthy gut microbiome balance.



## **Digestive Health Test**

This section delves into various aspects of your digestive function, from enzyme activity to absorption capabilities. Understanding your digestive health is key to optimizing nutrient uptake and overall well-being.

#### How to read the results

As you review the findings in this section, remember that the colors represenit your body's response levels to the tested items. Green signifies that items are well-tolerated and within a healthy range, indicating balance. Yellow suggests mild to moderate sensitivities, warranting caution and possibly further observation or moderation. Red denotes significant sensitivities or imbalances, signaling a need for action, which may include dietary adjustments, lifestyle changes, or consultation with a healthcare professional for targeted advice.

## **Digestive Health Test - Your results**



Improvements in digestive health might include dietary modifications, supplementation, or lifestyle changes to enhance gut function. It's crucial to work with a healthcare provider to address specific issues identified in this test, ensuring a comprehensive approach to your digestive health.

#### Supplements

*Next Steps:* Incorporate digestive enzymes or hydrochloric acid (HCI) supplements if indicated. Adjust your diet to include gut-soothing and anti-inflammatory foods.

*Supplements Suggestion:* Digestive enzymes to aid in the breakdown and absorption of nutrients; Omega-3 fatty acids for their anti-inflammatory properties.



## **Concluding Your Wellness Journey**

As you reach the conclusion of your Comprehensive Wellness and Sensitivity Test Report, we hope that you find the insights and recommendations provided both enlightening and actionable. This journey towards understanding your body's unique responses to various substances is a vital step towards achieving optimal health and well-being.

Remember, the results outlined in this report serve as a guide to help you make informed decisions about your diet, lifestyle, and environmental exposures.

Thank you for entrusting us with your wellness journey. Should you have any questions or require further assistance, please do not hesitate to email one of our health experts at sales@usfoodintolerance.com. Here's to a healthier, more balanced you!