FOOD SENSITIVITY DEMO

Name: FOOD SENSITIVITY DEMO
Date of Birth: 01-01-1111
Gender: Male
Age: 01
Height: 76 inches
Weight: 190 lbs
Fasting: NOT FASTING

Telephone: 000-000-0000
Street Address:
Email:

FINAL REPORT

Accession ID: 2305220424

Provider Information

Practice Name: DEMO CLIENT, MD
Provider Name: DEMO CLIENT, MD
Phlebotomist: 0

Telephone: 000-000-0000
Address: 3521 Leonard Ct, Santa Clara, CA 95054

Report Information

Current Result | Previous Result | In Control | Moderate | Risk

Specimen Information

Sample Type	Collection Time	Received Time	Report	Final Report Date
Serum	2023-05-18 00:00 (PDT)	2023-05-24 11:10 (PDT)	Food Sensitivity - P2	2023-06-05 10:44 (PDT)

VibrantWellness
3521 Leonard Ct, Santa Clara, CA 95054
1-866-364-0963 | support@vibrant-america.com | www.vibrant-america.com

TNP Test not performed | R&L Refer to risks and limitations at the end of report | Notes Refer to Lab notes at the end of the table

Food Sensitivity

INTRODUCTION

Vibrant Wellness is pleased to present to you, “Food Sensitivity” Testing, to help you make healthy lifestyle and dietary choices in consultation with your healthcare providers and dietitians. It is intended to be used as a tool to encourage a general state of health and well-being.The Vibrant Food Sensitivity is an array of commonly consumed food antigens and additives which offers very specific antibody-to-antigen recognition. The panel is designed to assess an individual’s IgG, IgA, C3D and IgG4 reactivity to food antigens and food additives.

Methodology:

The Vibrant Food Sensitivity test is a semiquantitative assay that detects IgG, IgA, IgG4, and C3D antibodies in human serum/DBS for the food profile antigens with multiplexed chemiluminescence immunoassay (CLIA) methodology.

Interpretation of Report:

The food sensitivity summary page provides concise information on the list of foods that are outside the normal reference range. Reference ranges have been established using 2000 healthy individuals. Vibrant utilizes proprietary reporter-based analysis which is designed to assay specific total IgG (subclasses 1, 2, 3, 4), total IgA (subclasses 1, 2), C3D and IgG4 antibodies. Additionally, the previous value (if available) is also indicated to help check for improvements every time the test is ordered.

This is followed by a complete list of all foods tested including IgG, IgA, C3D, IgG4 titers (as ordered). A classification of Green denotes a results that is within the normal reference range, the classification of Yellow denotes a result that is moderately elevated titer with respect to the reference range and the classification of Red denotes a result that is elevated with respect to the normal reference range.

The Vibrant Wellness platform provides tools for you to track and analyze your general wellness profile. Testing for Food Sensitivity offered by Vibrant Wellness is performed by Vibrant America LLC, a CLIA certified lab CLIA#:05D2078809. Vibrant Wellness provides and makes available this report and any related services pursuant to the Terms of Use Agreement (the "Terms") on its website at www.vibrantwellness.com. By accessing, browsing, or otherwise using the report or website or any services, you acknowledge that you have read, understood, and agree to be bound by these terms. If you do not agree to these terms, you shall not access, browse, or use the report or website. The statements in this report have not been evaluated by the Food and Drug Administration and are only meant to be lifestyle choices for potential risk mitigation. Please consult your Healthcare provider for medication, treatment, or lifestyle management. This product is not intended to diagnose, treat, or cure any disease.

Please note:

It is important that you discuss any modifications to your diet, exercise, and nutritional supplementation with your healthcare provider before making any changes. Pediatric reference ranges have not been established for this test.

Food Sensitivity - Summary

Food Personalization Summary

Non-Reactive Foods	Category	Reactive Foods
Acid Blue #3 (patent Blue V), Annatto, Beta-carotene, Blue #1 (brilliant Blue), Brilliant Black, Cochineal Extract, Red #2 (amaranth Red), Red #3 (erythrosine), Red #4 (carmine), Red #40 (allura Red), Yellow #6 (sunset Yellow)	**Food Dyes and Pigments**	Acid Red #14 (carmoisine), Yellow #5 (tartrazine), Blue #2 (indigo Carmine), Green #3 (fast Green)
Arabic Gum, Beta-glucan, Carrageenan, Cottonseed, Guar Gum, Gum Tragacanth, Locust Bean Gum, Mastic Gum, Xanthan Gum	**Gums and Thickening Agents**	/
Ispaghula	**Fibrous Additives**	/
Lecithin (egg Yolk)	**Emulsifiers and Surfactants**	Lecithin (soy), Polysorbate 80
Ammonium Chloride, Monosodium Glutamate (msg), Sodium Citrate	**Flavor Enhancers**	/
Acesulfame K, Aspartame, Erythritol, Mannitol, Monk Fruit, Saccharin, Sorbitol, Stevia, Xylitol	**Sweeteners**	Sucralose (splenda)
Benzoic Acid, Butylated Hydroxyanisole (bha), Butylated Hydroxytoluene (bht), Citric Acid, Sodium Benzoate, Sodium Nitrate, Sodium Sulfite, Sorbic Acid	**Preservatives and Antioxidants**	Formaldehyde
Glyphosate	**Pesticides**	Deltamethrin
Fluoride, Nickel Sulfate, Titanium Dioxide	**Elements**	/
Bisphenol A (bpa), Latex	**Other**	/

Food Sensitivity - Summary

Food Additives

Current Result ▼ Lectin Score Reference Range: In Control: ≤10 Moderate: 10.1-20 Risk: >20

High	IgA	IgG
Acid Red #14 (Carmoisine)	7.3	22.8
Deltamethrin	2.3	22.1

Moderate	IgA	IgG
Blue #2 (Indigo Carmine)	15.6	13.8
Lecithin (Soy)	7.2	15.6
Sucralose (Splenda)	7.4	18.6

High	IgA	IgG
Yellow #5 (Tartrazine)	5.2	21.2

Moderate	IgA	IgG
Green #3 (Fast Green)	5.9	19.6
Polysorbate 80	3.9	14.9
Formaldehyde	19.2	1.8

Food Sensitivity - Summary

Food Sensitivity - Summary Comments

Acid Red #14 (Carmoisine)

FOOD DESCRIPTION

Acid Red #14 is a synthetic color which appears from red to maroon and is mainly used in foods which are heat-treated after fermentation. In the US, it was used in externally applied drugs and cosmetics and was delisted in 1963. In the EU, it may be found in certain foods and beverages, such as cheese, dried fruit, alcoholic beverages and as an excipient in medications.

Yellow #5 (Tartrazine)

FOOD DESCRIPTION

Tartrazine is a synthetic yellow azo dye derived from tatrazine acid. It is used for food coloring and can be found in ice cream, popsicles, confectionery, soft drinks, chewing gum, cereal, and other processed foods.

Deltamethrin

FOOD DESCRIPTION

Deltamethrin is an insecticide belonging to the pyrethroid family. Pyrethroids are the man-made versions of pyrethrins, natural insecticides from chrysanthemum flowers. The insecticide may be present as a residue on foods and food stuffs from it's environmental application in outdoor landscaping.

Food Sensitivity - Summary Comments

Blue #2 (Indigo Carmine)

FOOD DESCRIPTION

Indigo Carmine is an organic salt used as a food colorant. It may be found in food products such as baked goods, cereals, ice cream, snacks, candies, and cherries. It is also used as a dye in kidney tests and in the manufacturing of capsules. Indigo carmine dye used in kidney tests may induce hypertension in sensitive individuals.

Green #3 (Fast Green)

FOOD DESCRIPTION

Fast Green is a turquoise food dye which is also used in the drug and cosmetics industries. It may be found in jellies, desserts, candy, fish, tinned peas and other vegetables, baked goods, ice cream, and cereals.

Lecithin (Soy)

FOOD DESCRIPTION

Soy Lecithin is a lecithin supplement derived from soybean. It is used as an emulsifier and surfactant in many foods. It is found in dietary supplements, dairy products, infant formulas, breads, margarine, and other convenience foods.

Food Sensitivity - Summary Comments

Polysorbate 80

FOOD DESCRIPTION

Polysorbate 80 is a viscous, water-soluble yellow liquid, which is formulated by the reaction of sorbian fatty acid ester with ethylene oxide. It is used as an emulsifier and solubilizer in many foods such as bread, cake mix, salad dressing, and chocolate. It is also used as a surfactant in soaps and cosmetics, and lubricant in eye drops.

Sucralose (Splenda)

FOOD DESCRIPTION

Sucralose is used as sugar subsititue produced by the chlorination of sucrose. Splenda is the most common sucralose-based product. It can be found in food products such as sugar-free candy, chewing gum, yogurts, breakfast bars, and soft drinks.

Formaldehyde

FOOD DESCRIPTION

Formaldehyde is an organic compound that is naturally occuring in many fruits and vegetables such as apples, bananas, grapes, plums, onions, carrots, and spinach. It is sometimes added in food processing for its preservative and bleaching effects, and the most common foods in this category include soya bean sticks, mung bean vermicelli, and hydrated food such as tripe, chicken paws, etc. Ingestion of large amounts of formaldehyde can have severe side effects and can cause symptoms like vomitting, abdominal pain, and cancer.

Food Sensitivity

Food Additives

Reference Range: In Control: ≤10 Moderate: 10.1-20 Risk: >20

Food Dyes and Pigments	Current IgA	Current IgG	Previous IgA	Previous IgG
Acid Blue #3 (Patent Blue V)	3.3	7.5		
Acid Red #14 (Carmoisine)	7.3	22.8		
Annatto	4.9	8.9		
Beta-Carotene	3.9	1.2		
Blue #1 (Brilliant Blue)	4.4	8.3		
Blue #2 (Indigo Carmine)	15.6	13.8		
Brilliant Black	6.4	1.7		
Cochineal Extract	7.4	9.0		
Green #3 (Fast Green)	5.9	19.6		
Red #2 (Amaranth Red)	7.0	4.2		
Red #3 (Erythrosine)	7.3	1.7		
Red #4 (Carmine)	5.5	4.7		
Red #40 (Allura Red)	4.5	7.5		
Yellow #5 (Tartrazine)	5.2	21.2		
Yellow #6 (Sunset Yellow)	3.6	9.2		

Gums and Thickening Agents	Current IgA	Current IgG	Previous IgA	Previous IgG
Arabic Gum	2.4	9.3		
Beta-Glucan	1.4	1.5		
Carrageenan	7.6	4.4		
Cottonseed	7.0	4.0		
Guar Gum	3.6	5.7		
Gum Tragacanth	7.9	5.5		
Locust Bean Gum	4.7	3.6		

Food Sensitivity

Food Additives

Reference Range: In Control: ≤10 | Moderate: 10.1-20 | Risk: >20

	Current		Previous	
Gums and Thickening Agents	**IgA**	**IgG**	**IgA**	**IgG**
Mastic Gum	6.0	3.8		
Xanthan Gum	7.6	8.3		
Fibrous Additives	**IgA**	**IgG**	**IgA**	**IgG**
Ispaghula	4.7	4.5		
Emulsifiers and Surfactants	**IgA**	**IgG**	**IgA**	**IgG**
Lecithin (Egg yolk)	5.7	7.4		
Lecithin (Soy)	7.2	15.6		
Polysorbate 80	3.9	14.9		
Flavor Enhancers	**IgA**	**IgG**	**IgA**	**IgG**
Ammonium Chloride	7.0	4.1		
Monosodium Glutamate (MSG)	2.7	8.9		
Sodium Citrate	5.0	3.5		
Sweeteners	**IgA**	**IgG**	**IgA**	**IgG**
Acesulfame K	3.4	9.5		
Aspartame	7.5	5.4		
Erythritol	6.1	3.0		
Mannitol	3.2	7.9		
Monk fruit	2.0	5.3		
Saccharin	3.9	5.2		
Sorbitol	6.0	2.4		
Stevia	1.1	2.7		
Sucralose (Splenda)	7.4	18.6		
Xylitol	3.4	8.7		

Food Sensitivity

Food Additives

Reference Range: In Control: ≤10 | Moderate: 10.1-20 | Risk: >20

Preservatives and Antioxidants	Current IgA	Current IgG	Previous IgA	Previous IgG
Benzoic Acid	2.9	9.1		
Butylated Hydroxyanisole (BHA)	6.8	5.6		
Butylated Hydroxytoluene (BHT)	4.6	3.2		
Citric Acid	6.5	4.8		
Formaldehyde	19.2	1.8		
Sodium Benzoate	5.3	6.3		
Sodium Nitrate	1.5	2.7		
Sodium Sulfite	4.8	8.9		
Sorbic Acid	1.5	2.2		

Pesticides	Current IgA	Current IgG	Previous IgA	Previous IgG
Deltamethrin	2.3	22.1		
Glyphosate	7.1	5.5		

Elements	Current IgA	Current IgG	Previous IgA	Previous IgG
Fluoride	1.8	7.0		
Nickel Sulfate	3.4	7.1		
Titanium dioxide	1.7	5.9		

Other	Current IgA	Current IgG	Previous IgA	Previous IgG
Bisphenol A (BPA)	1.8	8.3		
Latex	6.2	1.4		

Risk and Limitations

This test has been developed and its performance characteristics determined by Vibrant America LLC., a CLIA certified lab. These assays have not been cleared or approved by the U.S. Food and Drug Administration. Vibrant Wellness provides additional contextual information on these tests and provides the report in a more descriptive fashion.

Quantification of specific IgG, IgA, IgG4 and C3D antibodies is not an FDA- recognized diagnostic indicator of allergy.

Food Sensitivity testing is performed at Vibrant America, a CLIA certified laboratory, and utilizes ISO-13485 developed technology. Vibrant America has effective procedures in place to protect against technical and operational problems. However, such problems may still occur. Examples include failure to obtain the result for a specific test due to circumstances beyond Vibrant's control. Vibrant may re-test a sample to obtain these results but upon re-testing the results may still not be obtained. As with all medical laboratory testing, there is a small chance that the laboratory could report incorrect results. A tested individual may wish to pursue further testing to verify any results.

The information in this report is intended for educational purposes only. While every attempt has been made to provide current and accurate information, neither the author nor the publisher can be held accountable for any errors or omissions. Tested individuals may find their experience is not consistent with Vibrant's selected peer reviewed scientific research findings of relative improvement for study groups. The science in this area is still developing and many personal health factors affect diet and health. Since subjects in the scientific studies referenced in this report may have had personal health and other factors different from those of tested individuals, results from these studies may not be representative of the results experienced by tested individuals. Further, some recommendations may or may not be attainable, depending on the tested individual's physical ability or other personal health factors. A limitation of this testing is that many of these scientific studies may have been performed in selected populations only. The interpretations and recommendations are done in the context of these studies, but the results may or may not be relevant to tested individuals of different or mixed ethnicities.

Vibrant Wellness makes no claims as to the diagnostic or therapeutic use of its tests or other informational materials. Vibrant Wellness reports and other information do not constitute medical advice and are not a substitute for professional medical advice. Please consult your healthcare practitioner for questions regarding test results, or before beginning any course of medication, supplementation, or dietary changes.