The gold standard of accuracy in the lab industry

The Food Sensitivity panel detects IgA and IgG antibodies. It assesses sensitivity to common foods in the Western diet and food additives such as preservatives, artificial sweeteners, emulsifiers, food dyes, and pesticides, which can cause chronic inflammation and intestinal permeability.

Dairy	 Beta-Casein Casomorphin Cow's Milk Goat's Milk Whey Protein 	
Fish	 Catfish Codfish Halibut Lake Trout Mackerel Perch Salmon Tuna 	
Meat	 Beef Chicken Egg white Egg yolk Lamb Pork Turkey 	
Shellfish	CrabLobsterShrimp	
Mollusks	ClamOysterScallops	

Legumes	 Kidney Bean Navy Bean Peanuts Soybean 	
Spices	Black PepperCinnamonNutmeg	
Gluten- containing grains	 Barley Malt Oats Rye Wheat 	
Gluten-free grains/Starches	 Amaranth Brown Rice Buckwheat Corn 	
Miscellaneous	 Cocoa Coffee Hops Rosemary Vanilla Bean Yeast 	



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Nuts Nightshades	 Almond Black Walnut Cashews English Pecan Green Pepper White Potato 	Vegetables	 Broccoli Cabbage Carrot Cauliflower Celery Cucumber Garlic Green Bean Green Peas Lettuce Lima Bean
Seeds	MustardSesame		 Mushrooms Onion Seaweed (Kelp)
Fruits	 Apple Apricot Avocado Banana Blackberry Blueberry Cantaloupe Cherry Coconut Cranberry Grape Grapefruit Lemon Olive Orange Peach Pear Pineapple Raspberry Strawberry Tomato Watermelon 		 Spinach Squash Ginger Sweet Potato

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