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	 Buffalo milk Buttermilk Cheese, cheddar Kefir Sheep's milk 	Mollusks	 Blue mussel Octopus Pacific squid Squid
	 Yoghurt Alaska pollock Anchovy 	Legumes	ChickpeaBroad beanMungbeans
Fish	 Carp Eel Flounder Sardine Sea bass Sole 	Spices	 Anise Bay leaf Caraway Cayennepepper Common thyme Curry powder Dill
Meat	 Duck meat Goose meat Grapevinesnail Rabbit Vea 		 Dill Hot paprika powder Oregano Parsley Woo-hsiang powder
Shellfish	• Crayfish	Gluten- containing grains	SpeltCous cous



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Gluten-free grains/Starches	• Millet		 Fig Guava Honeydew melon Kiwi fruit Litchi Mandarin Mango Plum Capers Papaya
Miscellaneous	 Black tea Cane sugar Lemon grass Molasses Oolong tea 	Fruits	
Nuts	 Hazelnut Pinenut Pistachionut Sweet chestnut 		 Asparagus Bamboo shoots Beet root Endive
Nightshades	• Eggplant	Vegetables	 Leek Roquette Savoycabbage Turnip Vine leaf
Seeds	 Coriander seed Flaxseed Poppy seed Rape seed Sunflower seed 		 White radish Artichoke Chard Kale Shiitake mushroom Zucchini
		Vegan Foods	TofuTempehVegan Cheese

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