

TEST2 PATIENT

07/30/2001

PATIENT

NAME: TEST2 PATIENT GENDER: Male

DATE OF BIRTH: 07/30/2001 AGE: 22

, SAN CARLOS, CA- 94070.

ACCESSION ID: 2401110004

SPECIMEN COLLECTION TIME: 01-11-2024 12:45

SPECIMEN RECEIVED TIME: 01-11-2024 12:45

FINAL REPORT TIME: 01-11-2024 13:06

FASTING: FASTING

PROVIDER

PRACTICE NAME: Vibrant IT4 Practice

PROVIDER NAME: Demo Client, DDD (999994)

ADDRESS: TEST STREET, TEST CITY, KY- 42437.

The comments in this report are meant only for informational purposes and do not constitute medical advice. Please consult your physician for any medication, treatment or life style management.

Vibrant America Test Index

Food Summary

Pg 1

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ACCESSION ID: 2401110004
 SPECIMEN COLLECTION TIME: 01-10-2024 12:45
 SPECIMEN RECEIVED TIME: 01-11-2024 06:50
 FINAL REPORT TIME: 01-11-2024 13:06

FASTING: FASTING

PROVIDER

PRACTICE NAME: Vibrant IT4 Practice
 PROVIDER NAME: Demo Client, DDD (999994)
 ADDRESS: TEST STREET, TEST CITY, KY- 42437.

Food Summary		Blank Cell - Low Reactivity ● High Reactivity ● Moderate Reactivity- Not Ordered or N/A													
	Food Name	IgA	IgG	IgE	IgG4	C3D	Peptide level sensitivity	Food Name	IgA	IgG	IgE	IgG4	C3D	Peptide level sensitivity	
High Reactivity Foods ●	Avocado	-	-	-	●			Beta-Casein	-	-	-		●		
	Brazilnut	-	-	-		●		Buckwheat	-	-	-	●			
	Chard	-	-	-		●		Cow's Milk	-	-	-		●		
	Egg White	-	-	-	●			Grape	-	-	-		●		
	Hops	-	-	-		●		Hot paprika powder	-	-	-	●			
	Mandarin	-	-	-		●		Orange	-	-	-		●		
	Parsnip	-	-	-	●			Pineapple	-	-	-		●		
	Portabella Mushroom	-	-	-	●	●		Purple Potato	-	-	-	●			
	Rosemary	-	-	-		●		Scallops	-	-	-		●		
	Spelt	-	-	-		●		Tuna	-	-	-	●			
Moderate Reactivity Foods ●	Turnip	-	-	-		●		Butternut Squash	-	-	-	●			
	Apricot	-	-	-		●		Endive	-	-	-	●			
	Cous Cous	-	-	-		●		Oregano	-	-	-	●			
	Navy Bean	-	-	-	●			Pinto Beans	-	-	-	●			
	Pecan	-	-	-		●		White onion	-	-	-	●			
	Rye	-	-	-	●										

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Additives Summary

Blank Cell - Low Reactivity ● High Reactivity ● Moderate Reactivity- Not Ordered or N/A

● High Reactivity Additives	Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
		Annatto	-	-			Arabic Gum	-	-	
	Brilliant Black	-	-			Gum Tragacanth	-	-		
	Saccharin	-	-			Titanium dioxide	-	-		
	Xanthan Gum	-	-							
● Moderate Reactivity Additives	Ammonium Chloride	-	-			Blue #1 (Brilliant Blue)	-	-		
	Blue #2 (Indigo Carmine)	-	-			Fluoride	-	-		
	Monk fruit	-	-							

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.

Allergen-specific IgE assays do not demonstrate absolute positive and negative predictive values for allergic disease. Clinical history must be incorporated into the diagnostic determination. Quantification of specific IgG and IgA antibodies is not FDA-recognized diagnostic indicator of allergy.

Food allergen, Inhalant, Food additives, Food Sensitivity and Food Zoomers 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 antigen due to circumstances beyond Vibrant's control. Vibrant may re-test a sample in order 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.

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 supplementation or dietary changes.

Food Sensitivity

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Vibrant Wellness is pleased to present to you, Food Sensitivity Testing, to help you make healthy lifestyle and dietary choices in consultation with your physicians and dietitians. It is intended to be used as a tool to encourage a general state of health and well-being.

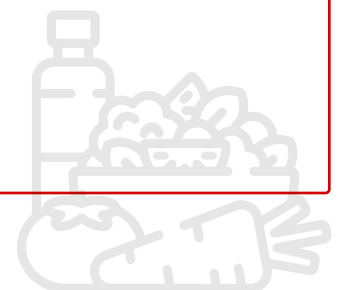
Vibrant Food Sensitivity is an array of commonly consumed food antigens which offers very specific antibody-to-antigen recognition. The panel is designed to assess an individual's IgG, IgA, C3D and IgG4 reactivity to food antigens.

Interpretation of Report: The test results of antibody levels to the individual proteins are calculated by comparing the average intensity of the individual protein antibody to that of a healthy reference population. Reference ranges have been established using 192 healthy individuals. The reactivity to the antigens are displayed as High reactivity(21-30)(RED), Moderate reactivity(11-20)(YELLOW) or Low reactivity(1-10)(BLANK-NO COLOR). A high reactivity result indicates that you have an increased antibody/C3D levels to the food antigen with respect to the reference range. A Moderate result indicates that you have a moderate antibody/C3D reactivity level to the food antigen with respect to the reference range. A Negative result indicates that you have no reactivity to the food antigen with respect to the reference range. Vibrant utilizes proprietary reporter-based analysis which is designed to assay specific total IgG (subclasses 1, 2, 3, 4), and total IgA (subclasses 1, 2) antibodies C3D and IgG4 alone. The classification of High to Moderate to Negative denotes the level of antibodies detected.

The first page of the report includes a summary of the foods with high and moderate reactivity. In the complete detailed report the previous result for the same food is indicated next to the current result in brackets to see how the reactivity has changed since the last time the individual was tested. The cell is colored based on the level of reactivity seen High reactivity(RED), Moderate reactivity(YELLOW) or Negative reactivity(BLANK-NO COLOR).

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 accept 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 Physician/Dietitian 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 physician before making any changes. Pediatric reference ranges have not been established for this test.



Food Sensitivity - Summary

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

High Sensitivity									
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity Not Ordered or N/A		
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
Avocado	-	-	24 (4)	2 (8)	Beta-Casein	-	-	7 (6)	21 (9)
Brazilnut	-	-	8 (1)	27 (6)	Buckwheat	-	-	25 (1)	6 (1)
Chard	-	-	4 (6)	23 (1)	Cow's Milk	-	-	1 (2)	21 (1)
Egg White	-	-	23 (4)	6 (22)	Grape	-	-	7 (19)	21 (5)
Hops	-	-	1 (2)	27 (8)	Hot paprika powder	-	-	27 (6)	8 (4)
Mandarin	-	-	7 (1)	24 (8)	Orange	-	-	2 (9)	28 (8)
Parsnip	-	-	29 (9)	6 (8)	Pineapple	-	-	4 (2)	23 (9)
Portabella Mushroom	-	-	15 (1)	27 (3)	Purple Potato	-	-	30 (6)	1 (22)
Rosemary	-	-	9 (5)	24 (2)	Scallops	-	-	8 (5)	24 (2)
Spelt	-	-	9 (1)	21 (16)	Tuna	-	-	24 (3)	1 (6)
Turnip	-	-	7 (4)	29 (5)					

Moderate Sensitivity									
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity Not Ordered or N/A		
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
Apricot	-	-	5 (7)	17 (7)	Butternut Squash	-	-	17 (2)	1 (4)
Cous Cous	-	-	6 (4)	20 (5)	Endive	-	-	17 (8)	3 (6)
Navy Bean	-	-	19 (10)	17 (6)	Oregano	-	-	16 (4)	7 (1)
Pecan	-	-	3 (6)	11 (25)	Pinto Beans	-	-	19 (7)	5 (7)
Rye	-	-	12 (2)	9 (7)	White onion	-	-	15 (7)	6 (28)



Food Sensitivity - Detailed report

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

Dairy									
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity Not Ordered or N/A		
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
Beta-Casein	-	-	7 (6)	21 (9)	Buffalo milk	-	-	1 (1)	5 (3)
Buttermilk	-	-	4 (3)	8 (9)	Casomorphin	-	-	4 (3)	2 (1)
Cheddar cheese	-	-	7 (4)	5 (3)	Cow's Milk	-	-	1 (2)	21 (1)
Goat's Milk	-	-	7 (9)	1 (9)	Kefir	-	-	3 (4)	3 (16)
Sheep's milk	-	-	7 (5)	9 (8)	Whey Protein	-	-	4 (6)	3 (5)
Yoghurt	-	-	6 (5)	4 (3)					

Fish									
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity Not Ordered or N/A		
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
Alaska pollock	-	-	8 (9)	4 (7)	Anchovy	-	-	4 (1)	2 (4)
Carp	-	-	3 (3)	9 (9)	Catfish	-	-	9 (3)	3 (9)
Codfish	-	-	2 (5)	5 (8)	Eel	-	-	2 (5)	7 (5)
Flounder	-	-	1 (6)	8 (6)	Halibut	-	-	8 (1)	6 (2)
Lake Trout	-	-	5 (6)	5 (3)	Mackerel	-	-	9 (8)	7 (5)
Perch	-	-	9 (30)	6 (2)	Salmon	-	-	9 (1)	3 (5)
Sardine	-	-	2 (7)	7 (4)	Sea bass	-	-	8 (4)	5 (4)
Sole	-	-	2 (5)	7 (7)	Tuna	-	-	24 (3)	1 (6)

Mollusks									
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity Not Ordered or N/A		
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
Blue mussel	-	-	10 (1)	2 (2)	Clam	-	-	2 (4)	8 (2)
Octopus	-	-	1 (1)	6 (1)	Oyster	-	-	6 (3)	5 (1)
Pacific squid	-	-	5 (6)	7 (1)	Scallops	-	-	8 (5)	24 (2)
Squid	-	-	3 (4)	8 (5)					

Shellfish									
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity Not Ordered or N/A		
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
Crab	-	-	8 (4)	9 (2)	Crayfish	-	-	5 (8)	8 (10)
Lobster	-	-	6 (7)	4 (7)	Shrimp	-	-	6 (2)	6 (1)

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Fruits									
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity Not Ordered or N/A		
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
Apple	-	-	2 (16)	5 (7)	Apricot	-	-	5 (7)	17 (7)
Avocado	-	-	24 (4)	2 (8)	Banana	-	-	7 (4)	9 (19)
Blackberry	-	-	1 (3)	9 (2)	Blueberry	-	-	7 (10)	9 (4)
Cantaloupe	-	-	9 (5)	9 (4)	Capers	-	-	8 (2)	7 (9)
Cherry	-	-	7 (9)	8 (9)	Coconut	-	-	3 (14)	5 (4)
Cranberry	-	-	5 (8)	1 (2)	Fig	-	-	2 (9)	2 (8)
Grape	-	-	7 (19)	21 (5)	Grapefruit	-	-	9 (1)	1 (7)
Guava	-	-	8 (4)	3 (6)	Honeydew melon	-	-	5 (8)	5 (9)
Kiwi fruit	-	-	3 (1)	2 (3)	Lemon	-	-	4 (9)	4 (5)
Litchi	-	-	7 (6)	8 (8)	Mandarin	-	-	7 (1)	24 (8)
Mango	-	-	9 (6)	9 (15)	Olive	-	-	6 (3)	3 (7)
Orange	-	-	2 (9)	28 (8)	Papaya	-	-	9 (1)	3 (3)
Peach	-	-	7 (9)	8 (7)	Pear	-	-	8 (2)	3 (3)
Pineapple	-	-	4 (2)	23 (9)	Plum	-	-	8 (3)	6 (4)
Raspberry	-	-	9 (8)	6 (6)	Strawberry	-	-	3 (4)	8 (14)
Tomato	-	-	9 (5)	8 (5)	Watermelon	-	-	3 (7)	3 (5)

Gluten containing grains									
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity Not Ordered or N/A		
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
Barley	-	-	4 (4)	8 (15)	Malt	-	-	2 (4)	4 (5)
Rye	-	-	12 (2)	9 (7)	Spelt	-	-	9 (1)	21 (16)
Wheat	-	-	6 (4)	9 (6)					

Gluten free grains									
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity Not Ordered or N/A		
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
Amaranth	-	-	8 (5)	7 (4)	Brown Rice	-	-	8 (2)	2 (9)
Buckwheat	-	-	25 (1)	6 (1)	Corn	-	-	5 (3)	8 (5)
Millet	-	-	8 (8)	2 (3)	Oats	-	-	8 (5)	7 (1)

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Legumes										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Black Beans	-	-	4 (7)	9 (4)	Black-eye Peas	-	-	3 (4)	9 (1)	
Broad bean	-	-	5 (6)	9 (6)	Chickpea	-	-	5 (9)	1 (5)	
Kidney Bean	-	-	5 (1)	5 (6)	Lentils	-	-	9 (3)	1 (2)	
Mung beans	-	-	5 (8)	8 (9)	Navy Bean	-	-	19 (10)	17 (6)	
Peanut	-	-	7 (2)	6 (20)	Pinto Beans	-	-	19 (7)	5 (7)	
Soybean	-	-	2 (9)	9 (1)						

Meat										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Beef	-	-	3 (2)	6 (2)	Chicken	-	-	6 (9)	10 (3)	
Duck meat	-	-	5 (3)	6 (4)	Egg White	-	-	23 (4)	6 (22)	
Egg Yolk	-	-	4 (2)	5 (9)	Goose meat	-	-	2 (4)	9 (2)	
Grapevine snail	-	-	2 (6)	6 (2)	Lamb	-	-	3 (3)	1 (3)	
Pork	-	-	4 (7)	7 (9)	Rabbit	-	-	4 (8)	6 (7)	
Turkey	-	-	5 (9)	5 (8)	Veal	-	-	2 (4)	7 (5)	

Miscellaneous										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Agave	-	-	4 (3)	2 (1)	Black tea	-	-	6 (29)	3 (5)	
Cane sugar	-	-	7 (6)	1 (4)	Cilantro	-	-	1 (2)	6 (9)	
Cocoa	-	-	7 (8)	6 (3)	Coffee	-	-	1 (3)	1 (4)	
Dill	-	-	5 (3)	8 (5)	Espresso	-	-	9 (9)	5 (3)	
Green Tea	-	-	5 (7)	8 (8)	Hops	-	-	1 (2)	27 (8)	
Lemon grass	-	-	6 (5)	1 (25)	Molasses	-	-	7 (8)	4 (3)	
Oolong tea	-	-	2 (7)	3 (2)	Parsley	-	-	2 (8)	9 (9)	
Rosemary	-	-	9 (5)	24 (2)	Vanilla Bean	-	-	7 (4)	6 (6)	
Yeast	-	-	3 (2)	4 (6)						

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Spices										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Anise	-	-	9 (6)	4 (4)	Bay leaf	-	-	2 (5)	8 (2)	
Black pepper	-	-	7 (1)	6 (7)	Caraway	-	-	9 (7)	10 (7)	
Cayenne pepper	-	-	9 (6)	8 (17)	Cinnamon	-	-	8 (9)	2 (7)	
Common thyme	-	-	7 (2)	2 (9)	Cumin	-	-	7 (9)	2 (4)	
Curry powder	-	-	3 (3)	5 (1)	Habanero pepper	-	-	5 (3)	5 (5)	
Hot paprika powder	-	-	27 (6)	8 (4)	Jalapeno pepper	-	-	1 (1)	9 (2)	
Nutmeg	-	-	7 (3)	10 (4)	Oregano	-	-	16 (4)	7 (1)	
Turmeric	-	-	3 (6)	5 (5)	Woo-hsiang powder	-	-	3 (2)	7 (6)	

Nuts(Tree)										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Almond	-	-	8 (4)	2 (5)	Black Walnut	-	-	9 (2)	3 (8)	
Brazilnut	-	-	8 (1)	27 (6)	Cashews	-	-	1 (5)	7 (1)	
English Walnut	-	-	6 (2)	4 (4)	Macadamia Nut	-	-	9 (7)	8 (8)	
Pecan	-	-	3 (6)	11 (25)						

Seeds										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Chia	-	-	6 (8)	9 (8)	Coriander seed	-	-	8 (4)	6 (29)	
Flax seed	-	-	5 (3)	6 (1)	Hemp	-	-	7 (2)	7 (8)	
Mustard	-	-	6 (6)	3 (14)	Poppy seed	-	-	6 (4)	5 (4)	
Rape seed	-	-	1 (9)	2 (30)	Sesame	-	-	4 (8)	5 (3)	
Sunflower seed	-	-	1 (21)	8 (15)						

Nightshades										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Eggplant	-	-	8 (6)	9 (7)	Green Pepper	-	-	8 (4)	9 (4)	
White Potato	-	-	3 (1)	5 (12)						

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Vegetables										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Acorn Squash	-	-	3 (9)	6 (1)	Artichoke	-	-	2 (2)	7 (7)	
Arugula	-	-	9 (7)	7 (5)	Asparagus	-	-	5 (2)	9 (2)	
Bamboo shoots	-	-	3 (7)	3 (8)	Beet root	-	-	8 (7)	2 (1)	
Broccoli	-	-	4 (10)	7 (8)	Butternut Squash	-	-	17 (2)	1 (4)	
Carrot	-	-	7 (4)	2 (5)	Cauliflower	-	-	3 (3)	3 (5)	
Celery	-	-	9 (1)	1 (15)	Chard	-	-	4 (6)	23 (1)	
Cucumber	-	-	3 (3)	9 (4)	Endive	-	-	17 (8)	3 (6)	
Garlic	-	-	5 (2)	6 (8)	Ginger	-	-	9 (3)	5 (3)	
Green Bean	-	-	6 (3)	1 (8)	Green Peas	-	-	6 (8)	4 (7)	
Green cabbage	-	-	1 (2)	5 (16)	Kale	-	-	6 (6)	7 (6)	
Leek	-	-	3 (20)	5 (6)	Lima Bean	-	-	7 (27)	6 (3)	
Parsnip	-	-	29 (9)	6 (8)	Portabella Mushroom	-	-	15 (1)	27 (3)	
Purple Potato	-	-	30 (6)	1 (22)	Romaine lettuce	-	-	3 (2)	9 (9)	
Savoy cabbage	-	-	1 (5)	3 (9)	Seaweed(Kelp)	-	-	7 (9)	8 (2)	
Shallots	-	-	6 (4)	3 (15)	Shiitake Mushroom	-	-	5 (3)	6 (9)	
Spaghetti Squash	-	-	1 (3)	4 (10)	Spinach	-	-	5 (1)	8 (4)	
Sweet Potato	-	-	7 (6)	4 (19)	Turnip	-	-	7 (4)	29 (5)	
Vine leaf	-	-	1 (12)	2 (9)	White mushrooms	-	-	8 (25)	8 (1)	
White onion	-	-	15 (7)	6 (28)	White radish	-	-	5 (18)	9 (3)	
Yellow squash	-	-	2 (4)	3 (3)	Zucchini	-	-	1 (9)	5 (6)	

Nuts (Tree)										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Hazelnut	-	-	4 (7)	3 (9)	Pine nut	-	-	9 (6)	6 (7)	
Pistachio nut	-	-	5 (5)	2 (7)	Sweet chestnut	-	-	9 (7)	6 (1)	

Vegan										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Cous Cous	-	-	6 (4)	20 (5)	Tempeh	-	-	1 (4)	9 (5)	
Tofu	-	-	7 (1)	9 (3)	Vegan Cheese	-	-	4 (2)	5 (3)	

Food Sensitivity - Detailed report

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

Gluten free alternative starches									
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity Not Ordered or N/A		
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
Arrowroot	-	-	4 (4)	9 (9)	Cassava	-	-	8 (1)	7 (4)
Tapioca	-	-	1 (5)	9 (2)	Taro Root	-	-	6 (5)	6 (7)
Tiger nut	-	-	7 (5)	8 (24)					

BETA-CASEIN

Food Description

Beta-casein is a class of cow's milk protein that may provide effects beyond nutrition, due to the release of biologically active peptides on digestion.

A1 beta-casein is in cow's milk. Human milk, goat milk, sheep milk and other species' milk contain beta-casein A2.

Hidden Sources

Commonly Found In

Precautions

COW'S MILK

Food Description

A whitish liquid containing proteins, fats, lactose, and various vitamins and minerals that is produced by the mammary glands of cows.

Butter and butter fat, cheese, including cottage cheese and cheese sauces, cream, including sour cream, custard, milk, including buttermilk, powdered milk, and evaporated milk, yogurt, ice cream, pudding, au gratin dishes and white sauces, baked goods -- bread, cookies, crackers, cakes, cake mix, cereals, chewing gum, chocolate and cream candy, coffee creamers, creamed or scalloped foods, conuts, malted milk, margarine, mashed potatoes, meats - canned and processed, including cold cuts and deli meats, nougat, found in some candy, salad dressings, sherbet, artificial butter or cheese flavor.

Hidden Sources

Commonly Found In

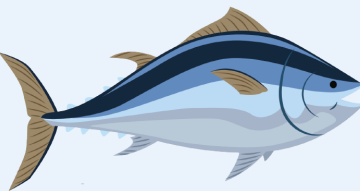
Precautions

Food Sensitivity - Detailed report

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

TUNA

Food Description
A popular saltwater fish with either white or pink meat.




Hidden Sources
Seven varieties of tuna exist.

Commonly Found In
Tuna steaks, canned tuna, salads, wraps, sandwiches, casseroles and meal kits.

Precautions
Considered a high-mercury fish; can contain high levels of histamine.

SCALLOPS

Food Description
A saltwater mollusk related to clams, with brightly colored symmetrical shells.



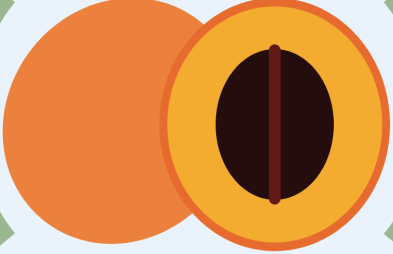
Hidden Sources
Cioppino (fish stew)

Commonly Found In
Pasta, mixed seafood dishes, appetizers, soups, sushi.

Precautions
It is recommended to avoid all mollusks if one has an allergy or sensitivity to one.

APRICOT

Food Description
A stone fruit, bright orange in color with a velvety skin and flesh; related to peaches but usually smaller in diameter and not as juicy.



Hidden Sources

Commonly Found In
Whole fruit, dried apricot, jams and jellies, trail mix, desserts.

Precautions

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

AVOCADO

Food Description

A stone fruit, bright orange in color with a velvety skin and flesh; related to peaches but usually smaller in diameter and not as juicy.

Whole fruit, salads, guacamole, salad dressings, ceviche, Mexican cuisine (tacos/burritos), sometimes in omelets or egg dishes.

Commonly Found In

Hidden Sources

Alligator Pear is an alternative name.

Precautions

GRAPE

Food Description

A cluster fruit that grows in bunches, green or deep red in color, individual spherical fruits. The part of the grape tested is derived from a seedless grape.

Whole fruit, raisins, currants, grape seed extract, grape seed oil, smoothies, trail mix, cream of tartar, wine, champagne, wine vinegar, balsamic vinegar.

Commonly Found In

Hidden Sources

Grapes fall on the EWG's dirty dozen list for produce and are best consumed organic.

Precautions

ORANGE

Food Description

A bright orange citrus fruit with an inedible thick peel.

Whole fruit, orange juice, jams and marmalades, citrus salads, some salad dressings or marinades; some chocolate and desserts, orange zest; herbal supplements, vitamin C supplements, orange flavor, orange/citrus-flavored soft drinks.

Commonly Found In

Hidden Sources

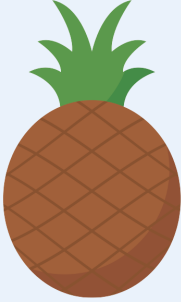
Orange liqueurs: Curacao, Grand Marnier, Triple Sec.

Precautions

Food Sensitivity - Detailed report

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

PINEAPPLE



Food Description
A tropical fruit with an inedible, spikey rind and a green leaf crown. The inside flesh is juicy, sweet and bright yellow in color.


Whole fruit, pineapple juice, fruit salads, usually served with baked ham, tropical beverages, smoothies, some marinades, desserts made with pineapple.

Commonly Found In

Hidden Sources
Pineapple is high in bromelain enzyme and is often used in marinades to tenderize meats.

Precautions

RYE



Food Description
A gluten-containing grain closely related to barley and wheat.


Breads, flour, baked goods, crackers.

Commonly Found In

Hidden Sources
Whiskey and beer.

Precautions
Contains gluten.

BUCKWHEAT



Food Description
A pseudo cereal gluten-free grain.

Gluten-free flour mixes, pancakes, baked goods, cereals, trail mix, granola, granola bars, pasta, porridge, tea, soups.

Commonly Found In

Hidden Sources
Can be cross-contaminated during processing if made in the same facility or on the same equipment at wheat, rye or barley; buckwheat groats can be used as a thickener in gravies or dressings.

Unrelated to wheat; good source of iron, zinc and selenium; excellent source of niacin, manganese, magnesium and phosphorus.

Precautions

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

NAVY BEAN

Food Description

A species of legumes; native to the Americas. Small, pea-sized beans that are creamy white in color.

Soups (navy bean soup, white chili), a topping on salads, rice and beans dishes.

Commonly Found In

Hidden Sources

Referred to as "common beans".

High source of lectins, which are most commonly associated with digestive issues and other immunological issues.

Precautions

EGG WHITE

Food Description

The clear liquid contained within an egg.

Liquid egg whites, egg substitutes, baked goods, macaroni, pasta, marzipan, marshmallows, nougat, albumin/albumen, dried eggs, powdered eggs, egg salad, eggnog, mayonnaise, meringue, imitation crab meat.

Commonly Found In

Hidden Sources

The foam on some specialty coffee drinks, egg substitutes, commercially processed cooked pasta, including ones found in soups; as an egg wash for pretzels before they are dipped on the salt, and an egg wash on fried foods. Albumin (the protein component of egg white) is found in processed foods. Avoid products with the following ingredients: ovalbumin, lecithin.

It is impossible to completely separate the egg white from the yolk.

Precautions

HOPS

Food Description

Hops are the flowers of the hop plant; they are primarily used for flavoring as a bittering agent and not eaten whole. They are used primarily as a flavoring and stability agent in beer, to which they impart bitter, zesty, or citric flavors; though they are also used for various purposes in other beverages and herbal medicine.

Primary flavoring agent in beer; sausages, breads, some sauces.

Commonly Found In


Hidden Sources

Precautions

Food Sensitivity - Detailed report

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

ROSEMARY




Food Description
An herb; available fresh or dried. It is a mint relative and its green, silver tipped leaves look like small pine needles.

Commonly Found In
Common chicken, lamb and pork seasoning. Often added to breads/biscuits, black olives and seasoned vinegar.

Hidden Sources
In addition to being a seasoning, it can be made into a tea to alleviate headaches, gas and fever. Essential oil is also available for rosemary.

Precautions

PECAN



Food Description
Oblong nuts that have a smooth, light brown, sometimes mottled brown shell.

Commonly Found In
Desserts and sweet treats, such as pecan pie, candied pecans and pecan sticky buns. A staple in Southern cooking.

Hidden Sources
Hickory Nut.

Precautions
Tree nut allergies are one of the most common allergies.

SAMPLE

Food Sensitivity - Detailed report

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

ONION

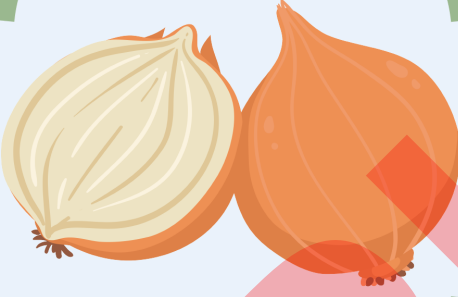
Food Description
A bulb vegetable that comes in a variety of colors (red, white, yellow). The bulb is covered with a skin which is removed and discarded before using in foods. Onions have a strong flavor that lessens when cooked.

Whole vegetable (cooked or raw), soups and stews, meat loaf/meatballs, broths (vegetable, chicken, beef), salads (chicken, tuna, potato, egg, green), Ethnic foods (Asian, Greek, Chinese, Cajun, Italian), mixed vegetable dishes, casseroles, V8-Juice, onion rings, onion may be used as "natural flavor".

Hidden Sources
Caution with other members of the onion family: garlic, chives, leeks, shallots, scallions (green onions).

Commonly Found In

Precautions



MANDARIN

Food Description
Fruits from this large citrus group may be termed "mandarin" or "Clementine". All mandarins have fibrous strands located under their thin, loose-fitting peel, which easily detaches from the fruit. Most mandarins are low in acid and many are seedless.

Eaten fresh, juiced, used in fruit salads, used in green salads and added to desserts, such as Ambrosia salad.

Hidden Sources
Mandarins are often crossed with other citrus varieties.

Commonly Found In

Precautions



Food Sensitivity - Detailed report

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45


SPELT

Food Description

Spelt (or dinkel wheat or hulled wheat) is a species of wheat. As with all wheat species, spelt contains gluten and is unsuitable for people on a gluten free diet.

Hidden Sources

Spelt may be found in bread, pasta, pancake and waffle mixes, muffins and baked goods.



Commonly Found In

Spelt may be found in bread, pasta, pancake and waffle mixes, muffins and baked goods.

Precautions

Spelt is not suitable for individuals with celiac disease, gluten sensitivity, wheat sensitivity, or wheat allergy.


HOT PAPRIKA POWDER

Food Description

Paprika is a powder/spice derived from dried and sometimes smoked peppers from the Capsicum annum family. It is distinct from Cayenne pepper. Depending on the type of pepper used, paprika usually has a bright red and sometimes orange color. Paprika can be sweet and spicy, and once smoked takes on a woody flavor that adds complexity to vegetarian dishes.

Hidden Sources

Because paprika pepper it is a very common spice that can be used for flavoring or coloring in almost any dish, it is important to read labels and ask ingredient questions when dining out.



Commonly Found In

Paprika can be used to add red color or smoky flavor to a variety of dishes including chili's, stews, individual meat or vegetable dishes.

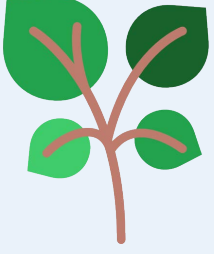
Precautions

Paprika is nightshade pepper.; avoid is consuming a nightshade free diet

Food Sensitivity - Detailed report

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

OREGANO



Food Description
A hardy perennial herb with a slightly peppery and slightly bitter flavor.


Used in countless Greek and Italian dishes, especially ones that are tomato-based. Oregano is available fresh or dried.

Hidden Sources
People with an allergy to mint should be cautious consuming oregano because oregano is a mint relative.

Commonly Found In

Precautions

COUS COUS



Food Description
Cous Cous is a type of pasta (wheat flour) and is derived from durum wheat crushed into granules. Cous Cous is a dried grain and cooked by steaming until it is light and fluffy. Israeli couscous is a variation on the traditional couscous which is made of larger, smoother, spherical granules.

Cous Cous is cooked just like pasta and can be served as a side dish or as part of a salad. If used as a salad, it is cooked and then cooled and chilled before combining with the other ingredients. Can also be prepared sweet as either a dessert or even breakfast.

Hidden Sources
Be careful not to confuse cous cous with quinoa as they can look similar when cooked.

As it is derived from wheat flour, cous cous is a gluten-containing food.

Commonly Found In

Precautions


Food Sensitivity - Detailed report

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

Food Description

An edible Mediterranean plant closely related to chicory, whose bitter leaves can be blanched and used in salads, stews, and soups

ENDIVE



Hidden Sources


Commonly Found In

Precautions

Food Description

The thick, fleshy, edible root of either of two plants the white fleshed brassica rapa rappifera or the yellow fleshed rutabaga.

TURNIP



Hidden Sources

P

Commonly Found In

Precautions


LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

CHARD

Food Description

Chard has stalks ranging from white, yellow, orange, pink or red, with leaves ranging from a pale-green to deep blue-green and even green-red. This colorful leafy green has broad, fan-shaped leaves that can be wrinkled or flat. Chard is salty and bitter in flavor.

Hidden Sources



Precautions

Commonly Found In

Chard stalks are common in soups, pilafs and casseroles for their colorful and celery-like texture. The greens are commonly steamed, sauteed, braised, added to soups, stews and casseroles. Italians make frittata with chard.


Chard contains oxalic acid. High oxalic acid containing foods should be avoided or enjoyed in moderation if you have a tendency to have an irritated gut or a tendency to develop kidney stones.

PURPLE POTATO

Food Description

Purple potato is native to Peru and Bolivia. They are commercially cultivated in Americas, and Europe. They have good antioxidant properties.

Hidden Sources



Precautions

Commonly Found In

Purple potatoes have been valued in South American for centuries. Native to Peru and Bolivia and spread to Europe in the 16th century. They were introduced to the US in 1980's.

Food Sensitivity - Detailed report

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

BUTTERNUT SQUASH

Food Description

Butternut squash is a type of winter squash that grows on a vine. It is a good source of vitamin A, potassium and fiber.

Hidden Sources

They are grown extensively in tropical America, Japan and in certain districts in the United States.

Commonly Found In

Precautions



Food Description

Parsnip is a root vegetable that belongs to the family of Apiaceae, which includes carrot, dill, cumin, parsley and caraway. It is high in vitamins, minerals. It contains antioxidants and both soluble and insoluble dietary fiber. The tuber is white, pale yellow or pale orange in color both on the exterior and interior.

Hidden Sources

They can be eaten raw, but generally are cooked in soups and stews.

Commonly Found In

The root of the parsnip is edible; however, the shoots and leaves of the plant requires caution as the sap is toxic.

Precautions



LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

PORTABELLA MUSHROOM

Food Description

Portabella mushrooms are large in size and have a rounded, flat cap, which is firm, thick and spongy. They belong to the Agaricaceae family. They grow individually in the grass, near manure piles and on leaf litter near conifers, especially Monterey cypress trees in the northern hemisphere.

Tender and meaty, portobello mushrooms have a wide variety of uses in meal preparation. They can be used in dishes as a meat alternative, stuffed, in stir fries, in casseroles, in sauces, in salads, served as a side dish (roasted or sautéed) and the list goes on. A very easy food to incorporate into different dishes.

Commonly Found In

Hidden Sources

Portobello mushrooms consist of a high amount of purines that in some cases can be linked to health issues like gout and kidney stones, which takes place when purines break down and uric acid is produced.

Precautions



PINTO BEANS

Food Description

Pinto beans are known for their creamy texture, mild flavor and ability to absorb flavors. They are a good source of protein, phosphorus and manganese. They are very high in dietary fiber and folate.

A native of Latin America, pinto beans are common in Latin cuisine. You can often find the bean in bean salads, soups, rice & beans, or served as a side dish.

Commonly Found In

Hidden Sources

One of the biggest issues surrounding all legumes, including pinto beans, is that they naturally contain antinutrient factors, such as trypsin inhibitors, and a relatively high phytate content, in addition to lectins. Trypsin is an enzyme involved in digestion; phytate reduces the bioavailability of dietary minerals; and lectins can disturb digestion.

Precautions



Food Sensitivity - Detailed report

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

BRAZILNUT

Food Description

Brazilnut is a South American tree in the family Lecythidaceae. They are native to the amazon rain forest in Brazil, Bolivia and Peru. They have a smooth, buttery texture and nutty flavor. They have several health benefits and help regulate thyroid glands, and support the immune system.

Hidden Sources

Tree nut proteins can be found in cereals, crackers, flavored coffees, flavored syrups, marinades,



Brazil nuts are commonly found in mixed nuts, Brazil nut butter and mixed nut butters, desserts and other baked goods, chocolates, and other confectionaries.

Brazil nut oil is derived from Brazil nuts and should be avoided by people with Brazil nut sensitivity.

Commonly Found In

Precautions

SAMPLE

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.

Quantification of specific IgG and IgA 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 antigen due to circumstances beyond Vibrant's control. Vibrant may re-test a sample in order 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.

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SAMPLE

Food Additives

PATIENT

NAME: TEST2 PATIENT GENDER: Male
DATE OF BIRTH: 07/30/2001 AGE: 22

, SAN CARLOS, CA- 94070.

ACCESSION ID: 2401110004
SPECIMEN COLLECTION TIME: 01-10-2024 12:45
SPECIMEN RECEIVED TIME: 01-11-2024 06:50
FINAL REPORT TIME: 01-11-2024 13:06
FASTING: FASTING

PROVIDER

PRACTICE NAME: Vibrant IT4 Practice
PROVIDER NAME: Demo Client, DDD (999994)
ADDRESS: TEST STREET, TEST CITY, KY- 42437.

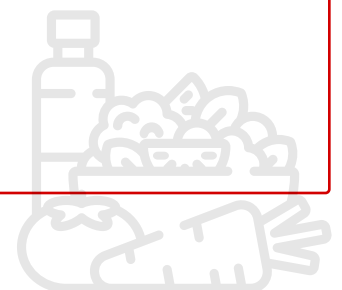
Vibrant Wellness is pleased to present to you, 'Food Additives Panel ', to help you make healthy lifestyle, dietary and treatment choices in consultation with your healthcare provider. It is intended to be used as a tool to encourage a general state of health and well-being.

Vibrant Food Additives Panel is a test to measure antibody levels to food additives commonly occurring in industrial foods. The panel is designed to give a complete picture of an individual's levels of antibodies to these antigens in serum.

Interpretation of Report: The report begins with the Food Additives summary page which lists only the additives against which the antibody levels are high or moderate in the reference range. Following the summary section is the complete list of the Food additives along with the levels of antibodies to them in a tabular form to enable a full overview along with the corresponding reference ranges. The level of the antibody has a green, yellow or red highlight around the cell indicating – Mild, Moderate or High levels in comparison to our reference population. Additionally, the previous value is also indicated to help check for improvements every time the test is ordered. All contents provided are purely for informational purposes only and should not be considered medical advice. Any changes based on these choices are to be made in consultation with the clinical provider.

The Vibrant Wellness platform provides tools for you to track and analyze your general wellness profile. Testing for the food additives panel is performed by Vibrant America, 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.vibrant-wellness.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 accept 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 physician for medication, treatment, diet, exercise or lifestyle management as appropriate. This product is not intended to diagnose, treat, or cure any disease or condition.

Please Note - It is important that you discuss any modifications to your diet, exercise and nutritional supplementation with your physician before making any changes.



Food Additives - Summary

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

High Sensitivity									
Blank Cell - Low Reactivity ● High Reactivity ● Moderate Reactivity Not Ordered or N/A									
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
Annatto	-	-	6 (8)	24 (12)	Arabic Gum	-	-	2 (6)	26 (7)
Brilliant Black	-	-	25 (8)	21 (18)	Gum Tragacanth	-	-	2 (4)	23 (8)
Saccharin	-	-	13 (1)	25 (6)	Titanium dioxide	-	-	9 (9)	24 (6)
Xanthan Gum	-	-	22 (2)	5 (19)					

Moderate Sensitivity									
Blank Cell - Low Reactivity ● High Reactivity ● Moderate Reactivity Not Ordered or N/A									
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D
Ammonium Chloride	-	-	7 (6)	14 (4)	Blue #1 (Brilliant Blue)	-	-	19 (3)	5 (8)
Blue #2 (Indigo Carmine)	-	-	13 (30)	18 (6)	Fluoride	-	-	16 (9)	4 (8)
Monk fruit	-	-	8 (1)	19 (7)					

SAMPLE



Food Additives

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

Elements										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Fluoride	-	-	16 (9)	4 (8)	Nickel Sulfate	-	-	5 (4)	8 (5)	
Titanium dioxide	-	-	9 (9)	24 (6)						

Emulsifiers and Surfactants										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Lecithin (Egg yolk)	-	-	9 (9)	8 (5)	Lecithin (Soy)	-	-	2 (8)	1 (2)	
Polysorbate 80	-	-	4 (7)	4 (11)						

Fibrous Additives										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Ispaghula/Psyllium	-	-	9 (8)	1 (8)						

Flavor Enhancers										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Ammonium Chloride	-	-	7 (6)	14 (4)	Monosodium Glutamate (MSG)	-	-	7 (6)	5 (4)	
Sodium Citrate	-	-	7 (1)	6 (7)						

Food Dyes and Pigments										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Acid Blue #3 (Patent Blue V)	-	-	8 (4)	9 (10)	Acid Red #14 (Carmoisine)	-	-	7 (4)	8 (3)	
Annatto	-	-	6 (8)	24 (12)	Beta-Carotene	-	-	10 (14)	5 (5)	
Blue #1 (Brilliant Blue)	-	-	19 (3)	5 (8)	Blue #2 (Indigo Carmine)	-	-	13 (30)	18 (6)	
Brilliant Black	-	-	25 (8)	21 (18)	Cochineal Extract	-	-	1 (5)	7 (9)	
Green #3 (Fast Green)	-	-	8 (9)	8 (7)	Red #2 (Amaranth Red)	-	-	5 (1)	4 (6)	
Red #3 (Erythrosine)	-	-	9 (12)	9 (5)	Red #4 (Carmine)	-	-	5 (5)	5 (28)	
Red #40 (Allura Red)	-	-	1 (7)	7 (2)	Yellow #5 (Tartrazine)	-	-	4 (9)	3 (4)	
Yellow #6 (Sunset Yellow)	-	-	1 (2)	6 (3)						

Food Additives

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
PATIENT	TEST2	MALE	2001-07-30	2401110004	01-10-2024 12:45

Gums and Thickening Agents										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Arabic Gum	-	-	2 (6)	26 (7)	Beta-Glucan	-	-	3 (8)	5 (2)	
Carrageenan	-	-	8 (8)	9 (8)	Cottonseed	-	-	8 (6)	5 (7)	
Guar Gum	-	-	6 (2)	3 (10)	Gum Tragacanth	-	-	2 (4)	23 (8)	
Locust Bean Gum	-	-	6 (1)	2 (5)	Mastic Gum	-	-	2 (4)	3 (17)	
Xanthan Gum	-	-	22 (2)	5 (19)						

Other										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Bisphenol A (BPA)	-	-	4 (5)	5 (1)	Latex	-	-	7 (5)	8 (1)	

Pesticides										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Deltamethrin	-	-	1 (2)	4 (2)	Glyphosate	-	-	9 (5)	6 (9)	

Preservatives and Antioxidants										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Benzoic Acid	-	-	3 (2)	3 (8)	Butylated Hydroxyanisole (BHA)	-	-	9 (15)	4 (7)	
Butylated Hydroxytoluene (BHT)	-	-	7 (5)	9 (10)	Citric Acid	-	-	1 (5)	7 (9)	
Formaldehyde	-	-	9 (6)	5 (9)	Sodium Benzoate	-	-	1 (1)	7 (4)	
Sodium Nitrate	-	-	8 (1)	3 (8)	Sodium Sulfite	-	-	3 (9)	6 (4)	
Sorbic Acid	-	-	7 (4)	1 (1)						

Sweeteners										
Blank Cell - Low Reactivity					● High Reactivity		● Moderate Reactivity			Not Ordered or N/A
Food Name	IgA	IgG	IgG4	C3D	Food Name	IgA	IgG	IgG4	C3D	
Acesulfame K	-	-	9 (4)	9 (1)	Aspartame	-	-	7 (29)	2 (3)	
Erythritol	-	-	8 (6)	4 (9)	Mannitol	-	-	6 (1)	7 (8)	
Monk fruit	-	-	8 (1)	19 (7)	Saccharin	-	-	13 (1)	25 (6)	
Sorbitol	-	-	9 (8)	2 (5)	Stevia	-	-	8 (1)	2 (1)	
Sucralose (Splenda)	-	-	1 (3)	10 (2)	Xylitol	-	-	4 (5)	2 (2)	

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 Food Additives panel does not demonstrate absolute positive and negative predictive values for any condition. Its clinical utility has not been fully established. Clinical history and current symptoms of the individual must be considered by the healthcare provider prior to any interventions. Test results should be used as one component of a physician's clinical assessment.

Food Additives Panel 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 food additive antibody due to circumstances beyond Vibrant's control. Vibrant may re-test a sample in order 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.

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