









FINAL REPORT DATE: 06-15-2017 19:12 SPECIMEN COLLECTED: 11-30-2015

ACCESSION ID: 1512010000 SPECIMEN RECEIVED: 12-01-2015 00:00

LAST NAME FIRST NAME MIDDLE NAME DATE OF BIRTH GENDER PHYSICIAN ID

TESTNAME PATIENT 1980-10-10 Male 999994

PATIENT

Name: PATIENT TESTNAME Date of Birth: 1980-10-10

Gender: Male Age: 36

Medical Record Number: Telephone #: 1-866-364-0963

Street Address: 1021 HOWARD AVENUE SUITE B

City: SAN CARLOS State: CA Zip #: 94070

Email: support@vibrant-america.com

PROVIDER

Practice Name: Demo Client, MD

Provider Name: Demo Client, MD (999994) Street Address: 1021 HOWARD AVENUE

City: SAN CARLOS State: CA Zip #: 94070

Telephone #: 1-800-842-7268

Fax #:

For doctor's reference

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 96 commonly consumed food antigens which offers very specific antibody-to-antigen recognition. The panel is designed to assess an individual's IgG and IgA sensitivity 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 results are displayed as Positive, Moderate or Negative. A Positive result indicates that you have an increased IgG/IgA reaction to the food antigen with respect to the reference range. A Moderate result indicates that you have a moderate IgG/IgA reaction to the food antigen with respect to the reference range. A Negative result indicates that you have a low IgG/IgA reaction to the food antigen with respect to the reference range. Vibrant utilizes proprietary Chemiluminescent analysis which is designed to assay specific total IgG (subclasses 1, 2, 3, 4), and total IgA (subclasses 1, 2) antibodies. The classification of Positive to Moderate to Negative denotes the level of IgG and/or IgA antibodies detected through chemiluminescent analysis.

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.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/Dietitian for medication, treatment or life style 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. To schedule an appointment with Vibrant Clinical Dietitians please call: Toll-Free 866-364-0963.



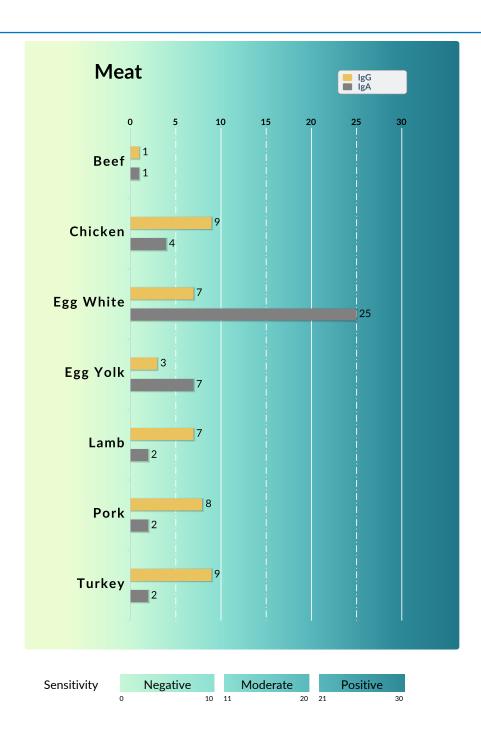
Positive for IgG: Consider eliminating these foods from your diet in consultation with your physician/dietitian. Moderate for IgG: Consider rotation plan/eliminating these foods from your diet in consultation with your physician/dietitian. Positive/Moderate for IgA: Consider eliminating these foods from your diet in consultation with your physician/dietitian.

Positive		Moderate			NI	45	
IgG	IgA	lgG	lgA	Negative			
Fish Tuna Shellfish Shrimp	Dairy Cow's Milk Meat Egg White	Dairy Casomorphin Fish Salmon Fruits Cranberry	Fruits Apricot Olive		Daiı	ry	
				Beta-Casein Goat's Milk Whey Protein Fish			
Gluten containing grains Oats				Catfish Mackerel	Codfish Perch Mollu	Halibut I sks	Lake Trout
				Clam	Oyster Shell t	Scallops fish	
				Crab Lobster Fruits			
				Apple Blueberry Grape Pear Tomato	Avocado Cantaloupe Grapefruit Pineapple Watermelon	Banana Cherry Orange Raspberry	Blackberry Coconut Peach Strawberry
				Gluten containing grains			
				Barley	Malt	Rye	
				Amaranth	Gluten fre Brown Rice	Buckwheat	Corn
				Amaranin	Legur		Com
				Kidney Bean	Navy Bean Me a	Peanut at	Soybean
				Beef Pork	Chicken Turkey	Egg Yolk	Lamb
				0	Miscella		D
				Cocoa Vanilla Bean	Coffee Yeast	Hops	Rosemary
				Spices			
				Black pepper	Cinnamon Nuts(T	Nutmeg Гree)	
				Almond Pecan	Black Walnut	Cashews	English Walnut
				Seeds			
				Mustard	Sesame Nights h	nades	
				Green Pepper	White Potato	iducs	
				Vegetables			
				Broccoli Celery Green Peas Onion Ginger	Cabbage Cucumber Lettuce Seaweed(Kelp) Sweet Potato	Carrot Garlic Lima Bean Spinach	Cauliflower Green Bean Mushrooms Squash

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The values in parentheses represent previous values tested for this Food antigen.

↑: Increased sensitivity compared to previous; ↓: decreased sensitivity compared to previous; ↔: Same as previous.



TESTNAME PATIENT 1980-10-10 1512010000

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

Commonly Found In

EGG WHITE

Hidden Sources

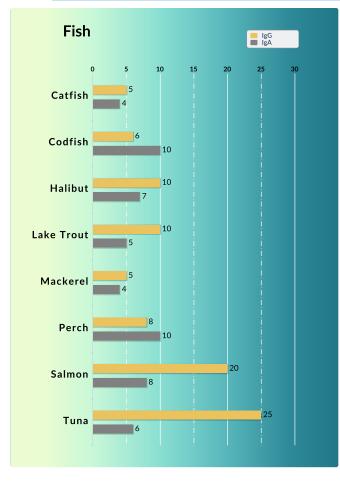
The foam on some specialty coffee drinks, egg substitutes, commercially processed cooked pasta, including ones found in soups; as an egg wash for pretzels before they are dipped on the salt, and an egg wash on fried foods. Albumin (the protein component of egg white) is found in processed foods. Avoid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

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

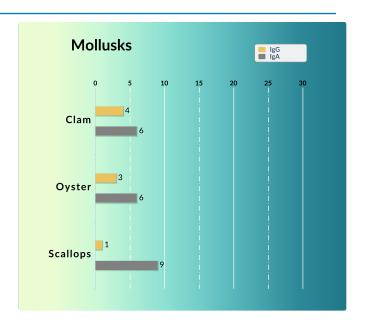
Precautions

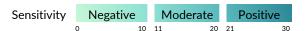


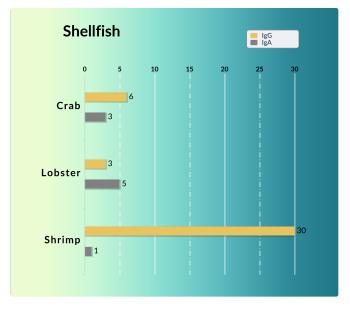
SEAFOOD













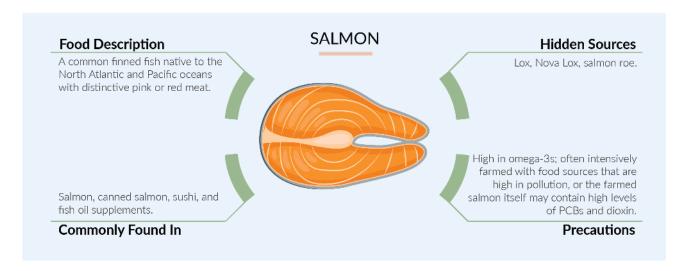
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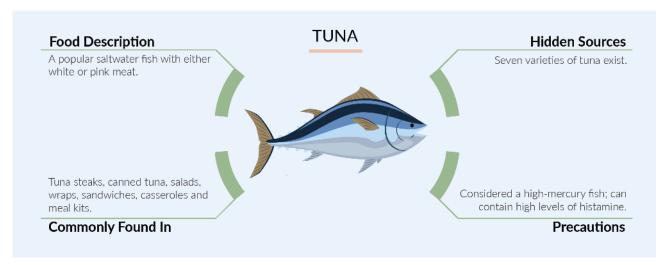
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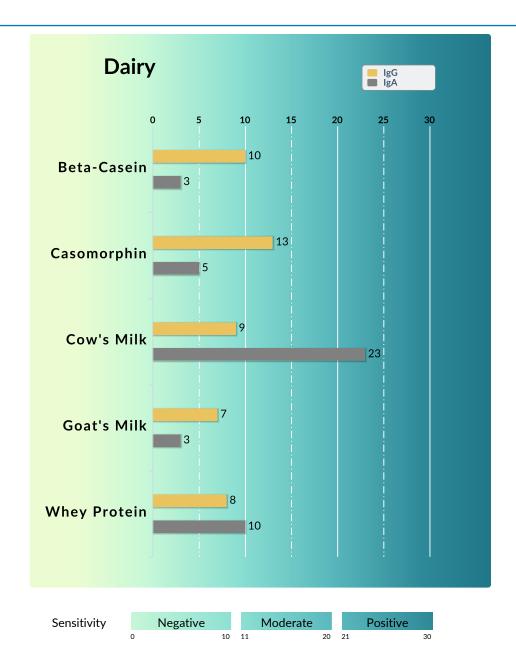










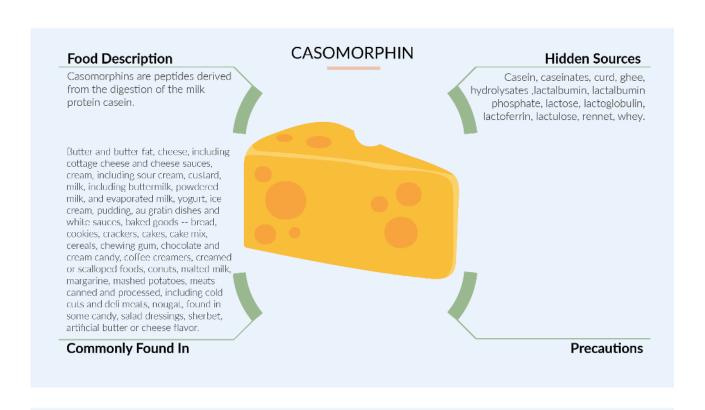


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TESTNAME PATIENT 1980-10-10 1512010000



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.

Commonly Found In

COW'S MILK Hidden Sources Precautions

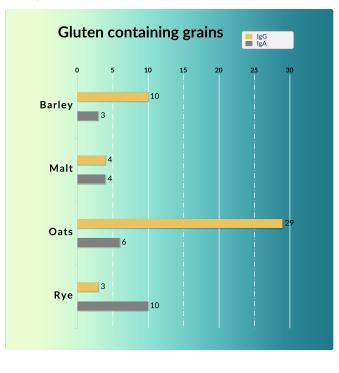
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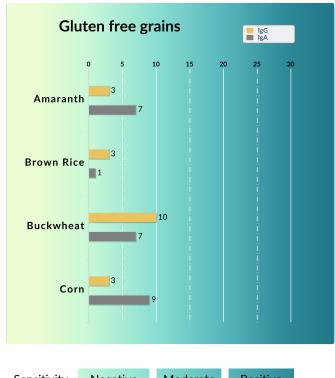


VGRAINS

Sensitivity

Negative





Sensitivity Negative Moderate Positive

O 10 11 20 21 30

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TESTNAME PATIENT 1980-10-10 1512010000

Food Description

A brown or off-white cereal grain.

Oats, cereal, hot cereal, trail mix, granola, granola bars, some alcoholic beverages, baked goods, some flour mixes, rolled oats, porridge, oat bran.

Commonly Found In

OATS



Hidden Sources

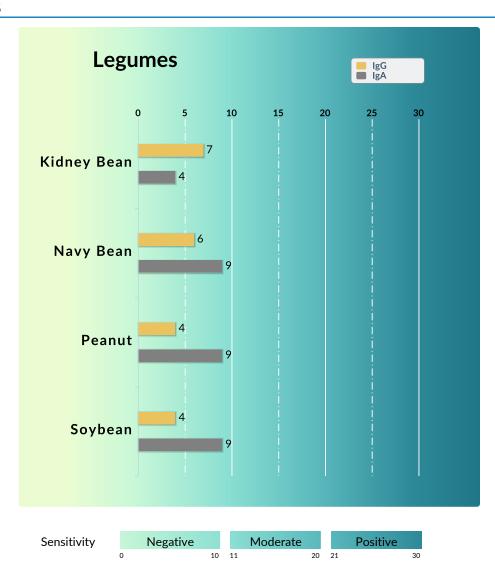
Used as a thickener in soups, oat grass in some natural remedies.

High in B vitamins and manganese; Some varieties of oats are gluten-free, but some contain gluten naturally, while others are cross-contaminated during processing or handling; look for certified gluten-free oats.

Precautions



LEGUMES



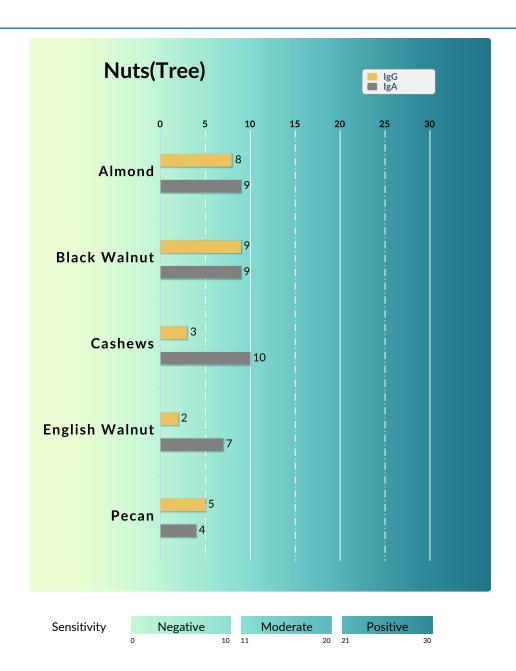
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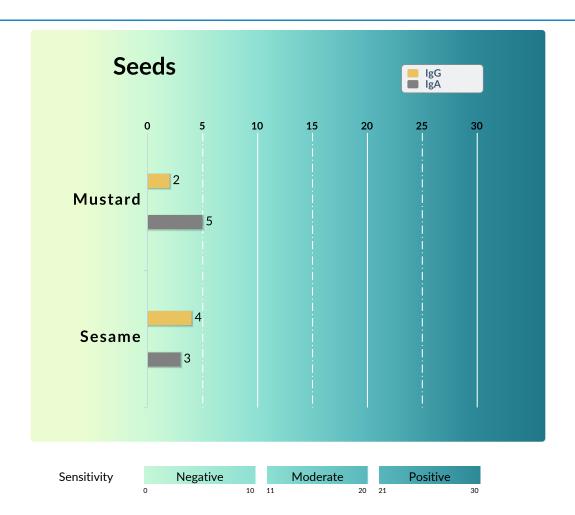


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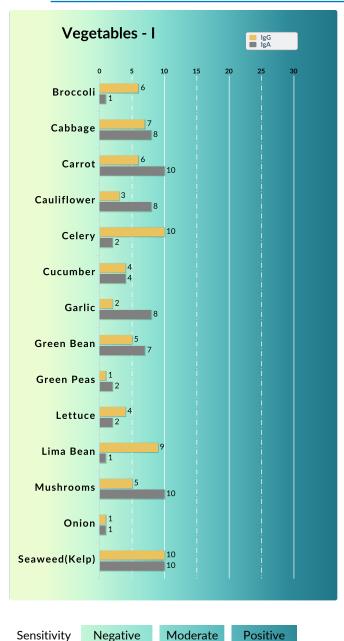
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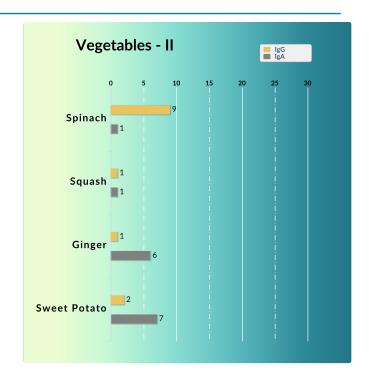
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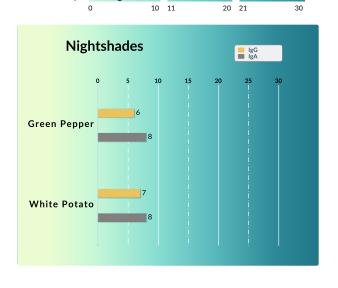
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X VEGETABLES



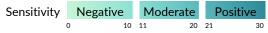




Moderate

Sensitivity

Negative



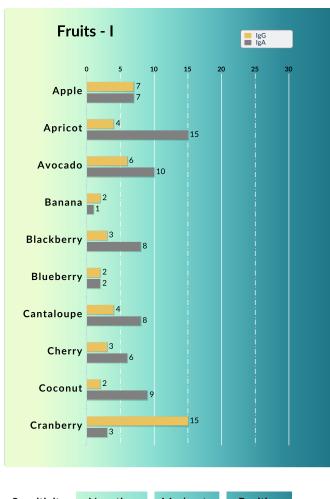
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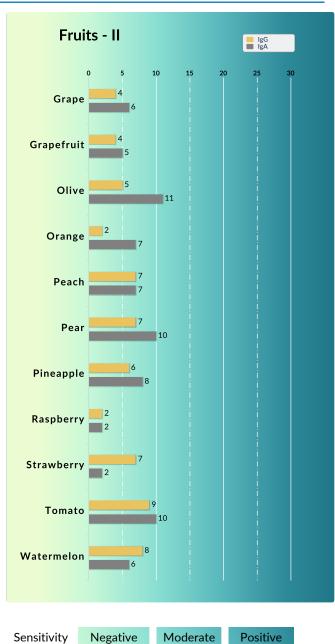
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FRUITS







Sensitivity Negative Moderate Positive

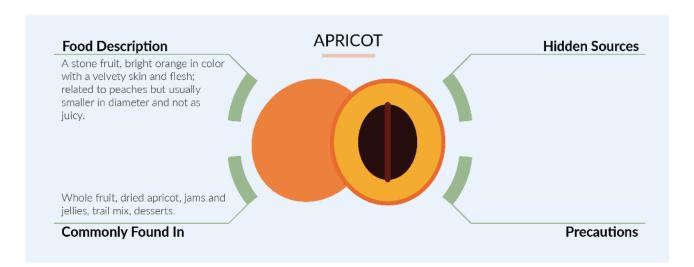
0 10 11 20 21 30

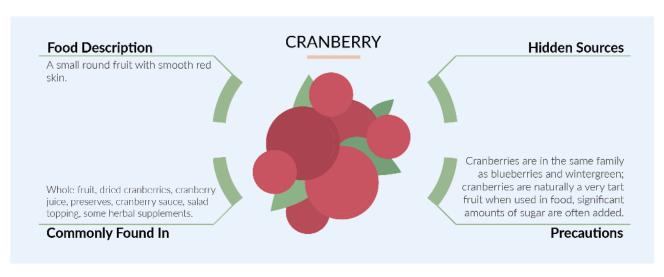
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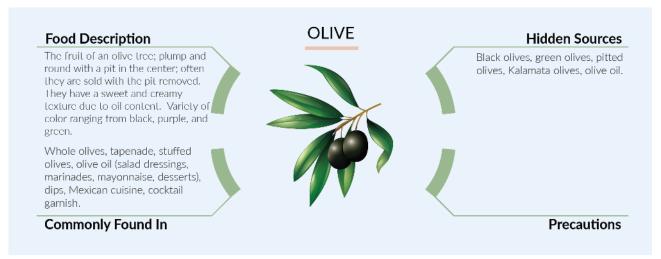
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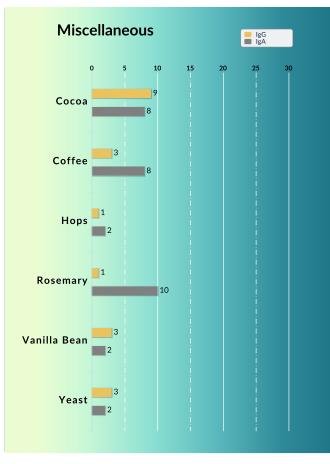


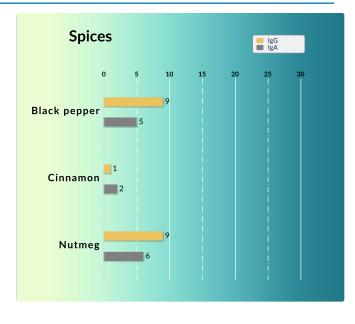


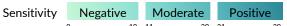












Sensitivity Negative Moderate Positive

10 10 11 20 21 30

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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.

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

Food Sensitivity testing is performed at Vibrant America, a CLIA certified laboratory, and utilizes I SO-13485 developed technology. Vibrant America has effective procedures in place to protect against technical and operational problems. However, such problems may still occur. E xamples i nclude 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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