

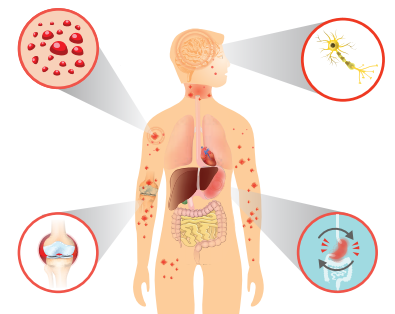
# FOOD SENSITIVITY



## Which Patients Need the Vibrant Food Sensitivity Panel?

Conditions and symptoms associated with food sensitivities include:

- Gas
- Bloating
- Fever
- Fatigue
- Abdominal pain
- Diarrhea
- Constipation
- Headaches
- Brain fog
- Rashes, such as eczema
- Nausea and vomiting
- Skin itchiness and redness
- Bronchitis and asthma-like symptoms
- Musculoskeletal joint pain
- Muscle stiffness and swelling



## The Vibrant Advantage

- ✓ Vibrant is the only functional medicine laboratory that utilizes a chemiluminescent method of detecting food sensitivities on a silicon chip. While other labs use ELISA methods, our proprietary technology enables us to provide the highest sensitivity of detection with validated reproducibility
- ✓ Vibrant tests for IgG and IgA antibodies to foods. IgA antibodies provide protection from mucosal damage. IgA reactivity to foods indicates possible mucosal damage from a food
- ✓ Vibrant's Food Sensitivity panels are best run alongside the Vibrant Wheat Zoomer and other Vibrant Food Zoomers to assess the full depth and severity of intestinal barrier permeability, as well as highly antigenic foods at peptide level sensitivity, to best treat underlying causes of inflammation and food sensitivity



Category	Profile 1		Profile 2		Additional Foods Added to Food Sensitivity Complete (209 total foods)	
Dairy	Beta-Casein Casomorphin Cow's Milk	Goat's Milk Whey Protein	Buffalo milk Buttermilk Cheese, cheddar	Kefir Sheep's milk Yoghurt		
Fish	Catfish Codfish Halibut Salmon	Lake Trout Mackerel Perch Tuna	Alaska pollock Anchovy Carp Eel	Flounder Sardine Sea bass Sole		
Meat	Beef Chicken Egg white Egg yolk	Lamb Pork Turkey	Duck meat Goose meat Grapevine snail	Rabbit Veal		
Shellfish	Crab Lobster	Shrimp	Crayfish			
Mollusks	Clam Oyster	Scallops	Blue mussel Octopus	Pacific squid Squid		
Legumes	Kidney Bean Navy Bean	Peanuts Soybean	Chickpea Broad bean	Mung beans	Black Beans Black-eye Peas	Lentil Pinto Bean
Spices	Black Pepper Cinnamon	Nutmeg	Cayenne pepper Common thyme Curry powder Hot paprika powder Woo-hsiang powder	Anise Bay leaf Caraway Dill Oregano Parsley	Cumin Cilantro Turmeric	Habanero pepper Jalapeno pepper
Gluten-containing grains	Barley Malt	Oats Rye	Spelt	Cous cous		
Gluten-free grains/Starches	Amaranth Brown Rice	Buckwheat Corn	Millet		Cassava Tapioca Tiger nut	Taro Root Arrowroot
Miscellaneous	Cocoa Coffee Hops	Rosemary Vanilla Bean Yeast	Black tea Cane sugar Lemon grass	Molasses Oolong tea	Agave Espresso	Green Tea
Nuts	Almond Black Walnut Cashews	English Walnut Pecan	Pistachio nut Sweet chestnut	Hazelnut Pine nut	Brazilnut Macadamia Nut	
Nightshades	Green Pepper	White Potato	Eggplant			
Seeds	Mustard	Sesame	Coriander seed Sunflower seed Poppy seed	Flaxseed Rape seed	Chia Hemp	
Fruits	Apple Apricot Avocado Banana Blackberry Blueberry Cantaloupe Cherry Coconut Cranberry Grape	Grapefruit Lemon Olive Orange Peach Pear Pineapple Raspberry Strawberry Tomato Watermelon	Fig Guava Honeydew melon Kiwi fruit Litchi	Mandarin Mango Plum Capers Papaya		
Vegetables	Broccoli Cabbage Carrot Cauliflower Celery Cucumber Garlic Green Bean Green Peas	Lettuce Lima Bean Mushrooms Onion Seaweed (Kelp) Spinach Squash Ginger Sweet Potato	Asparagus Bamboo shoots Beet root Endive Leek Roquette Savoy cabbage Shiitake mushroom	Turnip Vine leaf White radish Artichoke Chard Kale Zucchini	Acorn Squash Butternut Squash Green onion/Scallions Parsnip Portabella Mushroom Purple Potato Shallots Spaghetti Squash	
Vegan Foods			Tofu Vegan Cheese	Tempeh		

### Regulatory Statement

The general wellness test intended uses relate to sustaining or offering general improvement to functions associated with a general state of health while making reference to diseases or conditions. This test has been laboratory developed and its performance characteristics determined by Vibrant Genomics LLC, a CLIA-certified laboratory performing the test. The test has not been cleared or approved by the U.S. Food and Drug Administration (FDA). Although FDA does not currently clear or approve laboratory-developed tests in the U.S., certification of the laboratory is required under CLIA to ensure the quality and validity of the tests.