



63 Zillicoa Street Asheville, NC 28801 © Genova Diagnostics



Patient: JANE

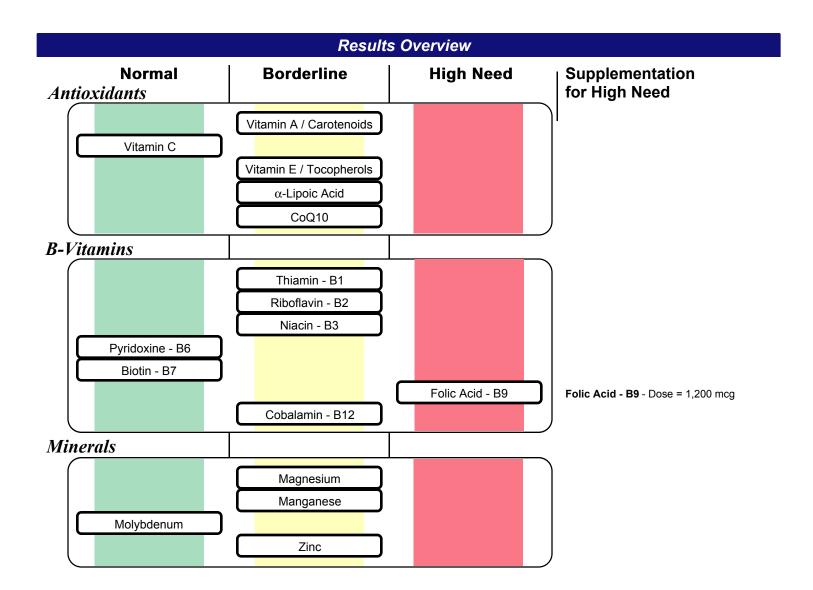
DOE

DOB: January 01, 1968

Sex: F MRN:

Order Number:

Completed: February 25, 2011 Received: February 11, 2011 Collected: February 10, 2011



SUGGESTED SUPPLEMENT SCHEDULE

Supplements	Daily Recommended Intake (DRI)	Patient's Daily Recommendations	Provider Daily Recommendations
Antioxidants			11000mmonautorio
Vitamin A / Carotenoids	2,333 IU	5,000 IU	
Vitamin C	75 mg	250 mg	
Vitamin E / Tocopherols	22 IU	200 IU	
α-Lipoic Acid		100 mg	
CoQ10		60 mg	
B-Vitamins			
Thiamin - B1	1.1 mg	25 mg	
Riboflavin - B2	1.1 mg	25 mg	
Niacin - B3	14 mg	30 mg	
Pyridoxine - B6	1.3 mg	10 mg	
Biotin - B7	30 mcg	100 mcg	
Folic Acid - B9	400 mcg	1,200 mcg	
Cobalamin - B12	2.4 mcg	500 mcg	
Minerals			
Magnesium	320 mg	600 mg	
Manganese	1.8 mg	5 mg	
Molybdenum	45 mcg	75 mcg	
Zinc	8 mg	20 mg	
Essential Fatty Acids			
Omega-3 Oils	500 mg	500 mg	
Digestive Support			
Probiotics		25 billion CFU	
Pancreatic Enzymes		5,000 IU	
Other Vitamins			
Vitamin D	600 IU		
Amino Acid	mg/day A	mino Acid	mg/day
Arginine		1ethionine	0
Asparagine	0 P	0 Phenylalanine	
Cysteine	55 Serine 0		0
Glutamine	0 Taurine 0		0
Glycine	0 Threonine 0		0
Histidine	0 Tryptophan 0		0
Isoleucine	0 Tyrosine 0		0
Leucine	0 Valine 0		0
Lysine	0		

Recommendations for age and gender-specific supplementation are set by comparing levels of nutrient functional need to optimal levels as described in the peer-reviewed literature. They are provided as guidance for short-term support of nutritional deficiencies only.

The Suggested Supplemental Schedule is provided at the request of the ordering practitioner. Any application of it as a therapeutic intervention is to be determined by the ordering practitioner.



Nutritional Needs

Antioxidants

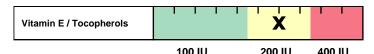




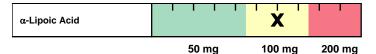
- Beta-carotene & other carotenoids are converted to vitamin A (retinol), involved in vision, antioxidant & immune function, gene expression & cell growth.
- Vitamin A deficiency may occur with chronic alcoholism, zinc deficiency, hypothyroidism, or oral contraceptives containing estrogen & progestin.
- Deficiency may result in night blindness, impaired immunity, healing & tissue regeneration, increased risk of infection, leukoplakia or keratosis.
- Food sources include cod liver oil, fortified cereals & milk, eggs, sweet potato, pumpkin, carrot, cantaloupe, mango, spinach, broccoli, kale & butternut squash.



- Vitamin C is an antioxidant (also used in the regeneration of other antioxidants). It is involved in cholesterol metabolism, the production & function of WBCs and antibodies, and the synthesis of collagen, norepinephrine and carnitine.
- Deficiency may occur with oral contraceptives, aspirin, diuretics or NSAIDs.
- Deficiency can result in scurvy, swollen gingiva, periodontal destruction, loose teeth, sore mouth, soft tissue ulcerations, or increased risk of infection.
- Food sources include oranges, grapefruit, strawberries, tomato, sweet red pepper, broccoli and potato.



- Alpha-tocopherol (body's main form of vitamin E) functions as an antioxidant, regulates cell signaling, influences immune function and inhibits coagulation.
- Deficiency may occur with malabsorption, cholestyramine, colestipol, isoniazid, orlistat, olestra and certain anti-convulsants (e.g., phenobarbital, phenytoin).
- Deficiency may result in peripheral neuropathy, ataxia, muscle weakness, retinopathy, and increased risk of CVD, prostate cancer and cataracts.
- Food sources include oils (olive, soy, corn, canola, safflower, sunflower), eggs, nuts, seeds, spinach, carrots, avocado, dark leafy greens and wheat germ.



- α-Lipoic acid plays an important role in energy production, antioxidant activity (including the regeneration of vitamin C and glutathione), insulin signaling, cell signaling and the catabolism of α -keto acids and amino acids.
- High biotin intake can compete with lipoic acid for cell membrane entry.
- Optimal levels of α -lipoic acid may improve glucose utilization and protect against diabetic neuropathy, vascular disease and age-related cognitive decline.
- Main food sources include organ meats, spinach and broccoli. Lesser sources include tomato, peas, Brussels sprouts and brewer's yeast.

CoQ10 X 30 mg 60 mg 90 mg

- CoQ10 is a powerful antioxidant that is synthesized in the body and contained in cell membranes. CoQ10 is also essential for energy production & pH regulation
- CoQ10 deficiency may occur with HMG-CoA reductase inhibitors (statins), several anti-diabetic medication classes (biguanides, sulfonylureas) or beta-blockers
- Low levels may aggravate oxidative stress, diabetes, cancer, congestive heart failure, cardiac arrhythmias, gingivitis and neurologic diseases.
- Main food sources include meat, poultry, fish, soybean, canola oil, nuts and whole grains. Moderate sources include fruits, vegetables, eggs and dairy.



- ▶ Glutathione (GSH) is composed of cysteine, glutamine & glycine. GSH is a source of sulfate and plays a key role in antioxidant activity and detoxification
- GSH requirement is increased with high-fat diets, cigarette smoke, cystinuria, chronic alcoholism, chronic acetaminophen use, infection, inflammation and toxic exposure.
- Deficiency may result in oxidative stress & damage, impaired detoxification, altered immunity, macular degeneration and increased risk of chronic illness.
- Food sources of GSH precursors include meats, poultry, fish, soy, corn, nuts, seeds, wheat germ, milk and cheese.

Plant-based Antioxidants X

- Oxidative stress is the imbalance between the production of free radicals and the body's ability to readily detoxify these reactive species and/or repair the resulting damage with anti-oxidants.
- Oxidative stress can be endogenous (energy production and inflammation) or exogenous (exercise, exposure to environmental toxins).
- Oxidative stress has been implicated clinically in the development of neurodegenerative diseases, cardiovascular diseases and chronic fatigue syndrome.
- Antioxidants may be found in whole food sources (i.e., brightly colored fruits & vegetables, green tea, turmeric) as well as nutriceuticals (e.g., resveratrol, EGCG, lutein, lycopene, ginkgo, milk thistle, etc.).

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Function

Causes of Deficiency

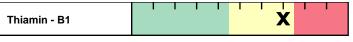
Complications of Deficiency

Food Sources



Nutritional Needs

B-Vitamins



10 mg 25 mg 50 mg

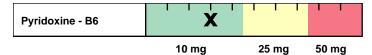
- ▶ B1 is a required cofactor for enzymes involved in energy production from food, and for the synthesis of ATP, GTP, DNA, RNA and NADPH.
- Low B1 can result from chronic alcoholism, diuretics, digoxin, oral contraceptives and HRT, or large amounts of tea & coffee (contain anti-B1 factors).
- B1 deficiency may lead to dry beriberi (e.g., neuropathy, muscle weakness), wet beriberi (e.g., cardiac problems, edema), encephalopathy or dementia.
- Food sources include lentils, whole grains, wheat germ, Brazil nuts, peas, organ meats, brewer's yeast, blackstrap molasses, spinach, milk & eggs.



- B2 is a key component of enzymes involved in antioxidant function, energy production, detoxification, methionine metabolism and vitamin activation.
- Low B2 may result from chronic alcoholism, some anti-psychotic medications, oral contraceptives, tricyclic antidepressants, quinacrine or adriamycin.
- B2 deficiency may result in oxidative stress, mitochondrial dysfunction, low uric acid, low B3 or B6, high homocysteine, anemia or oral & throat inflammation.
- Food sources include milk, cheese, eggs, whole grains, beef, chicken, wheat germ, fish, broccoli, asparagus, spinach, mushrooms and almonds.



- B3 is used to form NAD and NADP, involved in energy production from food, fatty acid & cholesterol synthesis, cell signaling, DNA repair & cell differentiation.
- Low B3 may result from deficiencies of tryptophan (B3 precursor), B6, B2 or Fe (cofactors in B3 production), or from long-term isoniazid or oral contraceptive use.
- B3 deficiency may result in pellagra (dermatitis, diarrhea, dementia), neurologic symptoms (e.g., depression, memory loss), bright red tongue or fatigue.
- Food sources include poultry, beef, organ meats, fish, whole grains, peanuts, seeds, lentils, brewer's yeast and lima beans.

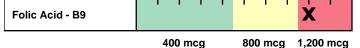


- ▶ B6 (as P5P) is a cofactor for enzymes involved in glycogenolysis & gluconeogenesis, and synthesis of neurotransmitters, heme, B3, RBCs and nucleic acids.
- Low B6 may result from chronic alcoholism, long-term diuretics, estrogens (oral contraceptives and HRT), anti-TB meds, penicillamine, L-DOPA or digoxin.
- B6 deficiency may result in neurologic symptoms (e.g., irritability, depression, seizures), oral inflammation, impaired immunity or increased homocysteine.
- Food sources include poultry, beef, beef liver, fish, whole grains, wheat germ, soybean, lentils, nuts & seeds, potato, spinach and carrots.



100 mcg 200 mcg 400 mcg

- Biotin is a cofactor for enzymes involved in functions such as fatty acid synthesis, mitochondrial FA oxidation, gluconeogenesis and DNA replication & transcription
- Deficiency may result from certain inborn errors, chronic intake of raw egg whites, long-term TPN, anticonvulsants, high-dose B5, sulfa drugs & other antibiotics.
- Low levels may result in neurologic symptoms (e.g., paresthesias, depression), hair loss, scaly rash on face or genitals or impaired immunity.
- Food sources include yeast, whole grains, wheat germ, eggs, cheese, liver, meats, fish, wheat, nuts & seeds, avocado, raspberries, sweet potato and cauliflower.



- Folic acid plays a key role in coenzymes involved in DNA and SAMe synthesis, methylation, nucleic acids & amino acid metabolism and RBC production.
- Low folate may result from alcoholism, high-dose NSAIDs, diabetic meds, H2 blockers, some diuretics and anti-convulsants, SSRIs, methotrexate, trimethoprim, pyrimethamine, triamterene, sulfasalazine or cholestyramine.
- Folate deficiency can result in anemia, fatigue, low methionine, increased homocysteine, impaired immunity, heart disease, birth defects and CA risk.
- Food sources include fortified grains, green vegetables, beans & legumes.



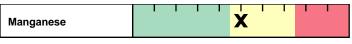
100 mca 500 mcg 1,000 mcg

- ▶ B12 plays important roles in energy production from fats & proteins, methylation, synthesis of hemoglobin & RBCs, and maintenance of nerve cells, DNA & RNA.
- Low B12 may result from alcoholism, malabsorption, hypochlorhydria (e.g., from atrophic gastritis, H. pylori infection, pernicious anemia, H2 blockers, PPIs), vegan diets, diabetic meds, cholestyramine, chloramphenicol, neomycin or colchicine.
- B12 deficiency can lead to anemia, fatigue, neurologic symptoms (e.g., paresthesias, memory loss, depression, dementia), methylation defects or chromosome breaks
- Food sources include shellfish, red meat poultry, fish, eggs, milk and cheese.



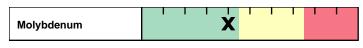
Nutritional Needs

Minerals



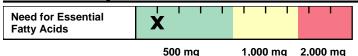
3 mg 5 mg 7 mg

- Manganese plays an important role in antioxidant function, gluconeogenesis, the urea cycle, cartilage & bone formation, energy production and digestion.
- Impaired absorption of Mn may occur with excess intake of Fe, Ca, Cu, folic acid, or phosphorous compounds, or use of long-term TPN, Mg-containing antacids or laxatives.
- Deficiency may result in impaired bone/connective tissue growth, glucose & lipid dysregulation, infertility, oxidative stress, inflammation or hyperammonemia.
- Food sources include whole grains, legumes, dried fruits, nuts, dark green leafy vegetables, liver, kidney and tea.



- 75 mcg 150 mcg 300 mcg Molybdenum is a cofactor for enzymes that convert sulfites to sulfate, and nucleotides to uric acid, and that help metabolize aldehydes & other toxins.
- Low Mo levels may result from long-term TPN that does not include Mo.
- Mo deficiency may result in increased sulfite, decreased plasma uric acid (and antioxidant function), deficient sulfate, impaired sulfation (detoxification), neurologic disorders or brain damage (if severe deficiency).
- Food sources include buckwheat, beans, grains, nuts, beans, lentils, meats and vegetables (although Mo content of plants depends on soil content).

Essential Fatty Acids



- Omega-3 (O3) and Omega-6 (O6) fatty acids are polyunsaturated fatty acids that cannot be synthesized by the human body. They are classified as essential nutrients and must be obtained from dietary sources.
- The standard American diet is much higher in O6 than O3 fatty acids. Deficiency of EFAs may result from poor dietary intake and/or poor conversion from food sources.
- ▶ EFA deficiency is associated with decreased growth & development of infants and children, dry skin/rash, poor wound healing, and increased risk of infection, cardiovascular and inflammatory diseases.
- Dietary sources of the O6 Linoleic Acid (LA) include vegetable oils, nuts, seeds and some vegetables. Dietary sources of the O3 a-Linolenic Acid (ALA) include flaxseeds, walnuts, and their oils. Fish (mackerel, salmon, sardines) are the major dietary sources of the O3 fatty acids EPA and DHA.

Х Magnesium 400 mg 600 mg 800 mg

- Magnesium is involved in >300 metabolic reactions. Key areas include energy production, bone & ATP formation, muscle & nerve conduction and cell signaling.
- Deficiency may occur with malabsorption, alcoholism, hyperparathyroidism, renal disorders (wasting), diabetes, diuretics, digoxin or high doses of zinc.
- Low Mg may result in muscle weakness/spasm, constipation, depression, hypertension, arrhythmias, hypocalcemia, hypokalemia or personality changes.
- Food sources include dark leafy greens, oatmeal, buckwheat, unpolished grains, chocolate, milk, nuts & seeds, lima beans and molasses.



- Zinc plays a vital role in immunity, protein metabolism, heme synthesis, growth & development, reproduction, digestion and antioxidant function.
- Low levels may occur with malabsorption, alcoholism, chronic diarrhea, diabetes, excess Cu or Fe, diuretics, ACE inhibitors, H2 blockers or digoxin.
- Deficiency can result in hair loss and skin rashes, also impairments in growth & healing, immunity, sexual function, taste & smell and digestion.
- Food sources include oysters, organ meats, soybean, wheat germ, seeds, nuts, red meat, chicken, herring, milk, yeast, leafy and root vegetables.

Digestive Support



10 B CFU

25 B CFU 50 B CFU

1,000 mg

2,000 mg

- Probiotics have many functions. These include: production of some B vitamins and vitamin K; enhance digestion & absorption; decrease severity of diarrheal illness; modulate of immune function & intestinal permeability.
- Alterations of gastrointestinal microflora may result from C-section delivery, antibiotic use, improved sanitation, decreased consumption of fermented foods and use of certain drugs.
- Some of the diseases associated with microflora imbalances include: IBS, IBD, fibromyalgia, chronic fatigue syndrome, obesity, atopic illness, colic and cancer.
- Food sources rich in probiotics are yogurt, kefir and fermented foods.

Need for Х **Pancreatic Enzymes** 0 IU 5,000 IU 10,000 IU

- Pancreatic enzymes are secreted by the exocrine glands of the pancreas and include protease/peptidase, lipase and amylase.
- Pancreatic exocrine insufficiency may be primary or secondary in nature. Any indication of insufficiency warrants further evaluation for underlying cause (i.e., celiac disease, small intestine villous atrophy, small bowel bacterial overgrowth).
- A high functional need for digestive enzymes suggests that there is an impairment related to digestive capacity.
- Determining the strength of the pancreatic enzyme support depends on the degree of functional impairment. Supplement potency is based on the lipase units present in both prescriptive and non-prescriptive agents.



Functional Imbalances

Mitochondrial Dysfunction X

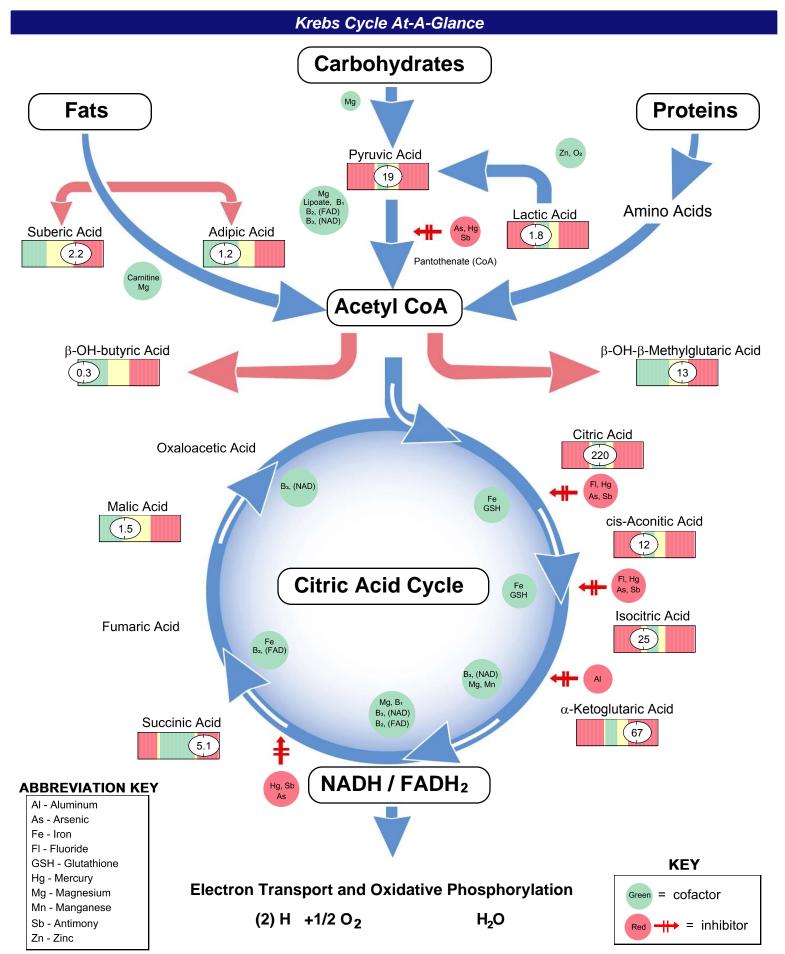
- Mitochondria are a primary site of generation of reactive oxygen species. Oxidative damage is considered an important factor in decline of physiologic function that occurs with aging and stress.
- Mitochondrial defects have been identified in cardiovascular disease, fatigue syndromes, neurologic disorders such as Parkinson's and Alzheimer's disease, as well as a variety of genetic conditions. Common nutritional deficiencies can impair mitochondrial efficiency.



- Methyl tert-Butyl Ether (MTBE) is a common gasoline additive used to increase octane ratings, and has been found to contaminate ground water supplies where gasoline is stored. Inhalation of MTBE may cause nose and throat irritation, as well as headaches, nausea, dizziness and mental confusion. Animal studies suggest that drinking MTBE may cause gastrointestinal irritation, liver and kidney damage and nervous system effects.
- Styrene is classified by the US EPA as a "potential human carcinogen," and is found widely distributed in commercial products such as rubber, plastic, insulation, fiberglass, pipes, food containers and carpet backing.
- Levels of these toxic substances should be examined within the context of the body's functional capacity for methylation and need for glutathione.



- Methylation is an enzymatic process that is critical for both synthesis and inactivation. DNA, estrogen and neurotransmitter metabolism are all dependent on appropriate methylation activity.
- B vitamins and other nutrients (methionine, magnesium, selenium) functionally support catechol-O-methyltransferase (COMT), the enzyme responsible for



All biomarkers reported in mmol/mol creatinine unless otherwise noted.

Malabsorption and Dysbiosis Markers **Malabsorption Markers** Reference Range 2.0 <= 4.2 Indoleacetic Acid (IAA) 0.06 <= 0.12 Phenylacetic Acid (PAA) **Bacterial Dysbiosis Markers** Dihydroxyphenylpropionic Acid 6.4 <= 12.8 (DHPPA) 5.1 <= 8.1 3-Hydroxyphenylacetic Acid 15 <= 29 4-Hydroxyphenylacetic Acid 0.03 <= 0.05 Benzoic Acid 300 <= 603 Hippuric Acid

Yeast / Fungal Dysbiosis Markers

Arabinose	105	<= 96
Citramalic Acid	4.2	<= 5.8
Tartaric Acid	10	<= 15

Cellular Energy & Mitochondrial Metabolites

Carbohydrate Metabolism		Refe	erence Range
Lactic Acid	1.8		1.9-19.8
Pyruvic Acid	19		7-32
β-OH-Butyric Acid (BHBA)	0.3		<= 2.8

Energy Metabolism

0,5		
Citric Acid	220	40-520
Cis-Aconitic Acid	12	10-36
Isocitric Acid	25	22-65
α-Ketoglutaric Acid (AKG)	67	4-52
Succinic Acid	5.1	0.4-4.6
Malic Acid	1.5	<= 3.0
β-OH-β-Methylglutaric Acid (HMG)	13	<= 15

Fatty Acid Metabolism

Adipic Acid	1.2	<= 2.8
Suberic Acid	2.2	<= 2.1

Creatinine Concentration

Reference	Range



Metabolic Analysis Markers

Neurotransmitter Metabolites			
		Refe	rence Range
Vanilmandelic Acid	0.7		0.4-3.6
Homovanillic Acid		5.6	1.2-5.3
5-OH-indoleacetic Acid		42	2.0 3.8-12.1
3-Methyl-4-OH-phenylglycol	0.04		0.02-0.22
Kynurenic Acid	0.9		<= 7.1
Quinolinic Acid	1.8		<= 9.1
Kynurenic / Quinolinic Ratio	0.50		>= 0.44

Vitamin Markers

Reference	Range
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		Refe	rence Range
α-Ketoadipic Acid	(2.0	<= 1.7
α-Ketoisovaleric Acid	0.52		<= 0.97
α-Ketoisocaproic Acid	0.61		<= 0.89
α-Keto-β-Methylvaleric Acid	1.0		<= 2.1
Formiminoglutamic Acid (FIGlu)		1.3	3 <= 0.9
Glutaric Acid	0.25		<= 0.51
Isovalerylglycine	1.9		<= 3.7
Methylmalonic Acid	1.4		<= 1.9
Xanthurenic Acid	0.55		<= 0.96
3-Hydroxypropionic Acid	8		5-22
3-Hydroxyisovaleric Acid	15		<= 29

Toxin & Detoxification Markers

Reference Range

α -Ketophenylacetic Acid (from Styrene)	0.31		<= 0.46
α-Hydroxyisobutyric Acid (from MTBE)	3.2		<= 6.7
Orotic Acid	0.40		0.33-1.01
Pyroglutamic Acid	18		16-34

Tyrosine Metabolism

Reference Range

Homogentisic Acid	8	<= 19
2-Hydroxyphenylacetic Acid	0.42	<= 0.76

Metabolic Analysis Reference Ranges are Age Specific

The performance characteristics of all assays have been verified by Genova Diagnostics, Inc. Unless otherwise noted with * as cleared by the U.S. Food and Drug Administration, assays are For Research Use Only.

All biomarkers reported in micromol/gm creatinine unless otherwise noted.

Nutritionally Essential Amino Acids

Nutritionally Essential Allillo Acids				
Amino Acid	Refe	rence Range		
Arginine	36	10-64		
Histidine	816	296-1,136		
Isoleucine	35	24-58		
Leucine	60	30-87		
Lysine	312	45-286		
Methionine	39	30-82		
Phenylalanine	61	26-71		
Taurine	484	68-538		
Threonine	177	65-252		
Tryptophan	82	28-111		
Valine	50	23-61		

Nonessential Protein Amino Acids

Amino Acid	Refe	rence Range
Alanine	190	146-486
Asparagine	118	49-182
Aspartic Acid	69	35-86
Cysteine	28	21-78
Cystine	75	26-78
γ-Aminobutyric Acid	(11)	<= 31
Glutamic Acid	23	5-21
Glutamine	272	172-570
Proline	15	2-18
Tyrosine	71	33-124

Creatinine Concentration

		Reference Range
Creatinine ◆	4.7	3.1-19.5 mmol/L

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Amino Acids (FMV)

Intermediary Metabolites **B Vitamin Markers** Reference Range 74 α -Aminoadipic Acid 11-73 23 9-49 α -Amino-N-butyric Acid (933) 22-192 **β-Aminoisobutyric Acid** 7 Cystathionine 6-33 279 3-Methylhistidine 131-318

Urea Cycle Markers

Ammonia	16.5	14.0-49.0 mmol/g creatinine
Citrulline	40	12-45
Ornithine	23	4-21
Urea ◆	397	168-465 mmol/g creatinine

Glycine/Serine Metabolites

Glycine	1,451	639-3,306
Serine	382	187-568
Ethanolamine	333	208-514
Phosphoethanolamine	29	18-70
Phosphoserine	48	28-63
Sarcosine	23	<= 48

Dietary Peptide Related Markers

		Refe	rence	Range
Anserine (dipeptide)	51		7-	-126
Carnosine (dipeptide)	46		10	0-104
1-Methylhistidine		2,9	959 92	2-1,046
β-Alanine		4	6 <	= 21

Markers for Urine Representativeness





Essential and Metabolic Fatty Acids Markers (RBCs)

Omega 3 Fatty Acids				
Analyte (cold water fish, flax, walnut) Reference Range				
α-Linolenic (ALA) 18:3 n3		0.32	>= 0.09 wt %	
Eicosapentaenoic (EPA) 20:5 n3		3.74	>= 0.16 wt %	
Docosapentaenoic (DPA) 22:5 n3		3.24	>= 1.14 wt %	
Docosahexaenoic (DHA) 22:6 n3		9.0	>= 2.1 wt %	
% Omega 3s		16.3	>= 3.8	

Omega 9 Fatty Acids				
Analyte	(olive oil)	Reference Range		
Oleic 18:1 n9	11	10-13 wt %		
Nervonic 24:1 n9	3.7	2.1-3.5 wt %		
% Omega 9s	14.4	13.3-16.6		

Saturated Fatty Acids				
Analyte (meat,	dairy, c	oconuts, palm c	oils)	Reference Range
Palmitic C16:0	(18		18-23 wt %
Stearic C18:0		(18	14-17 wt %
Arachidic C20:0		0.28		0.22-0.35 wt %
Behenic C22:0	(1.12		0.92-1.68 wt %
Tricosanoic C23:0		0.	20	0.12-0.18 wt %
Lignoceric C24:0		3.1		2.1-3.8 wt %
Pentadecanoic		0.11		0.07-0.15 wt %
Margaric C17:0		0.33		0.22-0.37 wt %
% Saturated Fats		40.6		39.8-43.6

Omega 6 Fatty Acids				
Analyte (vegetable oil,	grains, most meats, dairy)	Reference Range		
Linoleic (LA) 18:2 n6	12.1	10.5-16.9 wt %		
y-Linolenic (GLA) 18:3 n6	0.05	0.03-0.13 wt %		
Dihomo-γ-linolenic (DGLA) 20:3 n6	1.05	>= 1.19 wt %		
Arachidonic (AA) 20:4 n6	13	15-21 wt %		
Docosatetraenoic (DTA) 22:4 n6	1.06	1.50-4.20 wt %		
Eicosadienoic 20:2 n6	0.21	<= 0.26 wt %		
% Omega 6s	27.7	30.5-39.7		

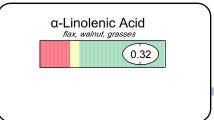
Monounsaturated Fats			
Omega 7 Fats Reference Ran			
Palmitoleic	0.12	<= 0.64 wt %	
Vaccenic 18:1 n7	0.66	<= 1.13 wt %	
Trans Fat			
Elaidic 18:1 n9t	0.20	<= 0.59 wt %	

Delta - 6 Desaturase Activity				
Upregulated Functional Impaired				
Linoleic / DGLA 18:2 n6 / 20:3 n6 6.0-12.3				

Cardiovascular Risk					
Analyte				R	eference Range
Omega 6s / Omega 3s	1.7)			3.4-10.7
AA / EPA 20:4 n6 / 20:5 n3	4				12-125
Omega 3 Index			12	2.8	>= 4.0

Essential Fatty Acid Metabolism

Omega 3 Family

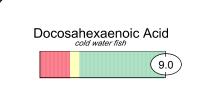


Stearidonic acid

Eicosatetraenoic acid, ETA

Eicosapentaenoic Acid cold water fish 3.74 Anti-inflammatory Eicosanoids

Docosapentaenoic Acid



Delta-6 Desaturase

Vitamin and Mineral Cofactors:

FAD (B2), Niacin (B3) Pyridoxal-5-phosphate (B6) Vitamin C, Insulin, Zn, Mg

Elongase

Vitamin and Mineral Cofactors:

Niacin (B3) Pyridoxal-5-phosphate (B6) Pantothenic Acid (B5) Biotin, Vitamin C

Delta-5 Desaturase

FAD (B2), Niacin (B3) Pyridoxal-5-phosphate (B6) Vitamin C, Insulin, Zn, Mg

Elongase

Vitamin and Mineral Cofactors:

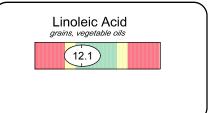
Niacin (B3) Pyridoxal-5-phosphate (B6), Biotin Pantothenic Acid (B5), Vitamin C

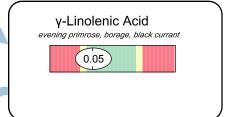
Elongase Delta-6 Desaturase

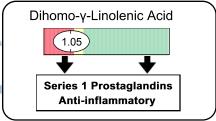
Vitamin and Mineral Cofactors:

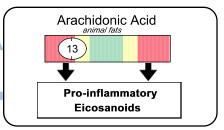
FAD (B2), Niacin (B3) Pyridoxal-5-phosphate (B6), Biotin Vitamin C, Zn, Mg, Carnitine Pantothenic Acid (B5)

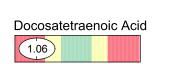
Omega 6 Family











This test was developed and its performance characteristics determined by Genova Diagnostics, Inc. It has not been cleared or approved by the U.S. Food and Drug Administration.

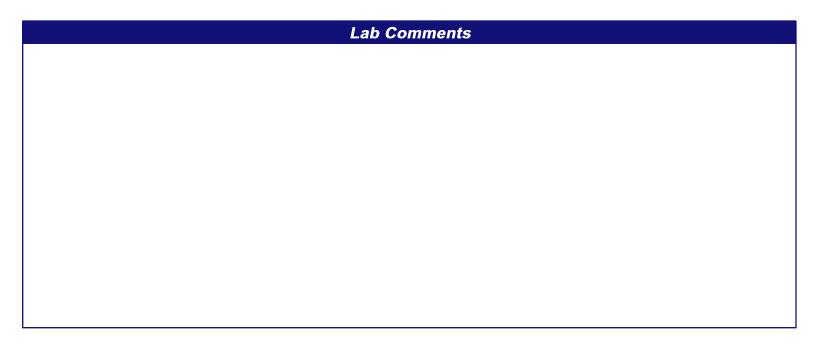
Oxidative Stress Markers

Oxidative Stress Markers					
Reference Range					
Glutathione (whole blood)		1,318	>= 669 micromol/L		
Lipid Peroxides (urine)	9.	3	<=10.0 micromol/g Creat.		
8-OHdG (urine)	7		<=16 mcg/g Creat.		
Coenzyme Q10, Ubiquinone (plasma)	0.49		0.43-1.49 mcg/mL		

Elemental Markers (RBCs)

Nutrient Elements				
Element	Reference Range			Reference Range
Copper		0.650		0.466-0.721 mcg/g
Magnesium	(40.5		30.1-56.5 mcg/g
Manganese	(0.020		0.007-0.038 mcg/g
Potassium		2,931		2,220-3,626 mcg/g
Selenium		0.55		0.25-0.76 mcg/g
Zinc		9.2		7.8-13.1 mcg/g

Toxic Elements					
Element	Refe	rence	Range	Reference Range	
Lead		0.022		<= 0.048 mcg/g	
Mercury		(0.0080	<= 0.0039 mcg/g	
Antimony		0.001)	<= 0.002 mcg/g	
Arsenic	0.0	003		<= 0.071 mcg/g	
Cadmium		0.0	001	<= 0.001 mcg/g	
Tin	<<			<= 0.0009 mcg/g	



The performance characteristics of all assays have been verified by Genova Diagnostics, Inc. Unless otherwise noted with ◆ as cleared by the U.S. Food and Drug Administration, assays are For Research Use Only.