

Allergy Test Australia

Claire Wellington

Dear Claire, 19 January 2022

Please find enclosed your Bioresonance **Sensitivity Test Report** You should read all of this report to help you understand the results fully.

Within this report, you will find the following:

- Food Items Several everyday food items, ingredients, and preservatives are included in this section of the report. Items listed are those to which your sample has indicated a sensitivity.
- Non-Food Items Non-food items tested include different animals and animal dander, fungus, plant life, and other inedible items.
- Nutritional Imbalances All essential vitamins and minerals are included in this section. If any imbalances are suspected, your results will suggest a few sources for each nutrient.
- Metal Sensitivities Any metals which your sample indicates a sensitivity towards will be listed here, along with common sources of these metals.
- Gut Biome Your gut needs a balance of good bacteria to function correctly. This section indicates suspected imbalances of certain strains of good bacteria.
- **Hormonal Imbalances** Checking for various hormonal imbalances such as estrogen, testosterone, cortisol, serotonin, and prolactin.
- Digestive Health & Metabolism Analysis This section analyses various enzymes which aid digestion and absorption of nutrients.

In each section of your report, you will find a summary of what we were testing for in our analysis, which has shown a reaction. All of the items listed will have an explanation of where the items are found or their composition. This ensures that your results are easy to understand and that your focus is drawn to what matters the most.

If you have no results in any section, it's because the test has shown no anomalies. At the end of your report, we have suggested a full plan of action on removing the food and non-food items from your diet, as well as how you can change the foods you eat to give your body what is needed.

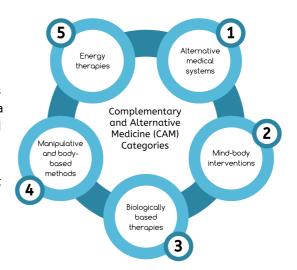
Your results report will help you understand your body and which items work best in your own individual diet. These results are just the first step in your journey, allowing you to make the changes necessary to improve your health. You can use these results in any way you wish, but we would recommend using them as a diet optimization resource.

Continued over the page.

Bioresonance Testing

Bioresonance therapy and testing are categorized as complementary and alternative medicine (CAM). This is a diverse group of therapies, practices, and products, which fall outside of conventional medicine or healthcare.

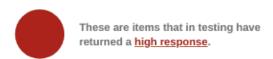
The findings in the report do not make a medical diagnosis but are intended to assist in a functional medicine approach to digestive and general health issues.



Understanding Your Results

All items have been separated into three sections: High, Moderate, and No Reactivity. It is advisable that you avoid contact with or consumption of those items to which this report indicates you have a reaction or toxicity.

For simplicity, our reports only detail those items to which your results have indicated a high or borderline sensitivity, toxicity, or imbalance, and not items that brought about no reaction.







Important: reports display response rates of 85% and over. This is the point at which a reaction may be present.

FAQ's

What do the percentages mean?

The percentages within your report refer to the level of potential sensitivity. However, for best results, we do recommend removing all items from the diet reacting at over 85%.

My results only show 85% and above. Can I have the rest of the results?

The equipment we use for testing doesn't store information for items that react under our 85% threshold. 85% is the point at which you would expect to start seeing a reaction. Therefore, anything under 85% would be negligible.

What is the difference between an Amber and Red circle on the results?

The colours indicate the sensitivity level and potential severity. Amber is a low chance of sensitivity. Red is a high chance of having sensitivity.

Are the hormones a Low or High reading?

The hormones section indicates a potential imbalance rather than high or low levels of a certain hormone. Lifestyle changes

such as weight regulation, regular exercise, and stress reduction can help rebalance these hormones.

Continued over the page.

My results show Cow's Milk. Does this mean all Dairy items need to be removed from my diet?

Sensitivity to cow's milk will refer to cow's milk and all cow's milk products. While other animal milk should be fine to consume, we recommend removing all dairy from the diet. You may choose to switch to dairy alternatives during the 4 week elimination period.

I have shown a sensitivity to wheat. Does this mean I am Gluten intolerant?

Gluten is a protein found in wheat, rye, and barley. Sensitivity to any of these grains doesn't indicate a gluten intolerance but rather a sensitivity to these individual grains.

Metals results: Are these levels within my body?

Our metals testing is designed to detect sensitivities to common metals – this is not an indication of exposure or the levels of these metals within the body.

There are foods I don't eat within my report? Yet items I eat daily did not; how can this be?

Sensitivities can occur from the body merely lacking the digestive enzymes to digest foods, meaning food items you do not consume regularly or at all can show on your report. Also, symptoms of sensitivity can often be very subtle and do not always display as digestive discomforts. Symptoms can also include headaches, irritability, fatigue, mild rashes, etc.

What reactions could sensitivities cause?

The most common symptoms include heartburn, nausea, stomach pain/cramps, bloating, constipation, vomiting, fatigue, headaches, mild rashes, skin irritations, or itching.

How does the elimination diet work? How long do I have to carry this out?

We recommend removing the reacting foods from the diet for 4 weeks. After this period, most clients see an improvement in their symptoms.

Your results and supporting health information will be displayed on the following pages. Testing is performed in accordance with our laboratory standard operating procedures and quality checked by the lab shift manager before release. Our labs and all laboratory technicians follow good laboratory practice.

Kind Regards,

Allergy Test Australia

These are the items which your sample has shown you will potentially have a reaction to, and therefora are showing a sensitivity. To further help you understand these items, each food item will have an explanation next to it to show you where it can be found. All items tested are listed in your report, those which have a sensitivity level of over 85% are classed as an intolerance. The reason we report tems above this threshold is because 85% is the point at which your vould expect to start experiencing possible symptoms. Bread - Rye Bread - Rye Bread - Rye Bread indo with flour from the rye grain. Butter lettuce A type of lettuce A type of lettuce A type of lettuce Cranhorries Very small, red coloured fruit E 405 Propylene glycol alginate, Alginate loce cream, confectionery, high-sugar jellies, jams, preserves, mammalades and acid milk drinks. E 405 Propylene glycol alginate, Alginate loce cream, confectionery, high-sugar jellies, jams, preserves, mammalades and acid milk drinks. E 407 Propylene glycol alginate, Alginate loce cream, confectionery, high-sugar jellies, jams, preserves, mammalades and acid milk drinks. E 407 Propylene glycol alginate, Alginate loce ream, confectionery, high-sugar jellies, jams, preserves, mammalades and acid milk drinks. E 407 Expressed Lactose local sewetener. E 3967 Xyilfol Low-calorie sweetener. E 3967 Xyilfol Low-calo	Claire Wellington	Your Test:	19/01/2022	Ref:		6638
are showing a sensitivity. To further help you understand these items, each food item will have an explanation next to it to show you where it can be found. All items tested are listed in your report, those which have a sensitivity level of over 85% are classed as an intolerance. The reason we report items above this threshold is because 85% is the point at which you would expect to start experiencing possible symptoms. Bread - Rye Bread made with flour from the rye grain. Butter lettuce 4 87% A type of lettuce Cranberries Very small, red coloured fuit. E 405 Propylene glycol alginate, Alginate (a cream, confectionery, dressings, etc. E 440 Pectin, amidated pectin Uses include confectionery, high-sugar jellies, jams, preserves, marmalades and acid milk drinks. E 967 Xyittol Low-calorie sweetener. E 967 Xyittol Low-calorie sweetener. E 405 Propylene glycol alginate, Alginate (a lea flavoured with oil of bergamot Flaxseed A so known as linseed – used in oils and baking. Lactose Lactose Lactose Lactose Lactose Lactose Lactose Cranberries Cranber	Food Items					
Intolerance. The reason we report items above this threshold is because 85% is the point at which you would expect to start experiencing possible symptoms. Bread - Rye Bread made with flour from the rye grain. Bread - Rye Bread made with flour from the rye grain. Brutter lettuce A type of lettuce Cranberries Very small, red coloured fruit. E 405 Propylene glycol alginate, Alginate toe cream, confectionery, dressings, etc. E 440 Pectin, amidated pectin Uses include confectionery, high-sugar jellies, jams, preserves, marmalades and acid milk drinks. E 967 Xyittol Low-calorie sweetener. E 367 Xyittol Low-calorie sweetener. E 367 Yyittol Low-calorie sweetener. E 367 Syettol Low-calorie sweetener. E 367 Syettol Low-calorie sweetener. E 367 Syettol Low-calorie sweetener. B 37% E 368 Syettol Lactose Lactose is a sugar that is naturally found in milk and milk products, like cheese or ice cream. Mint (Fresh) An aromatic plant often used in cooking Pumpkin Seed Oil rich seeds from the sesame plant. Mint (Fresh) An aromatic plant often used in cooking Pumpkin Seed Oil rich seeds from the sesame plant. Sesame seed Oil rich seeds from the sesame plant. Shelffish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Freedom A sweetener made from 100% fruit Sweet Pototo A type of potato - sweet in taste and orange in colour Turkey - meat Filesh from the bird. White wine	are showing a sensitivity. To further help yo	ou understand th				
Bread made with flour from the rye grain. Butter lettuce A type of lettuce Cranberries Very small, red coloured fruit. E 405 Propylene glycol alginate, Alginate loc cream, confectionery, dressings, etc. E 440 Pectin, amidated pectin Uses include confectionery, high-sugar jellies, jams, preserves, marmalades and acid milk drinks. E 967 Xylitol Low-calorie sweetener. E 470 Fey Tea A tea flavoured with oil of bergamot Flaxseed Also known as linseed – used in oils and baking. Lactose Lactose is a sugar that is naturally found in milk and milk products, like cheese or ice cream. Mint (Fresh) An aromatic plant often used in cooking Pumpkin Seed The seed of a pumpkin. Sesame seed Oil rich seeds from the sesame plant. Shellfish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. White wine	intolerance. The reason we report items above	ve this threshold				
A type of lettuce Cranberries Very small, red coloured fruit. E 405 Propylene glycol alginate, Alginate loe cream, confectionery, dressings, etc. E 440 Pectin, amidated pectin Uses include confectionery, high-sugar jellies, jams, preserves, marmalades and acid milk drinks. E 967 Xylitol Low-calorie sweetener. E 967 Xylitol Low-calorie sweetener. Earl Grey Tea A tea flavoured with oil of bergamot Flaxseed Also known as linseed – used in oils and baking. Lactose Lactose Lactose is a sugar that is naturally found in milk and milk products, like cheese or ice cream. Mint (Fresh) An aromatic plant often used in cooking Pumpkin Seed The seed of a pumpkin. Sesame seed Oil rich seeds from the sesame plant. Shellfish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato – sweet in taste and orange in colour Turkey - meat Fleish from the bird. White wine	_				•	88%
Very small, red coloured fruit. E 405 Propylene glycol alginate, Alginate lee cream, confectionery, dressings, etc. E 440 Pectin, amidated pectin Uses include confectionery, high-sugar jellies, jams, preserves, marmalades and acid milk drinks. E 967 Xylitol Low-calorie sweetener. E 967 Xylitol Low-calorie sweetener. E 1686 A tea flavoured with oil of bergamot Flaxseed Also known as linseed – used in oils and baking. Lactose Lactose Lactose is a sugar that is naturally found in milk and milk products, like cheese or ice cream. Mint (Fresh) An aromatic plant often used in cooking Pumpkin Seed The seed of a pumpkin. Sesame seed Oil rich seeds from the sesame plant. Shellfish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of polato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. White wine					•	87%
tce cream, confectionery, dressings, etc. E 440 Pectin, amidated pectin Uses include confectonery, high-sugar jellies, jams, preserves, marmalades and acid milk drinks. E 967 Xylitol Low-calorie sweetener. Earl Grey Tea A tea flavoured with oil of bergamot Flaxseed Also known as linseed – used in oils and baking. Lactose Lactose is a sugar that is naturally found in milk and milk products, like cheese or ice cream. Mint (Fresh) An aromatic plant often used in cooking Pumpkin Seed The seed of a pumpkin. Sesame seed Oil rich seeds from the sesame plant. Shellfish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. White wine					•	90%
Uses include confectionery, high-sugar jellies, jams, preserves, marmalades and acid milk drinks. E 967 Xylitol Low-calorie sweetener. Earl Grey Tea A tea flavoured with oil of bergamot Flaxseed Also known as linseed – used in oils and baking. Lactose Lactose is a sugar that is naturally found in milk and milk products, like cheese or ice cream. Mint (Fresh) An aromatic plant often used in cooking Pumpkin Seed The seed of a pumpkin. Sesame seed Oil rich seeds from the sesame plant. Shellfish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Syeet Freedom A sweet Protato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. Psix and acid milk drinks. 95% 87% 887 887 887 888 8888 8888 8888 8					•	100%
Low-calorie sweetener. Earl Grey Tea A tea flavoured with oil of bergamot Flaxseed Also known as linseed – used in oils and baking. Lactose Lactose Lactose is a sugar that is naturally found in milk and milk products, like cheese or ice cream. Mint (Fresh) An aromatic plant often used in cooking Pumpkin Seed The seed of a pumpkin. Sesame seed Oil rich seeds from the sesame plant. Shellfish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. White wine		, preserves, marma	lades and acid	milk drinks.	•	87%
A tea flavoured with oil of bergamot Flaxseed Also known as linseed – used in oils and baking. Lactose Lactose is a sugar that is naturally found in milk and milk products, like cheese or ice cream. Mint (Fresh) An aromatic plant often used in cooking Pumpkin Seed The seed of a pumpkin. Sesame seed Oil rich seeds from the sesame plant. Shellfish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt Syeet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. White wine					•	95%
Also known as linseed – used in oils and baking. Lactose Lactose is a sugar that is naturally found in milk and milk products, like cheese or ice cream. Mint (Fresh) An aromatic plant often used in cooking Pumpkin Seed The seed of a pumpkin. Sesame seed Oil rich seeds from the sesame plant. Shellfish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. White wine					•	87%
Lactose is a sugar that is naturally found in milk and milk products, like cheese or ice cream. Mint (Fresh) An aromatic plant often used in cooking Pumpkin Seed The seed of a pumpkin. Sesame seed Oil rich seeds from the sesame plant. Shellfish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. White wine					•	95%
An aromatic plant often used in cooking Pumpkin Seed The seed of a pumpkin. Sesame seed Oil rich seeds from the sesame plant. Shellfish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. Poff Pumpkin Seed Potato Turkey - meat Flesh from the bird. Poff		I milk products, like	cheese or ice o	ream.	•	91%
The seed of a pumpkin. Sesame seed Oil rich seeds from the sesame plant. Shellfish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. 97% 96% White wine	· · ·				•	96%
Oil rich seeds from the sesame plant. Shellfish Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. 96% 100% 100% 100% 100%					•	97%
Some crustaceans commonly eaten are shrimp, lobsters, crayfish, and crabs. Spelt A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. White wine					•	96%
A type of wheat, also known as dinkel wheat. Spelt A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. White wine		osters, crayfish, and	crabs.		•	100%
A type of wheat, also known as dinkel wheat. Sweet Freedom A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. White wine	•				•	86%
A sweetener made from 100% fruit Sweet Potato A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. White wine	•				•	94%
A type of potato - sweet in taste and orange in colour Turkey - meat Flesh from the bird. White wine					•	92%
Flesh from the bird. White wine		ur			•	100%
■ U6%					•	95%
					•	96%

Claire Wellington	Your Test:	19/01/2022	Ref:		6638
Non-Food/ Environmental Items					
These items are classed as Non-Food licould be causing a reaction by being clos			edible. The r	non-foo	d iten
All the items tested are listed below, intolerance level of 85% or above. Anythealth and therefore no reactions or 'sym	thing under this thres				
Bovines An animal of the cattle group, which also inclu physical contact with an animal and its fur. You separately in food section.				•	89
Chrysanthemum (C. morifolium) A perennial plant.				•	90
Japanese Millet A grass.				•	89
Larch A conifer tree				•	93
Linden Tree Also known as the 'lime tree'				•	100
Misteltoe Common name for the plant which produces shouse during the festive period.	small white berries. Tradi	tionally used to c	lecorate the	•	87
Pigweed (Chenopodium album) A plant of the amaranth family.				•	99
Velvet grass (Holcus lanatus) A tall grass.					87

Claire Wellington	Your Test:	19/01/2022	Ref:	(6638
Nutritional Imbalances					
Everything listed on your report as 85% or at could be deficient within your system.	oove, has a nuti	ritional imbala	nce which m	eans tha	t they
You should simply try and add in one or two Although it may be easier to use a vitamin supp source, as this will enter your body much faster important, as a well-balanced diet along with a reduce your intolerance levels.	lement, it is alwa : The nutritional	ys better to go information fo	et your nutrie ound next to e	nts from each nutr	a food ient is
Please Note: This report is designed to be use shown an intolerance to a food item listed as a item and instead advise you opt for one of the al	nutritional source	ce, we do not i			
Choline Choline is a compound like vitamins. It can help reduce Source - Soy milk, tofu, quinoa, and broccoli, Hearts,			eart disease.	•	97%
Eicosapentaenoic acid Supports the kidneys, lungs and skeletal system. The	best source is sa	rdines and othe	er oily fish.	•	96%
Gallic Acid Sources - Dates, Blackberry, Grapefruit, Banana, Gra Black tea Signs of deficiency - No known symptoms	een grape, Apple	cider vinegar, P	omegranate,	•	95%
Iso-Flavonoids Thought to help the endocrine system and the main s	ource is soy.			•	86%
Lecithin Sources - Eggs, Soy beans, Kidney, Liver, Whole gralevels, Memory loss, Muscle aches, Nerve damage, N		deficiency - Lo	w energy	•	89%
Lignans Found in almonds, barley, beans, flax seeds and mus	shrooms.			•	90%
Lutein Supports the eyes and found in many vegetables - bo spinach.	ok choy, cabbage,	cauliflower, leel	ks, radish and	•	99%
Lycopene Supports the eyes and can be found in apricots, carro	ots, grapefruit and	plums.		•	87%
Melatonin Melatonin is a hormone that is produced by the pinea by the body at certain times of day, which allows the b cycles and can cause drowsiness or restless sleep				•	98%
Molybdenum Sources - Lentils, dried peas, kidney beans, soy bearomaine lettuce, cucumber, celery, barley, eggs, carrolled Headaches, Night blindness. Protects cells and creat products	ot, bell peppers. S	igns of deficien	cy-	•	88%
Selenium Sources - Tuna, shrimp, sardines, salmon, cod, aspa barley, tofu, brown rice, sunflower seeds, sesame see Discolouration fingernails				•	94%
Tartaric acid A white crystalline organic acid that occurs naturally in an antioxidant and an anti-inflammatory	n many plants, mo	st notably in gra	ipes. Acts as	•	93%
Vitamin E Sources - Almonds, Seeds, Spinach, Kale and Plant lack of co-ordination	oils. Signs of defi	ciency - Muscle	weakness,	•	90%

Vitamin K

Sources - Kale, spinach, parsley, broccoli, Brussel sprouts, romaine lettuce, asparagus, basil, cabbage, celery, kiwi, leeks, coriander, sage, green beans, cauliflower, cucumber Signs of deficiency - Tooth decay, Weakened bones, Bleeding and bruising easiliy

96%

Metals Imbalances

The heavy metals showing a level of 85% or above, have shown a sensitivity after being exposed to. The important thing to note is that you do not need to panic, there are a few simple steps to take to manage these results accordingly.

Firstly, look at areas where you could be exposing yourself to these metals. It could be in your work environment, as this is a place that you frequently attend. Secondly, you will also need to look at your diet and see if there are a group of foods that you consume regularly that contain high levels of these particular metals.

If you find that when in close proximity of a particular metal that you begin to experience any symptoms (such as itchiness, swelling, nausea, headaches, etc.), then you will know that it is this particular metal that is causing you to react like this. The more severe the symptoms, the more action you will need to take to reduce your exposure to this metal.

Nickel (Ni) An alloy, used for producing stainless steel.	•	85%
Rhodium (Rh) Hard and corrosive resistant, used on windings and electrodes	•	95%
Tin (Sn) (from canned food) Usually combined with steel or aluminium to create storage for food	•	89%

Gut Riome Test

These are the good bacteria found within your gut microbiome. These bacteria can affect your health, minimise illness and the synthesis of vitamins depending on the different levels. Vitamins are not only obtained through foods, they are also produced in the gut by bacteria.

For any items on this list found at 85% or above, it is recommended you increase the levels through consumption of the items listed, much like the nutritional imbalances on the test above.

Bacillus Coagulans

Useful in the treatment of gastrointestinal disorders, such as diarrhoea. Sources: Fermented foods like sauerkraut, kimchi and yoghurt.

94%

Hormonal Imbalance

Testing your hair sample can show any hormonal imbalances that are currently present in your body.

These imbalances can be caused by a large number of factors including: stress, overactive/underactive thyroid, poor diet, being overweight, medication, food intolerances, chemotherapy, puberty, menstruation, pregnancy and menopause.

Any items listed here above 85% are showing an imbalance and can be alleviated with natural remedies like: maintaining a healthy body weight, exercise and reducing stress.

Triiodothyronine (T3)

Triiodothyronine is a thyroid hormone that plays vital roles in the body's metabolic rate, heart and digestive functions, muscle control, brain development and function, and the maintenance of bones.

85%

Digestive Health and Metabolism Analysis

Our bodies are very good at self-regulating the enzymes used in digestion; However, when we are sick or regularly surrounded by food and non-food intolerances, we can become unbalanced. This can affect our metabolism and our weight by causing us to store higher levels of fat or by storing fewer elements, which causes less absorption of vitamins and minerals.

We have tested your sample against a variety of enzymes and proteins to verify levels in your system. Everything shown below as above 85% is currently unbalanced and will adversely affect your digestive health. Exercise, a healthy diet and living in an environment of reduced stress will help you self-regulate again.

You have shown NO anomalies for this section and therefore have no results. The control has passed quality standards to show this is correct.

This page is intentionally left blank.

WHAT DO I DO NOW?

Seeing your test results may seem daunting initially, but you should not panic. There may be some items listed above 85% in your report that you have never eaten or come into contact with, but this is quite normal.

There will be items on the list that you often eat or are exposed to regularly. These are the items that you are going to need to focus on when you start your elimination diet. The Bioresonance test results can be used to highlight potential sensitivities to food and non-food items as well as imbalances in the body that could be causing symptoms.

Used as a holistic tool and combined with a functional medicine approach, the test has been used for years as a first step or last resort in the understanding of intolerances and sensitivities.

Take time to carefully review the information provided and plan an elimination diet that works for you and ultimately gets results. Intolerances and sensitivities can change over time and with adjustments to lifestyle and diet, so any changes that you make could very soon provide positive health and wellness improvements.

What is food intolerance?

An 'intolerance' is the inability to digest an item properly, whether this is a food intolerance/sensitivity or an environmental factor (a non-food intolerance). Intolerances can occur due to several reasons; the two most common are:

- The body is lacking the necessary digestive enzyme(s) for certain food and, therefore, cannot digest the item properly or efficiently take the nutrients from it.
- A sensitivity resulting from overconsumption or over-exposure.

Common intolerance symptoms:









Many symptoms are the result of a sensitivity to a particular item. If you are experiencing constant slow/delayed occurring or digestive symptoms, then you may be suffering from food intolerance.

What is a food allergy?

An allergy is an immune response to what would normally be considered a harmless substance. The immune system perceives this substance to be a 'threat' and produces an inappropriate response, with symptoms usually starting within a few minutes but also as long as two hours later. Allergy symptoms can be more acute and serious.

Common allergy symptoms:











IMPORTANT NOTE: This is not a test for allergies. If results indicate a high-level reaction, this suggests that there may be a sensitivity.

Although allergies, intolerances, and sensitivities can share some similar symptoms and triggers, they are not the same.

Occasionally, results will show no reaction to an item that you know you have an allergy to. This means that you have not shown sensitivity to that item, but in no way does it question or contradict a previous or existing allergy diagnosis.

How to identify symptoms

The identifiable symptoms can change depending on the diet and environment, meaning that an item you may have never experienced an issue with before could suddenly be causing symptoms.

This is because if you are eating or have come into contact with something, the body will usually try to assimilate it. If your immune system is low or may you have overindulged on certain food items, then the body will struggle to assimilate the item and will suffer from various symptoms.

If you suffer from immediate symptoms upon ingesting certain foods, you may have an allergy. If the symptoms take a while to develop, between 2 - 72 hours, then it is likely due to food intolerance.





Symptoms could present within 2 hours of exposure.



Reactions can be severe or even fatal.

Intolerances / Sensitivities



Symptoms can present between 2 - 72 hours.



Reactions can be painful but not a danger to life.

What is bioresonance testing?

Bioresonance is categorized under Complementary and Alternative Medicines (CAM's). This covers a wide range of therapies, including homeopathy and acupuncture that fall outside of mainstream medicine but fit within a functional medicine approach to health and wellness.

As a CAM, hair sample testing using Bioresonance is recognized as a proven therapy method by practitioners and peers Worldwide. However, conventional medicine does not currently recognize Bioresonance as it has not been subject to sufficient scientific research. It is important to reiterate that this test is NOT for allergies or allergic reactions. This test detects sensitivities and imbalances, which, although they can share similar symptoms and triggers, are not the same.

CONVENTIONAL MEDICINE Disease focused Doctor aligned All people are treated the same Treats particular diseases Diagnosis on symptoms Early detection of disease FUNCTIONAL MEDICINE Health focused Holistic approach Looks at the whole body Individual biochemical factors Prevention approach

Claire Wellington Your Test: 19/01/2022

Foods that cause the most sensitivities

Food sensitivities or intolerances arise if the body is unable to digest certain foods or drinks. This impairment may be due to a lack of digestive enzymes or a sensitivity to certain chemicals within a food item.

Most elimination diets start with the food items that cause the most trouble for animals in general. If you're sensitive or intolerant to a food type, you don't necessarily have to remove it completely from your diet. The key is to identify the offending food and figure out how much if any, of it you can consume without suffering from symptoms or reactions.

Common



Gluten found in wheat, rye and barley.



Lactose a sugar found in milk and dairy products.



Eggs and especially egg volks.

Less Frequent



Meats are often a cause of digestive intolerances.



Fish and shellfish are also a common allergen.



Soy and soy products are a common ingredient.

Rare



Food additives can often be hidden sensitivities.



Nuts and tree nuts can be found in many food items.

Everyday foods

It is common for someone that eats the same food every day to develop a sensitivity to that food over time. This particular item or food group could be highlighted as a moderate or high reaction item due to overconsumption or exposure.

This often happens as the body grows sensitive to that item due to the volume of food being consumed. The body could be struggling to process or break down particular constituents of that food item. This can cause symptoms such as bloating, headaches, and other stomach issues.

Elimination of a food item during a period can allow the body and gut time to return to a normal state. After this period, it may be possible to reintroduce certain foods without reaction or symptoms at a more moderate level.



What about my pets?

If you have pets and have shown a sensitivity to dog or cat hair, do not despair. This simply means that you need to be more aware of where your pet goes within your home. Make sure you try and limit their access to bedrooms and keep them well-groomed to avoid excess hair and dander on your floors and soft furnishings.



Limit the access your pet has to bedrooms.



Reduce or remove carpets and rugs in your home.



Avoid rodents as they give off potent allergens.



Ensure your pets are cleaned regularly.



Clean and vacuum your home regularly.



Regular pet grooming to reduce hair and dander.

METAL SENSITIVITIES AND ANALYSIS

What is metal toxicity?

Metal toxicity is the build-up of large amounts of heavy metals in the soft tissues of the body. This test can tell you whether you have high exposure to metal toxicity.

You need to look out for significant items, notably arsenic, cadmium, or mercury. These results are important to note because exposure to metals and toxicity levels are more difficult to avoid. The symptoms vary between all the different types of heavy metals in the air, so it is crucial that you carefully analyze these results.

What if your results report high exposure?

You should look at lowering your day-to-day level of exposure. To do this, you will have to analyze the foods you are eating (you can use your food items results to help you with this), along with water and cleaning products, which tend to produce high levels of toxicity, meaning you are likely to feel ill.

The automatic response from the human body is to continually detoxify itself from the everyday environment. You can help your body's detoxification processes by making sure you are consuming the right foods and drink items for your diet.

Drink plenty of water, eat the right foods for your diet, and make sure you avoid processed foods. As everyone is different, your metals toxicity report will be different from others, so make sure you know what metals are right for you.

Heavy metals are a part of our everyday life; there are small amounts that are detoxified by the body and will cause no issues. But, even if you think you know your body, having a greater understanding of what you may come into contact with will eventually reduce your potential exposure.

Common sources of heavy metals:



Food - Pesticides, insecticides, and herbicides used on crops can lead to contaminated food produce. Contaminated water can also result in fish and seafood containing metals.



Water – The pipework that water runs through is the most likely cause of any heavy metals in drinking water. For this reason, it is always best to filter your water.



Air – Pollution from vehicles such as cars, trains, and airplanes contributes to heavy metals, which can be inhaled. Industrial factories and agricultural areas, which use pesticides on crops, are also ways metals get into the air we breathe.



Cosmetics – Lead, arsenic, mercury, aluminum, zinc, and chromium can be found in cosmetics such as lipstick, whitening toothpaste, eyeliner, nail polish, moisturizer, sunscreen, foundation, blusher, concealer, and eye drops. Some metals are added as ingredients, while others are contaminants.



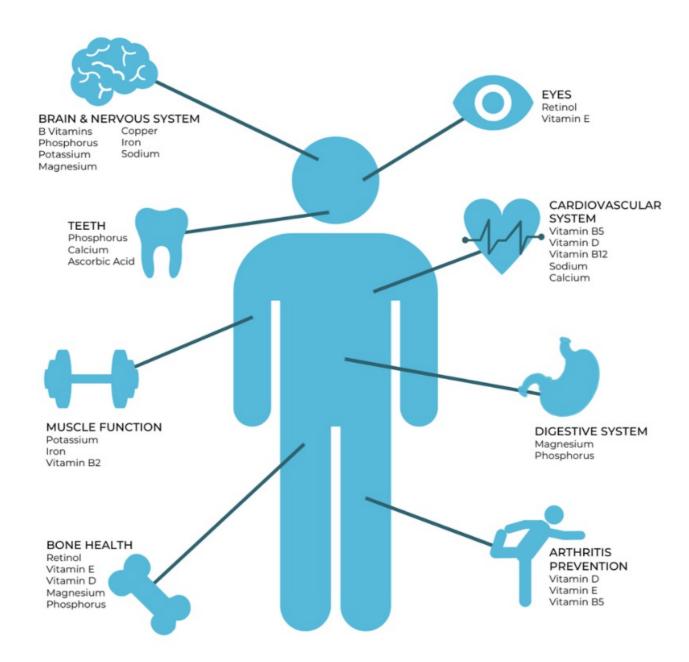
Cleaning products – Everyday household cleaning products like polish, all-purpose sprays, and garden products like insecticides and pesticides contain heavy metals.

VITAMINS AND MINERALS

Vitamins and minerals are essential nutrients as they perform many important roles in the body. There is a fine line between getting enough of these nutrients and being healthy and getting too many, which can be harmful.

Eating a healthy diet remains the best way to get sufficient levels of the vitamins and minerals you need. Be sure to replace the foods you eliminate so that you do not lose essential nutrients.

Vitamins and minerals are often called micronutrients because your body needs only tiny amounts of them. Failing to get even those small quantities can lead to becoming ill or an increased risk of disease. Here is some guidance on which functions of the body different nutrients help with.



FAT-SOLUBLE VITAMINS

Fat-soluble vitamins enter the blood via lymph channels in the intestinal wall. Many fat-soluble vitamins travel through the body escorted by proteins that act as carriers.

Fatty foods and oils are reservoirs for the four fat-soluble vitamins. Fat tissues and the liver hold these vitamins

and release them as needed. These can be considered time-release micronutrients. It is possible to consume them in doses weeks or months apart rather than daily.

Fat-soluble vitamins:





Important for: growth, development, maintenance of the immune system and for good vision.

Vitamin A is a group that includes retinol, retinal, and several provitamin A carotenoids.

Found in: cheese, eggs, oily fish, liver



Important for: intestinal absorption of calcium, magnesium, phosphate and bone health.

Vitamin D is a group of vitamins including D3 (cholecalciferol) and vitamin D2 (ergocalciferol).

Found in: red meat, egg yolk, oily fish, liver, sunlight



Important for: maintaining healthy skin, eyes, the body's defence against illness and infection.

Vitamin E is a group of eight fat soluble compounds including four tocopherols and four tocotrienols.

Found in: vegetable oils, nuts, seeds, green leafy vegetables



Important for: blood clotting, bone metabolism, and regulating blood calcium levels.

Vitamin K is a group that includes phylloquinone (K1) and a series of menaquinones (K2).

Found in: vegetable oils, green leafy vegetables, grains

WATER-SOLUBLE VITAMINS

Water-soluble vitamins are contained in the watery portions of the foods. They can be absorbed directly into the bloodstream as the food is broken down during digestion or as a supplement dissolves. Because much of your body consists of water, many of the water-soluble vitamins circulate easily in your body.

Water-soluble vitamins:





Important for: cell metabolism, converting food to energy and synthesis of red blood cells.

Vitamin B thiamin (B1), iboflavin (B2), niacin (B3), pantothenic acid, vitamin B6, biotin (B7), vitamin B12

Found in: meat, eggs, bananas, potatoes, legumes



Important for: healthy skin, blood vessels, bones, repairing wounds, immune and cell support.

Vitamin C is an essential vitamin also known as ascorbic acid and ascorbate.

Found in: citrus fruit, potatoes, green leafy vegetables



Important for: unborn child development, memory and synthesis of red blood cells.

Folic acid is the man-made version of the vitamin folate (also known as vitamin B9).

Found in: supplements, bananas, green leafy vegetables

MINERALS

Major minerals

Major minerals are found in greater volume than trace minerals and travel through the body in various ways. For example, potassium is absorbed and circulates into the bloodstream is excreted by the kidneys, similar to a water-soluble vitamin. However, calcium is like a fat-soluble vitamin as it requires a carrier for absorption and transport.

Major Minerals have many key tasks in the body. One is to maintain the correct balance of water. Sodium, chloride, and potassium are key components in doing this. Calcium, phosphorus, and magnesium ensure continued bone health, and sulfur assists protein structures that makeup hair, skin, and nails.

Too much of one of these major minerals can result in a deficiency of another. These types of imbalances are usually caused by overconsumption of supplements rather than natural food sources. A common example of this is an excess of sodium through consuming too much table salt, or processed foods can deplete calcium levels in the body. This is because calcium is used to bind with sodium to excrete it from the body

Common major minerals:



Calcium is important for bones, teeth and blood clotting.



Chloride is used for fluid retention, pH, blood volume and pressure.



Magnesium is important for nerves, muscles, blood sugar and pressure.



Sulfur is important for DNA, skin, tendons and ligaments.



Phosphorus is used for cell growth repair and conversion of fats and carbohydrates.



Potassium regulates fluid balance, muscle contractions and nerve signals.



Sodium keeps water in the body and balances electrolytes.



Trace minerals

Trace minerals or macro minerals are still minerals; however, they are found in significantly smaller quantities in the body. They contribute to many critical functions of the body, including bone strength, oxygen distribution, blood clotting, and immune response.

Common trace minerals:



Iron is best known for distributing oxygen throughout the body in your blood.



Fluoride strengthens your bones and helps to prevent tooth decay.



Zinc helps blood clotting, aids immune response and is essential for taste and smell.



Copper forms several enzymes, including iron metabolising and hemoglobin creating ones used to carry oxygen in the blood.



REPLACING NUTRIENTS

Below we've given some suggested foods you can add to your diet to help you get these nutrients into your diet:

Nutrient	Food Items
Vitamin A (Retinol)	CarrotsSpinachSweet PotatoBeef LiverBroccoli
Vitamin B	 Oats Quinoa Brown Rice Red Meat Eggs & Dairy Seeds & Nuts Leafy Vegetables
Vitamin C (Ascorbic Acid)	OrangesBell PeppersKiwiGuavaStrawberries
Vitamin D	Egg YolksSalmonMushrooms
Vitamin E	PeanutsSunflower SeedsSquashAlmondsTrout
Vitamin K	ChickenBeef LiverPorkLeafy Vegetables
Calcium	CheeseYogurtMilkAlmondsSardines
Iodine	TunaCodCheeseIodised SaltSeaweed
Iron	NutsMeatLiverBeansDried Fruit
Magnesium	 Dark Chocolate (>70% Cocoa Solids) Spinach Chickpeas Cabbage Mackerel Kale

GUT BIOME

Your gut biome test analysis can help you with nurturing your digestive tract. Addressing any gut bacteria imbalances to improve gut function can assist you in becoming your healthiest self.

Gut Biome Functions







Your gut biome is the bacteria that colonize your gut. These bacteria can affect health both positively and negatively. If any deficiencies are suspected, the gut biome section of your report will suggest food sources to help you increase your levels of each bacteria where deficiency is suspected.

The items listed within the gut biome section of the report are strains of good bacteria which your sample has indicated you may be deficient in. The percentage stated next to each strain details how large the imbalance is. For example, if you are extremely low in a particular strain of good bacteria, the percentage stated in your results may be in the high 90's.

Keeping A Healthy Microbiome



Reduce stress to increase your gut bacteria.



Exercise increases gut bacteria and vitamin absorption.



Prebiotics and probiotics help maintain gut health.



Food variety aids a diverse microbial ecosystem.



Artificial sweeteners should be avoided.



Eat fermented foods like Kimchi and Kirfir.

Remember, these results don't indicate a sensitivity to any of the bacteria listed, only a possible imbalance within your gut biome.



HORMONE ANALYSIS

Hormone levels are constantly going up and down as they're affected by a wide range of external factors, including stress, diet, medication, pregnancy, and more. Hormone balance can be a good indicator of general health as people's balance tends to improve with traditional health improvements such as exercise and diet.

Items listed in the hormone analysis section are hormones that your sample has shown a possible imbalance with the percentage indicating the level of imbalance. Some people are surprised to see hormones associated with the opposite sex in their results. However, every healthy person should have both estrogen and testosterone within their body; an imbalance in either of these is possible. It's just that healthy women have much higher levels of estrogen compared to men, and the same goes for testosterone in men compared to women.

DIGESTION & METABOLISM

Enzymes are essential to digestive health as they are what metabolizes food within your body, helping you get all the nutrients out of what you eat. This affects fat storage and vitamin absorption. Your test analyses for any possible imbalance in the enzymes tested.

We have tested your sample against the bioresonance of a variety of enzymes and proteins to verify levels in your system. All items listed in your digestive health and metabolism analysis have been identified as possibly unbalanced and could be adversely affecting your digestive health.



Amylase helps break down carbohydrates and starches into sugar.

Pepsin is a stomach enzyme that serves to digest proteins found in ingested food.

Hydrochloric acid breaks down the food and digestive enzymes split up proteins.

Trypsin & chymotrypsin, secreted by the pancreas, assist in the digestion of proteins. Bile salts help the digestion of fats and absorption of fat-soluble vitamins.

Lipase enzymes break down fat into fatty acids and glycerol.

Enterokinase (enteropeptidase) is a key enzyme for intestinal digestion of proteins.



Exercise, a healthy diet, and reducing stress will help your body to self-regulate. The percentage listed in your report indicates how severe the imbalance detected is and does not indicate a sensitivity.

SAFE ELIMINATION DIETS

What is an elimination diet?

An elimination diet involves removing foods from your diet that you suspect may be triggering symptoms. The items are later reintroduced, one at a time, while you look for any return of symptoms.

If you are suffering from a dietary intolerance, an accurate dietary history should be taken before trying an elimination diet. You can use this to align with the results produced in this report. This is often a difficult process as many processed foods include a wide variety of ingredients. A diary of your foods and any symptoms that occur should be kept during the process of elimination and reintroduction to help you review which items are the causes of symptoms and the level of severity.







Exclude suspected triggers



Reintroduce, monitor & diary



Review and adjust foods

Make sure you eat other foods that provide the same nutrients as the food you need to avoid. For example, if you're supposed to eliminate dairy products temporarily, you'll want to look for foods that are fortified with calcium. It is recommended that a person on an elimination diet is given a novel (food or ingredient not eaten previously) protein or carbohydrate source if possible.

Eliminating food types or ingredients for 4-6 weeks then reintroducing one at a time, keeping a diary of any returning symptoms between reintroduction will help you understand the trigger items better. Some exclusions of foods can take up to 12 weeks to fully eliminate the effects of cross-reactivity or 'hidden' ingredients in commercial food products.

YOUR NEXT STEPS TO WELLNESS

Now you have read through your report and have understood how all of the different sections could be affecting your health; the key is not to panic. It can be very daunting to see your health and diet laid out in a report, but it's vital that you now take the time to make a plan to change your lifestyle carefully.

Your health is in your hands, so follow the 'Safe Elimination Diet' guidelines above or take further advice from a nutritional therapist or nutritionist, and do seek medical advice before any large changes to your diet. We thank you for choosing us for this process, and we wish you the best of luck in seeing a healthier, happier you.

NEED HELP OR ASSISTANCE?

If you have any other questions or would like to tell us about your results through a testimonial, then please don't hesitate to contact us.

HELP OTHERS BY LEAVING A REVIEW

Tell others about your results or our service by reviewing us on our Trusted Shops or Trustpilot accounts.

BECOME A RESELLER

We welcome new partners and affiliates to our worldwide network. If our testing has helped you and you wish to start selling to your clients as an official partner you can contact us at info@healthystuff.com.

Please note

All information provided in reports produced is intended for diet optimization and to supplement your investigation into symptoms. We do not claim or attempt to claim to diagnose, cure or treat medical conditions.

Bioresonance (Hair tests) are categorized as Complementary and Alternative Medicines (CAMs), covering therapies that fall outside mainstream medicine. Conventional medicine does not currently recognize Bioresonance as it has not been subject to significant scientific research.

Bioresonance reports and related information do not make a medical diagnosis, nor is it intended to be a substitute for professional medical advice, diagnosis, or treatment.

Always seek the advice of your doctor or other qualified health providers if you have a medical condition and/or medical symptoms. Never disregard professional medical advice or delay in seeking it. All probable or possible information provided in reports should be discussed and confirmed with a nutritional therapist or qualified medical practitioner.