Pilbara Cosmetic

Liam Sorrell



Dear Liam, 29 July 2024

Please find enclosed your **Bioresonance 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 to.
- 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 oestrogen, 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.

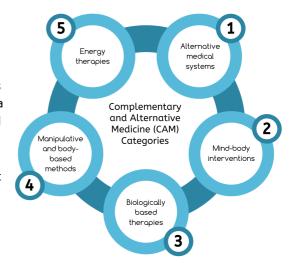
Your results report will help you understand your body and which items work best in your own individual diet. These results are just the first step in your journey, allowing you to make the changes necessary to improve your health. You can use these results in any way you wish, but we would recommend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

Continued over the page.

Bioresonance Testing

Bioresonance therapy and testing are categorised 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, diarrhoea, 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,

Pilbara Cosmetic

Liam Sorrell	Your Test:	29/07/2024	Ref:	5	53930
Food Items					
These are the items which your sample h are showing a sensitivity. To further hel explanation next to it to show you where it	p you understand				
All items tested are listed in your report, the intolerance. The reason we report items a would expect to start experiencing possible	above this threshold				
Abalone - seafood This is a common name for any of a group of sr molluscs.	mall to very large sea s	snails, marine gas	stropod	•	86
Acerola A tropical fruit-bearing shrub or small tree in the	e family Malpighiaceae) .		•	89°
A-Lactalbumin One of the major protein components of milk.				•	979
Almond An edible nut, oval in shape with a woody shell.	Often used in cooking	ı / baking		•	989
Arrowroot Arrowroot is a starch obtained from the root of products.	several tropical plants,	, often used in Glu	uten free	•	959
Bamboo Shoot - vegetable These conical, creamy-coloured tender shoots flavour and crunchy texture and are widely used				•	949
Beef Jerky Beef that has been preserved and dried - often	known as jerky.			•	939
Bell Pepper - Yellow Bell peppers are fruits that belong to the nightsl vitamin C and other antioxidants, making them			d rich in	•	889
Bison Bison is over all similar but also a leaner meat	than beef.			•	909
Bread - Rye Bread made with flour from the rye grain.				•	859
Button Mushroom The most common type of mushroom used in c	ooking.			•	949
Canola oil Canola oil is a vegetable oil that is derived fron	n rapeseed.			•	869
Caribou - meat Caribou is closely related to the reindeer. Carible lighter taste than other gamey meats. Since can naturally organic, free-range and grass-fed.				•	929
Carob The carob is a flowering evergreen tree or shru family, Fabaceae. It is widely cultivated for its e and landscapes.					949
Cauliflower Edible variety of cabbage. Has a large white he	ead and green leaves.			•	909
Chia seeds Chia seeds are tiny black seeds that are taken mint family.	from the Hispanica pla	ant which is a me	mber of the		91 ⁹
Chive Chive is a species of flowering plant in the fami	il. Amandlidaaaa that		logyos and		94

Liam Sorrell	Your Test:	29/07/2024	Ref:		53930
Cider An alcoholic beverage made from the fermented juic	e of apples.			•	91%
Cinnamon Aromatic spice. Used in cooking/baking				•	97%
Clove Used in Indian and Mexican dishes.				•	92%
Coffee Popular hot beverage made from ground coffee bea	ns.			•	100%
Coriander An aromatic culinary herb.				•	99%
Cornish Game Hen - meat Cornish hen tastes like chicken because it is still a chens are younger than chickens, they can be tender assertive flavour as compared to chickens.				•	98%
Crab A crustacean with edible flesh.				•	91%
Crocodile - meat Crocodile meat is the flesh of a Crocodile and often flavour, and is often chewy, depending on the prepar		hicken, with a m	nildly fishy	•	92%
Date Palm The tree from which the fruit is derived. Used in some	e cooking methods	s and herbal me	dicines.	•	98%
Delicata Delicata squash is a variety of winter squash with creor or orange that are cooked.	eam-coloured cylin	drical fruits strip	oed in green	•	96%
E 132 Indigo Carmine Blue food colour. Commonly added to tablets and cabaked goods, confectionary, biscuits.	apsules, it is also u	sed in ice crear	m, sweets,	•	88%
E 133 Brilliant blue FCF Blue food colouring. Ice cream and a few other food found in tinned processed peas, dairy products, swe		tly in cosmetics.	Can be	•	95%
E 154 Brown FK Brown food colouring. Restricted use - in some fish p	oroducts.			•	97%
E 155 Brown Typical products which include Brown HT are foods to cakes and biscuits and food mixes.	where a chocolate	colour is require	ed, e.g.	•	99%
E 160 c Capsanthin, Capsorubin Used widely in poultry feed to deepen the colour of e and chicken pies.	gg yolks it can also	o be found in ch	eese slices	•	92%
E 306 Natural tocopherols An antioxidant for polyunsaturated fatty acids in tissu toppings and vegetable oils as well as a vitamin sup		in meat pies, de	esert	•	96%
E 325 Sodium lactate (salts from lactic acid) Found in cheese, confectionery, ice cream, fruit jellie	s, soups, canned	fruits.		•	96%
E 333 Monocalcium citrate, Dicalcium, Tricalcium Typical products include gelatine products, ice crear evaporated and condensed milk, tinned vegetables,	n, wine, carbonate			•	86%
E 415 Xanthan gum Thickening agent, stabiliser and emulsifier in many countries baked goods, salad dressing to emulsify oil and vine		Also used in glu	ten-free	•	92%

Liam Sorrell	Your Test:	29/07/2024	Ref:	Ę	53930
E 440 (b) Amidated Pectin - food additive Pectin is mainly used as a gelling agent, but can also The key characteristics being that it forms jelly and ja which is then used to gel various foods, drugs, and co sugar jellies, jams, preserves, marmalades and acid does contain this food additive, we recommend you	m-type gels in pre osmetics. Uses in milk drinks. Chec	sence of sugar clude confectior k product ingred	and acid nery, high-	•	96%
E 444 Sucrose-acetate-isobutyrate A synthetic compound derived from cane sugar. State non-alcoholic flavoured cloudy drinks.	oilizes the emulsio	ns of flavouring	oils used in	•	92%
E 551 Silicon dioxide (silica) Used as anti-caking agent, to remove protein and ye foaming agent.	ast in beer and wi	ne production a	nd as anti-	•	92%
E 623 Calcium diglutamate, Calciumglutamate It is mainly used in low salt (low sodium) products.				•	87%
Earl Grey Tea A tea flavoured with oil of bergamot				•	88%
Eel Edible slender fish.				•	85%
Egg yolk The yellow part of an egg.				•	91%
Endive Edible, bitter plant used in salads.				•	89%
Fiddlehead Fiddlehead greens are the furled fronds of a young fe	ern, harvested for u	use as a vegeta	ble.	•	89%
Frisee Frisee is related to chicory and endive, but it can be	used like lettuce o	r any other sala	d green.	•	94%
Guava A common tropical fruit.				•	91%
Guinea Hen - meat Guinea Hen is similar to pheasant but juicier, and sin delivers flavour. Broth made from the carcass is inter		ark meat, the fle	esh really	•	97%
Haddock They have a mildly sweet taste with lean white flesh a tender after cooking.	nd medium flakes	with a texture th	nat is firm yet	•	97%
Juniper Berries Type of berry used as a spice or in the Gin making parts.	rocess.			•	86%
Kangaroo - meat It is a less commonly consumed food. It tastes like a a wonderful gamey taste that adds a lot of flavour with			o meat. It has	•	96%
King Oyster Mushrooms (Pleurotus eryngii) The mushroom has a good shelf life and is cultivated When cooked, it develops typical mushroom umami				•	90%
King prawn King Prawns also known as Pacific White Shrimp is Pacific Ocean.	a variety of prawn	originating from	n the eastern	•	86%
Koshihikari Rice A Japanese variety of rice created by combining 2 di No.22.	ifferent strains of N	Nourin No.1 and	Nourin	•	93%
Lemons Yellow citrus fruit with fragrant acidic juice. Edible fles	sh.			•	86%
Malabar Chestnut They are light-brown, striped with white and have a flacan also be cooked or ground into flour.	avour similar to pe	anuts when eate	en raw. They	•	100%

Liam Sorrell Your Test: 29/07/2024 Ref:		53930
Marionberry Marionberry is a cross between the Chehalem and Olallie varieties, it is the most common form of blackberry cultivated.	•	86%
Marjoram Aromatic herb used in cooking.	•	96%
Marshmallow Tea A tea that is thought to help ease digestive complaints.	•	95%
Meat Gelatin Gelatin is basically a protein obtained mainly by boiling tendons, skin, bones, and ligaments with water.	•	85%
Moose - meat The meat is very dense, and because all their fat is stored between the hide and the muscle the meat is very, very lean.	•	92%
Mushrooms Mushrooms are the fleshy, spore-bearing fruiting body of a fungus, typically produced above ground, on soil, or on its food source. They are frequently used in cooking.	•	97%
Nettle Nettle is a genus of plants in the family Urticaceae. When prepared properly it can be used in many dishes.	•	95%
Onions Pungent vegetable. Very commonly used in cooking. This intolerance does mean ALL onions should be cut out of your diet.	•	90%
Oolong tea A traditional Chinese Herbal tea, used by people as a alternative remedy	•	88%
Papaya Tropical fruit with edible orange flesh.	•	97%
Parrotfish Parrotfishes are a group of about 90 fish species. A mild fish taste, but nothing out of the ordinary.	•	89%
Passionfruit A fruit that is known to be low in calories and high in nutrients	•	93%
Peanuts Very commonly eaten nut. Eaten raw, also used in cooking.	•	89%
Peas Small, round and green seed. Eaten as a vegetable.	•	97%
Pecan nuts Edible, smooth brown nut from the pecan tree.	•	92%
Persimmons Persimmons are red-brown or orange fruits that grow on trees like plums and look like a small, rather flat tomato. To avoid bitterness, the paler varieties should be eaten only when very ripe, usually peeled.	•	94%
Pine Nut The edible seed from various pine trees.	•	99%
Pomegranate Seeds Pomegranate seeds contain a high number of antioxidants, which help protect the body against inflammation and free radical damage. Depending on the variety and degree of ripeness, the seeds of the pomegranate can vary in taste from only a little sour (similar to ripe cherries) to fairly sharp (similar to uncooked cranberries).	•	90%
Pomelo (Citrus maxima) - fruit The pomelo pummelo or in scientific terms Citrus maxima or Citrus grandis.	•	85%
Pout Also known as Bib, is found around European coastlines. A good alternative to traditional white fish, the flesh is flaky, juicy, and carries flavour well, leading to a growing reputation as a consumer option.	•	93%

Liam Sorrell Yo	ur Test: 29/0	7/2024	Ref:		53930
Prosecco An Italian sparkling wine.				•	86%
Red Kidney Bean Small bean, deep red in colour.				•	97%
Rhodotorula A type of Natural Yeast.				•	88%
Rye A grass grown extensively as a grain, foods containing rye, i	nclude bread and	crackers		•	100%
Sardine Young pilchard, widely eaten.				•	95%
Seitan Seitan is made from vital wheat gluten, the powder is simply cooked. Seitan produced from wheat flour is a longer procesprobably closest to bland chicken or a portobello mushroom but can take on many more flavours from different recipes. It "chicken wings" or savoury in a succulent Indian or Thai mass	ss. Śeitan has a sa . Seitan has a milo can be hot and sp	avoury tas d flavour c	ste, on its own	•	98%
Sesame Oil Edible vegetable oil derived from sesame seeds.				•	99%
Sesame seed Oil rich seeds from the sesame plant.				•	97%
Soybean oil Soybean oil is a vegetable oil extracted from the seeds of the consumed cooking oils.	e soybean. It is on	ne of the n	nost widely	•	91%
Sunflower Seeds Sunflower seeds are the fruits of the sunflower plant (Heliant	hus annuus).			•	98%
Tilefish Tilefish is low in fat and has a delicate, sweet flavor similar to almost always sold fresh, usually whole, though it is also sold frozen, it is skin-on, bone-in fillets, and steaks.				•	94%
Tofu Tofu, also known as bean curd in English, is a food prepared pressing the resulting curds into solid white blocks of varying extra firm or super firm.				•	100%
Ulluco Ulluco is one of the most widely grown and economically impof South America, second only to the potato.	oortant root crops i	in the And	lean region	•	95%
Vanilla Substance from vanilla pods. Often used as flavouring.				•	97%
Veal Flesh of a baby calf.				•	89%
Whey Protein Whey is the liquid remaining after milk has been curdled and manufacture of cheese or casein and has several commerci produced during the manufacture of rennet types of hard che	al uses. Sweet wh	ney is a by	product	•	96%
Whitebait - fish Whitebait aka herrings. They are usually rolled in flour and fri	ied.			•	85%
Zander - fish Zander is a fish widespread throughout Europe and often callarge white flaky flesh.	ught for food as th	ney are tas	sty and have	•	86%

Liam Sorrell	Your Test:	29/07/2024	Ref:	5	3930
Non-Food/ Environmental Items					
These items are classed as Non-Food Items,	meaning they ar	e not typically	edible. The	non-foo	d items
could be causing a reaction by being close to y	your skin or via in	halation.			
All the items tested are listed below, non-for- intolerance level of 85% or above. Anything health and therefore no reactions or 'symptoms	under this thres				
Alpacas (Vicugna pacos) - animal The alpaca is a species of South American camelic llama. However, alpacas are often noticeably smalle that live in family groups. Alpacas can sometimes be intelligent, and extremely observant.	er than llamas. Alpa	icas are social h	erd animals	•	92%
American beech (Fagus grandifolia) It is a deciduous beech tree growing to 20–35 m (66	6–115 ft) tall, with s	mooth, silver-gra	ay bark.	•	88%
Barley (Hordeum vulgare) A major cultivated cereal grain. Often in beer.				•	93%
Bedbug Bedbugs are small, oval, brownish insects that live of bedbugs have flat bodies about the size of an apple swell and are a reddish color. Bedbugs do not fly, be ceilings.	e seed. After feedin	g, however, thei	r bodies	•	87%
Black Cherry Tree (Prunus serotina) The Black Cherry Tree is a medium-sized, fast-grov reddish-black "berries" (drupes). Cherry fruit is teste	•	e flowers give ris	se to edible	•	91%
Blackberry bush It is a perennial, semi-deciduous, prickly, scramblino	g invasive plant.			•	87%
Cashmere Fabric Usually simply known as cashmere, is a fiber obtain and other types of goat. Pure cashmere can be dyer (sweaters), hats, gloves, socks, and other clothing, cinto garments such as outer coats, jackets, trousers items.	d and spun into yar or woven into fabric	ns and knitted ir s then cut and a	nto jumpers ssembled	•	92%
Chicken (Gallus gallus domesticus) - animal It is one of the most common and widespread dome as a source of food (consuming both their meat and raised for cockfighting or for special ceremonies.				•	92%
Chicken Feathers Feathers from the chicken species of bird.				•	95%
Clover (Triofolium spp.) A flower usually found in fields and dry pastures				•	92%
Cobalt chloride - chemical It is an inorganic compound of cobalt and chlorine. E hydration/dehydration reaction, and the resulting col indicator for water in desiccants. Niche uses of coba and electroplating objects with cobalt metal.	lor change, cobalt c	chloride is used		•	97%
Cockroach A beetle like insect. Common household pest				•	97%
Dreschlera Drechslera is a genus of fungi. Many of the species commonly found on grasses, grains and other plant materials, food stuffs, houseplants, and other organican prevent infections with proper cleaning and mai	materials. May be ic materials. However	found on water over, as with mos	damaged t molds, you	•	87%
Ethylparaben Ethylparaben is the ethyl ester of p-hydroxybenzoic a				•	86%

Liam Sorrell Your Test: 29/07/2024 Ref:		53930
Fleas - insect Small flightless insects that survive as external parasites of mammals and birds. Fleas live by consuming blood from their hosts.	•	97%
Horses A strong agile mammal, often owned as a pet.	•	100%
Hydrated Silica Hydrated silica is a form of silicon dioxide, which has a variable amount of water in the formula.	•	87%
Japanese Cedar A tree.	•	86%
Japanese Millet A grass.	•	90%
Lamé - Fabric Lame is a shiny metallic-looking fabric often used for clothing, and accessories such as handbags, and it may also be used in upholstery. Although it usually comes in shades such of gold and silver, this woven fabric is available in a number of colors	•	89%
Limonene Limonene is a colourless liquid aliphatic hydrocarbon classified as a cyclic monoterpene, and is the major component in the oil of citrus fruit peels.	•	92%
Meadow fox tail (Alopecurus prat.) A common type of grass	•	85%
Mulberry Mulberry is a tree that grows wild and under cultivation in many temperate world regions. Mulberry fruit is tested separately.	•	92%
Nylon A tough, lightweight, elastic synthetic polymer with a protein-like chemical structure	•	99%
Oxybenzone Oxybenzone is an organic compound used in sunscreens. It is a derivative of benzophenone.	•	91%
Papulaspora Preuss Family of Fungus found in Orchid roots	•	88%
Rayon Fabric Rayon is a man-made fabric blended from cotton, wood pulp, and other natural or synthetic fibres. It was invented as a cheaper alternative to silk. Since it is so comfortable and cooling to wear, rayon is an especially good fabric for sportswear and summer dresses.	•	85%
Sodium Laureth Sulfate Sodium laureth sulfate is an anionic detergent and surfactant found in many personal care products and for industrial uses.	•	98%
Spirometra erinaceieuropaei - parasite It is a tapeworm that infects domestic animals and humans. In humans, infection is called sparganosis. The adult worm lives in the small intestine of cats and dogs. Then larva may be directly ingested by humans or may enter intermediate hosts which include frogs, birds, snakes, rats, and mice. Although humans can get infected with this parasite, they cannot contract it from an infected cat or dog. People cannot get infected by ingesting the eggs, which is what the pet would be shedding. If the meat of an intermediate host, such as chicken, is undercooked and it happens to be contaminated by the parasite, the person can get infected. An easy way to determine if an animal is infected with any type of tapeworm is seeing the white segments of parasite in the feces.	•	91%
Sulphur Sulphur is used in the vulcanisation of black rubber, as a fungicide and in black gunpowder. Sulfites are used to bleach paper and as preservatives for many foodstuffs.	•	94%
Tamarisk (Myrica sp.) Tamarisk is an invasive shrub or small tree that is found across the American West.	•	89%
Toluene Toluene is a clear, colourless liquid which becomes a vapor when exposed to air at room temperature.	•	85%

Liam Sorrell	Your Test:	29/07/2024	Ref:	5	3930
Verticillium - Fungus Verticillium wilt is a soil-borne fungal disease of many enters the plant through the roots. Infection with this fur				•	99%
Wallemia - Fungus It is commonly found on highly sugared or salted mate bacon, salted meats, and salted fish. It is also found ir with most moulds, you can prevent infections with propenvironment.	n indoor air, hous	e dust, and soil.	However, as	•	91%
Weasel - animal It is a mammal. They are small, active predators, with time to time been considered vermin because some s from commercial warrens.				•	97%

 Liam Sorrell
 Your Test:
 29/07/2024
 Ref:
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Nutritional Imbalances

thickening.

Everything listed on your report as 85% or above, has a nutritional imbalance which means that they could be deficient within your system.

You should simply try and add in one or two of the recommended food items to your diet each day. Although it may be easier to use a vitamin supplement, it is always better to get your nutrients from a food source, as this will enter your body much faster. The nutritional information found next to each nutrient is important, as a well-balanced diet along with a healthy lifestyle can boost the immune system and also reduce your intolerance levels.

Please Note: This report is designed to be used in conjunction with your intolerance report; if you have shown an intolerance to a food item listed as a nutritional source, we do not recommend consuming this item and instead advise you opt for one of the alternatives listed.

Alpha Lipoic Acid An anti-oxidant used to help with diabetes Good sources include yeast, spinach, broccoli and potatoes	•	86%
Folate A B vitamin that generally supports the body. Found in many beans, nuts and vegetables.	•	99%
Folic acid Supports numerous areas of the body including bones, teeth, cardiovascular system and the heart. Sources include Avocado, beans, beef, cauliflower, dates, lentils, raspberries and wheat	•	96%
Oxalic acid Found in soy foods, sweet potatoes, black tea, berries and other dark leafy greens It is important for colon health.	•	100%
Salicylic Acid Found in foods such as vegetables, fruit and nuts Health benefits of salicylic acid for treatment of acne are significant.	•	95%
Taurine Plays an important role in restoring insulin sensitivity, preventing obesity and inhibiting arterial	•	97%

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.

Cadmium (Cd) A poisonous metal, can be used in re-chargeable batteries	•	98%
Lead (Pb) The main commercial use of importance is the manufacture of lead acid storage batteries and the roof of the line	•	89%
Manganese (Mn) Used in drinks cans	•	91%
Rubidium Rubidium is a very soft, whitish-grey metal in the alkali metal group. Rubidium metal shares similarities to potassium metal and caesium metal in physical appearance, softness and conductivity.	•	88%
Silver (Ag) Used for jewellery and traditional silverware	•	92%
Tungsten (W) Used to make bullets and turbine blades	•	98%

Gut Biome 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.

Streptococcus Thermophilus

Helps to prevent diarrhoea by maintaining the health of the digestive system. Sources: Dairy products like yoghurt.

98%

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.

Luteinizing Hormone

This is produced by the pituitary gland. It regulates the functions of both the ovaries and the testes. Lack or insufficiency of it can cause infertility or sub-fertility both in men and women

93%

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.

Bile Salts

Bile salts are increased during pregnancy, and other times of extreme body stress. It affects the liver and irregular levels can cause bile acid concentrations.

93%

Diamine Oxidase

Diamine Oxidase is an enzyme involved in the metabolism, oxidation, and inactivation of histamine and other polyamines such as putrescine or spermidine in animals. It belongs to the amine oxidase family of amine oxidase enzymes.

89%

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 on a regular basis. 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 it is possible that you are 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.

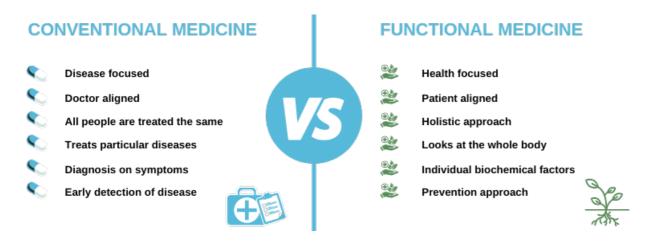


Reactions can be painful but not a danger to life.

What is bioresonance testing?

Bioresonance is categorised under Complementary and Alternative Medicines (CAM's). This covers a wide range of therapies, including homoeopathy 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 recognised as a proven therapy method by practitioners and peers Worldwide. However, conventional medicine does not currently recognise 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.



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.





Gluten found in wheat, rye and barley.



Lactose a sugar found in milk and dairy products.



Eggs and especially egg volks.





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 of time 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 analyse 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 analyse 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 aeroplanes contribute 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, aluminium, zinc, and chromium can be found in cosmetics such as lipstick, whitening toothpaste, eyeliner, nail polish, moisturiser, sunscreen, foundation, blusher, concealer, and eye drops. Some metals are added as ingredients, while others are contaminants.



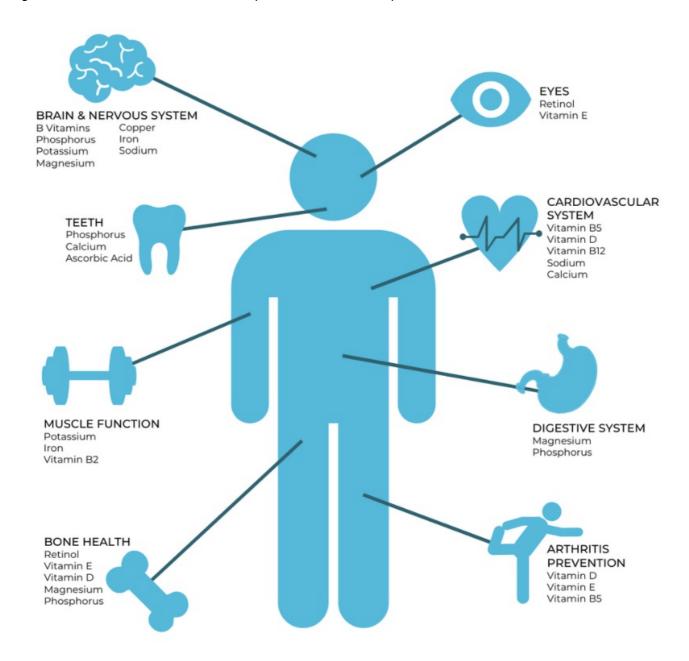
Cleaning products – Everyday household cleaning products like polish, all-purpose sprays, and garden products like insecticides and pesticides contain heavy metals.

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 in order 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 macrominerals 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	CheeseYoghurtMilkAlmondsSardines
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 colonise 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.



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 peoples 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 oestrogen and testosterone within their body; an imbalance in either of these is possible. It's just that healthy women have much higher levels of oestrogen 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 metabolises 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 triggers to 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 prior to 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.

Please note

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

Bioresonance (Hair tests) are categorised as Complementary and Alternative Medicines (CAMs), covering therapies that fall outside mainstream medicine. Conventional medicine does not currently recognise 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.