

Sensitivity Check

Simone Blaser



Sensitivity Check

One step closer to health

Dear Simone,

12 May 2025

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.
- **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.

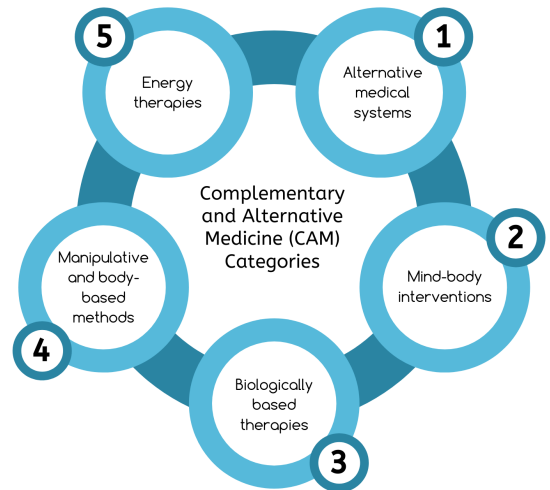
Your results report will help you understand your body and which items work best in your diet. These results are just the first step in your journey, allowing you to make the changes necessary to improve your health. You can use these results in any way you wish, but we would recommend using them as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



These are items that in testing have returned a **high response**.



These are items that in testing have returned a **borderline response**.



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.

Get the most from your results with a retest after your elimination period

After completing an elimination diet and recording how the reintroduction of foods affects your body it is often helpful to retest. [A Sensitivity Retest](#) will provide you with a second set of results and compare them to the original set to understand if trigger items have changed.

We offer retests at a significantly discounted price to ensure you get the most from your wellness journey with us. Order your [Sensitivity Retest](#) here or contact our customer services team [here](#) to find out more.

Start your journey to better health today

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

Sensitivity Check

Food Items

These are the items which your sample has shown you will potentially have a reaction to, and therefore 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.

Amaranth

Amaranth is a variety of starchy seeds and are used as grain rice.

● 98%

Artichoke

A variety of thistle, cultivated for eating

● 96%

Asparagus

The young shoots of an Eurasian plant. Eaten as a vegetable.

● 100%

Aubergine

Purple egg shaped fruit (Also known as an Eggplant). Often eaten as a vegetable.

● 95%

Banana

A long, curved fruit with edible flesh and yellow skin.

● 90%

Basmati Rice

Basmati, is a variety of long, slender-grained aromatic rice which is traditionally grown in India, Pakistan, Bangladesh and Nepal.

● 85%

Bay Leaf

A dried herb that is often used in cooking.

● 86%

Bell Pepper - Yellow

Bell peppers are fruits that belong to the nightshade family. They are low in calories and rich in vitamin C and other antioxidants, making them an excellent addition to a healthy diet.

● 95%

Black Beans

Small, shiny variety of the common bean.

● 99%

Blackfish (Tautog)

It is one of the best tasting fish to come from the sea. However, it is also one of the most difficult fish to catch.

● 96%

Brazil nut

A large, three-sided South American nut

● 99%

Bream - fish

The common bream, freshwater bream, bream, bronze bream, or carp bream.

● 94%

Brill - fish

Brill is a flatfish with a distinctive dark brown skin speckled with white and creamy white underside flesh. Known for its sweet taste and firm texture, brill is particularly delicious when pan-fried or grilled and is similar in taste and appearance to turbot.

● 86%

Brown bread

A type of bread, made using whole wheat flour.

● 90%

Cabbage - Green

Common vegetable. This type being green in colour

● 94%

Caffeine

Caffeine is a central nervous system stimulant. It is used to restore mental alertness or wakefulness during fatigue or drowsiness. Caffeine is also found in some headache and migraine medications, in certain dietary supplements used for weight loss, and in many popular energy drinks.

● 85%

Callop - fish

Callop also known as Yellowbelly, Murray Perch or Golden Perch.

● 93%

Capers

Capers are pickled flower buds. Tiny capers are picked from a shrub-like bush (*Capparis spinosa*), long before the buds ever flower. The capers are then dried in the sun and later brined or packed in salt. To use capers in recipes it's a good idea to rinse them first, to remove all the excess salt or brine.

● 87%

Caribou - meat

Caribou is closely related to the reindeer. Caribou is a game meat, but it's said to have a much lighter taste than other gamey meats. Since caribou farming is all but nonexistent, caribou is naturally organic, free-range and grass-fed.

● 86%

Cherries

A small stone fruit, usually red in colour.

● 98%

Corn Syrup

It is a food syrup which is made from the starch of corn. Corn syrup, also known as glucose syrup to confectioners, is used in foods to soften texture, add volume, prevent crystallization of sugar, and enhance flavor. Corn syrup's major uses in commercially prepared foods are as a thickener, a sweetener, and as a humectant – an ingredient that retains moisture and thus maintains a food's freshness.

● 88%

Crocodile - meat

Crocodile meat is the flesh of a Crocodile and often said to taste like chicken, with a mildly fishy flavour, and is often chewy, depending on the preparation.

● 99%

E 122 Carmoisine

Red food colour - in blancmange, marzipan, Swiss roll, jams and preserves, sweets, brown sauce, flavoured yogurts, packet soups, jellies.

● 86%

E 143 – Fast Green

It is a turquoise food dye. It can be used for tinned green peas and other vegetables, jellies, sauces, fish, desserts, and dry bakery mixes.

● 100%

E 154 Brown FK

Brown food colouring. Restricted use - in some fish products.

● 97%

E 160 f Ethyl ester of enoicbeta - apo - 8' – Carot acid

E number often used as a food colouring.

● 100%

E 250 Sodium nitrite

Used for curing(preserving) meat and fish products

● 88%

E 270 Lactic acid

Found in many different products; fermented milk products such as sour milk, cheese, and buttermilk. Also used in carbonated drinks, jams, jellies, soft margarine, marmalade, infant milks and cereals, pickled red cabbage, salad dressings, sweets, tartare sauce and many tinned products, such as baby foods, mackerel, pears, sardines, strawberries and tomatoes.

● 100%

E 302 Calcium L-ascorbate (Ascorbic acid)

Used as an antioxidant, a colour preservative and as a vitamin supplement. It can be found in bouillons, consommés, scotch eggs and other food products.

● 97%

E 410 Locust bean gum, carob gum

Thickening agent, stabiliser and emulsifier.

● 99%

E 412 Guar gum

Thickening agent in many products. Widely used in bakeries, dairies and the production of processed meat, dressings and sauces. In beverages, it is used as stabiliser for preparing chocolate drinks and juices.

● 88%

E 460 Cellulose, microcrystalline cellulose, cellulose powder

Found in sauces, soups, breads, biscuits and cakes, frozen desserts, margarine, spreads, jams, chocolate, quick-setting deserts and milk shakes.

● 85%

E 621 Monosodium glutamate, Sodium glutamate

Flavour enhancer. Typical products are canned vegetables, canned tuna, dressings, potato crisps, stock cubes and many frozen foods.

● 89%

E 623 Calcium diglutamate, Calciumglutamate

It is mainly used in low salt (low sodium) products.

● 96%

Simone Blaser		Your Test:	12/05/2025	Ref:	49924
E 951 Aspartame Artificial sweetener					97%
Elderberry Elderberry is a small berry fruit. Although the ripe, cooked berries (pulp and skin) of most species of Sambucus are edible, uncooked berries and other parts of plants from this genus are poisonous. Elderberries are at their best in autumn and can be used for all kinds of tasty treats like crumbles, pies, jams and even liqueurs.					96%
Emu - meat Emu meat is an excellent alternative for health-conscious consumers who love the taste of beef. The meat is similar in taste and texture to lean beef, but lower in cholesterol, fat, and calories.					93%
Farina secalis cerealis A holistic remedy containing rye, flour and cereal.					87%
Fructose Fruit sugar found in many plants. Fructose is found in honey, tree and vine fruits, flowers, berries, and most root vegetables. We recommend you to decrease an intake of above during elimination diet.					100%
Fusarium A common type of mold found globally on food.					100%
Goat - Meat A domesticated animal. The flesh of this animal can be eaten.					88%
Goji Berries Goji Berries (fruit) have the common English name, "wolfberry". Dried and fresh goji berries are included in many snack foods and food supplements, such as granola bars, yoghurt, tea blends, fruit juices and juice concentrates, whole fruit purées, and dried pulp flour.					90%
Golden Berries Golden berries are bright, orange-coloured fruits. Slightly smaller than cherry tomatoes, these fruits have a sweet, tropical taste somewhat reminiscent of pineapple and mango. Many people enjoy their juicy pop of flavour as a snack or in salads, sauces and jams.					98%
Greenland halibut Greenland halibut has a very mild, sweet-tasting, lean fish with fine-grained, and dense meat. The snow-white meat is flaky and tender though still firm.					86%
Ham Ham is pork from a leg cut that has been preserved by wet or dry curing, with or without smoking. As a processed meat, the term "ham" includes both whole cuts of meat and ones that have been mechanically formed.					91%
Herring Small, silvery fish. Widely eaten.					94%
Incaberry Incaberry is a South American plant native to Colombia, Ecuador and Peru in the nightshade family, commonly known as Cape gooseberry or goldenberry.					96%
Invert Sugar Syrup Inverted or invert sugar is a liquid sweetener made from table sugar (sucrose) and water. Foods that contain it tend to retain moisture and are less prone to crystallisation. It is used as a sweetener used in various treats and beverages, sorbets and ice cream.					99%
Jazz apple Type of apple					93%
Kombucha It is a fermented, slightly alcoholic, lightly effervescent, sweetened black or green tea drink commonly intended as a functional beverage for its supposed health benefits. Sometimes the beverage is called kombucha tea to distinguish it from the culture of bacteria and yeast.					98%
Lager Type of beer usually pale and golden in colour.					87%
Lamb Flesh of a young sheep.					93%

Simone Blaser		Your Test: 12/05/2025	Ref: 49924
Lion's Mane Mushrooms (<i>Hericium erinaceus</i>)	Lion's Mane mushrooms are often found in the wild. These mushrooms are common during late summer and fall on hardwoods, particularly American beech. The mushroom is an edible and medicinal mushroom belonging to the tooth fungus group.	●	93%
Macadamia Nuts	Edible nut from the macadamia tree.	●	91%
Mahi Mahi (<i>Coryphaena hippurus</i>)	It is ray-finned fish found in off-shore temperate, tropical, and subtropical waters worldwide. Once on a line, mahi-mahi are fast, flashy, and acrobatic, with beautiful blue, yellow, green, and even red dots of color. Although a very popular food dish in many parts of the world, there have been reports of ciguatera poisoning from human consumption of this fish.	●	91%
Mangold	Mangold is a cultivated root vegetable. It is a variety of <i>Beta vulgaris</i> , the same species that also contains the red beet and sugar beet varieties.	●	98%
Mangosteen - fruit	The mangosteen has a hard, purple skin and very flavoursome flesh. The flesh is white, sweet and juicy. The refreshing, sweet taste is reminiscent of banana or peach.	●	99%
Marshmallow Tea	A tea that is thought to help ease digestive complaints.	●	85%
Matsutake Mushrooms (<i>Tricholoma matsutake</i>)	Matsutake mushrooms grow under trees and generally hide under garbage on the forest floor. It is prized in Japanese, Korean and Chinese cuisine for its distinctive spicy and aromatic smell.	●	95%
Mustard	Hot tasting yellow paste. Eaten and used in cooking.	●	88%
Mutton	Flesh of a full grown sheep.	●	85%
Paprika	Red powdered spice used in cooking.	●	91%
Pine Nut	The edible seed from various pine trees.	●	90%
Pistachio	Pistachio a member of the cashew family originating from Central Asia and the Middle East. As the pistachio nut ripens it changes from a bright green colour to a darker shade of green and eventually turns to an almost brown colour. The nut is young and green it is slightly soft and less sweet but as it matures it becomes harder and sweeter. <i>Pistacia vera</i> tree contain healthy fats and are a good source of protein, fiber, and antioxidants	●	85%
Pomfret - fish	Pomfrets are perciform fishes belonging to the family Bramidae. The family currently includes 20 species.	●	95%
Rambutan	The rambutan refers to the edible fruit produced by this tree	●	90%
Reishi Mushrooms (<i>Ganoderma lucidum</i>)	Also called Lingzhi mushroom. It grows at the base and stumps of deciduous trees, especially that of the maple. Though reishi are generally too tough to eat, their medicinal properties have been well documented.	●	88%
Rum	It is a distilled alcoholic drink made by fermenting then distilling sugarcane molasses or sugarcane juice. The distillate, a clear liquid, is usually aged in oak barrels. A reaction to this does not mean all alcohol.	●	97%
Seitan	Seitan is made from vital wheat gluten, the powder is simply rehydrated to form the gluten and then cooked. Seitan produced from wheat flour is a longer process. Seitan has a savoury taste, probably closest to bland chicken or a portobello mushroom. Seitan has a mild flavour on its own but can take on many more flavours from different recipes. It can be hot and spicy as in seitan "chicken wings " or savoury in a succulent Indian or Thai massaman curry.	●	94%

Simone Blaser		Your Test:	12/05/2025	Ref:	49924
Sesame Oil	Edible vegetable oil derived from sesame seeds.	●	88%		
Sesame seed	Oil rich seeds from the sesame plant.	●	87%		
Sodium Chloride/Salt	Salt is added to food, either by the food producer or by the consumer, as a flavor enhancer, preservative, binder, fermentation-control additive, texture-control agent and color developer. The salt consumption in the food industry is subdivided, in descending order of consumption, into other food processing, meat packers, canning, baking, dairy and grain mill products. Salt is added to promote color development in bacon, ham and other processed meat products. As a preservative, salt inhibits the growth of bacteria. Salt acts as a binder in sausages to form a binding gel made up of meat, fat, and moisture. Salt also acts as a flavor enhancer and as a tenderizer. In this case we suggest to reduce salt intake during elimination diet.	●	99%		
Sole	Edible flat fish.	●	85%		
Soybean oil	Soybean oil is a vegetable oil extracted from the seeds of the soybean. It is one of the most widely consumed cooking oils.	●	85%		
Spirulina	Spirulina is a blue-green microalgae that can be dried and prepared as a food or food additive.	●	100%		
Squab - meat	Squab refers to the meat of a young pigeon. Squab is tender, moist and richer in taste than many commonly consumed poultry, but there is relatively little meat per bird, the meat is concentrated in the breast. Squab is dark meat, and the skin is fatty, like that of duck.	●	86%		
Stilton	A blue-veined cheese known for its strong smell and taste	●	88%		
Sumac	Sumac is any of about 35 species of flowering plants in the genus Rhus and related genera in the cashew family.	●	95%		
Teff	Teff is a fine grain, about the size of a poppy seed, that comes in a variety of colours, from white and red to dark brown. Teff can be used to make bread, pancakes, porridge, cereal and other baked goods that use flour.	●	98%		
Tequila	An alcoholic drink made from the blue agave plant.	●	86%		
Teraglin (trag jewfish)	They are a good table fish	●	90%		
Thai Chili (Bird's eye chili)	It is a chili pepper, which falls in the range of hot (50,000 to 100,000 Scoville heat units). When fresh, they often have a stem still attached and contain loose, edible seeds that are especially spicy. Used in Thai cuisine, especially in curries.	●	92%		
Tilefish	Tilefish is low in fat and has a delicate, sweet flavor similar to lobster or crab. Tilefish is primarily almost always sold fresh, usually whole, though it is also sold fresh in fillets and steaks, and when sold frozen, it is skin-on, bone-in fillets, and steaks.	●	92%		
Vanilla	Substance from vanilla pods. Often used as flavouring.	●	95%		
Vodka	A distilled alcoholic beverage.	●	95%		
Wheat, ground	The cereal grain in its ground form	●	90%		
Yucca	Yucca is an edible plant, the stems, leaf bases, flowers, emerging stalks as well as the fruit of most types of yuccas are edible.	●	87%		

Non-Food/ Environmental Items

These items are classed as Non-Food Items, meaning they are not typically edible. The non-food items could be causing a reaction by being close to your skin or via inhalation.

All the items tested are listed below, non-food items you have shown a reaction to will show an intolerance level of 85% or above. Anything under this threshold will NOT be causing issues to your health and therefore no reactions or 'symptoms'.

Acetone

Acetone, a colourless liquid also known as propanone, is a solvent used in manufacture of plastics and other industrial products.

● 96%

American beech (Fagus grandifolia)

It is a deciduous beech tree growing to 20–35 m (66–115 ft) tall, with smooth, silver-gray bark.

● 90%

Anisakis

A parasitic worm found in fish. Anisakis pose a risk to human health through intestinal infection with worms from the eating of under-processed fish, and through reactions to chemicals left by the worms in fish flesh.

● 100%

Bigtooth aspen (Populus grandidentata)

Bigtooth aspen is a deciduous tree with straight trunks and gently ascending branches; native to eastern North America.

● 98%

Birch

A thin leaved, hardwood tree

● 87%

Cashmere Fabric

Usually simply known as cashmere, is a fiber obtained from cashmere goats or Pashmina goats and other types of goat. Pure cashmere can be dyed and spun into yarns and knitted into jumpers (sweaters), hats, gloves, socks, and other clothing, or woven into fabrics then cut and assembled into garments such as outer coats, jackets, trousers (pants), pajamas, scarves, blankets, and other items.

● 97%

Chinchilla - animal

They are slightly larger and more robust than ground squirrels. The chinchilla has the densest fur of all mammals that live on land. Roles with humans is fur industry, as pets or scientific research.

● 89%

Colonial bent grass (Agrostis tenuis)

Grass that grows in moist lands and grasslands.

● 87%

Fiberglass - material

A fiberglass is a form of fiber-reinforced plastic where glass fiber is the reinforced plastic. Applications include aircraft, boats, automobiles, bath tubs and enclosures, swimming pools, hot tubs, septic tanks, water tanks, roofing, pipes, cladding, orthopedic casts, surfboards, and external door skins. Light weight fiberglass cloth is used with a resin to produce a waterproof surface.

● 88%

Fluorine

Fluorine is used in many fluorochemicals, including solvents and high-temperature plastics, such as Teflon.

● 91%

Hazel (Corylus avellana)

The common hazel tree

● 87%

Homosalate

Homosalate is an organic compound used in some sunscreens.

● 95%

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.

● 90%

Lycra

an elastic polyurethane fibre or fabric used especially for close-fitting sports clothing.

● 99%

Modal

Modal is a fabric that is semi-synthetic made from beech tree pulp that is used primarily for clothing.

● 92%

Simone Blaser		Your Test: 12/05/2025	Ref: 49924
Oxybenzone	Oxybenzone is an organic compound used in sunscreens. It is a derivative of benzophenone.	●	98%
Pigs - animal	The domestic pig is one of the most numerous large mammals on the planet. Domestic pigs are raised commercially as livestock; materials that are garnered include their meat (known as pork), leather, and their bristly hairs which are used to make brushes. Because of their foraging abilities and excellent sense of smell. Pigs are biologically similar to humans and are thus frequently used for human medical research.	●	94%
Polytetrafluoroethylene	Polytetrafluoroethylene is a synthetic fluoropolymer of tetrafluoroethylene that has numerous applications.	●	94%
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.	●	91%
Sarsaparilla (Smilax ornata)	It is a perennial trailing vine with prickly stems that is native to Mexico and Central America. It is used as the basis for a soft drink frequently called sarsaparilla.	●	89%
Shrubs	A type of plant.	●	93%
Sorbitol	Sorbitol is a sugar alcohol with a sweet taste which the human body metabolizes slowly.	●	92%
Styrene	Styrene is a chemical used to make latex, synthetic rubber, and polystyrene resins. These resins are used to make plastic packaging, disposable cups and containers, insulation, and other products.	●	99%
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.	●	86%
Termites - insect	Termites are usually small creatures. They divide labour among castes consisting of sterile male and female "workers" and "soldiers". All colonies have fertile males called "kings" and one or more fertile females called "queens". Termites mostly feed on dead plant material and cellulose, generally in the form of wood, leaf litter, soil, or animal dung.	●	88%
Triatomine bugs (kissing bugs)	These bugs usually share shelter with nesting vertebrates, from which they suck blood. Proteins released from their bites have been known to induce anaphylaxis in sensitive and sensitized individuals.	●	97%
Trichoderma	Trichoderma is a potent biocontrol agent and used extensively for soil born diseases. The active ingredient is not expected to cause disease or adverse health effects to humans and is not likely to harm the environment.	●	91%
Velvet grass (Holcus lanatus)	A tall grass.	●	97%
Willow	willow, shrubs and trees of the genus Salix, family Salicaceae, mostly native to north temperate areas and valued for ornament, shade, erosion control, and timber.	●	98%
Xanthan Gum	Xanthan gum is a polysaccharide with many industrial uses, including as a common food additive.	●	85%

Nutritional Imbalances

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.

Ascorbic acid (Vitamin C)

Ascorbic acid also known as Vitamin C, essential for growth, healthy teeth, gums, bones, skin and blood vessels and aiding the absorption of iron, is found naturally in many fresh fruits and vegetables. Signs of deficiency - Easy bruising, dry skin, slow metabolism

● 99%

Carotenoids

Supports eye health Good sources include butternut squash, mango, carrots, pumpkin and tomato

● 96%

Eicosapentaenoic acid

Supports the kidneys, lungs and skeletal system. The best source is sardines and other oily fish.

● 91%

Ellagic acid

Found in many fruits and some nuts. Some sources are apple, blackberries, grapes, pecans and walnuts.

● 88%

Fibre

Supports the digestive system Found in items such as - beans, apple, banana, grains, chickpeas, Brussels sprouts and prunes

● 97%

Lignans

Found in almonds, barley, beans, flax seeds and mushrooms.

● 97%

Omega 3

A fatty acid which helps keep blood levels stable and helps ease joint stiffness / pain

● 89%

Pantothenic acids

Can assist anxiety, arthritis and stress. It can also support the immune system and gastrointestinal tract. Sources include beans, molasses, mushrooms, chicken, honeydew melon, parsnip, sweet potato and yogurt.

● 87%

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



93%

Gold (Au)

In its purest form, it is a bright, slightly reddish yellow, dense, soft, malleable, and ductile metal. Commonly found in jewellery



88%

Holmium

Holmium is a rare-earth element and the eleventh member of the lanthanide series. It is a relatively soft, silvery, fairly corrosion-resistant and malleable metal.



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%

Tin (Sn) (from canned food)

Used for coating mainly to prevent corrosion. Tin cans and Tin-coated steel



100%

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.

Lactobacillus Reuteri

Strengthens the intestines and helps to fight inflammation. Sources: Milk products like yoghurt and cheese.



89%

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.

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



Nausea



Fatigue



Stomach complaints



Brain fog

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:



Rashes



Respiratory complaints



Anaphylaxis



Sore eyes



Swelling

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.

Allergies



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 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 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



VS

FUNCTIONAL MEDICINE









-  Health focused
-  Patient aligned
-  Holistic approach
-  Looks at the whole body
-  Individual biochemical factors
-  Prevention approach



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 yolks.
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 aeroplanes 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, aluminium, 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.



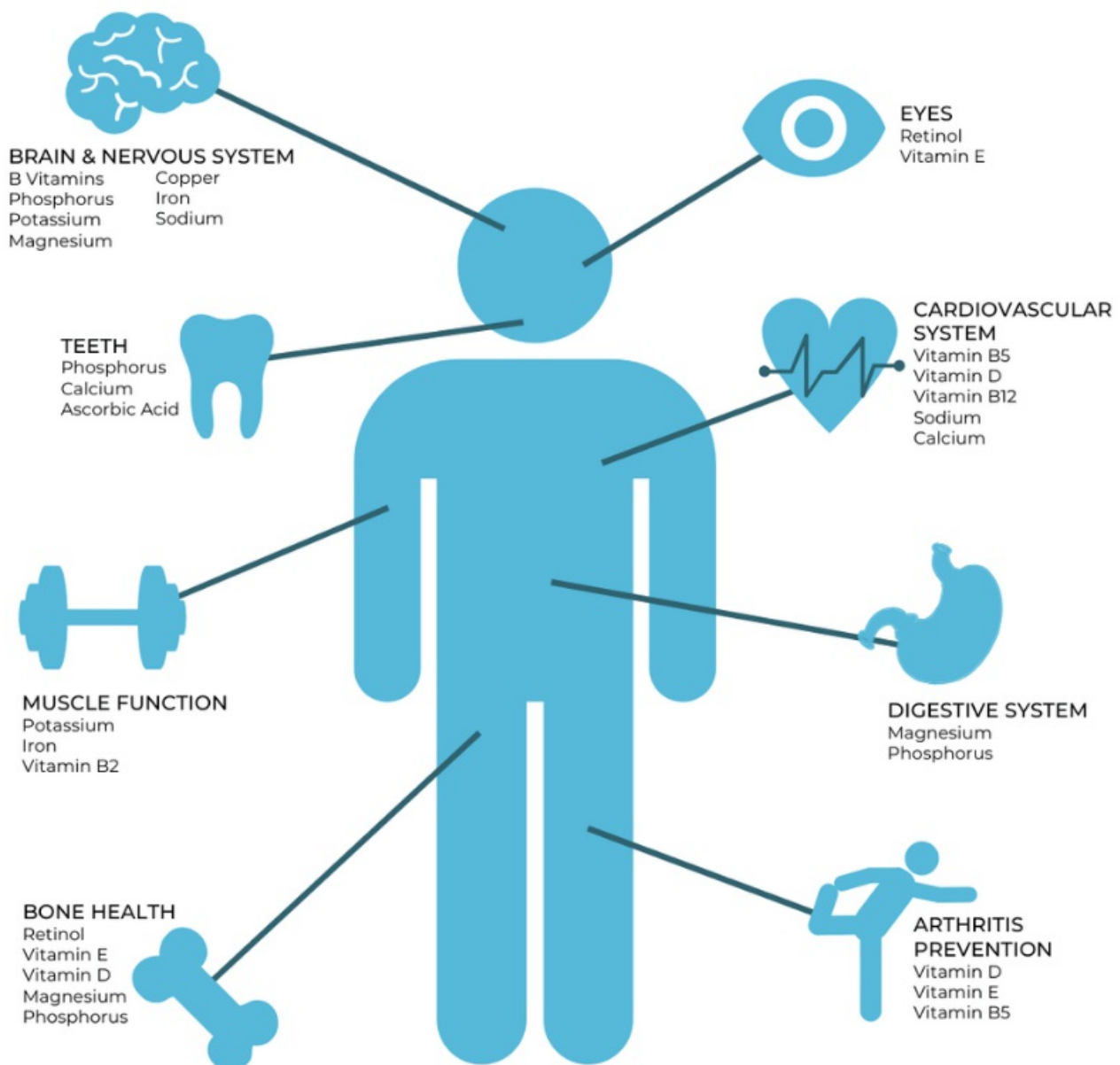
Cleaning products – Everyday household cleaning products like polish, all-purpose sprays, and garden products like insecticides and pesticides contain heavy metals.

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

Vitamin K is a group that includes phyloquinone (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), riboflavin (B2), niacin (B3), pantothenic acid, vitamin B6, biotin (B7), vitamin B12

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



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



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

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.



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



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



Potassium regulates fluid balance, muscle contractions and nerve signals.



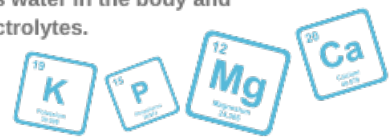
Magnesium is important for nerves, muscles, blood sugar and pressure.



Sodium keeps water in the body and balances electrolytes.



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



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.



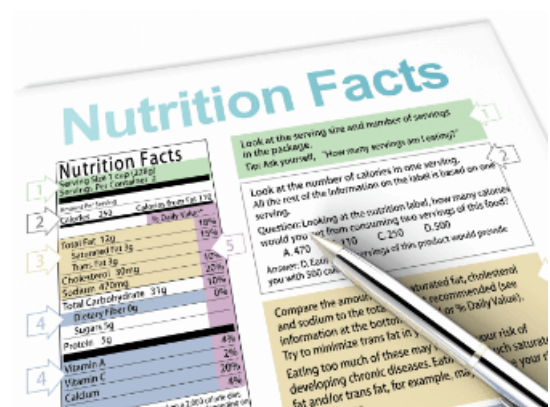
Fluoride strengthens your bones and helps to prevent tooth decay.



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)	<ul style="list-style-type: none">• Carrots• Spinach• Sweet Potato• Beef Liver• Broccoli
Vitamin B	<ul style="list-style-type: none">• Oats• Quinoa• Brown Rice• Red Meat• Eggs & Dairy• Seeds & Nuts• Leafy Vegetables
Vitamin C (Ascorbic Acid)	<ul style="list-style-type: none">• Oranges• Bell Peppers• Kiwi• Guava• Strawberries
Vitamin D	<ul style="list-style-type: none">• Egg Yolks• Salmon• Mushrooms
Vitamin E	<ul style="list-style-type: none">• Peanuts• Sunflower Seeds• Squash• Almonds• Trout
Vitamin K	<ul style="list-style-type: none">• Chicken• Beef Liver• Pork• Leafy Vegetables
Calcium	<ul style="list-style-type: none">• Cheese• Yoghurt• Milk• Almonds• Sardines
Iodine	<ul style="list-style-type: none">• Tuna• Cod• Cheese• Iodised Salt• Seaweed
Iron	<ul style="list-style-type: none">• Nuts• Meat• Liver• Beans• Dried Fruit
Magnesium	<ul style="list-style-type: none">• 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



Digestion of food not broken down in the stomach or intestines.



Supporting the immune system and immune responses.



Assisting the production of vitamins (B and K).

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.



Prebiotics and probiotics help maintain gut health.



Artificial sweeteners should be avoided.



Exercise increases gut bacteria and vitamin absorption.



Food variety aids a diverse microbial ecosystem.



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 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 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.



Record your current diet



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.

RETEST AFTER YOUR ELIMINATION

After completing an elimination diet and recording how the reintroduction of foods affects your body it is often helpful to retest. [A Sensitivity Retest](#) will provide you with a second set of results and compare them to the original set to understand if trigger items have changed.

We offer retests at a significantly discounted price to ensure you get the most from your wellness journey with us. Order your [Sensitivity Retest](#) here or contact our customer services team [here](#) to find out more.

Example Of The Retest Report Format

	Previous Sample		This Sample	
Broccoli Broccoli is a variety of cabbage which has heads of green flower buds.		94%		85%
E 901 Bees wax, white and yellow Coating, in chewing gum and part of honey flavour.		93%		9%
E 952 Cyclamate, Cyclohexane sulphamide acid Sodium cyclamate is an artificial sweetener.		99%		5%

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@globalsciencetechnology.com. Reseller and partner plans include bespoke bulk purchasing pricing, support and marketing materials to help you reach your clients. Get in touch with one of our partner executives today to start your application process.

ACCREDITATION



IMPORTANT

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.