



Essential and Metabolic Fatty Acids Analysis (RBCs)



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Patient: JOHN
DOE
DOB: November 01, 1964
Sex: M
MRN:

Order Number: D5240141

Completed: March 24, 2011

Received: March 14, 2011

Collected: March 13, 2011

Omega 3 Fatty Acids

Analyte	Reference Range
(cold water fish, flax, walnut)	
α-Linolenic (ALA) 18:3 n3	0.14
Eicosapentaenoic (EPA) 20:5 n3	0.86
Docosapentaenoic (DPA) 22:5 n3	2.53
Docosahexaenoic (DHA) 22:6 n3	7.3
% Omega 3s	10.9

Omega 9 Fatty Acids

Analyte	Reference Range
(olive oil)	
Oleic 18:1 n9	11
Nervonic 24:1 n9	3.2
% Omega 9s	14.2

Saturated Fatty Acids

Analyte	Reference Range
(meat, dairy, coconuts, palm oils)	
Palmitic C16:0	17
Stearic C18:0	16
Arachidic C20:0	0.23
Behenic C22:0	0.98
Tricosanoic C23:0	0.22
Lignoceric C24:0	2.9
Pentadecanoic C15:0	0.11
Margaric C17:0	0.27
% Saturated Fats	37.4

Omega 6 Fatty Acids

Analyte	Reference Range
(vegetable oil, grains, most meats, dairy)	
Linoleic (LA) 18:2 n6	9.6
γ-Linolenic (GLA) 18:3 n6	0.09
Dihomo-γ-linolenic (DGLA) 20:3 n6	1.10
Arachidonic (AA) 20:4 n6	22
Docosatetraenoic (DTA) 22:4 n6	3.24
Eicosadienoic 20:2 n6	0.18
% Omega 6s	36.4

Monounsaturated Fats

Omega 7 Fats	Reference Range
Palmitoleic 16:1 n7	
Vaccenic 18:1 n7	0.65
Trans Fat	
Elaidic 18:1 n9t	0.27

Delta - 6 Desaturase Activity

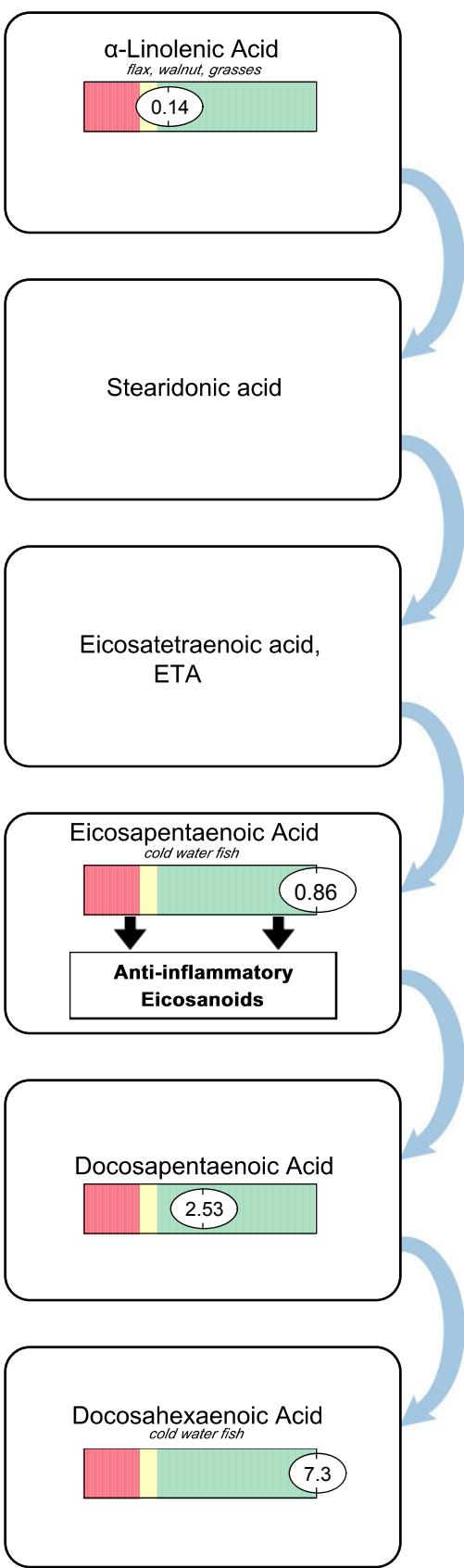
	Upregulated	Functional	Impaired
Linoleic / DGLA 18:2 n6 / 20:3 n6		8.7	

Cardiovascular Risk

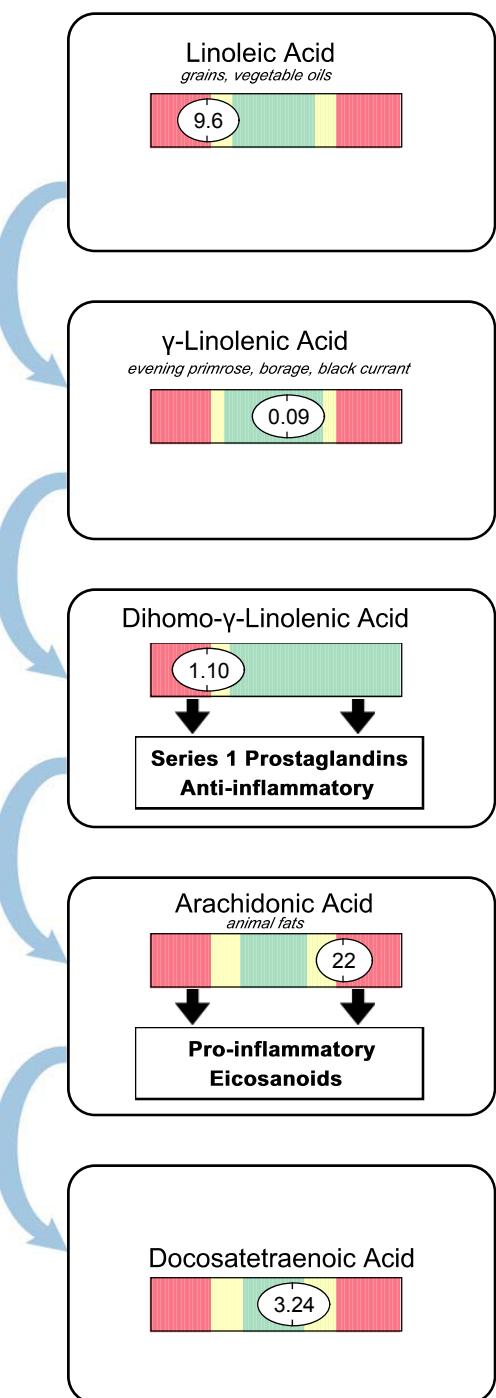
Analyte	Reference Range
Omega 6s / Omega 3s	
AA / EPA 20:4 n6 / 20:5 n3	26
Omega 3 Index	8.2

Essential Fatty Acid Metabolism

Omega 3 Family



Omega 6 Family



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