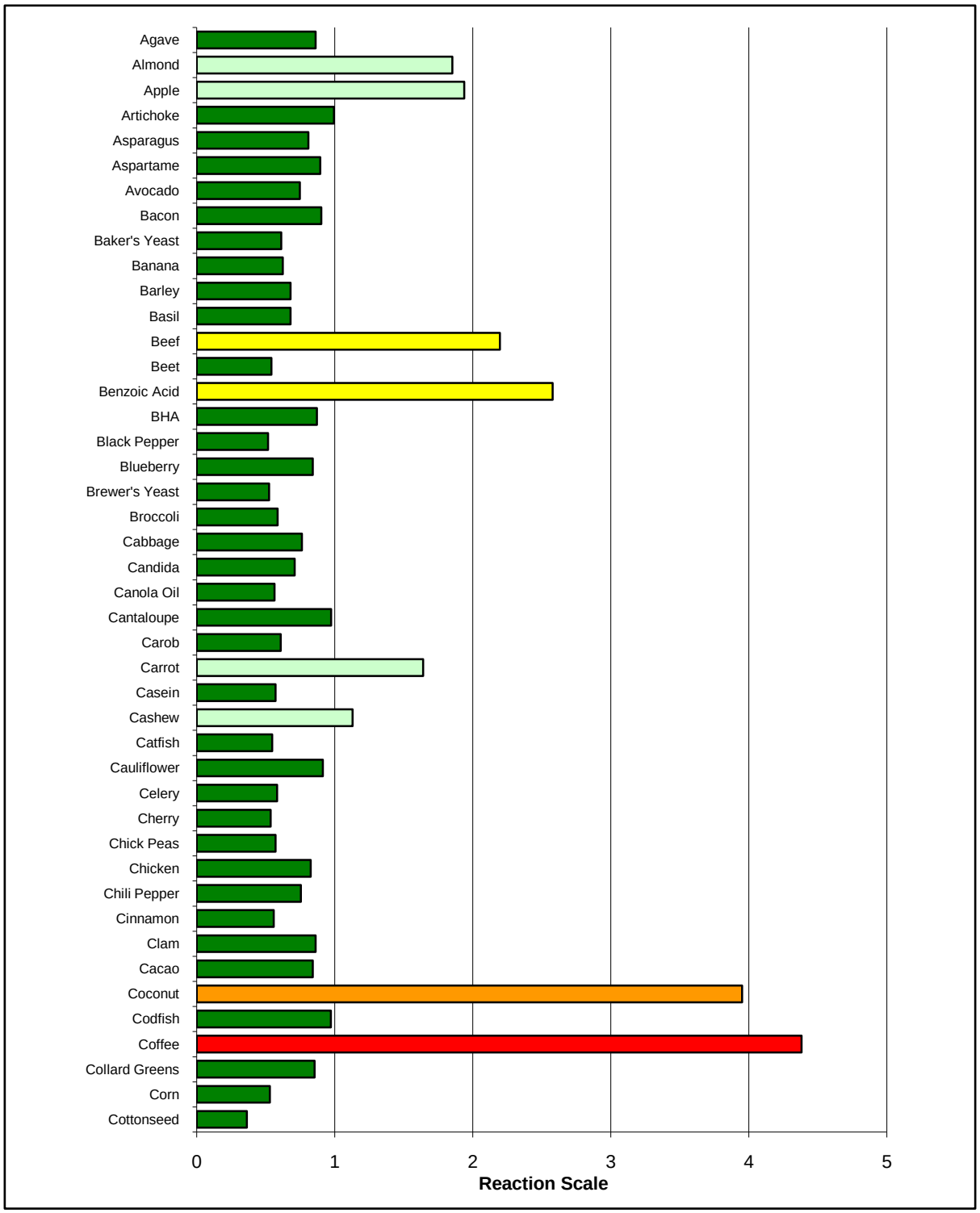
ORIGINAL REPORT, NOT MINE

DJnwoodyLabs

Severe Reaction	4+	
High Reaction	3+	
Moderate Reaction	2+	
Mild Reaction	1+	
No Reaction	Negative	

Name: Bob Fakerson



This assay does not have FDA approval. The FDA determined that approval for this clinical assay is not nesessary.

MINE, but new test came out shortly after completion

PATIENT NAME:	Re-designed 132 report
ACCESSION #:	B27514
DATE OF BIRTH:	6/6/1944
CLINICIAN:	Bob Barker
RECEIVED DATE:	10/15/2015
REPORTED DATE:	10/17/2015

CLINIC:

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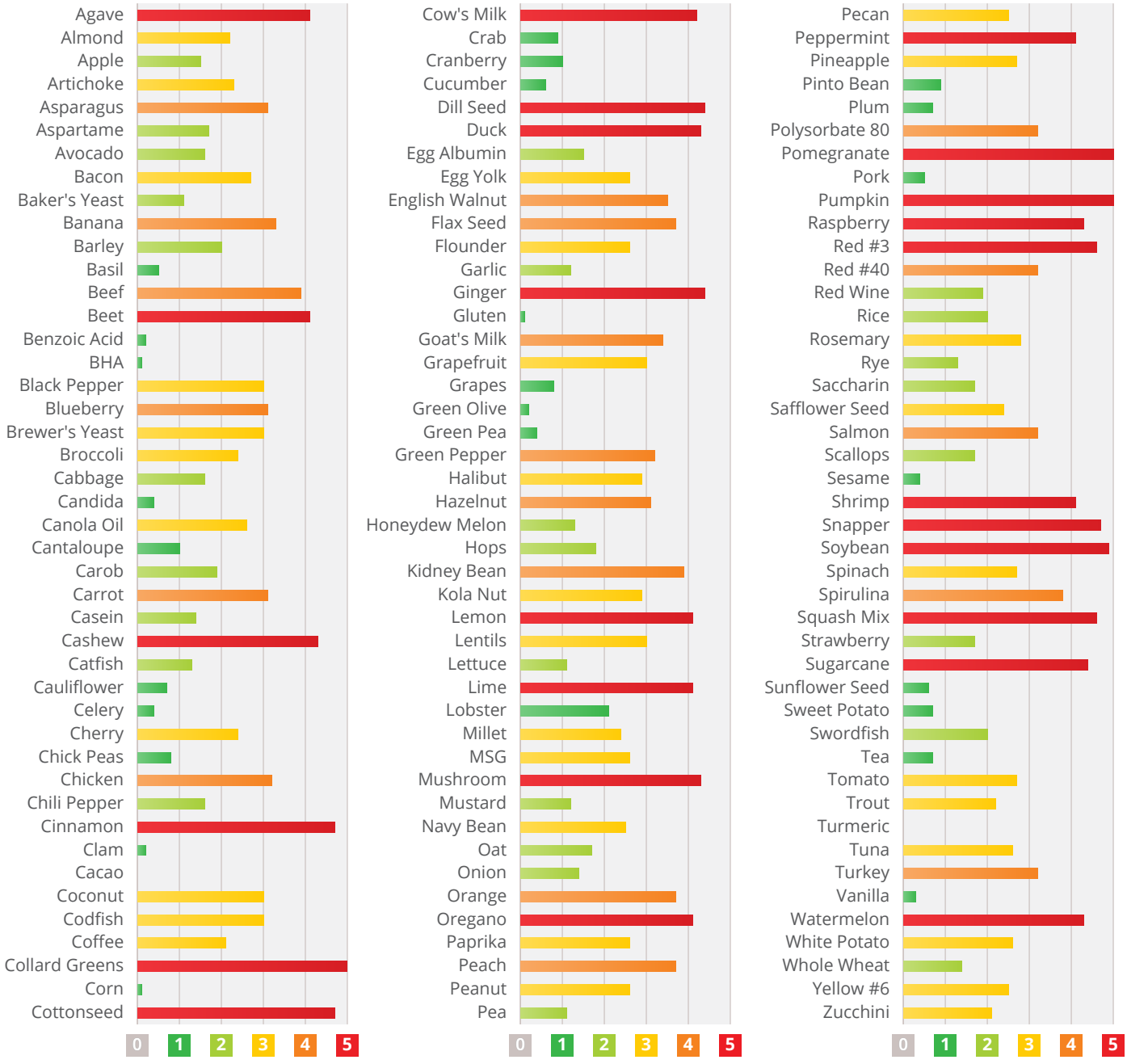
FOOD SENSITIVITY: PROFILE 5000

Negative *No Reaction* | 1+ *Mild Reaction* | 2+ *Moderate Reaction* | 3+ *High Reaction* | 4+ *Severe Reaction*



This assay does not have FDA approval. The FDA determined that approval for this clinical assay is not nesessary.

PATIENT NAME:	Fakey McSampleton, III
REQUISITION ID:	R3619
DOB:	12/25/1961
SAMPLE DATE:	4/25/2016
RECEIVE DATE:	4/27/2016
REPORT DATE:	5/1/2016

CLINIC:

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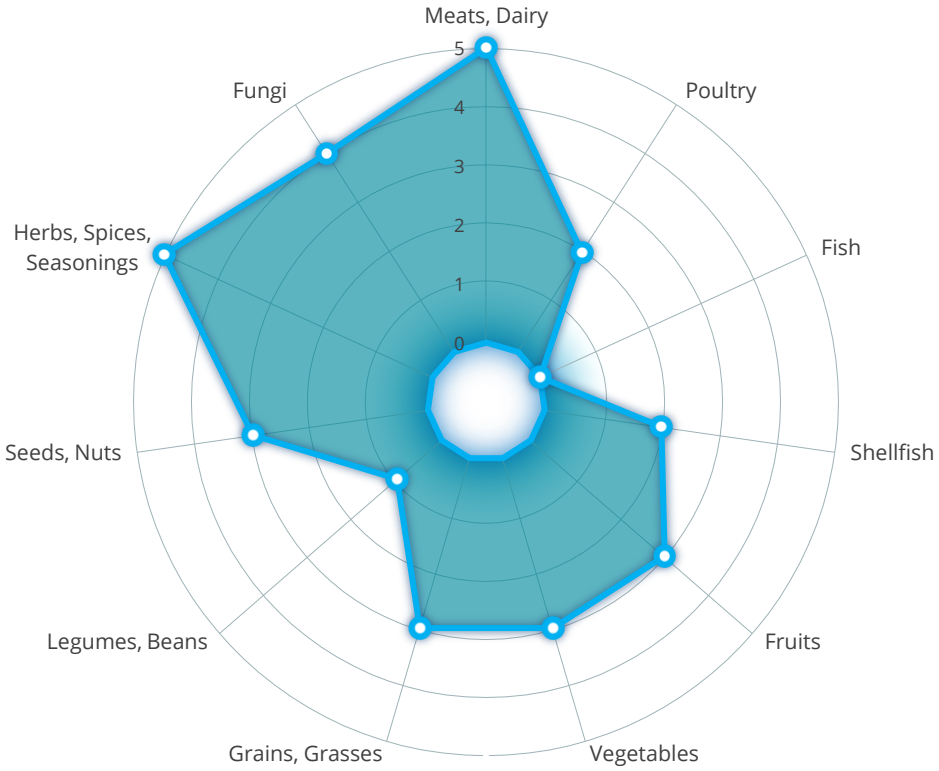
AIMS Profile 588G: Total IgG and Complement 88 | 1/2

Dietary Antigen Exposure by Food Group

Herbs, Spices, Seasonings	5
Meats, Dairy	5
Fungi	4
Seeds, Nuts	3
Grains, Grasses	3
Vegetables	3
Fruits	3
Shellfish	2
Poultry	2
Legumes, Beans	1
Fish	0



DIETARY ANTIGEN EXPOSURE BY FOOD GROUPS

High levels of IgG antibodies to milk antigens have been reported in patients with eczema and/or asthma. In a separate study high levels of IgG4 antibodies were detected in patients suffering from atopic dermatitis and/or bronchial asthma caused by hypersensitivity to soybean.[1]

In this report a human serum sample is probed for the presence of IgG's that have an exact affinity for specific dietary allergens. Dietary specific IgG's are clustered by food groups and the quantitative summation of the IgG's within the offending food group(s) are expressed graphically. The exclusion of the offending food group(s) from the diet has shown to improve the symptoms of these conditions.

1. *Zar et al. Am J Gastroenterol 2005; 100:1500-1557*

Analysis performed
Clinical Laboratory Director:

GA Clinical License:
CLIA ID:

PATIENT NAME:	Fakey McSampleton, III	REQUISITION ID:	R3619	REPORT DATE:	5/1/2016

AIMS Profile 588G: Total IgG and Complement 88 | 2/2

IgG

Allergic reactions to dietary antigens can be immediate or delayed and the rate and types of reaction indicate different immune responses. Peter Gell and Robert Combs developed a system in 1963 to classify these different reactions and this classification was later found to correlate with four different molecular pathways that lead to allergic responses. The four types were sensibly given the names Type I, II, III and IV hypersensitivity. There are four subclasses of the G-type immunoglobulins produced in hypersensitivity reactions to dietary allergens and some of the subclasses of IgG are the most difficult to detect. In this report Type II/III responses are detected by measuring the IgG response to specific dietary antigens that mediates the production of food specific immune complexes.

COMPLEMENT

IgG antibody levels can increase in the blood as a consequence of exposure to dietary antigens in the bloodstream, and elevated levels are seen in response to the most commonly eaten foods. These antibodies can combine with the specific dietary antigen to form a food immune complex. These complexes are thought to be the active agents for the delayed allergic responses. IgG mediated immune complexes are tagged for complement activity by complement antigens such as C1q and C3D. The absence or presence of complement activity is essential to the pathological pathway that the immune system follows in response to the offending dietary antigen or food group.

MEATS, DAIRY			
Cow's Milk	1,192	5	YES
Goat's Milk	1,119	5	YES
Casein	607	4	YES
Pork	0	0	YES
Beef	0	0	-

POULTRY			
Egg Yolk	577	4	YES
Egg Albumin	251	3	-
Turkey	0	0	-
Chicken	0	0	-

FISH			
Tuna	57	1	YES
Salmon	0	0	-
Halibut	0	0	-
Flounder	0	0	-
Codfish	0	0	-

SHELLFISH			
Crab	136	2	-
Shrimp	129	2	-
Clam	123	2	-
Scallops	0	0	-
Lobster	0	0	-

FRUITS			
Pineapple	1,759	5	YES
Banana	1,595	5	YES
Lime	187	3	-
Cantaloupe	132	2	-
Blueberry	119	2	-
Plum	117	2	YES
Orange	117	2	-
Coconut	106	2	-
Lemon	87	2	-
Pear	78	1	YES
Grapefruit	76	1	-
Avocado	74	1	YES
Cherry	59	1	YES
Cucumber	53	1	-
Green Olive	42	1	YES
Grapes	33	0	-
Apple	21	0	-
Strawberry	19	0	-
Tomato	10	0	YES
Watermelon	8	0	-
Squash Mix	6	0	-
Green Pepper	0	0	-
Peach	0	0	-
Honeydew Melon	0	0	YES

VEGETABLES			
Broccoli	797	4	YES
Tea	419	3	YES
Horseradish	174	3	-
Sweet Potato	164	3	-
Asparagus	146	2	YES
Cabbage	127	2	-
White Potato	87	2	YES
Lettuce	63	1	YES
Onion	31	0	-
Celery	4	0	-
Carrot	4	0	-
Spinach	0	0	YES

GRAINS, GRASSES			
Gluten	319	3	YES
Rye	191	3	-
Oat	170	3	-
Rice	18	0	-
Corn	8	0	-
Whole Wheat	0	0	-
Barley	0	0	-

FUNGI			
Asp. Mix[2]	3,009	5	YES
Candida	403	3	YES
Br. Yeast[1]	392	3	YES
Mushroom	132	2	-

1. Brewer's Yeast
2. Aspergillus Mix

SEEDS, NUTS			
Sesame	225	3	-
Cacao	213	3	-
Almond	189	3	YES
Coffee	91	2	-
Cottonseed	50	1	YES
Pecan	42	1	-
English Walnut	36	0	YES
Sunflower Seed	0	0	YES

HERBS, SPICES, SEASONINGS			
Vanilla	2,555	5	YES
Cinnamon	1,740	5	YES
Black Pepper	1,157	5	YES
Dill Seed	379	3	YES
Oregano	289	3	YES
Basil	268	3	YES
Peppermint	247	3	YES
Mustard	144	2	YES
Garlic	93	2	YES

LEGUMES, BEANS			
Soybean	100	2	YES
Navy Bean	63	1	YES
Kidney/Pinto	55	1	YES
Green Pea	1	0	-
Peanut	0	0	-

Analysis performed by Dunwoody Labs
Clinical Laboratory Director: Dr. D. Lee Scott, Jr.

GA Clinical License: 044-160
CLIA ID: 11D1101209