Vibrant America | 1021 Howard Ave, Ste B. San Carlos, CA 94070
1(866) 364-0963 | support@vibrant-america.com | www.vibrant-america.com

Final Report Date:	09-11-2019 15:03	**Specimen Collected:**	09-10-2019 15:03
Accession ID:	1909110420	**Specimen Received:**	09-11-2019 09:03

LAST NAME	FIRST NAME	GENDER	DATE OF BIRTH	ACCESSION ID	DATE OF SERVICE
FOOD ADDITIVES	DEMO	MALE	1997-03-30	1909110420	09-10-2019 15:03

PATIENT

Name: DEMO FOOD ADDITIVES
Date of Birth: 1997-03-30
Gender: Male
Age: 22

Fasting: FASTING

PROVIDER

Practice Name: Vibrant IT2 Practice
Provider Name: Demo Client, MD (999994)
Street Address: 1021 HOWARD AVENUE
City: SAN CARLOS
State: CA
Zip #: 94070
Telephone #: 800-842-7268
Fax #: 222-222-2222

The comments in this report are meant only for potential risk mitigation.
Please consult your physician for medication, treatment or life style management.

PATIENT

NAME: **DEMO FOOD ADDITIVES**
DATE OF BIRTH: **03/30/1997** AGE: **22**

ACCESSION ID: **1909110420**
SPECIMEN COLLECTION TIME: **09-10-2019 15:03**
SPECIMEN RECEIVED TIME: **09-11-2019 09:03**
FINAL REPORT TIME: **09-11-2019 15:03**
FASTING: **FASTING**

PROVIDER

PRACTICE NAME: **Vibrant IT2 Practice**
PROVIDER NAME: **Demo Client, MD (999994)**
ADDRESS: **1021 HOWARD AVENUE, SAN CARLOS, CA- 94070.**
TELEPHONE: **800-842-7268**

SUMMARY 1-1

L Low · High Risk · Moderate · N/A · - Not Ordered

FOOD ADDITIVES	IgG		IgA		FOOD ADDITIVES	IgG		IgA	
Acesulfame K	L	5.4	L	0.6	Lecithin (Egg yolk)	L	8.4	L	0.9
Acid Blue #3 (Patent Blue V)	L	1.5	L	3.5	Lecithin (Soy)	Moderate	11.1	L	7.2
Acid Red #14 (Carmoisine)	L	7.4	L	8.7	Locust Bean Gum	L	4.1	L	1.3
Ammonium Chloride	Moderate	14.7	L	3.6	Mannitol	L	2.1	L	4.3
Annatto	L	3.3	L	7.2	Mastic Gum	L	5.1	L	9.8
Arabic Gum	L	2.8	L	5.8	Monk fruit	L	9.2	L	2.0
Aspartame	L	7.1	L	9.2	Monosodium Glutamate (MSG)	L	1.5	L	4.5
Benzoic Acid	L	8.6	L	4.4	Nickel Sulfate	L	2.8	L	9.4
Beta-Carotene	L	9.3	L	4.0	Polysorbate 80	High Risk	23.1	High Risk	25.7
Beta-Glucan	L	2.2	L	2.1	Red #2 (Amaranth Red)	L	7.5	L	5.3
Bisphenol A (BPA)	Moderate	16.8	L	7.4	Red #3 (Erythrosine)	L	4.2	L	7.8
Blue #1 (Brilliant Blue)	L	4.6	L	8.8	Red #4 (Carmine)	L	2.1	L	7.7
Blue #2 (Indigo Carmine)	L	7.9	L	1.6	Red #40 (Allura Red)	L	5.0	L	9.4
Brilliant Black	L	3.3	L	5.4	Saccharin	L	7.7	L	3.5
Butylated Hydroxyanisole (BHA)	L	7.0	L	5.7	Sodium Benzoate	High Risk	28.5	L	8.2
Butylated Hydroxytoluene (BHT)	L	6.1	L	8.9	Sodium Citrate	L	3.3	L	9.2
Carrageenan	L	7.3	L	1.6	Sodium Nitrate	L	8.1	L	7.0
Citric Acid	L	2.2	L	8.1	Sodium Sulfite	L	3.6	L	0.5
Cochineal Extract	L	4.9	L	1.8	Sorbic Acid	L	7.1	L	5.3
Cottonseed	L	3.4	L	7.2	Sorbitol	L	2.3	L	5.6
Deltamethrin	L	5.1	L	9.2	Stevia	L	5.3	L	8.4
Erythritol	L	7.5	L	0.9	Sucralose (Splenda)	L	3.2	L	4.1
Fluoride	L	4.5	L	9.2	Titanium dioxide	L	5.5	L	1.6
Formaldehyde	L	5.6	L	6.3	Xanthan Gum	L	2.0	L	6.5
Glyphosate	L	1.9	L	8.5	Xylitol	L	9.4	L	3.5
Green #3 (Fast Green)	Moderate	15.5	L	6.4	Yellow #5 (Tartrazine)	L	8.9	L	6.7
Guar Gum	L	1.1	L	8.9	Yellow #6 (Sunset Yellow)	L	3.4	L	1.9
Gum Tragacanth	L	4.2	L	4.9					
Ispaghula/Psyllium	L	8.6	L	6.3					

FULL NAME: **DEMO FOOD ADDITIVES** ACCESSION ID: **1909110420** DATE OF SERVICE: **09-10-2019 15:03**

Risk and Limitations

This test has been developed and its performance characteristics determined by Vibrant America LLC., a CLIA certified lab. These assays have not been cleared or approved by the U.S. Food and Drug Administration.

Allergen-specific IgE assays do not demonstrate absolute positive and negative predictive values for allergic disease. Clinical history must be incorporated into the diagnostic determination. Quantification of specific IgG and IgA antibodies is not FDA-recognized diagnostic indicator of allergy.

Food allergen, Inhalant, Food additives, Food Sensitivity and Food Zoomers testing is performed at Vibrant America, a CLIA certified laboratory and utilizes ISO-13485 developed technology. Vibrant America has effective procedures in place to protect against technical and operational problems. However, such problems may still occur. Examples include failure to obtain the result for a specific antigen due to circumstances beyond Vibrant's control. Vibrant may re-test a sample in order to obtain these results but upon re-testing the results may still not be obtained. As with all medical laboratory testing, there is a small chance that the laboratory could report incorrect results. A tested individual may wish to pursue further testing to verify any results.

The information in this report is intended for educational purposes only. While every attempt has been made to provide current and accurate information, neither the author nor the publisher can be held accountable for any errors or omissions.

Vibrant Wellness makes no claims as to the diagnostic or therapeutic use of its tests or other informational materials. Vibrant Wellness reports and other information do not constitute medical advice and are not a substitute for professional medical advice. Please consult your healthcare practitioner for questions regarding test results, or before beginning any course of supplementation or dietary changes.

VibrantWellness
1360 Bayport Ave, Ste B. San Carlos, CA 94070
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Vibrant Wellness is pleased to present to you, '**Food Additives Panel** ', to help you make healthy lifestyle, dietary and treatment choices in consultation with your healthcare provider. It is intended to be used as a tool to encourage a general state of health and well-being.

The Vibrant Food Additives Panel is a test to measure antibody levels to food additives commonly occurring in industrial foods. The panel is designed to give a complete picture of an individual's levels of antibodies to these antigens in serum.

Interpretation of Report: The report begins with the Food Additives summary page which lists only the additives against which the antibody levels are high or moderate in the reference range. Following the summary section is the complete list of the Food additives along with the levels of antibodies to them in a tabular form to enable a full overview along with the corresponding reference ranges. The level of the antibody has a green, yellow or red highlight around the cell indicating – Mild, Moderate or High levels in comparison to our reference population. Additionally, the previous value is also indicated to help check for improvements every time the test is ordered. All contents provided are purely for informational purposes only and should not be considered medical advice. Any changes based on these choices are to be made in consultation with the clinical provider.

The Vibrant Wellness platform provides tools for you to track and analyze your general wellness profile. Testing for the food additives panel is performed by Vibrant America, a CLIA certified lab CLIA#:05D2078809. Vibrant Wellness provides and makes available this report and any related services pursuant to the Terms of Use Agreement (the "Terms") on its website at www.vibrant-wellness.com. By accessing, browsing, or otherwise using the report or website or any services, you acknowledge that you have read, understood, and agree to be bound by these terms. If you do not agree to accept these terms, you shall not access, browse, or use the report or website. The statements in this report have not been evaluated by the Food and Drug Administration and are only meant to be lifestyle choices for potential risk mitigation. Please consult your physician for medication, treatment, diet, exercise or lifestyle management as appropriate. This product is not intended to diagnose, treat, or cure any disease or condition.

Please Note - It is important that you discuss any modifications to your diet, exercise and nutritional supplementation with your physician before making any changes.

To schedule an appointment with Vibrant Clinical Dietitians please call: Toll-Free 866-364-0963.

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FOOD ADDITIVIES SUMMARY

FOOD ADDITIVES HIGH

Test name	In Control	Moderate	High	In Control Range	Moderate Range	High Range	Previous
Polysorbate 80 IgA			25.7	≤10.0	10.1~19.9	≥20.0	29.3
Polysorbate 80 IgG			23.1	≤10.0	10.1~19.9	≥20.0	30.0
Sodium Benzoate IgG			28.5	≤10.0	10.1~19.9	≥20.0	25.5

Comments

Polysorbate 80
Polysorbate 80 is a viscous, water-soluble yellow liquid, which is formulated by the reaction of sorbian fatty acid ester with ethylene oxide. It is used as an emulsifier and solubilizer in many foods such as bread, cake mix, salad dressing, and chocolate. It is also used as a surfactant in soaps and cosmetics, and lubricant in eye drops.

Sodium Benzoate
Sodium benzoate is the sodium salt of benzoic acid. It is used as a preservative in foods and beverages to prevent spoilage. It is used in acidic products such as sauerkraut, jellies, jams, hot sauce, and soda. It is also naturally present in cranberries, cinnamon, prunes, apples, and cloves.

FOOD ADDITIVES MODERATE

Test name	In Control	Moderate	High	In Control Range	Moderate Range	High Range	Previous
Lecithin (Soy) IgG		11.1		≤10.0	10.1~19.9	≥20.0	19.8
Ammonium Chloride IgG		14.7		≤10.0	10.1~19.9	≥20.0	24.2
Green #3 (Fast Green) IgG		15.5		≤10.0	10.1~19.9	≥20.0	11.8
Bisphenol A (BPA) IgG		16.8		≤10.0	10.1~19.9	≥20.0	18.3

Comments

Lecithin (Soy)
Soy Lecithin is a lecithin supplement derived from soybean. It is used as an emulsifier and surfactant in many foods. It is found in dietary supplements, dairy products, infant formulas, breads, margarine, and other convenience foods.

Ammonium Chloride

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Ammonium chloride is a white crystalline salt that is mainly used as flavoring agent in some types of liquorice. It is used as a yeast nutrient in breadmaking and as an acidifier. It is also found in candies, baked goods, condiments, margarine, and dried foods.

Green #3 (Fast Green)

Fast Green is a turquoise food dye which is also used in the drug and cosmetics industries. It may be found in jellies, desserts, candy, fish, tinned peas and other vegetables, baked goods, ice cream, and cereals.

Bisphenol A (BPA)

Bisphenol A is a colorless solid organic compound, which is found in polycarbonate and epoxy resins. It is used in plastics such as water bottles, food containers, and cans that store foods and beverages. In cans, BPA-based liners form a barrier between the food and the can surface that prevents corrosion of the can and migration of the metal into the food. Exposure to BPA can have health effects on the brain and prostate gland in developing fetuses and infants. It can also affect children's behavior. Additional research suggests a possible link between BPA and increased blood pressure.

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FOOD ADDITIVES	DEMO	MALE	1997-03-30	1909110420	09-10-2019 15:03

FOOD ADDITIVIES COMPLETE

Elements

Test name	In Control	Moderate	High	In Control Range	Moderate Range	High Range	Previous (08/11/2019)
Fluoride IgA	9.2			≤10.0	10.1~19.9	≥20.0	8.2
Fluoride IgG	4.5			≤10.0	10.1~19.9	≥20.0	4.2
Nickel Sulfate IgA	9.4			≤10.0	10.1~19.9	≥20.0	5.8
Nickel Sulfate IgG	2.8			≤10.0	10.1~19.9	≥20.0	7.5
Titanium dioxide IgA	1.6			≤10.0	10.1~19.9	≥20.0	3.1
Titanium dioxide IgG	5.5			≤10.0	10.1~19.9	≥20.0	3.5

Emulsifiers and Surfactants

Test name	In Control	Moderate	High	In Control Range	Moderate Range	High Range	Previous (08/11/2019)
Lecithin (Egg yolk) IgA	0.9			≤10.0	10.1~19.9	≥20.0	9.8
Lecithin (Egg yolk) IgG	8.4			≤10.0	10.1~19.9	≥20.0	7.2
Lecithin (Soy) IgA	7.2			≤10.0	10.1~19.9	≥20.0	7.0
Lecithin (Soy) IgG		11.1		≤10.0	10.1~19.9	≥20.0	19.8
Polysorbate 80 IgA			25.7	≤10.0	10.1~19.9	≥20.0	29.3
Polysorbate 80 IgG			23.1	≤10.0	10.1~19.9	≥20.0	30.0

Fibrous Additives

Test name	In Control	Moderate	High	In Control Range	Moderate Range	High Range	Previous (08/11/2019)
Ispaghula/Psyllium IgA	6.3			≤10.0	10.1~19.9	≥20.0	3.2
Ispaghula/Psyllium IgG	8.6			≤10.0	10.1~19.9	≥20.0	4.9

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Flavor Enhancers

Test name	In Control	Moderate	High	In Control Range	Moderate Range	High Range	Previous (08/11/2019)
Ammonium Chloride IgA	3.6			≤10.0	10.1~19.9	≥20.0	7.8
Ammonium Chloride IgG		14.7		≤10.0	10.1~19.9	≥20.0	24.2
Monosodium Glutamate (MSG) IgA	4.5			≤10.0	10.1~19.9	≥20.0	1.8
Monosodium Glutamate (MSG) IgG	1.5			≤10.0	10.1~19.9	≥20.0	5.1
Sodium Citrate IgA	9.2			≤10.0	10.1~19.9	≥20.0	4.1
Sodium Citrate IgG	3.3			≤10.0	10.1~19.9	≥20.0	7.6

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FOOD ADDITIVES	DEMO	MALE	1997-03-30	1909110420	09-10-2019 15:03

Food Dyes and Pigments

Test name	In Control	Moderate	High	In Control Range	Moderate Range	High Range	Previous (08/11/2019)
Acid Blue #3 (Patent Blue V) IgA	3.5			≤10.0	10.1~19.9	≥20.0	4.2
Acid Blue #3 (Patent Blue V) IgG	1.5			≤10.0	10.1~19.9	≥20.0	4.2
Acid Red #14 (Carmoisine) IgA	8.7			≤10.0	10.1~19.9	≥20.0	9.4
Acid Red #14 (Carmoisine) IgG	7.4			≤10.0	10.1~19.9	≥20.0	6.8
Annatto IgA	7.2			≤10.0	10.1~19.9	≥20.0	9.7
Annatto IgG	3.3			≤10.0	10.1~19.9	≥20.0	5.9
Beta-Carotene IgA	4.0			≤10.0	10.1~19.9	≥20.0	1.6
Beta-Carotene IgG	9.3			≤10.0	10.1~19.9	≥20.0	6.3
Blue #1 (Brilliant Blue) IgA	8.8			≤10.0	10.1~19.9	≥20.0	4.8
Blue #1 (Brilliant Blue) IgG	4.6			≤10.0	10.1~19.9	≥20.0	2.1
Blue #2 (Indigo Carmine) IgA	1.6			≤10.0	10.1~19.9	≥20.0	6.7
Blue #2 (Indigo Carmine) IgG	7.9			≤10.0	10.1~19.9	≥20.0	4.9
Brilliant Black IgA	5.4			≤10.0	10.1~19.9	≥20.0	6.6
Brilliant Black IgG	3.3			≤10.0	10.1~19.9	≥20.0	6.7
Cochineal Extract IgA	1.8			≤10.0	10.1~19.9	≥20.0	3.3
Cochineal Extract IgG	4.9			≤10.0	10.1~19.9	≥20.0	1.4
Green #3 (Fast Green) IgA	6.4			≤10.0	10.1~19.9	≥20.0	0.8
Green #3 (Fast Green) IgG		15.5		≤10.0	10.1~19.9	≥20.0	11.8
Red #2 (Amaranth Red) IgA	5.3			≤10.0	10.1~19.9	≥20.0	5.2
Red #2 (Amaranth Red) IgG	7.5			≤10.0	10.1~19.9	≥20.0	2.4
Red #3 (Erythrosine) IgA	7.8			≤10.0	10.1~19.9	≥20.0	4.0
Red #3 (Erythrosine) IgG	4.2			≤10.0	10.1~19.9	≥20.0	3.4
Red #4 (Carmine) IgA	7.7			≤10.0	10.1~19.9	≥20.0	3.8
Red #4 (Carmine) IgG	2.1			≤10.0	10.1~19.9	≥20.0	5.8
Red #40 (Allura Red) IgA	9.4			≤10.0	10.1~19.9	≥20.0	3.9
Red #40 (Allura Red) IgG	5.0			≤10.0	10.1~19.9	≥20.0	6.9
Yellow #5 (Tartrazine) IgA	6.7			≤10.0	10.1~19.9	≥20.0	5.0
Yellow #5 (Tartrazine) IgG	8.9			≤10.0	10.1~19.9	≥20.0	2.6
Yellow #6 (Sunset Yellow) IgA	1.9			≤10.0	10.1~19.9	≥20.0	7.2
Yellow #6 (Sunset Yellow) IgG	3.4			≤10.0	10.1~19.9	≥20.0	3.6

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Gums and Thickening Agents

Test name	In Control	Moderate	High	In Control Range	Moderate Range	High Range	Previous (08/11/2019)
Arabic Gum IgA	5.8			≤10.0	10.1~19.9	≥20.0	3.9
Arabic Gum IgG	2.8			≤10.0	10.1~19.9	≥20.0	8.7
Beta-Glucan IgA	2.1			≤10.0	10.1~19.9	≥20.0	8.8
Beta-Glucan IgG	2.2			≤10.0	10.1~19.9	≥20.0	7.7
Carrageenan IgA	1.6			≤10.0	10.1~19.9	≥20.0	0.9
Carrageenan IgG	7.3			≤10.0	10.1~19.9	≥20.0	8.8
Cottonseed IgA	7.2			≤10.0	10.1~19.9	≥20.0	1.1
Cottonseed IgG	3.4			≤10.0	10.1~19.9	≥20.0	8.5
Guar Gum IgA	8.9			≤10.0	10.1~19.9	≥20.0	3.5
Guar Gum IgG	1.1			≤10.0	10.1~19.9	≥20.0	4.9
Gum Tragacanth IgA	4.9			≤10.0	10.1~19.9	≥20.0	5.3
Gum Tragacanth IgG	4.2			≤10.0	10.1~19.9	≥20.0	6.6
Locust Bean Gum IgA	1.3			≤10.0	10.1~19.9	≥20.0	5.4
Locust Bean Gum IgG	4.1			≤10.0	10.1~19.9	≥20.0	5.2
Mastic Gum IgA	9.8			≤10.0	10.1~19.9	≥20.0	3.3
Mastic Gum IgG	5.1			≤10.0	10.1~19.9	≥20.0	3.4
Xanthan Gum IgA	6.5			≤10.0	10.1~19.9	≥20.0	7.6
Xanthan Gum IgG	2.0			≤10.0	10.1~19.9	≥20.0	0.8

Other

Test name	In Control	Moderate	High	In Control Range	Moderate Range	High Range	Previous (08/11/2019)
Bisphenol A (BPA) IgA	7.4			≤10.0	10.1~19.9	≥20.0	16.0
Bisphenol A (BPA) IgG		16.8		≤10.0	10.1~19.9	≥20.0	18.3
Latex IgA	6.8			≤10.0	10.1~19.9	≥20.0	8.8
Latex IgG	6.8			≤10.0	10.1~19.9	≥20.0	2.9

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Pesticides

Test name	In Control	Moderate	High	In Control Range	Moderate Range	High Range	Previous (08/11/2019)
Deltamethrin IgA	9.2			≤10.0	10.1~19.9	≥20.0	2.6
Deltamethrin IgG	5.1			≤10.0	10.1~19.9	≥20.0	6.2
Glyphosate IgA	8.5			≤10.0	10.1~19.9	≥20.0	5.5
Glyphosate IgG	1.9			≤10.0	10.1~19.9	≥20.0	2.6

Preservatives and Antioxidants

Test name	In Control	Moderate	High	In Control Range	Moderate Range	High Range	Previous (08/11/2019)
Benzoic Acid IgA	4.4			≤10.0	10.1~19.9	≥20.0	9.8
Benzoic Acid IgG	8.6			≤10.0	10.1~19.9	≥20.0	1.9
Butylated Hydroxyanisole (BHA) IgA	5.7			≤10.0	10.1~19.9	≥20.0	1.5
Butylated Hydroxyanisole (BHA) IgG	7.0			≤10.0	10.1~19.9	≥20.0	5.9
Butylated Hydroxytoluene (BHT) IgA	8.9			≤10.0	10.1~19.9	≥20.0	1.8
Butylated Hydroxytoluene (BHT) IgG	6.1			≤10.0	10.1~19.9	≥20.0	9.8
Citric Acid IgA	8.1			≤10.0	10.1~19.9	≥20.0	5.9
Citric Acid IgG	2.2			≤10.0	10.1~19.9	≥20.0	2.4
Formaldehyde IgA	6.3			≤10.0	10.1~19.9	≥20.0	4.0
Formaldehyde IgG	5.6			≤10.0	10.1~19.9	≥20.0	4.3
Sodium Benzoate IgA	8.2			≤10.0	10.1~19.9	≥20.0	1.4
Sodium Benzoate IgG			28.5	≤10.0	10.1~19.9	≥20.0	25.5
Sodium Nitrate IgA	7.0			≤10.0	10.1~19.9	≥20.0	0.8
Sodium Nitrate IgG	8.1			≤10.0	10.1~19.9	≥20.0	3.4
Sodium Sulfite IgA	0.5			≤10.0	10.1~19.9	≥20.0	7.1
Sodium Sulfite IgG	3.6			≤10.0	10.1~19.9	≥20.0	8.3
Sorbic Acid IgA	5.3			≤10.0	10.1~19.9	≥20.0	0.5
Sorbic Acid IgG	7.1			≤10.0	10.1~19.9	≥20.0	1.4

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Sweeteners

Test name	In Control	Moderate	High	In Control Range	Moderate Range	High Range	Previous (08/11/2019)
Acesulfame K IgA	0.6			≤10.0	10.1~19.9	≥20.0	1.8
Acesulfame K IgG	5.4			≤10.0	10.1~19.9	≥20.0	3.3
Aspartame IgA	9.2			≤10.0	10.1~19.9	≥20.0	2.2
Aspartame IgG	7.1			≤10.0	10.1~19.9	≥20.0	0.8
Erythritol IgA	0.9			≤10.0	10.1~19.9	≥20.0	4.9
Erythritol IgG	7.5			≤10.0	10.1~19.9	≥20.0	2.7
Mannitol IgA	4.3			≤10.0	10.1~19.9	≥20.0	2.2
Mannitol IgG	2.1			≤10.0	10.1~19.9	≥20.0	0.7
Monk fruit IgA	2.0			≤10.0	10.1~19.9	≥20.0	1.0
Monk fruit IgG	9.2			≤10.0	10.1~19.9	≥20.0	8.3
Saccharin IgA	3.5			≤10.0	10.1~19.9	≥20.0	6.6
Saccharin IgG	7.7			≤10.0	10.1~19.9	≥20.0	12.6
Sorbitol IgA	5.6			≤10.0	10.1~19.9	≥20.0	6.2
Sorbitol IgG	2.3			≤10.0	10.1~19.9	≥20.0	2.6
Stevia IgA	8.4			≤10.0	10.1~19.9	≥20.0	8.1
Stevia IgG	5.3			≤10.0	10.1~19.9	≥20.0	9.1
Sucralose (Splenda) IgA	4.1			≤10.0	10.1~19.9	≥20.0	8.2
Sucralose (Splenda) IgG	3.2			≤10.0	10.1~19.9	≥20.0	5.5
Xylitol IgA	3.5			≤10.0	10.1~19.9	≥20.0	2.3
Xylitol IgG	9.4			≤10.0	10.1~19.9	≥20.0	7.6

Risk and Limitations

This test has been developed and its performance characteristics determined by Vibrant America LLC., a CLIA certified lab. These assays have not been cleared or approved by the U.S. Food and Drug Administration.

Vibrant Food Additives panel does not demonstrate absolute positive and negative predictive values for any condition. Its clinical utility has not been fully established. Clinical history and current symptoms of the individual must be considered by the healthcare provider prior to any interventions. Test results should be used as one component of a physician's clinical assessment.

Food Additives Panel testing is performed at Vibrant America, a CLIA certified laboratory and utilizes ISO-13485 developed technology. Vibrant America has effective procedures in place to protect against technical and operational problems. However, such problems may still occur. Examples include failure to obtain the result for a specific food additive antibody due to circumstances beyond Vibrant's control. Vibrant may re-test a sample in order to obtain these results but upon re-testing the results may still not be obtained. As with all medical laboratory testing, there is a small chance that the laboratory could report incorrect results. A tested individual may wish to pursue further testing to verify any results.

The information in this report is intended for educational purposes only. While every attempt has been made to provide current and accurate information, neither the author nor the publisher can be held accountable for any errors or omissions.

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