

The gold standard of accuracy in the lab industry

The Food Sensitivity panel detects IgA and IgG antibodies. It assesses sensitivity to common foods in the Western diet and food additives such as preservatives, artificial sweeteners, emulsifiers, food dyes, and pesticides, which can cause chronic inflammation and intestinal permeability.

Dairy	 Buffalo milk Buttermilk Cheese, cheddar Kefir Sheep's milk Yoghurt
Fish	 Alaska pollock Anchovy Carp Eel Flounder Sardine Sea bass Sole
Meat	Duck meatGoose meatGrapevinesnailRabbitVea
Shellfish	• Crayfish

Mollusks	Blue musselOctopusPacific squidSquid
Legumes	ChickpeaBroad beanMungbeans
Spices	 Anise Bay leaf Caraway Cayennepepper Common thyme Curry powder Dill Hot paprika powder Oregano Parsley Woo-hsiang powder
Gluten- containing grains	SpeltCous cous



Gluten-free grains/Starches	• Millet
Miscellaneous	Black teaCane sugarLemon grassMolassesOolong tea
Nuts	 Hazelnut Pinenut Pistachionut Sweet chestnut
Nightshades	SpeltCous cous
Seeds	Coriander seedFlaxseedPoppy seedRape seedSunflower seed

Fruits	 Fig Guava Honeydew melon Kiwi fruit Litchi Mandarin Mango Plum Capers Papaya
Vegetables	 Asparagus Bamboo shoots Beet root Endive Leek Roquette Savoycabbage Turnip Vine leaf White radish Artichoke Chard Kale Shiitake mushroom Zucchini
Vegan Foods	TofuTempehVegan Cheese