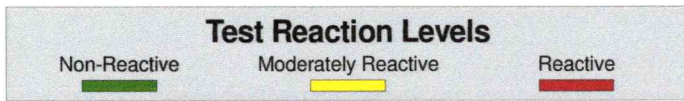


Physician: **Dr. Jack Pasula**
 Patient: _____
 Identifier: _____
 Profile: **MRT 170**
 Test Date: _____
 Technologist: **RD**
 Page: **1 of 2**



Oxford Biomedical Technologies
 3555 Fiscal Court, Suite #9
 Riviera Beach, FL 33404
 Phone: (561) 848-7111
 FL License #: 800027063
 CLIA ID #: 10D0914874
 U.S. Patents: 6,114,174 6,200,815



Chemicals	Reaction Level
FD&C red #4	Non-Reactive
FD&C blue #1	Non-Reactive
FD&C blue #2	Non-Reactive
Sodium metabisulfite	Non-Reactive
Caffeine	Non-Reactive
Solanine	Non-Reactive
Benzoic acid	Non-Reactive
Salicylic acid	Non-Reactive
Saccharin	Non-Reactive
Aspartame	Non-Reactive
FD&C yellow #5	Non-Reactive
Capsaicin	Non-Reactive
FD&C red #40	Non-Reactive
FD&C red #3	Non-Reactive
Tyramine	Non-Reactive
Potassium nitrite	Non-Reactive
Acetaminophen	Non-Reactive
Potassium nitrate	Non-Reactive
Candida albicans	Non-Reactive
Fructose (HFCS)	Non-Reactive
Polysorbate 80	Non-Reactive
MSG	Non-Reactive
Phenylethylamine	Non-Reactive
Lecithin (soy)	Non-Reactive
FD&C green #3	Non-Reactive
FD&C yellow #6	Non-Reactive
Ibuprophen	Non-Reactive
Sodium sulfite	Non-Reactive
Sorbic acid	Non-Reactive

Beans/Nuts/Legumes/Seeds	Reaction Level
Pistachio	Non-Reactive
Pinto bean	Non-Reactive
Red kidney bean	Non-Reactive
Navy bean	Non-Reactive
Cashew	Non-Reactive
Hazelnut	Non-Reactive
Lima bean	Non-Reactive
Flaxseed	Non-Reactive
Walnut	Non-Reactive
Mung bean	Non-Reactive
Lentil	Non-Reactive
Soybean	Non-Reactive
Garbanzo bean	Moderately Reactive
Sunflower seed	Moderately Reactive
Pecan	Moderately Reactive
Sesame	Moderately Reactive
Peanut	Reactive
Almond	Reactive

Vegetables	Reaction Level
Bok choy	Non-Reactive
Butternut squash	Non-Reactive
Zucchini	Non-Reactive
Cucumber	Non-Reactive
Pumpkin	Non-Reactive
Mushroom	Non-Reactive
Beet	Non-Reactive
Chard	Non-Reactive
Eggplant	Non-Reactive
Green pepper	Non-Reactive
Cauliflower	Non-Reactive
Kale	Non-Reactive
Green bean	Non-Reactive
Green pea	Non-Reactive
Broccoli	Non-Reactive
Spinach	Non-Reactive
Lettuce	Non-Reactive
Brussels sprouts	Non-Reactive
Cabbage	Non-Reactive
Celery	Non-Reactive
Onion	Non-Reactive
Scallions	Non-Reactive
Asparagus	Non-Reactive
Leek	Non-Reactive
Carrot	Moderately Reactive
White potato	Moderately Reactive
Tomato	Moderately Reactive
Sweet potato	Moderately Reactive
Corn	Reactive

Fruits	Reaction Level
Grapefruit	Non-Reactive
Pear	Non-Reactive
Cherry	Non-Reactive
Apple	Non-Reactive
Mango	Non-Reactive
Peach	Non-Reactive
Avocado	Non-Reactive
Watermelon	Non-Reactive
Olive	Non-Reactive
Date	Non-Reactive
Cantaloupe	Non-Reactive
Plum	Non-Reactive
Blueberry	Non-Reactive
Banana	Non-Reactive
Orange	Non-Reactive
Apricot	Non-Reactive
Cranberry	Non-Reactive
Honeydew melon	Non-Reactive
Grape	Non-Reactive
Pineapple	Non-Reactive
Papaya	Moderately Reactive
Strawberry	Moderately Reactive
Raspberry	Moderately Reactive

Physician: **Dr. Jack Pasula**
 Patient: _____
 Identifier: _____
 Profile: **MRT 170**
 Test Date: _____
 Technologist: **RD**
 Page: **2 of 2**



Oxford Biomedical Technologies
 3555 Fiscal Court, Suite #9
 Riviera Beach, FL 33404
 Phone: (561) 848-7111
 FL License #: 800027063
 CLIA ID #: 10D0914874
 U.S. Patents: 6,114,174 6,200,815

Flavor Enhancers	Reaction Level
Coriander seed	Non-Reactive
Rosemary	Non-Reactive
Cinnamon	Non-Reactive
Lime	Non-Reactive
Nutmeg	Non-Reactive
Parsley	Non-Reactive
Garlic	Non-Reactive
Basil	Non-Reactive
Vanilla	Non-Reactive
Carob	Non-Reactive
Oregano	Non-Reactive
Mustard seed	Non-Reactive
Cane sugar	Non-Reactive
Cumin	Non-Reactive
Honey	Non-Reactive
Ginger	Non-Reactive
Cayenne pepper	Non-Reactive
Cardamom	Non-Reactive
Lemon	Non-Reactive
Paprika	Non-Reactive
Mint	Non-Reactive
Black pepper	Moderately Reactive
Dill	Moderately Reactive
Maple	Moderately Reactive
Turmeric	Moderately Reactive

Seafood	Reaction Level
Salmon	Non-Reactive
Shrimp	Non-Reactive
Crab	Non-Reactive
Tilapia	Non-Reactive
Codfish	Non-Reactive
Halibut	Non-Reactive
Catfish	Non-Reactive
Rainbow trout	Non-Reactive
Scallop	Non-Reactive
Tuna	Non-Reactive
Clam	Non-Reactive
Sole	Moderately Reactive

Meats/Poultry	Reaction Level
Beef	Non-Reactive
Egg white	Non-Reactive
Chicken	Non-Reactive
Pork	Non-Reactive
Venison	Non-Reactive
Egg yolk	Non-Reactive
Turkey	Non-Reactive
Lamb	Moderately Reactive

Grains	Reaction Level
Spelt	Non-Reactive
Millet	Non-Reactive
Barley	Non-Reactive
Rye	Non-Reactive
Rice	Non-Reactive
Oat	Non-Reactive
Kamut	Non-Reactive
Quinoa	Non-Reactive
Amaranth (grain)	Non-Reactive
Wheat	Moderately Reactive
Buckwheat	Moderately Reactive

Miscellaneous	Reaction Level
Tea	Non-Reactive
Tapioca	Non-Reactive
Hops	Non-Reactive
Coconut	Non-Reactive
Rooibos tea	Non-Reactive
Coffee	Non-Reactive
Yeast-baker's/brewer's	Non-Reactive
Cocoa	Non-Reactive

Dairy	Reaction Level
Cheddar cheese	Non-Reactive
Cow's milk	Non-Reactive
American cheese	Non-Reactive
Whey	Non-Reactive
Yogurt	Non-Reactive
Cottage cheese	Moderately Reactive
Goat's milk	Moderately Reactive

Degrees of reactivity may not in all cases correlate with levels of clinical reactivity to the tested food or chemical. It is recommended to completely avoid all tested items with "Reactive" or "Moderately Reactive" scores. If tested "Non-Reactive" foods have been consumed regularly before testing, there is a high probability that they are "safe" and are not likely to provoke symptoms, as long as there is no history of allergic, autoimmune, or other type of inflammation-provoking or symptom-provoking reaction. These test results can form the basis of an eating plan developed under the guidance of a physician, dietitian, or other qualified healthcare practitioner.