



IgG Food MAP

WITH CANDIDA + YEAST

Requisition #:
 Patient Name:
 Date of Birth:
 Gender:
 Practitioner:

Time of Collection:
 Date of Collection:
 Sample Type:
 Report Date:



Summary of Elevated Results

The results below list antigens with elevated reactivity detected in the profile. You can find all test results and a more detailed description of each antigen starting on the IgG Food MAP Results section. Please note that each value in the report needs to be considered in the context of the overall health and environment, preferably in consultation with a qualified healthcare provider.

Color Key: **MINIMAL** (<=25TH) **LOW** (>25TH-50TH) **MODERATE** (>50TH-75TH) **HIGH** (>75TH-95TH) **VERY HIGH** (>95TH)

| ANTIGEN NAME | RESULTS | ANTIGEN NAME | RESULTS |
|-----------------------|-----------------------------|--------------------|-----------------------------|
| 25th Percentile | (Patient value: MFI x 1000) | 25th Percentile | (Patient value: MFI x 1000) |
| VERY HIGH | | | |
| Sheep's Yogurt | 21.22 | Soybean | 11.81 |
| <1.10 | | <0.55 | |
| Orange | 3.48 | Corn | 6.58 |
| <0.44 | | <0.42 | |
| Bamboo Shoot | 2.44 | Bean Sprout | 2.91 |
| <0.41 | | <0.85 | |
| Napa Cabbage | 11.17 | Yuca | 12.15 |
| <0.63 | | <0.73 | |
| Black Pepper | 4.68 | Cumin | 7.97 |
| <1.36 | | <1.81 | |
| Paprika | 1.91 | Tarragon | 2.85 |
| <0.63 | | <0.85 | |
| Cane Sugar | 2.15 | Green Tea | 12.99 |
| <0.43 | | <0.68 | |
| Oolong Tea | 2.23 | | |
| <0.71 | | | |

HIGH

Summary of Elevated Results - Continued

Color Key: MINIMAL (<=25TH) LOW (>25TH-50TH) MODERATE (>50TH-75TH) HIGH (>75TH-95TH) VERY HIGH (>95TH)

ANTIGEN NAME
25th Percentile

RESULTS
(Patient value: MFI x 1000)

ANTIGEN NAME
25th Percentile

RESULTS
(Patient value: MFI x 1000)

HIGH Continued

| | | |
|---------------------------|--|-------|
| Beta-Lactoglobulin | | 18.37 |
| <1.78 | | |
| Cheddar Cheese | | 22.15 |
| <1.46 | | |
| Goat's Milk | | 12.66 |
| <0.80 | | |
| Whey | | 12.87 |
| <1.81 | | |
| Garbanzo Bean | | 2.69 |
| <0.46 | | |
| Lentil | | 1.30 |
| <0.39 | | |
| Cranberry | | 0.75 |
| <0.42 | | |
| Passion Fruit | | 1.12 |
| <0.42 | | |
| Raspberry | | 1.04 |
| <0.44 | | |
| Oat | | 2.05 |
| <0.90 | | |
| Rye | | 5.60 |
| <0.84 | | |
| Wheat Gluten | | 4.66 |
| <0.76 | | |
| Jack Mackerel | | 1.26 |
| <0.38 | | |
| Octopus | | 2.28 |
| <0.67 | | |
| Asparagus | | 2.31 |
| <0.65 | | |
| Brussel Sprout | | 1.94 |
| <0.62 | | |
| Garlic | | 3.77 |
| <0.56 | | |
| Seaweed Wakame | | 1.98 |
| <0.65 | | |
| Tomato | | 2.78 |
| <0.51 | | |
| Cloves | | 1.16 |
| <0.54 | | |

| | | |
|--------------------------|--|-------|
| Casein | | 20.31 |
| <3.89 | | |
| Cow's Milk | | 21.41 |
| <4.10 | | |
| Mozzarella Cheese | | 21.88 |
| <1.52 | | |
| Yogurt | | 22.38 |
| <3.99 | | |
| Green Pea | | 2.51 |
| <0.46 | | |
| Banana | | 4.68 |
| <0.65 | | |
| Lychee | | 1.28 |
| <0.70 | | |
| Pineapple | | 5.79 |
| <1.56 | | |
| Watermelon | | 3.37 |
| <0.55 | | |
| Quinoa | | 0.81 |
| <0.39 | | |
| Sorghum | | 1.62 |
| <0.66 | | |
| Whole Wheat | | 8.80 |
| <0.88 | | |
| Lobster | | 1.46 |
| <0.36 | | |
| Sunflower Seed | | 0.99 |
| <0.44 | | |
| Beet | | 1.38 |
| <0.76 | | |
| Celery | | 2.92 |
| <0.52 | | |
| Radish | | 5.09 |
| <0.64 | | |
| Spinach | | 1.43 |
| <0.41 | | |
| Bay Leaf | | 0.82 |
| <0.44 | | |
| Ginger | | 5.09 |
| <1.54 | | |

An elimination diet is designed to help identify and address food sensitivities by temporarily removing certain foods from the diet based on clinical presentation and IgG Food MAP results. The diet typically lasts 2 to 3 months and consists of **4 Pillars** - Prepare, Eliminate, Restore, and Reintroduce - each essential for guiding patients through the process.

Set a clear start and end date for the elimination diet; encourage patients to track symptoms, plan meals, ensure adequate caloric intake, choose organic foods, when possible, stay hydrated, and get sufficient rest to optimize elimination.

Prepare

Remove specific foods based on the IgG Food MAP results, focusing on those categorized as HIGH and VERY HIGH sensitivity. Depending on the results, some practitioners will recommend eliminating all foods that trigger a reaction or all foods from an entire group with a large number of highly reactive foods to reduce potential reactions and to streamline the elimination process.

Eliminate

Support gastrointestinal health by replacing essential digestive components (enzymes, HCl, bile), reinoculation of the gut with prebiotics and probiotics, and repairing the gut lining with nutrients like L-glutamine, zinc carnosine, and targeted botanicals.

Restore

Gradually reintroduce foods based on IgG Food MAP results. Introduce one food at a time, monitor symptoms, and use a detailed food journal to track any reactions, adjusting the diet accordingly. If no symptoms return, that food could be added back into the diet. If there are symptoms upon reintroduction, remove the food again, wait for symptoms to subside before moving to reintroducing the next food.

Reintroduce

Find Support and Answers:



IgG Food MAP

WITH CANDIDA + YEAST

IgG Food MAP Results

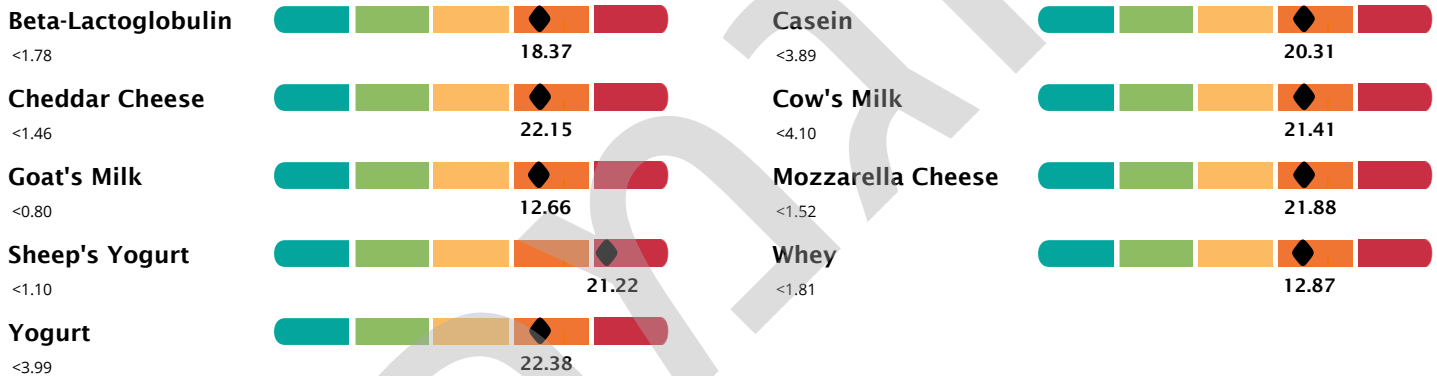
Methodology: xMAP™

Color Key

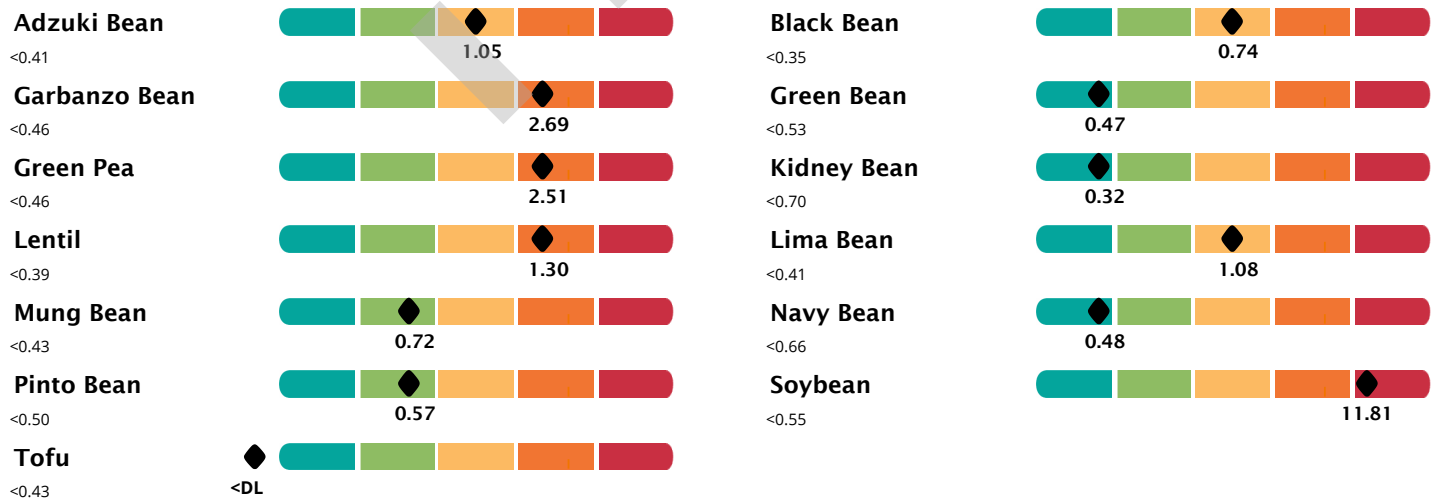


| ANTIGEN NAME | RESULTS | ANTIGEN NAME | RESULTS |
|-----------------|-----------------------------|-----------------|-----------------------------|
| 25th Percentile | (Patient value: MFI x 1000) | 25th Percentile | (Patient value: MFI x 1000) |

DAIRY



BEANS AND PEAS





Color Key



ANTIGEN NAME

RESULTS

25th Percentile

(Patient value: MFI x 1000)

ANTIGEN NAME

RESULTS

25th Percentile

(Patient value: MFI x 1000)

FRUITS

Acai Berry

<0.51



1.09

Apricot

<0.38



0.39

Blueberry

<0.53



0.43

Cherry

<0.65



0.80

Cranberry

<0.42



0.75

Fig

<0.46



0.75

Grapefruit

<0.41



0.50

Jackfruit

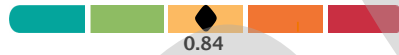
<0.44



0.49

Lemon

<0.37



0.84

Mango

<0.35



0.53

Papaya

<0.42



0.68

Peach

<0.47



<DL

Pineapple

<1.56



5.79

Pomegranate

<0.54



0.67

Strawberry

<0.54



0.41

Apple

<0.43



<DL

Banana

<0.65



4.68

Cantaloupe

<0.41



0.37

Coconut

<0.45



0.58

Date

<0.40



0.33

Grape

<0.41



0.68

Guava

<0.59



0.53

Kiwi

<0.54



1.03

Lychee

<0.70



1.28

Orange

<0.44



3.48

Passion Fruit

<0.42



1.12

Pear

<0.40



0.31

Plum

<0.45



<DL

Raspberry

<0.44



1.04

Watermelon

<0.55



3.37

GRAINS

Amaranth

<0.51



1.08

Barley

<0.75



1.44



Color Key



ANTIGEN NAME

RESULTS

25th Percentile

(Patient value: MFI x 1000)

ANTIGEN NAME

RESULTS

25th Percentile

(Patient value: MFI x 1000)

GRAINS - Continued

Buckwheat

<0.41



0.33

Gliadin

<0.80



3.36

Millet

<0.73



1.10

Quinoa

<0.39



0.81

Rye

<0.84



5.60

Teff

<0.49



0.83

Whole Wheat

<0.88



8.80

Corn

<0.42



6.58

Malt

<0.36



0.66

Oat

<0.90



2.05

Rice

<0.67



1.73

Sorghum

<0.66



1.62

Wheat Gluten

<0.76



4.66

FISH/SEAFOOD

Abalone

<0.42



0.47

Bass

<0.34



0.33

Codfish

<0.38



<DL

Halibut

<0.34



0.33

Lobster

<0.36



1.46

Octopus

<0.67



2.28

Pacific Saury

<0.35



0.31

Red Snapper

<0.36



0.45

Anchovy

<0.34



0.28

Bonito *

NP

<0.48



*NP = Test not performed due to reagent not available

Crab

<0.39



0.34

Jack Mackerel

<0.38



1.26

Oyster

<0.47



0.51

Pacific Mackerel (Saba)

<0.37



<DL

Perch

<0.45



0.29

Salmon

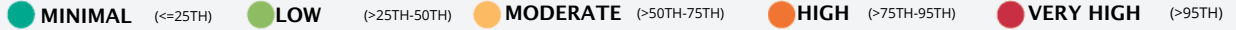
<0.36



<DL



Color Key



ANTIGEN NAME

RESULTS

25th Percentile

(Patient value: MFI x 1000)

ANTIGEN NAME

RESULTS

25th Percentile

(Patient value: MFI x 1000)

FISH/SEAFOOD - Continued

Sardine

<0.41



Scallop

<0.37



Shrimp

<0.40



Small Clam

<0.37



Squid

<0.49



Tilapia

<0.40



Trout

<0.34



Tuna

<0.39



MEAT/FOWL

Beef

<0.33



Chicken

<0.34



Duck

<0.34



Egg White

<3.55



Egg Yolk

<1.04



Goose

<0.35



Lamb

<0.34



Pork

<0.33



Turkey

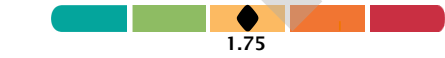
<0.35



NUTS/SEEDS

Almond

<0.66



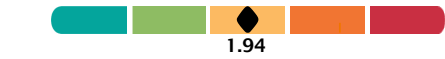
Brazil Nut

<0.36



Cashew

<0.53



Chestnut

<0.72



Chia Seed

<0.61



Flax Seed

<0.50



Hazelnut

<0.57



Hemp Seed

<0.39



Macadamia Nut

<0.39



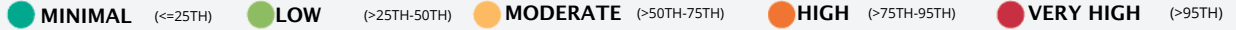
Peanut

<0.68





Color Key



ANTIGEN NAME

RESULTS

25th Percentile

(Patient value: MFI x 1000)

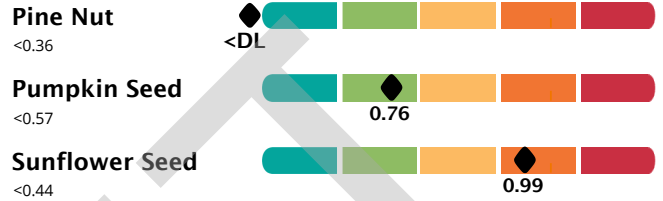
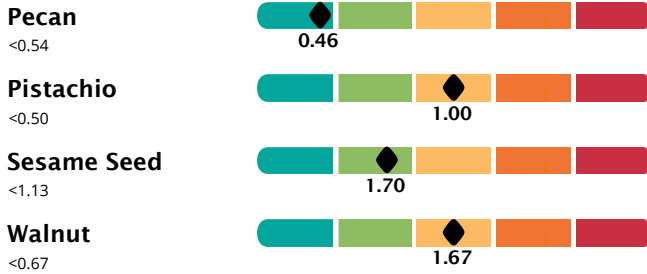
ANTIGEN NAME

RESULTS

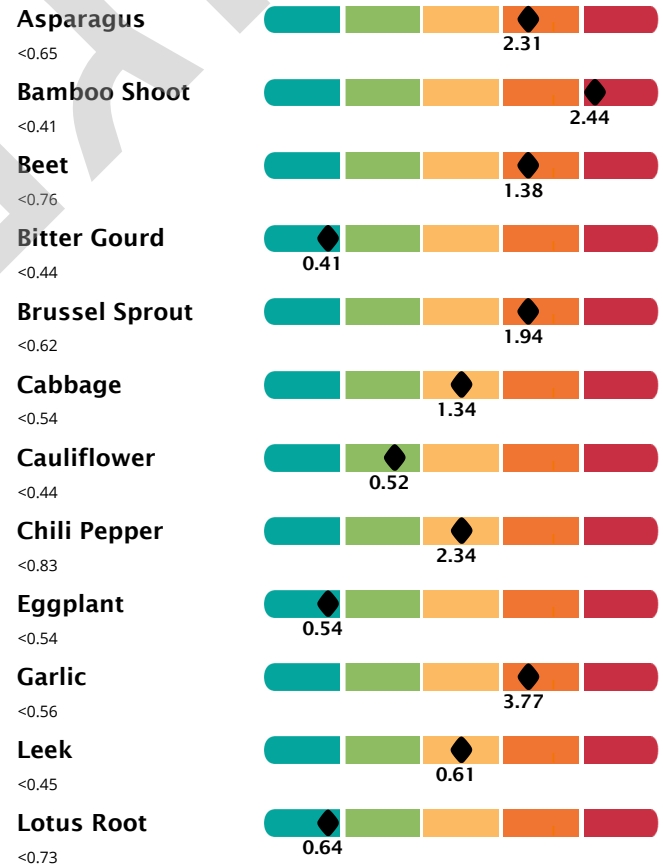
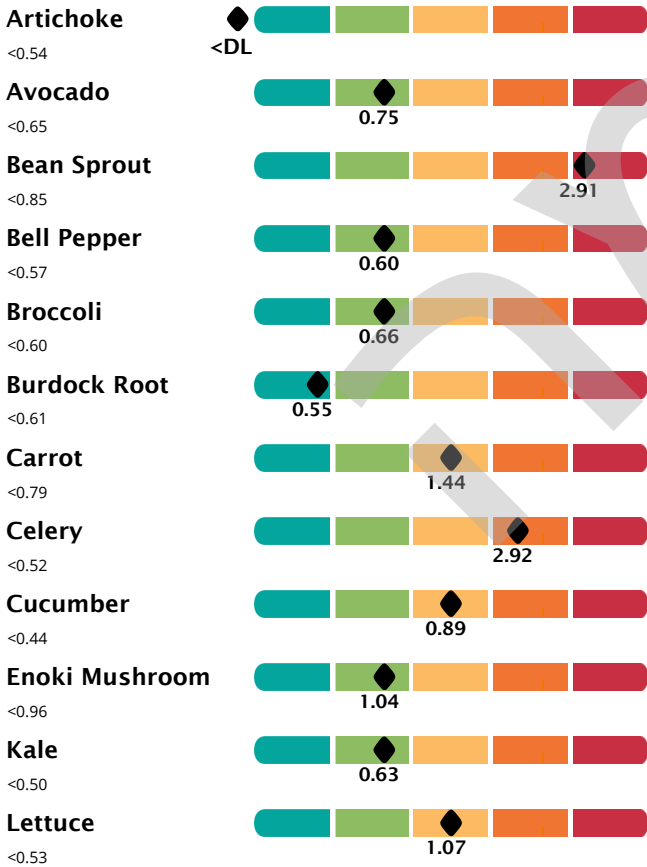
25th Percentile

(Patient value: MFI x 1000)

NUTS/SEEDS - Continued



VEGETABLES





Color Key



ANTIGEN NAME

RESULTS

25th Percentile

(Patient value: MFI x 1000)

ANTIGEN NAME

RESULTS

25th Percentile

(Patient value: MFI x 1000)

VEGETABLES - Continued

Napa Cabbage

<0.63



Onion

<1.68



Potato

<0.50



Radish

<0.64



Seaweed Nori

<0.65



Shitake Mushroom

<0.60



Sweet Potato

<0.47



Yam

<0.41



Yuca

<0.73



Olive (Green)

<0.34



Portabella Mushroom

<0.56



Pumpkin

<0.41



Seaweed Kombu Kelp

<0.43



Seaweed Wakame

<0.65



Spinach

<0.41



Tomato

<0.51



Yellow Squash

<0.52



Zucchini

<0.44



HERBS/SPICES

Basil

<0.57



Black Pepper

<1.36



Cilantro

<0.75



Cloves

<0.54



Curry

<0.70



Ginger

<1.54



Mint

<0.43



Bay Leaf

<0.44



Cayenne Pepper

<0.66



Cinnamon

<0.66



Cumin

<1.81



Dill

<0.69



Hops

<0.37



Miso

<1.62





Color Key



ANTIGEN NAME

RESULTS

25th Percentile

(Patient value: MFI x 1000)

ANTIGEN NAME

RESULTS

25th Percentile

(Patient value: MFI x 1000)

HERBS/SPICES - Continued

Mustard Seed

<0.80



Paprika

<0.63



Sage

<0.59



Thyme

<0.51



Vanilla Bean

<0.95



Oregano

<0.44



Rosemary

<0.47



Tarragon

<0.85



Turmeric

<0.64



MISCELLANEOUS

Bromelain

<0.87



Cocoa Bean

<0.56



Green Tea

<0.68



Transglutaminase (Meat Glue)

<0.56



Saccharomyces cerevisiae (Yeast)

<1.12



Cane Sugar

<0.43



Coffee

<0.41



Honey

<0.66



Oolong Tea

<0.71



Candida albicans

<4.78



Result Comments

IgG Food MAP uses food-derived antigens to assess IgG immune reactivity to each of 190 foods plus *Candida albicans* and *Saccharomyces cerevisiae*. A patient's serum or dried blood spot (DBS) sample is introduced to a protein extract from each of the 190 foods. The test report indicates the level of IgG antibodies to those specific food proteins. If food-specific binding occurs between a food antigen and the patient's IgG antibodies, the result will appear on the graph as minimal, low, moderate, high or very high in relation to a reactivity scale.

Using IgG Food MAP results to build elimination or exclusion diets: Symptomatic reactions to IgG-reactive foods are difficult to connect with specific foods. A diet eliminating some or all reactive foods may improve symptoms and is not as challenging as a full elimination or elemental diet. As reactive foods are removed from the diet, it is useful to observe any changes in digestion, skin condition, energy level, mood, or pain level.

Elimination diets can be helpful in reducing or eliminating symptoms however, adequate intake of calories, macro and micro nutrients needs to be included in any elimination diet plan.

This test is evaluating IgG only. It is not evaluating IgE allergies. If IgE allergies are suspected, specific IgE testing is recommended. If a patient has an IgE allergy, that substance should be removed from the diet regardless of IgG levels.

For additional information and references on IgG and dietary intervention, please visit MosaicDX.com/Test/IgG-Food-MAP

Overview of IgG Food MAP

WHAT IS THE IGG FOOD MAP?

The Mosaic Diagnostics IgG Food MAP is a serum or dried blood spot (DBS) test that assesses IgG reactivity to 190 foods plus *Candida albicans* and *Saccharomyces cerevisiae*.

WHY TEST FOR FOOD SENSITIVITIES?

IgG food sensitivity testing is a simple and effective way to identify foods that can trigger an inflammatory response. The provided personalized rotation/elimination diet provides an easier and more convenient approach versus removal of all common foods known to cause allergies/sensitivities, which is often time-consuming and laborious. Addressing identified food sensitivities can be impactful as they often contribute to chronic health issues. Identifying these sensitivities can be crucial to healing the body and relieving unexplained signs and symptoms.

WHAT IS THE DIFFERENCE BETWEEN FOOD ALLERGY VS. FOOD SENSITIVITY?

While the terms food allergy and food sensitivity are often used interchangeably to describe adverse reactions to food, they are not the same thing. Food allergies refer to an immune-mediated process that involves the production of IgE antibodies in response to a particular antigen. IgE-mediated reactions are immediate (immediate hypersensitivity or Type 1 hypersensitivity reactions) and can result in a range of symptoms from

more mild (e.g., hives, itching, digestive upset) to more significant (e.g., swelling of mucous membranes of the oral mucosa) to severe (life-threatening anaphylaxis).

Food sensitivities refer to a range of symptoms triggered by certain foods that generally tend to be less severe – and not life threatening – and include common complaints such as headaches, digestive upset, skin rashes, and fatigue. One proposed mechanism for the development of food sensitivities relates to the formation of IgG antibodies in response to certain foods which may be assessed on laboratory profiles.

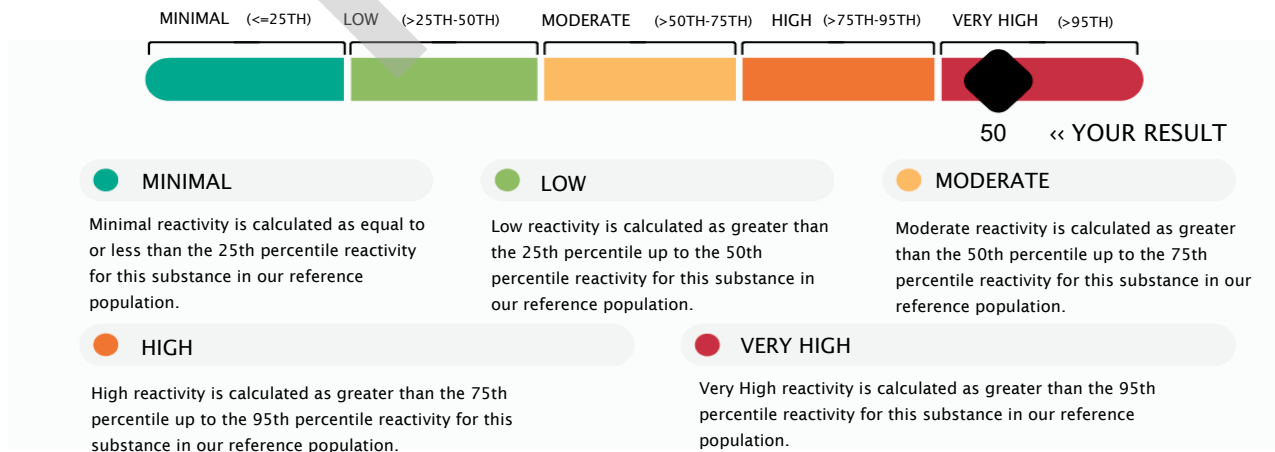
Finally, the term food intolerance has also been used clinically to describe the body's difficulty digesting or metabolizing a particular food component that results in symptoms such as nausea, bloating, gas, or even diarrhea. Classic examples of a food intolerances include lactose intolerance (due to a lactase enzyme deficiency), fructose intolerance (due to difficulty absorbing fructose) and reactions to certain food chemicals, additives, or preservatives such as histamines or sulfites.

TESTING PLATFORM

MosaicDX uses xMAP™ ELISA technology. This technology allows for more information without needing a larger amount of specimen, increased sensitivity and specificity than traditional ELISA testing, faster read times, and reduces plastic waste.

REFERENCE RANGE DESCRIPTION & DEPICTION

We analyzed 79,000 samples, representing a broad global population, to generate new reference intervals from those with a quantifiable response. < DL results are those results below detectable limits. Reference ranges are updated periodically.



Reactivity Summary

VERY HIGH

| | | | |
|----------------|-------------|--------------|----------|
| Sheep's Yogurt | Soybean | Orange | Corn |
| Bamboo Shoot | Bean Sprout | Napa Cabbage | Yuca |
| Black Pepper | Cumin | Paprika | Tarragon |
| Cane Sugar | Green Tea | Oolong Tea | |

HIGH

| | | | |
|--------------------|-------------------|------------------------------|---|
| Beta-Lactoglobulin | Casein | Cheddar Cheese | Cow's Milk |
| Goat's Milk | Mozzarella Cheese | Whey | Yogurt |
| Garbanzo Bean | Green Pea | Lentil | Banana |
| Cranberry | Lychee | Passion Fruit | Pineapple |
| Raspberry | Watermelon | Oat | Quinoa |
| Rye | Sorghum | Wheat Gluten | Whole Wheat |
| Jack Mackerel | Lobster | Octopus | Sunflower Seed |
| Asparagus | Beet | Brussel Sprout | Celery |
| Garlic | Radish | Seaweed Wakame | Spinach |
| Tomato | Bay Leaf | Cloves | Ginger |
| Hops | Miso | Transglutaminase (Meat Glue) | <i>Saccharomyces cerevisiae</i> (Yeast) |

Candida albicans

MODERATE

| | | | |
|---------------------|------------------|------------|---------------|
| Adzuki Bean | Black Bean | Lima Bean | Acai Berry |
| Fig | Grape | Kiwi | Lemon |
| Mango | Papaya | Amaranth | Barley |
| Gliadin | Malt | Rice | Teff |
| Scallop | Shrimp | Small Clam | Almond |
| Cashew | Chia Seed | Hazelnut | Peanut |
| Pistachio | Walnut | Cabbage | Carrot |
| Chili Pepper | Cucumber | Leek | Lettuce |
| Portabella Mushroom | Shitake Mushroom | Yam | Yellow Squash |
| Zucchini | Cayenne Pepper | Cinnamon | Curry |
| Mustard Seed | | | |

LOW

| | | | |
|--------------|-------------|----------------|-----------------------|
| Mung Bean | Pinto Bean | Apricot | Cherry |
| Coconut | Grapefruit | Jackfruit | Pomegranate |
| Millet | Abalone | Oyster | Red Snapper |
| Squid | Tilapia | Tuna | Flax Seed |
| Pumpkin Seed | Sesame Seed | Avocado | Bell Pepper |
| Broccoli | Cauliflower | Enoki Mushroom | Kale |
| Onion | Potato | Pumpkin | Seaweed Kombu Kelp |
| Sweet Potato | Basil | Sage | Turmeric |
| Bromelain | | | |

MAP

לפרטים ניתן ליצור קשר:
שרות אחות פרטית
טל: 054-9898378

דוגמא