

Energetic Sensitivities

Listed below are the items that came up bioenergetically sensitive. With time as the body rebalances, some of these energetic sensitivities may change.

Additives

- Sodium Fluoride
- MSG

Beverages

- Beer
- Diet Cola
- Whiskey

Dairy

- Cow Milk
- Cow Whey
- Lactose

Dairy Alternative

- Soy Milk

Environmental

- Cleaning Supplies
- Mold
- Dust
- Fossil Fuels

Fish

- Crappie
- Scallop
- Cod
- Catfish

Fruit

None

Grains

- White Flour
- Millet
- Wheat flour
- Buckwheat
- Brown Rice
- Teff
- Spelt
- Rye
- Gluten
- Barley

Ingredients

- Canola Oil
- Soy Sauce
- Peanut Oil

Legumes

- Tofu
- Soy Bean

Meat

None

Nuts

- Peanut

Shellfish

- Oyster
- Shrimp
- Lobster
- Conch

Spices

- Red pepper
- Lemon Pepper
- Cayenne Pepper
- Black Pepper

Sugars

- White Sugar
- Nutrasweet

Vegetables

- Yellow Squash
- Red Pepper
- Green Pepper
- Peas
- Kale
- Eggplant
- Broccoli

Notes

It would be ideal to have your hair and saliva samples scanned again to check your progress in roughly 4 to 6 weeks.

Disclaimer: These statements have not been evaluated by the Food and Drug Administration. This product and service is strictly for educational purposes and is not intended to diagnose, treat, cure, or prevent any disease. These services are designed for educational purposes only and are not intended to serve as medical advice.

Energetic Nutritional Imbalances

You were scanned for enzyme, fatty acid, vitamin, mineral, and amino acid imbalances. Below are a list of those nutrients that are bioenergetically low.

Amino Acids

- Glutamine
food sources include many plant and animal substances. Excellent sources would be raw spinach and parsley
- Leucine
food sources include brown rice, beans, meats, nuts
- Ornithine
food sources include meat, fish, and eggs

Enzymes

- Papain
food sources include papaya
- Pancreatin

group of enzymes normally
produced in the pancreas

- Bromelain
food sources include
pineapple

Fatty Acids

- DHA
sources include salmon,
sardines, mackerel, herring,
seaweed
- CLA
sources of Conjugated
Linoleic Acid (CLA) is grass
fed beef and dairy products
- GLA
sources include flax, olive,
and hemp oil

Minerals

- Potassium
sources include fish, fruit,
legumes, meat, poultry,
vegetables, whole grains,
apricots, bananas,
blackstrap molasses,
brewer's yeast brown rice,
dates, dulse, figs, dried
fruit, nuts, potatoes, winter
squash, yams, sage
- Manganese
sources include cashews,
caviar, cheddar cheese, egg
yolk, garbanzo beans,
lentils, blackstrap molasses,
mussels, pistachios,

pumpkin seeds, seaweed,
walnuts, whole-grains

- Magnesium
sources include apples,
apricots, bananas,
blackstrap molasses,
brewer's yeast, brown rice,
cantaloupe, dulse, figs,
grapefruit, green leafy
vegetables, kelp, lemons,
lima beans, millet, nuts,
peaches, black-eye peas,
salmon, sesame seeds,
watercress, whole grains,
cayenne, chamomile,
paprika, peppermint, sage

Vitamins

- Riboflavin (Vitamin B2)
sources include liver,
oysters, meat, dark leafy
vegetables, eggs,
mushrooms, asparagus,
broccoli, Brussels sprouts,
fish
 - PABA
sources include kidney,
liver, molasses,
mushrooms, spinach, whole
grains
 - Choline
sources include egg yolks,
legumes, meat, whole-
grains
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