



CUMIN

FLAXSEED

LICORICE

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ROSEMARY

SAFFLOWER TURMERIC

Food Sensitivity Test 4 Day Rotation Diet

DAY 1 DAY 2 DAY 3 DAY 4 **STARCH STARCH STARCH STARCH** MILLET CORN AMARANTH WHITE POTATO WILD RICE BUCKWHEAT QUINOA SORGHUM RICF* SWEET POTATO* **VEGETABLES/LEGUMES VEGETABLES VEGETABLES VEGETABLES BELL PEPPERS** ACORN SQUASH BEET ARTICHOKE ASPARAGUS CUCUMBER **BLACK-EYED PEAS BOK CHOY BROCCOLI BLACK BEANS** JALAPENO PEPPER **BUTTERNUT SQUASH** BRUSSEL SPROUTS FENNEL SEED OKRA CARROT **CELERY BUTTON MUSHROOM GREEN PEA** PARSNIP **EGGPLANT** CABBAGE **ICEBERG LETTUCE** PORTOBELLO MUSHROOM CAULIFLOWER* KALE LEEK **SCALLIONS ENDIVE** LIMA BEAN **SPINACH** PARSLEY* ONION* SQUASH (Yellow) KFI P RED/GRN LEAF LETTUCE ROMAINE LETTUCE MUSTARD PINTO BEAN SWISS CHARD **ZUCCHINI SQUASH RADISH TURNIP** TOMATO* STRING BEAN* **FRUIT FRUIT FRUIT FRUIT** APRICOT **BLACK CURRANT*** CANTALOUPE AVOCADO BLACKBERRY* DATE **BLUEBERRY GRAPEFRUIT** CRANBERRY CHERRY HONEYDEW (MELON) FIG **GRAPE** PEAR* LEMON PINEAPPLE NECTARINE OLIVE KIWI MANGO* **PEACH** ORANGE* PUMPKIN* PAPAYA PLUM **RASPBERRY** WATERMELON **PROTEIN PROTEIN PROTEIN PROTEIN** BISON CATFISH* ANCHOVY CHICKEN LIVER CHICK PEA CHICKEN DUCK CLAM CODFISH EGG YOLK* HALIBUT HADDOCK LENTIL BEAN LOBSTER CRAB KIDNEY BEAN FAVA BEAN MACKEREL MUNG BEAN MUSSEL* FLOUNDER MAHI MAHI NAVY BEAN SALMON LAMB SQUID SOLE **SCALLOP OYSTER** SHRIMP SOYBEAN SARDINE TUNA **TROUT** SEA BASS **TURKEY** SNAPPER VENISON **SWORDFISH** VEAL **MISCELLANEOUS MISCELLANEOUS MISCELLANEOUS MISCELLANEOUS** BAY LEAF* BAKER'S YEAST ALMOND **BLACK PEPPER** CARAWAY BRAZIL NUT BASIL **BLK/GREEN TEA** CASHEW* **BREWER'S YEAST** CANOLA OIL CAROB CHAMOMILE CARDAMOM CAYENNE PEPPER NUTMEG CHILI PEPPER CINNAMON COCOA PECAN* COCONUT* COFFEE CLOVE PINE NUT CORIANDER* COTTONSEED **GARLIC** SESAME

DILL

MACADAMIA

PEANUT*

PSYLLIUM

SUNFLOWER

VANILLA

GINGER*

HAZELNUT

PAPRIKA

PEPPERMINT'

SAFFRON

Foods To Avoid

APPLE



Apples can be canned, juiced, and optionally fermented to produce apple juice, cider, and pectin. Apples are an important ingredient in many winter desserts, for example apple pie, apple crumble, apple crisp and apple cake. Puréed apples are generally known as apple sauce. Apples are also made into apple butter and apple jelly. They are also used (cooked) in meat dishes. For reintroduction into diet, place into day: 2

BANANA



Bananas can be eaten raw though some varieties are cooked first. Unripe or green bananas and plantains are used for cooking various dishes and are the staple starch of many tropical populations. Banana chips are a snack produced from dehydrated or fried banana or, preferably, plantain slices, which have a dark brown color and an intense banana taste. Bananas have also been used in the making of jam. Also avoid: Banana bread, Banana chips, Banana cream pie, Bananas Foster, Banana pudding, Banana sauce, Banana split. For reintroduction into diet, place into day: 1

BEEF



Beef is the culinary name for meat from bovines, especially domestic cattle. Beef is one of the principal meats used in the Cuisine of Australia, European cuisine and cuisine of the Americas, and is also important in Africa, East Asia, and Southeast Asia. Beef can be cut into steaks, pot roasts or short ribs, or it can be ground. Also avoid beef broth, beef franks, beef liver, pastrami, brisket, corned beef, sweetbreads and veal. For reintroduction into diet, place into day: 1

EGG WHITE



Egg white is the common name for the clear liquid contained within an egg. Its primary natural purpose is to protect the egg yolk and provide additional nutrition for the growth of the embryo, as it is rich in proteins and is of high nutritional value. It is often separated and used for cooking (meringues, soufflés, and some omelets). Also avoid egg, mayonnaise, albumen, egg powder, custard, quiche, egg noodles, and egg pasta. Eggs can also be a hidden ingredient in glazes, margarine and even ice cream. Egg can also be listed as ovalbumin or lecithin. For reintroduction into diet, place into day: 2

HOPS



They are used primarily as a flavoring and stability agent in beer, and also for other beverages and in herbal medicine. For reintroduction into diet, place into day: 2

OREGANO



Oregano is an important culinary nerb. It is particularly widely used in Greek and Italian cuisines. It is the leaves that are used in cooking, and the dried herb is often more flavorful than the fresh. Oregano is often used in tomato sauces, fried vegetables and grilled meat. Oregano is an indispensable ingredient for Greek cuisine. Oregano adds flavor to Greek salad. The dish most commonly associated with oregano is pizza. For reintroduction into diet, place into day: 3

POMEGRANATE



The entire seed is consumed raw, though the fleshy outer portion of the seed is the part that is desired. Pomegranate juice is a popular drink. Pomegranate is also made into a liqueur and popular fruit confectionery that can be used as ice cream topping, or mixed with yogurt, and even spread as jams over toast for breakfast. For reintroduction into diet, place into day:

PORK



Avoid also bacon, ground pork, pork liver, stuffing, pâté, ham, hot dogs, italian sausage, pastrama, rillettes, bologna, liverwurst, brawn, Dutch loaf, honeyloaf, scrapple, souse, salami, peperoni, kabanos, chorizo, bierwurst, black pudding, lard, pork chops, pork sausage & pork skins. For reintroduction into diet, place into Day 3.

SAGE



Sage has a slight peppery flavour. It is used to flavour fatty meats and in stuffing for poultrey or pork. Sage tea is said to have a calming affect. For reintroduction into diet place on day 4.

STRAWBERRY



In addition to being consumed fresh, strawberries are frozen or made into preserves. Strawberries are a popular addition to dairy products, as in strawberry flavored ice cream, milkshakes and yogurts. Strawberry pie is also popular. Avoid also blakthorn tea & sole gin. For reintroduction into diet, place into day:1

TAPIOCA



Used mainly for thickening soups and broths and making puddings and other desserts. A starchy food extracted from the roots of the manioc plant. For Reintroduction, place on Day 1.

This list is presented as a sample reference list. You should read all labels each time you make a purchase because manufacturers may change formulations. Become aware of all ingredients found in foods you plan to consume. Please see accompanying booklet for more information. It is advisable to consult a qualified nutritional counsellor for further assistance with your rotation diet plan.

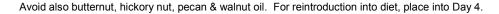
Foods To Avoid

THYME



Thyme is used most widely in cooking. Thyme is a basic ingredient in French, Greek, Italian, Persian, Spanish and Turkish cuisines, and in those derived from them. It is also widely used in Lebanese and Caribbean cuisines. Thyme is often used to flavor meats, soups and stews. It has a particular affinity to and is often used as a primary flavor with lamb, tomatoes and eggs. For reintroduction into diet, place into day:3

WALNUT







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Food Additives Food Colorings	Molds	Environmental Chemicals	Pharmacoactive Agents	Other Items
Severe Intolerance	Severe Intolerance	Severe Intolerance	Severe Intolerance	Severe Intolerance
Moderate Intolerance POTASSIUM NITRITE RED#1 CRYSTAL PONCEAU	Moderate Intolerance EPICOCCUM NIGRUM	Moderate Intolerance	Moderate Intolerance	Moderate Intolerance
Mild Intolerance BHT GREEN#3 FAST GREEN RED#40 ALLURA RED SUCRALOSE (SPLENDA) YELLOW#6 SUNSET YELLOW	Mild Intolerance RHODOTORULA RUBRA	Mild Into Jerance AMMONUM CHLORIDE BENZENE FLUORIDE	Mild Intolerance	Mild Intolerance
NO Intolerance ASPARTAME BENZOIC ACID BHA BLUE#1 BRILLIANT BLUE BLUE#2 INDIGO CARMINE ERYTHRITOL MSG POLYSORBATE 80 SACCHARINE SODIUM SULFITE SORBIC ACID XYLITOL YELLOW#5 TARTRAZINE	No Intolerance ALTERNARIA ASPERGILLUS BOTRYTIS CEPHALOSPORIUM CLADO HERBARUM CURVULARIA FUSARIUM OXYSPORIUM GEOTRICHUM CANDIDUM HELMINTHOSPORIUM HORMODENDRUM MONILIA SITOPHILA MUCOR RACEMOSUS PENICILLIUM PHOMA DESTRUCTIVA PULLULARIA RHIZOPUS STOLONIFER SPONDYLOCLADIUM TRICHODERMA	NO Intolerance CHLORINE DELTAMETHRIN FORMALDEHYDE GLYPHOSATE ORRIS ROOT PHENOL TOLUENE	No Intolerance	No Intolerance