

Requisition #: **Patient Name:** Date of Birth:

9900001 Report Sample Mar 9, 1960 **Gender:** 

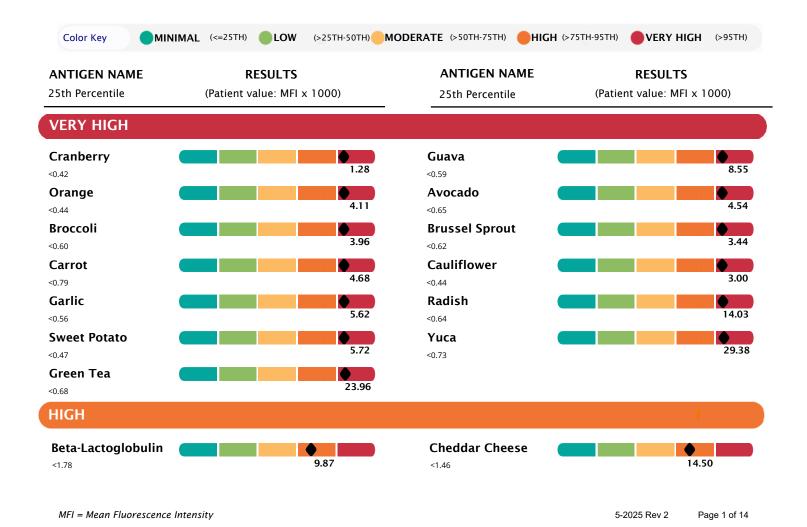
**Physician Name:** Mosaic Demo Practitioner **Time of Collection:** Not Given **Date of Collection:** Dec 1, 2022 **Dry Blood Spot** Sample Type:

**Report Date:** 

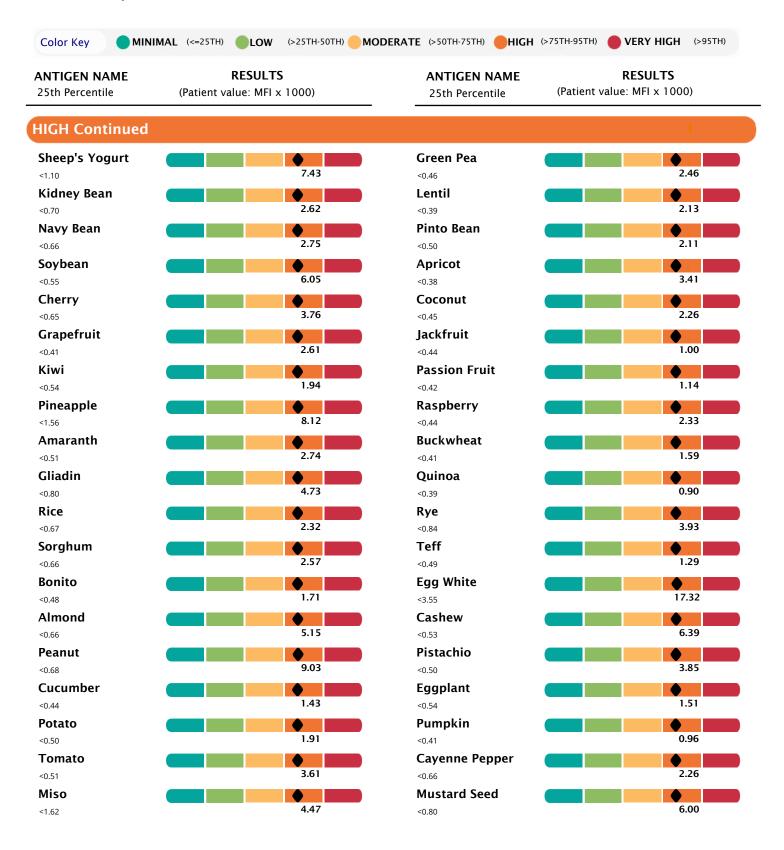
May 15, 2025

## 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.



## Summary of Elevated Results - Continued





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## **Applying IgG Food MAP Results**

The information provided in this report, including the results and commentary, is intended solely for educational purposes and should not be construed as treatment recommendations. It is recommended that you consult with your healthcare provider for any necessary treatment. References related to this report and interpretations can be found at MosaicDX.com/Test/IgG-Food-MAP

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.



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.



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.



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.

### Find Support and Answers:



Review the 4 Pillars of Elimination Diets

MosaicDX.com/Resource/Elimination-Diet



Schedule a Clinical Consult through the Practitioner Portal

For Practitioners Only at MosaicDX.com/Portal

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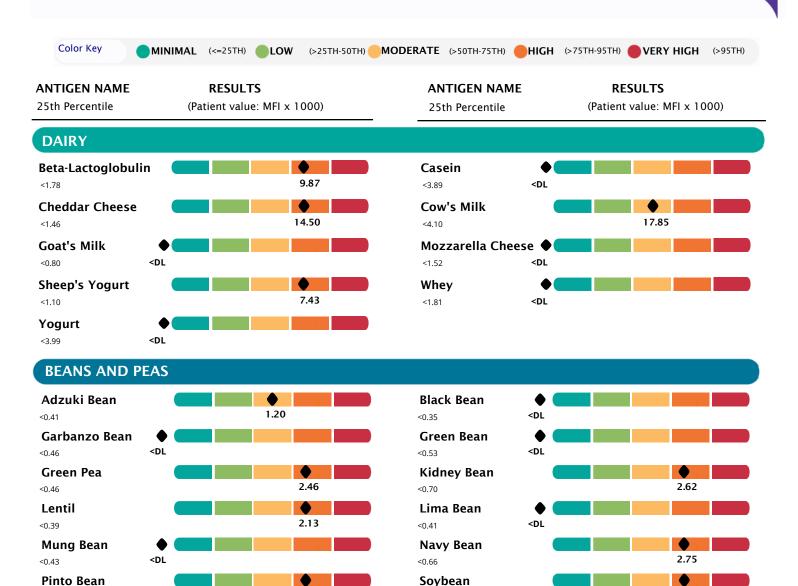
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### **IgG Food MAP Results**

Methodology: xMAP™





6.05



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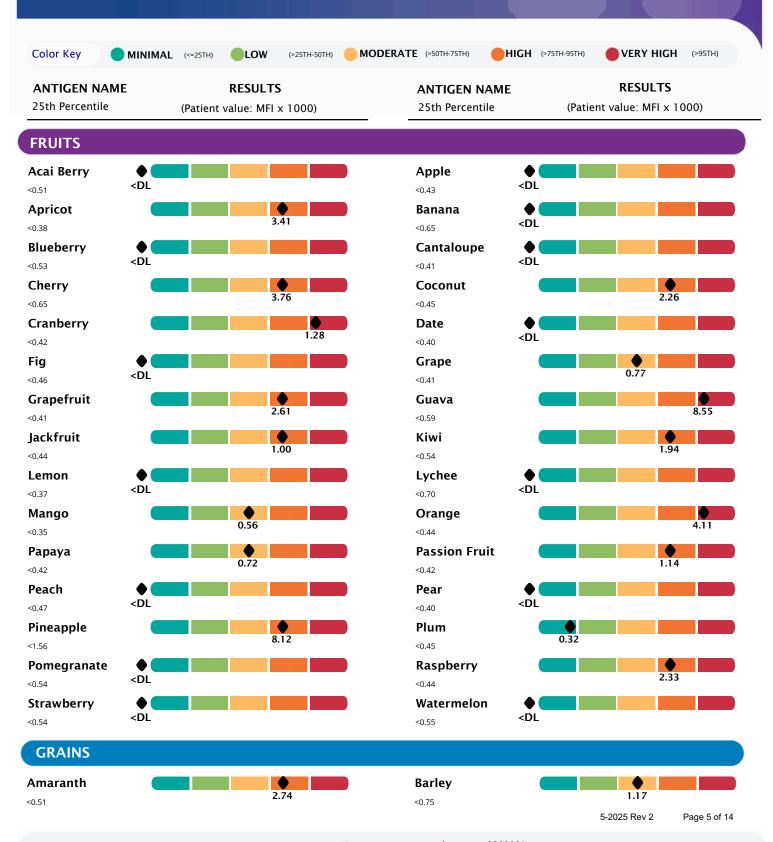
< 0.43

Tofu

<0.55

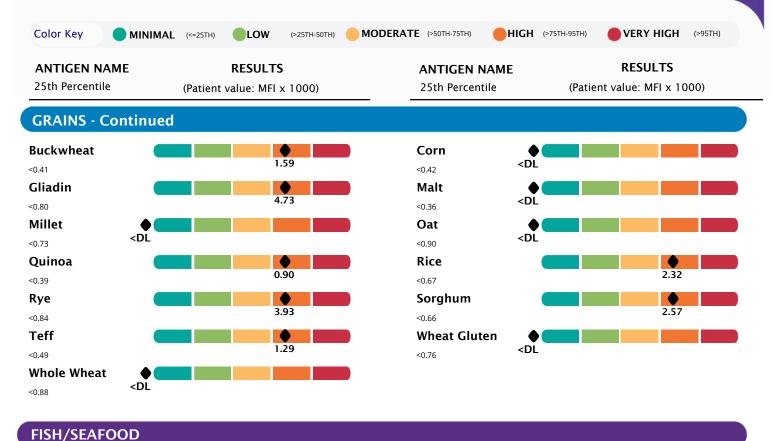
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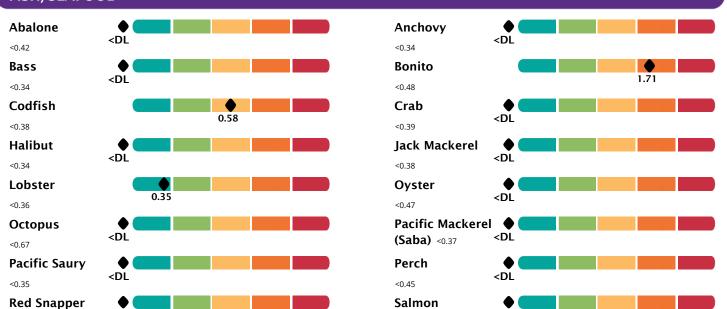












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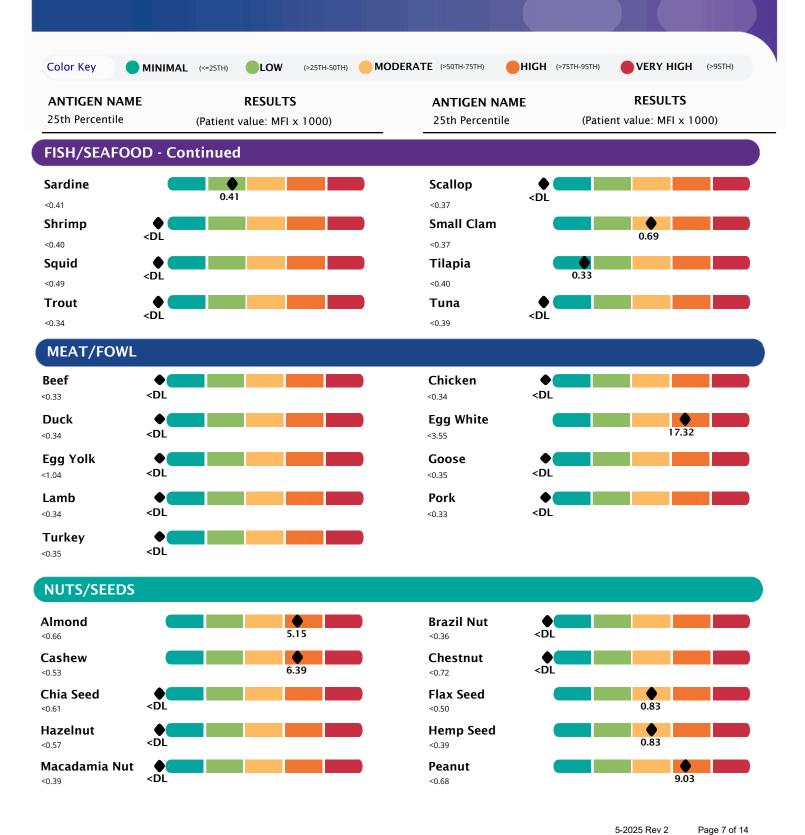
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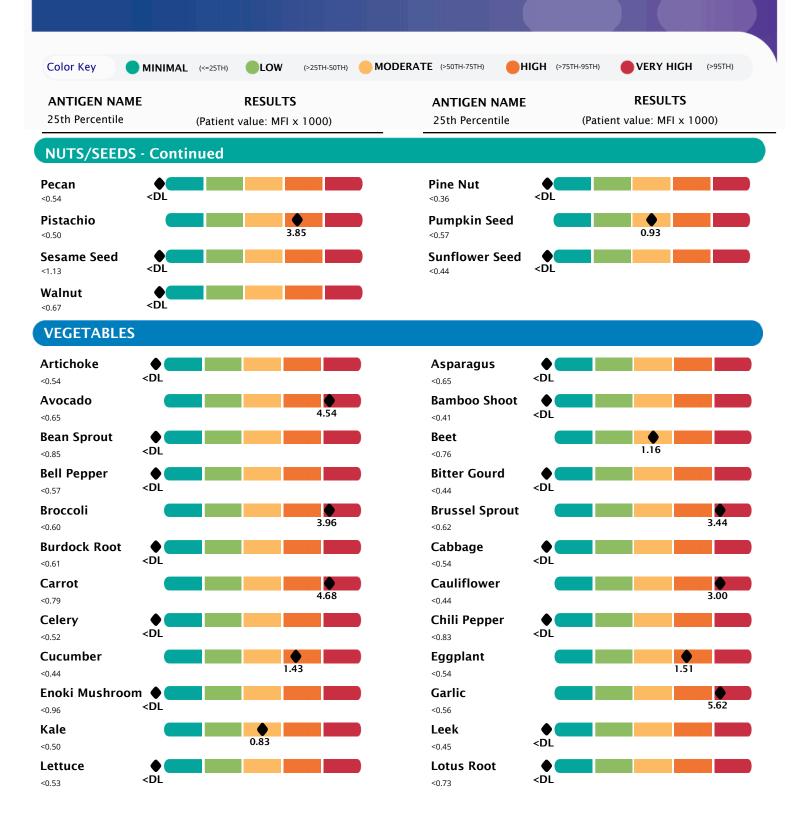
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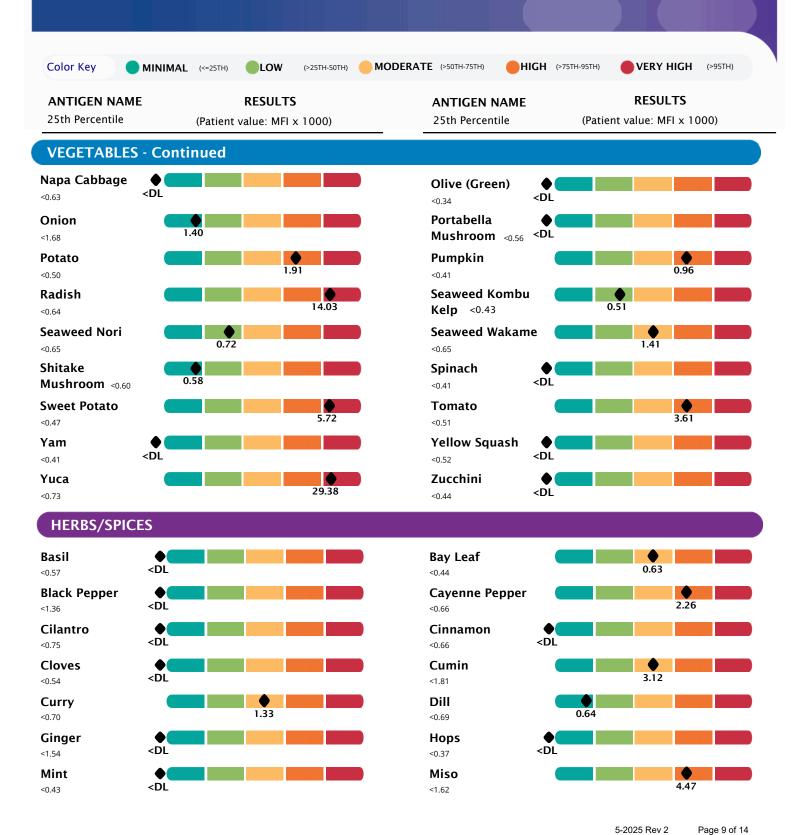


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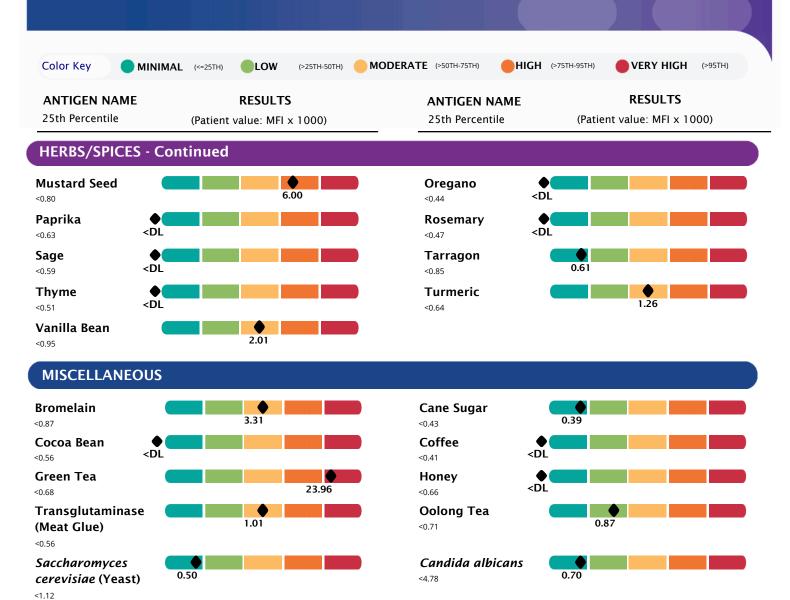














### **Result Comments**

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 effect 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.

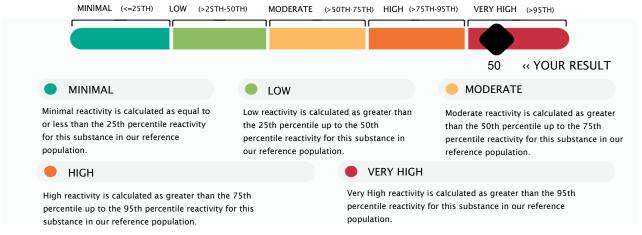
Finally, the term food intolerance has also been used clinically to describe the body's difficulty digesting or metabolizing a particular food component that results in symptoms such as nausea, bloating, gas, or even diarrhea. Classic examples of a food intolerances include lactose intolerance (due to 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<sup>TM</sup> 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.



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## **Reactivity Summary**

### **VERY HIGH**

Cranberry Guava Orange Avocado

Broccoli Brussel Sprout Carrot Cauliflower

Garlic Radish Sweet Potato Yuca

Green Tea

### HIGH

**Cheddar Cheese** Beta-Lactoglobulin Sheep's Yogurt Green Pea **Kidney Bean** Lentil Navy Bean Pinto Bean Apricot Coconut Soybean Cherry Grapefruit Jackfruit Kiwi **Passion Fruit** 

Passion Fruit
Pineapple Raspberry Amaranth Buckwheat

Gliadin Quinoa Rice Rye

SorghumTeffBonitoEgg WhiteAlmondCashewPeanutPistachioCucumberEggplantPotatoPumpkin

Tomato Cayenne Pepper Miso Mustard Seed

### **MODERATE**

Cow's Milk Adzuki Bean Grape Mango
Papaya Barley Codfish Small Clam

Flax Seed Hemp Seed Pumpkin Seed Beet
Kale Seaweed Wakame Bay Leaf Cumin
Curry Turmeric Vanilla Bean Bromelain

Transglutaminase (Meat Glue)

### LOW

Sardine Seaweed Kombu Seaweed Nori Oolong Tea Kelp



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Sean Agger PhD, MS, MBA, DABCC, DABMM, Lab Director | CLIA 17D0919496 Mosaic Diagnostics | 9221 Quivira Road, Overland Park, KS 66215 MosaicDX.com | © 2025 Mosaic Diagnostics

Mosaic Diagnostic Laboratory has developed and determined the performance characteristics of this test. The test has not been cleared or approved by the U.S. Food and Drug Administration.

