

Physician: WELLNESS, MARK MD
 Patient: SAMPLE PATIENT
 Identifier: S7000
 Profile: MRT Test ML150
 Test Date: 04/20/2001
 Technician: IG



Signet Diagnostic Corporation
 3555 Fiscal Court, Suite #8-9
 Riviera Beach, FL 33404
 Phone: (561) 848-7111
 FL License #: L800010492
 CLIA ID #: 10D0914874
 U.S. Patents: 6,114,174 6,200,815

Test Reaction Levels

Non-Reactive █ Moderately Reactive █ Reactive █

Chemicals	Reaction Level
POTASSIUM NITRATE	Non-Reactive
PHENYLETHYLAMINE	Non-Reactive
SALICYLIC ACID	Non-Reactive
CAFFEINE	Non-Reactive
SORBIC ACID	Non-Reactive
LECITHIN	Non-Reactive
FD&C RED #3	Non-Reactive
FD&C RED #4	Non-Reactive
SACCHARINE	Non-Reactive
MSG	Non-Reactive
CAPSAICIN	Non-Reactive
SODIUM METABISULFITE	Non-Reactive
IBUPROPHEN	Non-Reactive
POLYSORBATE 80	Non-Reactive
SOLANINE	Non-Reactive
TYRAMINE	Non-Reactive
SODIUM SULFITE	Non-Reactive
ACETAMINOPHEN	Non-Reactive
FD&C GREEN #3	Non-Reactive
FD&C YELLOW #5	Non-Reactive
FD&C YELLOW #6	Non-Reactive
ASPARTAME	Non-Reactive
FRUCTOSE	Non-Reactive
BENZOIC ACID	Non-Reactive
CANDIDA ALBICANS	Non-Reactive
POTASSIUM NITRITE	Non-Reactive
FD&C RED #40	Non-Reactive
FD&C BLUE #1	Moderately Reactive
FD&C BLUE #2	Moderately Reactive

Dairy	Reaction Level
WHEY	Non-Reactive
CHEDDAR CHEESE	Non-Reactive
AMERICAN CHEESE	Non-Reactive
YOGURT	Non-Reactive
GOAT'S MILK	Non-Reactive
COTTAGE CHEESE	Moderately Reactive
COW'S MILK	Moderately Reactive

Flavor Enhancers	Reaction Level
MAPLE	Non-Reactive
BLACK PEPPER	Non-Reactive
CAROB	Non-Reactive
GINGER	Non-Reactive
LEEK	Non-Reactive
VANILLA	Non-Reactive
COCOA	Non-Reactive
CINNAMON	Non-Reactive
CANE SUGAR	Non-Reactive
HONEY	Non-Reactive
COCONUT	Non-Reactive
DILL	Non-Reactive
CAYENNE PEPPER	Non-Reactive
MINT	Non-Reactive
PAPRIKA	Non-Reactive
TURMERIC	Non-Reactive
PARSLEY	Non-Reactive
LEMON	Non-Reactive
OREGANO	Non-Reactive
SESAME	Non-Reactive
BASIL	Non-Reactive
MUSTARD	Non-Reactive
GARLIC	Reactive
CUMIN	Reactive

Fruits	Reaction Level
GRAPE	Non-Reactive
OLIVE	Non-Reactive
ORANGE	Non-Reactive
AVOCADO	Non-Reactive
STRAWBERRY	Non-Reactive
PLUM	Non-Reactive
PEAR	Non-Reactive
CHERRY	Non-Reactive
HONEYDEW MELON	Non-Reactive
WATERMELON	Non-Reactive
BANANA	Non-Reactive
PEACH	Non-Reactive
MANGO	Non-Reactive
CANTALOUPE	Non-Reactive
PAPAYA	Non-Reactive
CRANBERRY	Moderately Reactive
RASPBERRY	Moderately Reactive
PINEAPPLE	Moderately Reactive
APPLE	Reactive
APRICOT	Reactive
BLUEBERRY	Reactive
GRAPEFRUIT	Reactive

Vegetables	Reaction Level
STRING BEAN	Non-Reactive
SWEET POTATO	Non-Reactive
BROCCOLI	Non-Reactive
CUCUMBER	Non-Reactive
LETTUCE	Non-Reactive
CABBAGE	Non-Reactive
BEET	Non-Reactive
ZUCCHINI	Non-Reactive
YELLOW SQUASH	Non-Reactive
ONION	Non-Reactive
ASPARAGUS	Non-Reactive
CAULIFLOWER	Non-Reactive
CELERY	Non-Reactive
CARROT	Non-Reactive
GREEN PEPPER	Non-Reactive
TOMATO	Non-Reactive
EGGPLANT	Moderately Reactive
WHITE POTATO	Reactive
SPINACH	Reactive
MUSHROOM	Reactive

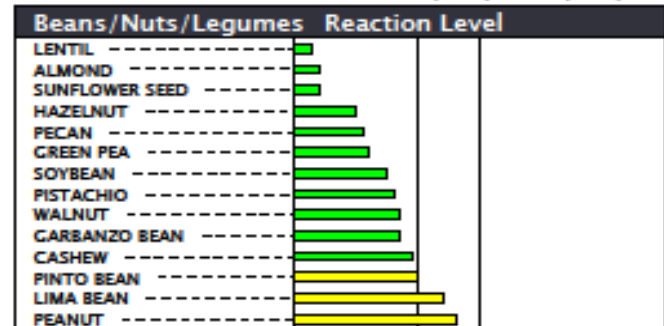
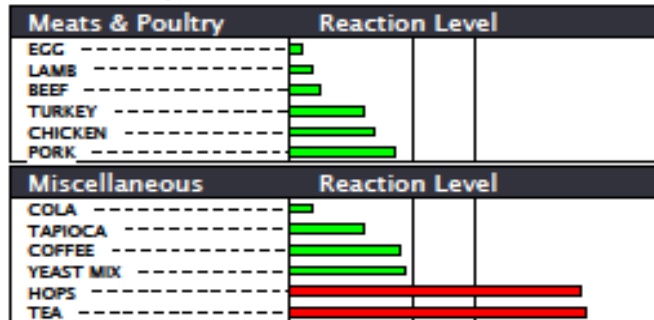
Grains	Reaction Level
BUCKWHEAT	Non-Reactive
KAMUT	Non-Reactive
SPELT	Non-Reactive
CORN	Non-Reactive
OAT	Non-Reactive
MILLET	Non-Reactive
RICE	Non-Reactive
QUINOA	Non-Reactive
WHEAT	Non-Reactive
AMARANTH (GRAIN)	Non-Reactive
RYE	Moderately Reactive
BARLEY	Reactive

Seafood	Reaction Level
SOLE	Non-Reactive
SCALLOP	Non-Reactive
TUNA	Non-Reactive
SALMON	Non-Reactive
SHRIMP	Non-Reactive
TILAPIA	Non-Reactive
CLAM	Non-Reactive
CRAB	Non-Reactive
CODFISH	Moderately Reactive
CATFISH	Reactive

MRT Results for S. PATIENT, page 2 of 2
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Degrees of reactivity may not in all cases correlate with presence or level of clinical sensitivity to the food. Strongly positive results have been found to correlate with food reactivity. It is appropriate to eliminate foods with Reactive Scores. Moderately reactive scores should be evaluated by the physician or dietitian based upon patient history and frequency of consumption. After an appropriate period of elimination, reintroduce them one at the time under physician and/or dietitian supervision. If negative foods have been consumed regularly before drawing the blood for the test, there is high probability that they are 'safe' and are not likely to provoke symptoms. If test positive foods are eliminated from the diet, these non-reactive foods reasonably could remain in the permitted diet during the elimination phase. The clinician or dietitian should remain alert to the possibility that any of these foods might provoke symptoms.