



Lifestyle genetic analysis Lucinda Wallop X257D6083C



COVER LETTER

Dear Ms. Wallop,

Your sample for the analysis arrived on 18/05/2021 in the laboratory and was evaluated according to the highest laboratory quality standards. The results were evaluated and released by two independent geneticists and molecular biologists. After obtaining the results, your personal report was compiled. We hereby convey the results to you in the format of your choice.

We would like to thank you for your trust and hope that you are satisfied with our service. We are always open to questions and suggestions. Please do not hesitate to contact us. We value your feedback. This is the only way we can continuously improve our services.

We hope the analysis meets your expectations.

Kind regards,

Dr. Daniel Wallerstorfer BSc. Laboratory Director

Florian Schneebauer, MSc. Laboratory Manager

Lifestyle genetic analysis

Personal analysis results for: Lucinda Wallop

Order number: X257D6083C

Date of birth: 09/02/1956

This report contains personal medical information that is highly confidential. Data protection must be ensured.







NUTRITION GENES

FOOD INGREDIENTS

DIETARY SUPPLEMENT

DETOXIFICATION

MUSCLE FIBRE TYPE

OXIDATIVE STRESS AND RISK OF INJURY

OPTIMAL PERFORMANCE NUTRITION

DIETARY SUPPLEMENT

FOOD LIST

SCIENCE

ADDITIONAL INFORMATION



NUTRITION GENES

How your genes influence which food is particularly healthy or unhealthy for you.



Nutrigenetics: How a genetic analysis can provide dietary recommendations

The genetic polymorphisms analysed influence how your body responds to certain nutrients and food ingredients, and affect which substances your body can metabolize properly. As your diet plays a decisive role in your health, we can evaluate your gene analysis and provide a suitable nutritional plan that will reduce your genetic weaknesses.

This area of medicine —called nutrigenetics— seeks to determine how adjusting our diet according to genetic data influences our health. If a particular weakness is identified, your nutritional plan is adjusted to exclude all dietary ingredients that are unhealthy for you, and it increases other healthy substances. By analysing over 50 genetic variations, we have compiled a wealth of information about your innate strengths and weaknesses. When deciding whether a certain food or food ingredient is healthy for you, we look at the bigger picture. For instance, if one nutrient is beneficial for one health factor but harmful for another, the risks must be considered in the decision. When the data from all relevant gene analyses are factored in, we are able to evaluate your individual risks and determine whether a particular nutrient is required in elevated or reduced doses for you.









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FOOD INGREDIENTS

The effects of individual food ingredients as per your genes.



Nutrition genetics

Genes and their variations influence a number of processes in the body and a lot of these processes can be optimized through an appropriate diet. In this way, inherent health deficits can be neutralized through a specifically adjusted diet, or inherent genetic strengths can be used in the best possible way.

Sample description of the concept

We have developed a simple arrow system to display our complex analysis and make it easier to understand. These arrows will show you, based on your genetic profile, which micronutrients are good for you and ones you should avoid. Here is an explanation of the symbols:



INCREASE

Green arrows pointing upwards indicate that, based on your genetics, you have an increased requirement for this nutrient. You should increase your nutrient intake according to the size of the arrow.

NEUTRAL

No arrow means that the recommended standard dose of this nutrient is sufficient for you. Based on your genetics you do not need to increase or decrease the dose. REDUCE

Red arrows pointing downwards indicate that, based on your genetics, you should decrease the intake of this nutrient. You should try to reduce the intake according to the size of the arrow.





Nutritional Genes - Heart



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:







Nutritional Genes - Blood



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:









Nutritional Genes - Vitamin B2



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:







Nutritional Genes - Blood pressure



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:







Nutritional Genes - Oxidative Stress



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:







Nutritional Genes - Metabolism



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:







Nutritional Genes - Brain



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:

ß-Carotene Alcohol Fibre High Glyc. Coffee EPA
Folic Acid Fructose Satur. fat Potassium Manganese Sodium
DHA Saccharose Selenium Unsat. Fat Vit B2 Vitamin C
Vitamin D3 Vit. B6/B12 Vitamin E Zinc Sugar





Nutritional Genes - Heavy metal detoxification



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:









Nutritional Genes - Bones



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:







Nutritional Genes - Joints



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:







Nutritional Genes - Eyes



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:







INGREDIENTS

Food ingredients

Different foods are composed of a great variety of ingredients and constituents. Some have positive effects on our health, while others affect our bodies adversely. Our genes and the resulting health risks also influence the amount of different nutrients we need and the effect different substances have on the body. All of these influence our requirement of certain ingredients, and there is no universal nutritional plan that applies to everyone. Your genetic analysis has enabled us to identify those food ingredients you should increase in your diet, as well as those you are recommended to avoid.

The following part lists each food ingredient and its compatibility with your genetic profile. Some foods contain both positive and negative ingredients so the quantity of a given ingredient is often important. In order to simplify the diet planning process for you, we have included the Food Table, which evaluates hundreds of foods according to your genes. Using a complex algorithm, it evaluates the major ingredients of each individual food, as well as the typical portion size based on your genetic profile. The final result is compiled in the column with the apple icons, and ranges from six green apples (especially healthy) to six red apples (especially unhealthy).

Go through the list and choose food items that contain as many green apple icons as possible, and minimize food items in the red area in your future diet. The better you follow these instructions, the better your diet will neutralize your genetic weaknesses and use your genetic strengths to maintain optimal health.



















Alcohol	Alcohol is a substance that can cause a variety of health-related problems if consumption is too high. Due to genetic differences, some people are more sensitive to the negative effects of excessive alcohol consumption.
Alpha lipoic acid	ALA is a strong antioxidant that helps the body neutralize toxic free radicals that would otherwise cause chain reactions of damage to cells and tissues.
Arachidonic acid	Arachidonic acid is part of the body's secondary messenger system and can trigger negative reactions in some people. Persons with a genetic predisposition to increased inflammatory reactions should avoid arachidonic acid.
Fibre	Fibre consists of indigestible plant material that does not enter the body but remains in the intestine where it aids in mechanical breakdown of food components.
Cholesterol	The body produces cholesterol on its own but also absorbs it from our diet. A surplus of cholesterol can have a variety of negative effects on the body.
Coenzyme Q10	Coenzyme Q10 is an important antioxidant that the body can produce itself, but it needs a special gene to convert it to the active form ubiquinol. People who carry a genetic defect in this gene (NQO1) are unable to convert Coenzyme Q10 to the active form.
Cysteine and Methionine (Amino Acids)	Amino acids are the building blocks for proteins and are essential for life. Cysteine and methionine are such amino acids that can, however, have a negative impact on bone health in some genetic types.
Iron	Iron is an important component of blood that allows it to carry oxygen in the form of haemoglobin. Some genetic variants can cause excessive absorption of iron which can damage organs.
Folic acid, Vitamin B6 & B12	These vitamins help in regulating the homocysteine levels in blood, which are influenced by certain genetic variants. High homocysteine levels have a negative impact on heart health and should be kept low.
Vitamin B2	Similar to folic acid, this vitamin can aid in stabilizing homocysteine levels but only if a certain genetic variant is present. If this is not the case, vitamin B2 has no effect on homocysteine levels.
Fructose	Fructose, also called fruit sugar, is a small molecule that can be absorbed into the bloodstream without being digested by enzymes. Some people are intolerant to this sugar and should reduce its consumption to avoid unpleasant symptoms.
Total fat & total sugar	These two energy sources are contained in most types of food and can lead to excessive weight gain if consumed in excessive amounts. Certain genetic types are particularly sensitive to the fat and sugar quantities in their diet and should reduce them if possible.
Saturated Fats	Saturated fats are one group of fats that are considered the "unhealthy fats" and can have a negative impact on heart health. Certain genetic types should pay particular attention to the saturated fat content in their diet.
High GI (glycemic)	



Index	Food types with a high glycemic index contain sugars that enter the bloodstream quickly and cause a rapid rise of the blood sugar levels. Certain genes counteract this effect, but some genetic variants can cause this system to be less effective. As a consequence, certain genetic types should avoid food types with a high glycemic index.
Coffee/coffein	Coffee contains a high dose of antioxidants and hence can be beneficial in the prevention of certain metabolic problems caused by free radicals. The caffeine can, however, have a negative impact on bone health and should be avoided by certain genetic types.
Potassium	Potassium is an important nutrient for a variety of bodily functions, and has a strong impact on blood pressure and cognitive health. Certain genetic types benefit from a higher potassium intake.
Calcium	Calcium is an important component of many bodily functions. Certain genetic types require higher amounts of calcium for optimal bone health and to aid in detoxification.
Copper	Copper is an important component of many enzymes and is therefore an important trace element for metabolism. It has also been shown to reduce the aggressiveness of the immune system and to improve eye health.
Lactose	The milk sugar, lactose, contains calories and cannot be digested well by some genetic types. Depending on their genes, certain people react negatively to lactose and should reduce its consumption.
Lutein and Lycopene	Lutein and lycopene are substances from the group of carotenes and have shown to be beneficial for eye health. Therefore, an increased intake of these substances is beneficial for certain genetic types.
Magnesium	Magnesium is an essential component of more than 300 enzymes, and therefore particularly important for metabolism, muscle cell function and bone health.
Manganese	Manganese is an important component of many enzymes and has an impact on neutralizing free radicals and protecting the joints. Certain genetic types benefit in these areas if manganese intake is increased.
Methyl- sulfonylmethane	This organic sulphur compound reduces the aggressiveness of the immune system and can help protect joints in certain genetic types.
Sodium	Sodium is a component of table salt and can lead to an increase in blood pressure in some people.
Oxalic acid, phosphoric acid, phytic acid	These substances are contained in many types of food and can have a negative impact on bone health.
Phytosterol	In genetic types, where omega-3 fatty acids have a negative impact on HDL cholesterol levels, phytosterols are a good alternative to improve cholesterol levels.
Purine	Purines can be produced by our bodies but are also taken up in high amounts when eating animal products. Very high levels of purines can have a negative



impact on joint health in certain genetic types.

Sucrose This sugar contains calories and can have a huge negative impact on certain genetic types in terms of cognitive health and blood sugar regulation.

Selenium Selenium is an important component of many enzymes, some of which can neutralize free radicals. Certain genetic types need higher amounts of selenium to increase antioxidant protection.

B-carotene and vitamin A These vitamins and other important substances are contained in coloured vegetables and can aid certain genetic types in processes like detoxification, protection from free radicals and cognitive health.

Vitamin C, E and zinc These substances are strong antioxidants and can have a positive impact on cognitive health, eye health, joint health and protection from free radicals.

Vitamin D This vitamin can be produced by the skin using sunlight and is an important component for healthy bones. Certain genetic types require higher doses of this vitamin to maintain optimal bone health.

Unsaturated fatty This term describes all unsaturated fatty acids which are generally considered the "healthy fats".

Omega-3 fatty acids This general term describes all omega-3 fatty acids (there are several types) which can be found in fish and fish oils, as well as some plants. They have a positive impact on joint health but can have a negative impact on HDL cholesterol in some genetic types.

Alpha linolenic acid Alpha-linolenic acid is important for the conversion of omega-3 fatty acids and has a positive effect on joint health. However, this substance can also have a negative impact on cholesterol levels in certain genetic types.

Docosahexaenoic acid (DHA) and Eicosapentaenoic acid (EPA) These omega-3 fatty acids are important for regulation of cholesterol levels and correct function of the immune system, joints and brain. Some genetic types do, however, experience a negative effect on the HDL cholesterol levels, which needs to be considered.

an essential micronutrient for many proteins and enzymes.

Zinc is needed by the body for optimal macronutrient metabolism, proper

protein construction, healthy bone maintenance and to create new DNA. It is

Zinc



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EATING HEALTHY WITH THE HELP OF THE FOOD LIST

How to use the food list to eat healthy.



TABLE

How food types are evaluated

Based on your analysis that takes all relevant genetic factors into account, we now know which food components are especially healthy or unhealthy for you. We need to apply this knowledge when choosing the right food types for you.

More than 900 types of food were individually evaluated, while considering which substances are present in this type of food, their concentration levels and how healthy/unhealthy these substances are for you.

Example of a largely unhealthy food type



This type of food may contain a few positive substances, but it largely consists of negative/unhealthy substances based on your genetic type. The negative substances far outweigh the positive substances, and therefore the overall rating for this type of food is negative with up to six red apples.

Example of a neutral food type



This type of food contains positive and negative food components for your health. Therefore, this type of food is neither especially healthy nor unhealthy for you. As the positive and negative effects cancel each other out, this type of food is rated as neutral with one black apple in the centre.

Example of a healthy food type



This type of food consists of many positive components for your health, and so is healthy for you for a number of different reasons. Healthy foods are rated with up to six green apples.





TABLE

The food table explained

Now that we know which nutrients are good and which are bad for your body, it is important to determine which foods are appropriate for you. To simplify this complex analysis, we have compiled a list that rates each food according to your genes. The rating ranges from 6 green apple icons (very healthy for you) to 6 red apple icons (very unhealthy for you).



Green apple icons

Green apple icons indicate that this type of food (if eaten in typical portion sizes and frequency) contains substances that are especially healthy for your genetic profile. Try to plan your nutrition with as many types of food in the very green category. Make sure you roughly follow the typical portion sizes of each type of food and that you do not eat too many foods of the same type at once.



Red apple icons

Red apple icons indicate that the amount of unhealthy food constituents greatly outweighs the amount of healthy food constituents in this type of food. Based on your genetic profile, this type of food is especially unhealthy for you. Try to make negatively rated food types a rare exception and try to eat mildly negatively rated food types over very negatively rated food types (4-6 red apples).



Warning - Genetic ingredients warning

A warning sign (!) in this column means that this type of food contains a substance that may cause digestion problems or other signs of a food intolerance due to your genetics. When eating these foods, watch for digestive problems or other signs and avoid these foods if necessary. If no problems occur, you can continue eating this food.



Warning - Order form information

If you have informed us of any allergies or intolerances that you suffer from or you just want to avoid some kind of food, you may find a warning symbol (!) in this section of the table. This means that this type of food may contain substances that can cause allergic reactions or symptoms of a food intolerance. This warning is solely based on the information you provided in the order form and no genes are tested for this section. PLEASE NOTE! This warning is a guideline to help you plan your diet and is in no way a complete


and accurate list of ingredients. Always check the components of each food item you eat if you suffer from a known food allergy.









FOOD INGREDIENTS

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ADDITIONAL INFORMATION



Detoxification

How your body is able to detoxify different harmful substances.



METABOLISM

Phase 1 Detoxification of ashes and soot

Polycyclic aromatic hydrocarbons (PAHs) are common atmospheric pollutants produced mainly by burning fossil fuels such as coal, natural gas and oil. These pollutants enter the body via a myriad of paths: in food and drinking water, through the lungs when fumes or smoke are inhaled, and even directly through the skin. Once in our bodies, they can cause many different types of diseases.

A number of detoxification genes are responsible for the production of important detoxification enzymes. These enzymes bind to pollutants in the body and render them harmless. If these genes are defective, they cannot properly function, and the exposure to these pollutants can endanger your health. Therefore, it is very important for people carrying a genetic defect to be aware of their increased risk, and to minimize the contact with contaminants in order to remain healthy. In the case of limited detoxification capabilities, it is essential to avoid cigarette smoke.

Your genetic analysis revealed the following:

Genetic traits					
SYMBOL	rs NCBI	POLYMORPH	GENOTYPE		
CYP1A1	rs4646903	T>C	T/T		
CYP1B1	rs1056836	C>G	C/G		



Summary of effects

- > Phase 1 Detoxification is significantly limited
- > Detoxification of ashes, smoke and soot (grilled foods) is limited

Effectiveness of Phase 1 Detoxification

Detoxification of ashes, soot (food), smoke

EFFECTIVE	INEFFECTIVE
	A









METABOLISM

Phase 2 Detoxification of pesticides & heavy metals

Detoxification genes produce enzymes that bind and neutralize toxic substances often found in industrial solvents, herbicides, fungicides or insect repellent sprays, and also neutralize toxic heavy metals such as mercury, lead and cadmium. As long as they function efficiently, these genes ensure that these toxic substances are effectively filtered out of your body. However, these genes can carry traits that prevent your body from adequately detoxifying these substances. These traits significantly increase the risk of many different types of cancer and chronic fatigue syndrome.

Genetic traits			
SYMBOL	rs NCBI	POLYMORPH	GENOTYPE
GSTM1	Null allele	Null allele	INS
GSTT1	Null allele	Null allele	DEL
GSTP1	rs1695	A>G	G/A

Summary of effects

- > Phase 2 Detoxification of pesticides, chemicals and heavy metals is limited
- You need large amounts of calcium, selenium and zinc

Effectiveness of Phase 2 Detoxification

Detoxification of heavy metals



Detoxification of pesticides, chemicals, fungicides, herbicides and insect repellent sprays







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METABOLISM

Oxidative stress and free radicals

Free radicals are created in cells during energy conversion. Free radicals are small, aggressive substances that damage the molecules around them through a chain reaction. They must be neutralized swiftly by the body. An imbalance between the formation and neutralization of free radicals is known as oxidative stress, which is one of the factors that affects the aging of your body and skin.

Certain genes are responsible for the neutralization of free radicals. Unfortunately, many people have genetic traits that reduce their protection from free radicals. If your body does not have an innate ability to neutralize free radicals, you should consume higher levels of antioxidants (such as beta-carotene, vitamin C, vitamin E and acetylcysteine) that will increase your body's ability to resist oxidative stress.

Coenzyme Q10 is a strong antioxidant that is capable of neutralizing free radicals but only after being transformed into its active form, ubiquinol, by a certain gene. If this gene does not function, coenzyme Q10 cannot be transformed into ubiquinol and cannot protect against free radicals. It is therefore important to know if your body is capable of activating coenzyme Q10 to determine your need to take antioxidants.

The antioxidant enzyme glutathione peroxidase (GPX) is crucial for the detoxification of free radicals in the body's cells. Selenium is, among other things, important for enzymatic activity. If the gene is defective, it decreases its activity and certain free radicals can be only poorly neutralized. An elevated selenium intake may increase the GPX activity.

Genetic traits					
SYMBOL	rs NCBI	POLYMORPH	GENOTYPE		
GSTM1	Null allele	Null allele	INS		
GSTT1	Null allele	Null allele	DEL		
GSTP1	rs1695	A>G	G/A		
SOD2	rs4880	C>T	C/T		
GPX1	rs1050450	C>T	C/T		
NQ01	rs1800566	C>T	C/T		

LEGEND: rsNCBI = description of examined genetic variation, POLYMORPHISM = form of the genetic variation, GENOTYPE = personal analysis result



Summary of effects

- > You have a significantly elevated level of oxidative stress in your cells.
- > You should consume a high amount of antioxidants.
- > Your body is capable of activating coenzyme Q10 at a very low rate
- > You should take other antioxidants in combination with coenzyme Q10
- > Your need for selenium is moderately above average

Your oxidative stress in cells

Recommended dose of antioxidants

NORMAL



Activation of coenzyme Q10 to ubiquinol



A Your daily requirement of selenium

INCREASED

NORMAL INCREASED

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METABOLISM

Substances and risks

Every person is exposed to substances that affect them depending on their genes. The moderate consumption of alcohol is, for most people, not a problem, while others have a significantly higher risk of becoming addicted due to genetic variations. Illegal drugs have different effects on our bodies. Caffeine is also degraded at different rates for different genetic types, and leads to different levels of caffeine/coffee consumption. Your genetic analysis came to the following conclusion:

Genetic traits			
SYMBOL	rs NCBI	POLYMORPH	GENOTYPE
COMT	rs4680	G>A	A/G
CYP1A2	rs762551	C/A Pos163	A/A

LEGEND: rsNCBI = description of examined genetic variation, POLYMORPHISM = form of the genetic variation, GENOTYPE = personal analysis result



Summary of effects

- > You have a normal risk of alcoholism
- Consumption of cannabis before the age of 16 increases your risk of schizophrenia by 2.5 times increased
- 2+ cups of coffee per day could delay the development of breast cancer by approximately 7 years
- > Your body breaks down caffeine at a normal rate.

Your risk of alcohol dependence NORMAL

NORMAL INCREASED

SLOW

How quickly is caffeine broken down?

NORMAL

▲

Your risk of schizophrenia (use of cannabis during adolescence)

NORMAL INCREASED

The effect of coffee on breast cancer EFFECTIVE INEFFECTIVE





NUTRIGENETICS

Nutritional Genes - Oxidative Stress



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:



Legend: GREEN ARROWS > this nutrient or substance is classed as healthy for your genetic profile. Try to increase the intake of this substance. RED ARROWS > this substance is classed as unhealthy for your genetic profile. Try to reduce your intake of the substance. NO ARROWS > There is no effect of the nutrient on the genetics of this section. PLEASE NOTE! This interpretation only considers your genetic profile of this section.





NUTRIGENETICS

Nutritional Genes - Heavy metal detoxification



Your nutrition is very important. Based on your genes and their associated strengths and weaknesses you should increase or decrease certain foods and nutrients. These recommendations are calculated based on your genetic profile.

Your personalized recommendations based on this section:





Legend: GREEN ARROWS > this nutrient or substance is classed as healthy for your genetic profile. Try to increase the intake of this substance. RED ARROWS > this substance is classed as unhealthy for your genetic profile. Try to reduce your intake of the substance. NO ARROWS > There is no effect of the nutrient on the genetics of this section. PLEASE NOTE! This interpretation only considers your genetic profile of this section.





METABOLISM

Prevention

PHASE 1 Detoxification: Due to your genetic profile, your body does not neutralize certain pollutants (PAHs) quickly and effectively in order to render them harmless. Therefore, it is very important that you are aware of all the potential sources of these pollutants and avoid contact with them at all costs. As much as possible, avoid the following sources of PAHs:

TOBACCO SMOKE

Tobacco smoke is one of the major sources of PAHs in humans. It is always healthier not to smoke, but smoking is especially harmful to you because your body cannot neutralize these pollutants as effectively as other people. If you are a smoker, or are frequently exposed to second-hand smoke, your risk of lung cancer is dramatically increased due to your genetic profile.

GRILLED AND CHARRED FOODS

Grilled and charred foods are also a source of PAH pollutants. Therefore, you should minimize the consumption of these foods as much as possible.

EXHAUST FUMES

Gases produced by the burning of fossil fuels contain PAHs. Therefore, avoid contact with exhaust fumes produced by engines and incinerators. PAHs accumulate in areas with high ground pollution and are especially concentrated in the proximity of incinerators and power plants.

ASH AND SOOT

Ash, soot and waste oils all contain a high concentration of PAHs. For this reason, it is very important to avoid skin contact with these substances as much as possible.

PHASE 2 DETOXIFICATION: Your genes cause a reduced Phase 2 detoxification. Therefore, your body does not eliminate certain pollutants efficiently. You should familiarize yourself with the potential sources of these pollutants, and reduce the contact with them as much as possible. You should avoid the following sources:

MERCURY

Most uses of mercury are not allowed in Europe because of its toxicity. However, dental amalgam fillings still contain traces of mercury, so it would be advisable for you to use other materials for fillings. Selenium is an effective mercury detoxifier, and should be included in your diet. Eat a balanced diet which is rich in nuts, or use dietary supplements that contain selenium.

LEAD

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Dust containing lead is the main cause of lead contamination. The main sources of lead dust are the lead industry, coal-burning power plants and vehicle emissions. People who work in plants that produce or process lead are exposed to the most levels of lead. Try to reduce any contact with sources of lead, e.g. by using respiratory protection. In highly polluted regions, lead can be contained on dust that falls on plants. This dust may be removed by careful washing. Lead contained in plates and dishes can be ingested when eating acidic food (fruits, wine, vegetables). Therefore, avoid dishes that contain lead. Calcium is an important component in lead detoxification. Eat a diet rich in calcium (including dairy products and dark green vegetables) or use dietary supplements that contain calcium.

CADMIUM

Cadmium is mostly ingested through food. Cadmium-rich foods include liver, mushrooms, mussels and other shellfish, cocoa powder and dried seaweed. Another important source of cadmium is flaxseed, and as such, some genetically susceptible people are advised to limit their intake of flaxseed to no more than 20g per day. In addition, since the introduction of artificial fertilizers, cadmium finds its way into almost all types of food. Even tobacco smoke transports relatively large quantities of cadmium to the lungs, from where it is transported into the entire body. Try to base your diet on organic products, which are produced without artificial fertilizers, and refrain from smoking. Use adequate respiratory protection if your working environment is polluted with cadmium. Zinc is an important component in the cadmium detoxification process. Follow a diet rich in zinc (for example, seafood) or use dietary supplements that contain zinc.

CHEMICALS

Pollutants found in industrial solvents, herbicides, fungicides or insecticides can also have a negative impact on your health. Try to base your diet on organic products, and carefully wash vegetables and fruits before eating them. Avoid skin contact with industrial solvents, and use adequate respiratory protection when working with these agents.

POLLUTION TEST

The amalgam load is easy to check with a chewing gum test. It would therefore be advisable, if necessary, to carry out such a test with your doctor.

Oxidative stress: According to your genetic profile, you are not sufficiently protected against the harmful effects of free radicals. For this reason, you should ensure that your diet contains enough antioxidants.

FREE RADICALS

Based on your genes, your defense against free radicals (toxic substances in your body) is lower than normal. Therefore, your diet should include larger amounts of antioxidants than normal. Increase your intake of vegetables and coloured fruits.

Substances: Your genes influence the effect that many substances have on your body. Based on your genetic profile, you should be aware of the following traits:

CAFFEINE

Your body breaks down caffeine at a normal rate.









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MUSCLE FIBRE TYPE

OXIDATIVE STRESS AND RISK OF INJURY

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MUSCLE STRUCTURE AND TALENT

This chapter describes the structure of your muscle cells and analyzes your genetic talent for weight lifting and endurance sports.



COMPETITIVE SPORT

Athletics gene 1 (ACTN3 SNP rs181573)

Human muscle fibres can be classified into two categories. Firstly, there are the so-called "slowtwitch" (red) muscle fibres, which are well supplied with blood, and therefore are optimally supplied with oxygen. As such, they fatigue slower, which has a positive effect on persistent activity. These muscle fibres are, however, slow and do not generate high forces, presenting a disadvantage for fast and powerful movements. The second type are the "fast-twitch" (white) muscle fibres, which are less supplied with blood, and therefore get tired more quickly but they also react faster and generate higher forces. This property makes these fibres powerful with fast powerful movements.

The ACTN3 gene is active only in fast-twitch (white) muscle fibres, and plays an important role in their function. However, this gene is frequently inactive due to a gene mutation, which reduces the function of white muscle fibres and thus power with fast movements. However, the red muscle fibres increase stamina in the muscles. Each individual has two genes of this type, therefore the following gene combinations are possible:

- > ENDURANCE Both genes are INACTIVE and produce no ACTN3 protein (24% of population)
- > POWER One of the genes is ACTIVE and produces ACTN3 protein (44% of population)
- > POWER Both genes are ACTIVE and produce ACTN3 protein (31% of population)

Genetic traits			
SYMBOL	rs NCBI	POLYMORPH	GENOTYPE
ACTN3	rs1815739	C>T	C/T

Legend: rsNCBI = database number of genetic variation, Polymorphism = type of genetic change, Genotype = the genetic laboratory result

Your result

The genetic programming of your muscle fibres



One of your two genes is active and hence creates large and strong muscle fibres that are able to produce strong forces and react quickly. On the downside, they tend to fatigue more quickly. The muscle protein alpha-actinin is being produced, but in somewhat lower quantities.

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Athletics gene 2 (ACE SNP rs4646994)

The human enzyme, "Angiotensin Converting Enzyme", also called ACE, plays an important role in the regulation of the blood pressure. Production of this enzyme is controlled by the ACE gene (Sports gene 2) which occurs in two forms. On the one hand, there is the endurance sports variant of the ACE gene, which has a positive effect on muscle endurance, commonly found in elite marathon runners. The second form is the power form of the ACE gene, which makes the muscles more suitable for power and sprint sports. Each individual has two genes of this type, therefore the following gene combinations are possible:

- ENDURANCE Both genes are the endurance variants (25% of population)
- ENDURANCE One gene is the endurance variant, the other is the power variant (50% of population)
- > POWER Both genes are the power variants (25% of population)

Genetic traits			
SYMBOL	rs NCBI	POLYMORPH	GENOTYPE
ACE	rs4646994	Ins>Del	Ins/Del

Legend: rsNCBI = database number of genetic variation, Polymorphism = type of genetic change, Genotype = the genetic laboratory result

Your result

The genetic predisposition



In your case, one of the genes is of the endurance type while the other gene is of the power oriented type. This genetic profile is best suited for endurance-oriented sports and represents a possible handicap for power-oriented exercise.





COMPETITIVE SPORT

Summary of the genetic predisposition

If both genes are present, a general genetic predisposition to a particular mix of endurance and strength training, which can vary greatly from person to person, occurs. This knowledge can influence the individual training program, depending on the type of sport performed.

The following conclusion can be drawn, considering both the performance-relevant genes:

ENDURANCE MIXED TYPE POWER

Your genetic profile is well balanced and gives you a good basis in both endurance and in poweroriented sports. This is a great allrounder-profile that enables you to perform in both categories and has a significant advantage over other genetic types in sports that require both. Try to use this knowledge about your strengths against other competitors, if possible.





OXYGEN UPTAKE (VO2max)

Your genetic capability to absorb oxygen through the lungs and transport it to the appropriate muscles.

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VO2max

Maximal oxygen uptake

Cells need a precise amount of oxygen, that the body gets from the air, for kinetic energy conversion. The body needs more energy and therefore more oxygen during exercise, which is why breathing is accelerated during exercise.

If there is not enough oxygen in the cells, energy conversion is reduced and performance drops. The capacity to absorb oxygen through the lungs and transport it to appropriate muscles is called VO2max. This number can be increased through good endurance training. However, there are certain genetic variations that increase the VO2max level considerably, and therefore create a better starting point without any training.

Genetic traits			
SYMBOL	rs NCBI	POLYMORPH	GENOTYPE
NRF-2	rs7181866	A>G	A/A
VEGF	rs2010963	C>G	G/G
ADRB2	rs1042714	C>G	C/G
ADRB2	rs1042713	C>G	A/G
CRP	rs3093066	A>C	C/C

Legend: rsNCBI = database number of genetic variation, Polymorphism = type of genetic change, Genotype = the genetic laboratory result



Summary of effects

> Your body's maximal oxygen uptake capacity is below the average population.

Your predisposition for maximal oxygen uptake

LOW AVERAGE HIGHER









VO2max

Result

OXYGEN UPTAKE (VO2max)

According to your genetics, your maximal oxygen uptake is below the average of the general population. This means that your body can't provide oxygen to your cells as well as the average person. Intensive endurance training is advisable to increase your VO2max level and performance. You can find more ways to determine your VO2max level here.

CALCULATING VO2MAX

The best and most accurate way to calculate the VO2max level is a breath gas analysis. Here, the respiratory gases (oxygen and carbon dioxide) are measured and analyzed under continuously increasing effort. The maximal oxygen uptake is also determined during this analysis.

An alternative to the breath gas analysis is the Cooper test (considerably less accurate). The test is a 12-minute run which determines the maximum distance covered in that time. The VO2max level can then be determined using the following formula:

VO2max = (distance covered in metres - 505) / 45

AGE	POOR	MEDIOCRE	GOOD	VERY GOOD	EXCELLENT
20 - 29	≤ 35	36 - 39	40 - 43	44 - 49	50+
30 - 39	≤ 33	34 - 36	37 - 40	41 - 45	46+
40 - 49	≤ 31	32 - 34	35 - 38	39 - 44	45+
50 - 59	≤ 24	25 - 28	29-30	31 - 34	35+
60 - 69	≤ 25	26 - 28	29 - 31	32 - 35	36+
70 - 79	≤ 23	24 - 26	27 - 29	30 - 35	36+

You can assess your VO2max level using this table:

Source: The Cooper Institute for Aerobics Research, The Physical Fitness Specialist Manual. Dallas, TX. 2005.









NUTRITION GENES

FOOD INGREDIENTS

DIETARY SUPPLEMENT

DETOXIFICATION

MUSCLE FIBRE TYPE

OXIDATIVE STRESS AND RISK OF INJURY

OPTIMAL PERFORMANCE NUTRITION

DIETARY SUPPLEMENT

FOOD LIST

SCIENCE

ADDITIONAL INFORMATION



OXIDATIVE STRESS

Athletes produce considerably more free radicals that can damage the tissue. This chapter describes the degradation of free radicals and analyzes the right dose of antioxidants.



OXIDATIVE STRESS

Oxidative stress

Your body constantly produces free radicals (poisonous molecules) which damage your tissues and cells, and accelerate the aging process. Athletes produce considerably more of these molecules because they consume more energy during intensive exercise. These molecules affect your health and athletic performance very negatively therefore your body has specific genes that can recognize and neutralize these molecules.

Unfortunately, many people have genetic variations in these genes which disturb their function and the protection, and therefore increase the oxidative stress. Certain micronutrients, however, called antioxidants, can compensate for the lack of protection if they are in the right dose. It is therefore possible to test the appropriate genes and compensate for any genetic weakness with the right dose of micronutrients, regardless of the result.

Genetic traits			
SYMBOL	rs NCBI	POLYMORPH	GENOTYPE
GSTM1	Null allele	Null allele	INS
GSTT1	Null allele	Null allele	DEL
GSTP1	rs1695	A>G	G/A
SOD2	rs4880	Val16Ala	C/T
GPX1	rs1050450	C>T	C/T
NQ01	rs1800566	C>T	C/T

Legend: rsNCBI = database number of genetic variation, Polymorphism = type of genetic change, Genotype = the genetic laboratory result



Summary of effects

- > You have a significantly elevated level of oxidative stress in your cells.
- > You should consume a high amount of antioxidants.
- > Your body is capable of activating coenzyme Q10 at a very low rate
- > You should take other antioxidants in combination with coenzyme Q10
- > Your need for selenium is moderately above average

Your oxidative stress in cells
Recommended dose of antioxidants

NORMAL
INCREASED

NORMAL
INCREASED

Activation of coenzyme Q10 to ubiquinol
Your daily requirement of selenium

POSSIBLE NOT POSSIBLE







OXIDATIVE STRESS

Prevention

OXIDATIVE STRESS

Your genetic results show little protection against oxidative stress and therefore free radicals in your body are removed very slowly. In addition, the sport-related surge in free radical production increases your oxidative stress even more. For this reason, you should counteract with a very high dose of antioxidant supplements to protect your cells and tissue. These will explained in detail in the "Optimal Supply of Micro-nutrients" section.

COENZYME Q10 MECHANISM

The co-enzyme Q10 micronutrient must be converted to the active ubiquinol form by a specific gene in order to protect you from free radicals. Your gene is affected but functional, and you can therefore use co-enzyme Q10 as an effective antioxidant. However, it would be wise to compensate for the impairment with other additional antioxidants.

SELENIUM NEEDS

The GPX1 gene protects your body against certain types of free radicals but can be impaired by a common genetic variation. Studies have shown that impaired GPX1 genes can be reactivated by particularly high doses of selenium. One of your two GPX1 genes has this genetic variation and therefore you need a higher dose of selenium to compensate.



INFLAMMATORY RESPONSE AND INJURY

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Certain genes control the aggressiveness of the immune system and can lead to a higher risk of injury. This chapter describes your inflammatory responses and analyzes your risk of injury.



INFLAMMATION

Inflammatory responses and risk of injury

During excessive exercise, the tissue is slightly damaged in various places. The immune system normally recognizes this as a normal process and there is no inflammation or swelling. The immune system only reacts to serious damage, e.g. injury to the ankle would lead to swelling.

Certain genes control the aggressiveness of the immune system. Sometimes light sport-related tissue damage can lead to an excessively aggressive inflammation, which doesn't trigger any apparent swelling but causes excessive tissue damage. Therefore, tendon injuries (usually the Achilles tendon or the tendons in the knee) can occur over a longer period of time.

Genetic traits			
SYMBOL	rs NCBI	POLYMORPH	GENOTYPE
IL1RN	rs419598	C>T	C/T
IL6	rs1800795	G>C	C/C
TNFa	rs1800629	G>A	A/G
GDF5	rs143383	G>A	G/A
COL5A1	rs12722	T>C	C/T
IL-6R	rs2228145	A>C	A/A
Col1A1	rs1800012	G>T	G/G
CRP	rs3093066	A>C	C/C

Legend: rsNCBI = database number of genetic variation, Polymorphism = type of genetic change, Genotype = the genetic laboratory result



Summary of effects

- > The aggressiveness of your inflammatory responses is increased
- > Your risk of injury is the same as the average population





INFLAMMATION

Prevention

PREVENTING INFLAMMATION

According to your genetics, your immune system is a bit too aggressive due to genetic variations, which can lead to tendon and tissue damage over a long period. For this reason, you should counteract the aggressive inflammatory responses with nutrition and lower the consumption of the inflammation-causing arachidonic acid. In addition, you should increase consumption of anti-inflammatory substances like omega-3 fatty acids and organic sulfur (methylsulfonylmethane (MSM)). Your food list and micronutrient recommendations on the back of the report take this into account. Learn more about this in the paragraph: Optimal Nutrition.

PREVENTING INJURIES

Your genetics show that you do not have an increased risk of sports- or exercise-related injuries. Therefore, the following general precautionary measures only apply to you to prevent injuries:

- > Optimal preparation (warm-up) for sport minimizes the risk of injury.
- The risk of injury is decreased through special exercises that improve the interaction of certain muscles ("muscle groups").
- > Avoid over straining the tendons and ligaments during your training sessions.
- Watch out for small strains and pains and look after the affected joint to prevent further damage to the tissue.
- > You should never train when you're sick or injured.
- Correct taping can reduce the risk of injury.
- > Make sure to wear the appropriate gear (the right footwear is especially important).
- Use protective equipment.
- > Avoid overestimating yourself and take timely breaks.
- Get the right nutrition and a sufficient supply of micronutrients (learn more about this in the paragraph: Optimal Nutrition).
- "Cooling down" (e.g. jogging) after exercise reduces recovery time and prevents injuries.
- ≻ Sleep





RECOVERY PHASE

This chapter gives you information on rest periods between training sessions.



RECOVERY

Recovery and rest period

Tissue gets damaged in many places and many free radicals form during extreme physical activity, therefore the body needs a rest period to recover from the stress. The recovery period differs greatly from person to person because of varying genetics (in relation to inflammation and oxidative stress).

However, your gene analysis reveals your genetic strengths and weaknesses and you can compensate for your genetic weaknesses with supplements and a proper diet. For this reason, your body's required rest periods are normally reduced. When you can adhere to the nutritional and micronutrient recommendations, you can train as follows:

You should rest for two days between particularly intensive training sessions, where you either are not physically active at all or you only do light training. Elite athletes can increase the number of intensive training sessions to 6 times a week, but they should rest at least one day per week.










NUTRITION GENES

FOOD INGREDIENTS

DIETARY SUPPLEMENT

DETOXIFICATION

MUSCLE FIBRE TYPE

OXIDATIVE STRESS AND RISK OF INJURY

OPTIMAL PERFORMANCE NUTRITION

DIETARY SUPPLEMENT

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ADDITIONAL INFORMATION



OPTIMAL CALORIE BALANCE

Calories are the fuel for our cells and athletic performance. Peak performances can only be achieved with the optimal distribution.



CALORIES

Ideal calorie distribution

Calories are the fuel for our cells and for athletic performance, and they are mainly obtained from the macronutrients: fat, carbohydrates and protein. During the resting phase, the body uses carbohydrates (glucose) and fat (triglycerides) in roughly equal proportions. When an energy deficit occurs, the body starts to consume the proteins from muscle breakdown to produce energy; this should, of course, be avoided in competitive sports. Additionally, the shape of the muscle plays a crucial role. As previously stated in this report, the ACTN3 gene controls the ratio between the white and red muscle fibres, which burn different nutrients in order to produce energy. The amount of fat and carbohydrates needed during exercise thus depends on the nature (strength/endurance/mixture) and extent (short/long) of the activity.

Energy balance during power sports

The white muscle fibres are used for power and speed sports. These activities use energy, stored in the muscle, without oxygen to power the muscles (anaerobic). After about 20 seconds to 8 minutes without oxygen, this energy decreases and the muscle fibres begin to convert carbohydrates into energy. More oxygen is needed now, which is why breathing becomes faster. This form of energy consumes the stored carbohydrates (glycogen), which also gets depleted after a long period of exercising. After exercising, the carbohydrate stores are replenished. White muscle fibres are the main ones used for power sports, and carbohydrates are used exclusively. For this reason, this type of physical activity requires a high-carbohydrate diet.

Energy balance during endurance sports

The red muscle fibres are used mainly in mild exercise. In comparison to the white muscle fibre, the energy is obtained not only from carbohydrates, but also from fat. This process yields about 3 times more energy than from carbohydrates, but it requires significantly more oxygen and is limited by respiration. In this form of exercise the carbohydrate stores (glycogen) remain mostly untouched and are available for short sprints.

As opposed to strength athletes, endurance athletes not only use carbohydrates, but also fat. For this reason, the correct supply of fat and carbohydrates for endurance athletes is very important.

Energy balance during play sports

Playing sports are usually a mixture of endurance sports, which is maintained throughout the game, and strength training with short sprints and high efforts. For this reason, the red muscle uses fat and carbohydrates, leaving some carbohydrate stores in the muscle. During the short bursts of high intensity and high force, the white muscles fibres burn carbohydrates to provide more strength to the activity. For this reason, the nutrient demand of game-athletes is a



mixture between the demand of the endurance and the strength athletes.









CALORIC DISTRIBUTION

Your optimal caloric distribution

On the basis of the individual genetic relationship between red and white muscle fibres, as well as the type of sport you practice, we can define a calorie distribution that will lead to your best performance.

Your result

Here you can see the optimal calorie distribution for your genes and sport. If you adjust your diet before the competition, the body is supplied with the right proportion of macronutrients. The result is better performance in power and in endurance sport. So, it would be advisable to revise your diet before a competition to this distribution in order to increase your performance to the maximum.



Based on the analysis, you should obtain your daily calories from the specified macronutrients in the recommended percentages:

- > 57% of calories from carbohydrates
- > 26% of calories from fat
- 17% of calories from protein





NUTRITION

Achieve the optimal caloric distribution

Based on your analysis, we know the ideal ratio between fat, carbohydrates and protein, for improving your athletic performance. In order to benefit from this knowledge, you must follow a specific diet. Almost every food contains certain amounts of these three macronutrients, but the ratio may sometimes be inappropriate for your needs.

Therefore, the goal should be to eat mainly the foods with the optimal distribution, and to avoid the foods with the wrong distribution. All foods were evaluated individually, in order to enable you to put these principles easily into practice. Foods that have an optimal distribution for you are marked with a green trophy icon. Foods with an unfavourable distribution are marked with red trophy icons.



Green trophy icons

Green trophy icons indicate that the calorie balance in this type of food is optimal for your athletic performance. This type of food contains a good balance of calorie fuel for your muscles. The more green trophy icons a type of food has, the better it will influence your athletic performance.



Red trophy icons

Red trophy icons indicate that the distribution of calories in these foods is not optimal for your body. These foods contain calories that are not ideal for your optimal performance. Avoid these foods just before you want peak athletic performance.



Warning - Genetic ingredients warning

A warning sign (!) in this column means that this type of food contains a substance that may cause digestion problems or other signs of a food intolerance due to your genetics. When eating these foods, watch for digestive problems or other signs and avoid these foods if necessary. If no problems occur, you can continue eating this food.



Warning - Order form information

If you have informed us of any allergies or intolerances that you suffer from or you just want to avoid some kind of food, you may find a warning symbol (!) in this section of the table. This means that this type of food may contain substances that can cause allergic reactions or symptoms of a food intolerance. This warning is solely based on the information you provided in



the order form and no genes are tested for this section. PLEASE NOTE! This warning is a guideline to help you plan your diet and is in no way a complete and accurate list of ingredients. Always check the components of each food item you eat if you suffer from a known food allergy.



STRATEGIC PLAN

This chapter gives you a strategic plan for your athletic career.



SCHEDULE

The schedule of the performance program

Now that your genes were evaluated in terms of your performance, you know how to change your diet accordingly. The question is, what should you do, and when.

During the training season

The optimal caloric distribution is important during your workout. Summer or winter breaks are, however, of little relevance. Pay attention to the red and green trophy icons before intensive training or competition, in order to achieve better performance.

Frequency of the meals (training phase)

As a competitive athlete you consume an excessive amount of energy and since the absorption capacity of the intestine is limited, you should divide your food into several smaller servings per day. Ideally, if circumstances permit, you should have five to six meals daily. To achieve the optimal distribution of energy intake relative to the total daily energy requirements, the following is recommended:

- Breakfast 25%
- Snack 10%
- Lunch 30%
- Snack 10%
- Dinner 25%



45 minutes after training

The first meal/snack should be taken no later than 45 minutes after training. The glycogen is usually largely depleted after training and the body begins to consume energy from other sources, such as the muscle proteins (preferred) or the body fat. In order to keep the muscles from breaking down, you should take a carbohydrate-rich snack immediately after training. Drinks with a high glucose content (6-10%) or solid foods with easily digestible carbohydrates, such as glucose, and foods with a high glycemic index are recommended.

The absorption of carbohydrates into the bloodstream causes an increase in the insulin level, and leads to the storage of carbohydrates in the muscles. In addition to insulin, your body needs proteins for increasing the muscle mass. So ensure that your meal/snack contains not only carbohydrates, but also sufficient quantities of proteins to promote the growth of muscle cells. The recommended dosage is 0.4 grams per kilogram of body weight. The easiest way to meet the needs of your body after a workout is with a low-fat shake containing both carbohydrates and proteins.

Your current recommended protein intake after training:

26 g





COMPETITIONS

Competition diet

The diet during the competition is particularly important, as you need to be in your best form. The competition diet does not start immediately before the competition, but days or even weeks in advance. You already know what you should eat during the preparation phase. This section elaborates on the optimal nutrition before, during and after a competition.

The 5 days before the competition - fill up the glycogen stores

Since the glycogen stores (sugar stored in the muscles) are one of the most efficient sources of energy during exercise, it is important to fill these reserves as much as possible. This is crucial especially in sports that require speed and power.

To replenish these stores: in the 5 days preceding the competition you should eat plenty of food rich in carbohydrates (bread, potatoes, pasta, cereal products, sweets, sugar). Potassium is stored together with the sugar in the muscles and should be supplied in larger quantities by fruit. With this diet, you can increase the glycogen stored in the muscles by 25-100%.

The last hours before the competition

Ideally, an athlete should start a competition neither hungry nor with undigested food in the stomach. The last large meal should be three to four hours before the competition. There are certain criteria for choosing the right nutrients. The athlete should already be accustomed to the food and tolerate it well. It is optimal if the meal contains about 200-300g carbs (from cereals, bread, pasta, rice, etc), be low in fibre and with a moderate protein content and be sufficiently well-hydrated. It is particularly important that the carbohydrates release slowly into the blood because it could otherwise negatively affect performance. The food should have a low to medium glycemic index (10 to 70).

One to one and a half hours before the sports activity, a smaller portion should be eaten. Too much food leads to an increased accumulation of blood in the gastrointestinal tract for digestion, thereby preventing the optimum blood circulation to the muscles. Moreover, a distended stomach obstructs diaphragmatic breathing, which becomes especially noticeable in endurance exercise.





During the competition (if possible)

If there are breaks during the athletic competition (e.g. team sports) or multiple competitions within the same day (e.g. in martial arts), the loss of minerals, fluid and carbohydrates should be compensated. Suitable sports drinks and easily digestible carbohydrates are recommended. Ideally, the athlete should consume about 30-60g of carbohydrates per hour.

If you are in the preparatory phase, and the glycogen stores are not filled, you can still catch up in the short term by consuming a snack every 15 minutes, during the race (optimally glucose / dextrose). These carbohydrates should have a high glycemic index, so that they are absorbed quickly into the bloodstream.

For events lasting more than 45 minutes, an adequate intake of fluid is important. After the first 45 minutes, drink about 200ml of fluid every 15 minutes .

After the competition

After the competition, follow the same instructions as after a normal workout.







COMPETITIVE SPORT

Strategic plan for your athletic career

Based on this table, you can see the instructions you should consider and at what time. Avoid foods that can negatively affect your health and your performance, as a rule. Your body should be supplied with the right nutrients to ensure you remain healthy and in peak form.

During the competitions, your diet will be tailored to best fill the glycogen stores, taking into account the type of sport you practise.

	Observe the red/green trophy icons	5 meals per day	Carbohydrates with low glycemic index	Carbohydrates with high glycemic index	High protein intake	Increased potassium intake (fruit)	Fibre intake
Outside the TRAINING SEASON			х				High
TRAINING/WORK-OUT PHASE	х	x	х				High
45 minutes after the TRAINING				100g	30g		Low
5 days before the COMPETITION			х			х	High
2 hours before the COMPETITION			250g				Low
During the COMPETITION				45g/h			Low
45 minutes after the COMPETITION				100g	30g		Low







NUTRITION GENES

FOOD INGREDIENTS

DIETARY SUPPLEMENT

DETOXIFICATION

MUSCLE FIBRE TYPE

OXIDATIVE STRESS AND RISK OF INJURY

OPTIMAL PERFORMANCE NUTRITION

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SYNERGY PRODUCT RECOMMENDATION

Synergy product recommendations based on your individual results.



SYNERGY

Detoxification of ashes, soot (food), smoke

Detoxification of heavy metals

INEFFECTIVE

INEFFECTIVE

EFFECTIVE

EFFECTIVE

Detoxification

Effectiveness of Phase 1 Detoxification

EFFECTIVE INEFFECTIVE

Effectiveness of Phase 2 Detoxification

EFFECTIVE INEFFECTIVE

Detoxification of pesticides, chemicals, fungicides, herbicides and insect repellent sprays

EFFECTIVE INEFFECTIVE

Oxidative stress and free radicals

Your oxidative stress in cells

NORMAL INCREASED

Recommended dose of antioxidants



Activation of coenzyme Q10 to ubiquinol

POSSIBLE NOT POSSIBLE

Your daily requirement of selenium



Muscle structure and talent

Athletics gene 1 (ACTN3 SNP rs181573)





Your optimal caloric distribution



Based on the analysis, you should obtain your daily calories from the specified macronutrients in the recommended percentages:

- > 57% of calories from carbohydrates
- > 26% of calories from fat
- > 17% of calories from protein





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SYNERGY
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Synergy product recommendation

Our diet contains nutrients that are essential for life and others that prevent illness. Diet is one of the most significant influences on our health. By altering your diet, you can reduce your genetic risks and improve your health and performance. Your genetic analysis results reveal your body's specific needs, making it possible to calculate your personal daily requirement of essential vitamins and minerals, which are then combined in a dietary supplement recommendation personalized to your individual needs.

The bars below indicate if the ingredients and benefits of the product fit to your individual genetic needs. The green zone indicates that this type of supplement contains ingredients, that are especially healthy due to your genetic profile. The red zone indicates that the supplement contains ingredients that are not recommended for your special needs.







Biome DT is an innovative food supplement with psyllium husk, broccoli, inulin, glutamine, and zinc. Also gluten-free and vegetarian-friendly. As part of the Purify program, Biome Shake was carefully formulated to support proper balance in the microbiome. Biome Shake is high in vegetable protein with a blend of vitamins, minerals, fiber, and beneficial fats from sources such as flax seed and borage oil.







BODY PRIME

Body Prime effectively prepares your body for

any health regimen. With a significant

amount of magnesium, it contributes to normal energy metabolism and valuable

electrolyte balance.

The combination of ingredients in ProArgi-9+ was meticulously formulated to support exceptional health. This product is pure, potent and formulated to help you live life

optimized.

PROARGI-9+

SVREBSY SVRESS SVRESS SVRES

FL-3X GEL



Synergys FL-3X is the perfect complement to an active lifestyle- with plant extracts, Glucosamine HCL, MSM and chondroitin sulfate in a gel matrix delivery system. Mistify is a liquid food supplement, which contains vitamin B6, Açai Berry, and Green Tea extract.



X257D6083C ----



Synergy's PhytoLife is a rich combination of chlorophyllin (sodium copper chlorophyllin) and peppermint oil.

A meal replacement that touts 26 grams of protein and 23 vitamins and minerals.





A natural energy formula that includes yerba, mate, guarana and green tea.

E9

Omega-3 fatty acids help the human body in many ways, from the heart to the brain.







Collagen is a fibrous protein of connective tissues that provides structural support and enhanced strength to a variety of body tissues including hair, skin, nails, muscles, bones, and cartilage. Overall, collagen comprises one-third of the total proteins in our body. Synergy Collagen+ offers all the benefits of collagen plus Vitamin C, Hyaluronic Acid, and Zinc. This synergistic blend of vitamins and nutrients supports collagen production, hydration, and normal protein synthesis for the whole body, giving you powerful support for total body benefits. Vitamin D3 "The Sunshine Vitamin" provides powerful immune support, working with both the innate and adaptive immune systems. Together with other vitamins, minerals, and hormones, Vitamin D supports healthy bone metabolism supporting the building, growth, and restoration of bones. It also helps to maintain normal levels of calcium in the blood, and plays a role in the healthy development of muscles. Through adequate supplementation you can provide your body with the necessary levels of Vitamin D3 needed to ensure a healthy and strong skeletal system.



V3 PRODUCT ADVANTAGE

- Synergy's R&D staff consists of Ph.D.'s, biologists, chemists, and research scientists
- Synergy follows Good Manufacturing Practices (GMP)
- Synergy is certified by NSF
- Synergy invests millions of dollars each year into research and world-class quality testing
- Synergy sources the ingredients for its products and thoroughly tests every incoming batch for purity, quality, and potency



PROARGI-9+

ProArgi-9+ contains the amino acids L-Arginine and L-Citrulline along with vitamins C, D, and B6. With its myriad of benefits, the vitamins C and B6 found in ProArgi-9+ contribute to the normal functioning of the nervous and immune systems as well as to



the reduction of tiredness and fatigue while the vitamin D found in ProArgi-9+ contributes to normal blood calcium levels, the absorption of phosphorus and the maintenance of normal muscle function.

PHYTOLIFE

Synergy's PhytoLife is a rich combination of chlorophyllin (sodium copper chlorophyllin) and peppermint oil. With quality in every drop, the peppermint oil found in PhytoLife contributes to normal digestive function and helps turn ordinary water into a great tasting drink that you can enjoy throughout the day. This, along with the fresh taste and liquid form, makes PhytoLife a great companion to your food supplement regime.



SYN-RGY ELITEHEALTH

It is through these products that you will find the long-term health enhancement you seek to live a vibrant life.

MISTIFY

Mistify is a liquid food supplement, which contains vitamin B6, Açai Berry, and Green Tea extract. This extraordinary supplement is rich in flavor and incorporates a delicious blend of fruit and berry extracts and concentrates, including; grape, blueberry, raspberry, cranberry, bilberry, and pomegranate.



MICROBIOME



BIOME CORE KIT

This program provides a one-month supply of clinically-formulated products that target and support optimal microbiome balance. The Biome Core Kit provides probiotics, vegetable proteins, fiber, and many powerful nutrient blends. This kit, along with adherence to the healthy diet and lifestyle guidelines contained in this guide, works by promoting detoxification, encouraging elimination, and maintaining a healthy microbiome balance.



PURIFY KIT

The Purify Kit includes a complete supply of clinically formulated nutrition for the microbiome. Use these carefully engineered supplements alongside a healthy diet as you begin your journey to Elite Health.



PROARGI-9+

Live life optimised with Synergy's ProArgi-9+.

Featuring 100% pure granular-grade, free-form I-arginine, I-citrulline, and a carefully selected array of vitamins, ProArgi-9+ provides powerful support for your health. L-arginine is an amino acid that is naturally found in the body. While it contributes to many other vital functions in the body, it also converts to nitric oxide, which causes blood vessels to expand leading to improved blood flow. In a clinical study conducted by the Hughes Center for Research and Innovation, this patent-pending supplement was found to significantly increase nitric oxide production in the body. ProArgi-9+ is the ultimate health and energy supplement.

BENEFITS

- 5,000 mg of pure, 100% granular-grade free-form I-arginine
- Contains five essential vitamins: Vitamin C, Vitamin D3, Vitamin K, Vitamin B6, and Vitamin B12.
- Comes in serving-sized packets to take with you on the go
- Contains Vitamin B6 and B12, which contribute to normal red blood cell formation and homocysteine metabolism
- Flavoured for refreshing, citrus taste



Nobel Prize-Winning Science

The Nobel Prize for Medicine was awarded to three American scientists for researching the power of nitric oxide in humans. ProArgi-9+ has been shown in clinical study to significantly increase nitric oxide. This product builds on the legacy of these great scientific discoveries for the benefit of people everywhere.

MICROBIOME

BIOME SHAKE

New and improved Biome Shake formula to support proper balance in the microbiome.

Biome Shake is high in vegetable protein with a blend of vitamins, minerals, fibre, amino acids, and beneficial fats from sources such as flax seed and medium-chain triglycerides. This formula features a vegetable base made of broccoli and clean pea protein, stored in our new bio-based jar.

BENEFITS

- 22 grams of vegetable protein per serving
- Essential vitamins & minerals
- Promotes a feeling of fullness
- Gluten free and vegetarian
- Delicious vanilla flavour



BIOME ACTIVES

Biome Actives supports the balance of the microbiome in the digestive system.

Biome Actives is an innovative formula that contains inulin and 1 billion colony-forming units (CFU) of Bacillus coagulans (a lactic acid-forming bacterial species) per capsule, which supports a favourable environment for beneficial gut bacteria.

BENEFITS

- Provides 1 billion CFU of Bacillus coagulans per capsule
- Supports the digestive system

MENU FOR SUCCESS

For best results, Synergy's Medical & Scientific Advisory Board recommends healthy food choices along with these microbiome-focused supplements. Here are a few tips to remember when deciding what to eat:

- Choose meals that contain plenty of leafy greens and cruciferous vegetables
- Avoid meals, treats, or snacks heavy in sugar and carbohydrates
- Beware of sugars and starches hiding in condiments and sauces
- Drink plenty of water
- Avoid fruit juice, sports drinks, and soda
- Practice portion control at every meal and if you must add more food to your plate, extra vegetables are the best choice



BODY PRIME

Body Prime effectively prepares your body for any health regimen.

With a significant amount of magnesium, Body Prime supports normal energy metabolism and valuable electrolyte balance, which prime your system to initiate your next health programme. At the same time, magnesium supports a healthy balance of electrolytes and proper energy levels. Additionally, magnesium has been shown to support proper cardiovascular function.

Body Prime also features an apple pectin and prune powder blend. Together, apple pectin and prune powder comprise the majority of one capsule's contents. Like magnesium, these familiar fruit sources provide a variety of benefits. These ingredients are non-GMO and are approved for daily use, making this a gentle formula derived from familiar fruit sources.



BENEFITS

- Supports proper electrolyte balance
- Supports natural energy metabolism
- Supports muscle function
- Supports normal muscle contraction



BIOME DT

Biome DT is gluten-free, vegetarian-friendly, and utilises distinct pathways to support the microbiome.

Biome DT is a patent-pending drink mix that combines psyllium, broccoli, inulin, glutamine, and zinc to support microbiome purification for a new beginning to Elite Health.

- Zinc contributes to the protection of cell constituents from oxidative stress
- Zinc contributes to the normal function of the immune system

TAKE THE SYNERGY WORLDWIDE 90-DAY CHALLENGE WITH OUR 100% MONEY-BACK GUARANTEE!

We pride ourselves in our innovative, high-quality, effective products and are confident our products will make a positive impact in your life. If you do not feel a significant difference in your health and energy after 90 days, we will refund your money no questions asked!*

*100% money-back guarantee on your first order only.



OMEGA-3

High potency fish oil with unwavering quality.

Synergy's highly potent Omega-3 capsules each contain 1,000 mg of oil sourced from cold water, fatty fish. These mackerel, anchovy, and sardine sources are known to be rich in EPA and DHA unsaturated fats, while being reliably low in contaminants. No need to worry about unpleasant fish flavors, as Synergy Omega-3 contains natural lemon oil for a better experience.

- Potent, convenient capsules
- Pleasant, natural lemon oil to mask fishy flavor
- Reinforces normal brain function
- Supports normal function of the heart
- Promotes normal vision and eye health



VITAMIN D3

Benefits the body's numerous biological functions to promote a greater state of overall health.

Vitamin D3 "The Sunshine Vitamin" provides powerful immune support, working with both the innate and adaptive immune systems. Vitamin D supports healthy bone metabolism supporting the building, growth, and restoration of bones. It also helps to maintain normal levels of calcium in the blood, and plays a role in the healthy development of muscles. Through adequate supplementation you can provide your body with the necessary levels of Vitamin D3 needed to ensure a healthy and strong skeletal system.

BENEFITS

- Provides 600 IU of Vitamin D3 per tablet
- Helps maintain normal levels of calcium in the blood
- Helps maintain bone health and mineralization
- Helps support a healthy immune system
- Facilitates calcium absorption in the body to support a healthy skeletal system





COLLAGEN+

Enhanced formula for total body benefits.

Collagen is a fibrous protein of connective tissues that provides structural support and enhanced strength to a variety of body tissues including hair, skin, nails, muscles, bones, and cartilage. Overall, collagen comprises one-third of the total proteins in our body. Synergy Collagen+ offers all the benefits of collagen plus Vitamin C, Hyaluronic Acid, and Zinc. This synergistic blend of vitamins and nutrients supports collagen production, hydration, and normal protein synthesis for the whole body, giving you powerful support for total body benefits.

- Supports collagen production throughout the body
- Supports a normal protein synthesis
- Strengthens body tissues including hair, skin, nails, muscles, bones, and cartilage

MISTIFY

Mistify is a flavourful, earthy blend of your favourite berries, seeds and other fruits, including:

• Açai berries • Blueberries • Red raspberries • Cranberries • Bilberries • Red and concord grapes • Pomegranate

These ingredients are rich in Vitamin B6, which contributes to the normal function of the immune system, and also contain potassium. Let Mistify contribute to your body's natural balance and give your systems the support they deserve.

BENEFITS

- Counters free radical damage and premature aging
- Maintains cholesterol levels already in the normal range
- Supports normal psychological function
- Supports normal red blood cell formation
- Supports normal homocysteine metabolism





PHYTOLIFE

PhytoLife is a high-potency supplement made from chlorophyllrich ingredients, including barley leaves and alfalfa.

The body craves the essential nutrition benefits that dark green vegetables provide. These ingredients, along with a balanced diet, will help satisfy your body's need for leafy greens. PhytoLife also contains peppermint oil, which transforms a typical glass of water into a nutritious, refreshing drink. Fortify your body with green super foods. It's the simple solution.

- Helps promote the natural blood-cleansing functions of the body
- Promotes the elimination of toxins from the body
- Helps protect and support healthy cells
- Inhibits LDL oxidation
- Helps to maintain low homocysteine levels
- Promotes a strong immune response
- May offer circulatory system support
- Increased intestinal health

SLMSMART

Ignite your metabolism for smooth and effective weight loss.

Synergy's Meal Replacement for weight control is fueled by three proteins—whey, casein, and soy—each of which is designed to ignite your metabolism and support lean muscle mass.

BENEFITS

- Delivers a balanced array of carbohydrates, fats, and proteins that give you the right amount of energy any time of the day
- Keeps you feeling full for hours
- Contains whey, soy, and casein proteins that support the maintenance and growth of lean muscle mass
- Contains fructose which leads to a lower blood glucose rise compared to foods containing sucrose or glucose





e9

Redefine your limits and give today your all with a healthy boost.

This delicious, sugar-free mixture contains additional energising ingredients including Vitamin B6 and B12, which contribute to the reduction of tiredness and fatigue. e9 also replenishes your system with essential vitamins and minerals, giving you the boost you need to finish the day strong.

- Long-lasting, healthy energy through a unique, low-calorie formulation
- Contributes to normal, energy-yielding metabolism
- Plays a role in the reduction of tiredness and fatigue
- Contributes to normal psychological and mental function
- Supports the body's natural ability to produce energy
- Great-tasting piña colada flavour
- Sweetened with steviol glycosides that occur naturally in stevia leaves

SYNERGY GELS

Available in select markets. Other markets, available by personal import only. Call Customer Service to order or to learn more about these products.

ESSENTIAL GREENS

Gel-Matrix Food Supplement with Mixed Greens.

Essential Greens Gel provides an energising burst of algae, vegetables, and herbs, plus a patented, proprietary phytonutrient blend in a unique gel-matrix delivery system. Essential Greens helps you bridge the nutritional gaps in your diet with an array of nutritious green vegetables infused with a refreshing lemon-mint flavor.

BENEFITS

- Phytonutrients provide health-protective benefits
- Antioxidants combat free radicals and help counter cell damage
- Chlorophyll enhances immunity and protects cells





MISTIFY

Gel-Matrix Food Supplement with Superfruits and Vitamins.

Synergy Mistify Gel delivers the free-radical-fighting antioxidant power of 11 superfruits, including acai berry, red grape, and blueberry and Vitamin B6, plus a patented, proprietary phytonutrient blend in a unique gel-matrix delivery system. With a mouthwatering, exotic berry flavor, Mistify provides immune, energy, and nervous system support.

- Boosts energy
- Functioning of the nervous system
- Psychological function
- Reduction of tiredness and fatigue
- Red blood cell formation



FL-3X

Gel-Matrix Food Supplement with Glucosamine, Chondroitin, and Plant Extracts

Synergy's FL-3X gel is the perfect complement to an active lifestyle, as its ingredients support the way you move. FL-3X contains 500 mg glucosamine HCL and 300 mg chondroitin sulfate, the fundamental components of joint tissue involved in the production of hyaluronic acid.

This formula also includes plant extracts and 125 mg MSM for additional health and mobility benefits. Likewise, Vitamin C benefits the body's ability to defend itself and form important collagen needed throughout the body. Vitamin C also contributes to a normal energy-yielding metabolism. Enjoy the effects, the convenience, and the tasty orange flavor.

- Supports mobility, range of motion, and flexibility
- Glucosamine and Chondroitin are fundamental components of joint tissue involved in the production of beneficial hyaluronic acid
- Antioxidant plant extracts including green tea, grape seed, and apple fruit
- Vitamin C contributes to the collagen formation for the normal function of cartilage and bones
- Popularly taken by those who enjoy an active lifestyle



VITAZONE

Gel-Matrix Food Supplement with Vitamins, Minerals, and Plant Extracts.

Synergy VitaZone gel provides a full spectrum of vitamins, minerals, and antioxidant-rich plant extracts in a unique gel-matrix delivery format. VitaZone is the convenient, tasty way to obtain essential daily nutrients your body needs.

BENEFITS

- Provides 100% NRV of 14 vitamins and minerals, including Vitamins A, D, E, B6, and B12, Riboflavin, Niacin, Biotin, Selenium, and Chromium
- B6 and B12 Vitamins contribute to normal energy-yielding metabolism
- Vitamin E contributes to the protection of cells from oxidative stress
- Vitamin A and Selenium contribute to the normal function of the immune system
- Features a proprietary blend of antioxidant-rich plant extracts including green tea





PRO-MŪN

Gel-Matrix Food Supplement with Zinc and Plant Extracts.

Synergy PRO-MŪN gel provides a unique blend of immunesupporting zinc, brown seaweed extract, and antioxidantrich plant extracts in a single, go-anywhere packet. With its delicious peach-apricot flavor, PRO-MŪN is the convenient, tasty way to naturally support the healthy function of your immune system.

- Provides 30% NRV of Zinc, which contributes to normal function of the immune system, protection of the cells from oxidative stress, normal DNA synthesis, and normal metabolism of macronutrients
- 480 mg Laminaria japonica (brown seaweed) extract
- Features a proprietary blend of antioxidant-rich plant extracts including green tea






NUTRITION GENES

FOOD INGREDIENTS

DIETARY SUPPLEMENT

DETOXIFICATION

MUSCLE FIBRE TYPE

OXIDATIVE STRESS AND RISK OF INJURY

OPTIMAL PERFORMANCE NUTRITION

DIETARY SUPPLEMENT

FOOD LIST

SCIENCE

ADDITIONAL INFORMATION



FOOD LIST

This individual food list contains approx. 900 food products assessed according to your genes and helps you to plan your nutrition optimally.



TABLE

The food table explained

The food list includes more than 900 different food types that were evaluated according to your genes and which should help to achieve your goals.

Please note: Irrespective of your goal with this program, you should ensure a varied and balanced diet. To achieve this, consider the typical portion as your maximum daily amount for this type of food. Also try to vary your choice of food types and do not eat many of the same or similar food types at once. Alcoholic beverages should be limited to a maximum of three times per week.



Green apple icons

Green apple icons indicate that this type of food (if eaten in typical portion sizes and frequency) contains substances that are especially healthy for your genetic profile. Try to plan your nutrition with as many types of food in the very green category. Make sure you roughly follow the typical portion sizes of each type of food and that you do not eat too many foods of the same type at once.



Red apple icons

Red apple icons indicate that the amount of unhealthy food constituents greatly outweighs the amount of healthy food constituents in this type of food. Based on your genetic profile, this type of food is especially unhealthy for you. Try to make negatively rated food types a rare exception and try to eat mildly negatively rated food types over very negatively rated food types (4-6 red apples).



Green trophy icons

Green trophy icons indicate that the calorie balance in this type of food is optimal for your athletic performance. This type of food contains a good balance of calorie fuel for your muscles. The more green trophy icons a type of food has, the better it will influence your athletic performance.



Red trophy icons

Red trophy icons indicate that the distribution of calories in these foods is not optimal for your body. These foods contain calories that are not ideal for your optimal performance. Avoid these foods just before you want peak athletic performance.



Warning - Order form information

If you have informed us of any allergies or intolerances that you suffer from or you just want to avoid some kind of food, you may find a warning symbol (!) in this section of the table. This means that this type of food may contain substances that can cause allergic reactions or symptoms of a food intolerance. This warning is solely based on the information you provided in the order form and no genes are tested for this section. PLEASE NOTE! This warning is a guideline to help you plan your diet and is in no way a complete and accurate list of ingredients. Always check the components of each food item you eat if you suffer from a known food allergy.



Warning - Genetic ingredients warning

A warning sign (!) in this column means that this type of food contains a substance that may cause digestion problems or other signs of a food intolerance due to your genetics. When eating these foods, watch for digestive problems or other signs and avoid these foods if necessary. If no problems occur, you can continue eating this food.

Recommendatio nutri	ons for healthy	Recommendation		warning 1 🚽	ning 2 🦛 ence	Bread and pastry	All		s per s ervin	tandarı g	d
often	rarely	often	rarely	et. war	genet. warning 2 vour preference						Index
	****	*****	*****	gene	gene vour		g	kcal	Prot	Carb	ن واکر Bat
		***			0	Baguette	30	85	5	20	5 95.0
		* *				Buckwheat bread	45	106	5	25	5 47.0
	* * * * * *		T	0	0	Croissant	70	357	5	35	25 60.0
_	è è	****			0	Spelt bread	50	117	5	20	5 50.0
	è	* *			0	Pita bread	50	121	5	25	5 40.0
	è è è	****			0	Brown/rye bread with sunflower seeds	45	99	5	20	5 35.0
	è è è	•			0	Brown bread - rye-wheat bread	45	101	5	25	0 65.0
	è è è	***			0	Brown bread - mixed wheat bread	45	106	5	25	5 48.0
		***			0	Green seed bread	45	108	5	25	5 51.0
		* *				Millet bread	45	106	5	25	5 71.0
	è è è	* *		0	0	Potato Bread	50	122	5	25	5 80.0
	è è è	* *			0	Crispbread - multigrain bread	10	34	5	10	0 59.0
	è è è	•			0	Crispbread - rye-wheat bread	10	34	5	10	0 55.0
	è è è	***			0	Crispbread - mixed wheat bread	10	36	5	10	0 63.0
	* * * * * *	* *			0	Pretzel	50	171	5	35	5 83.0
		***			0	Cornbread	45	104	5	20	5 99.0
	è è è	•			0	Pumpernickel bread	40	78	5	20	5 41.0
	è è	**				Rice bread	45	107	5	25	5 70.0
	è è	****			0	Wholemeal bread with sunflower seeds	50	110	5	20	5 95.0
è		**			0	Wholemeal bread - barley wholemeal bread	50	102	5	20	5 54.0
è		* *			0	Wholemeal bread - rye-wheat bread	50	103	5	20	5 54.0
	è	* *			0	Wholemeal bread - whole wheat bread	50	102	5	20	0 95.0
	ù ù ù ù	* *			0	White bread	30	73	5	15	0 70.0

Recommendatic nutri		Recommendati perfor	ons to improve rmance	arning 1 🗗	N	Bread and pastry	All		es per s servir	standa g	rd	
often	rarely	often	rarely	N .	w							ndex
*****	****	* * * * * * *	* * * * * * *	genet	your p		g	kcal	Prot	Carb	Fat	Glyc. I
	ù ù ù ù ù	****		C	D	White bread - toast	30	78	5	15	5	70.0

Recommendation nutrit		Recommendatic perform		warning 1 🗗	genet. warning 2 🦇	Cereals, grains and grain products, rice	All		s per s servin	tandar g	rd	
often	rarely	often	rarely	t. warı	genet. warning 7 vour preference							Index
ù ù ù ù ù ù ù	* * * * * * *	*****	*****	genet	gene		g	kcal	Prot	Carb	Fat	Glyc. I
è è		****				Amaranth Wholemeal (as flour, semolina, grain or flakes)	15	46	5	10	5	3.0
è è		Ŧ				Buckwheat peeled (as flour, semolina, grain or flakes)	40	137	5	30	5	37.0
ù ù ù		Ŧ				Buckwheat whole grains (as flour, semolina, grain or flakes)	60	206	10	45	5	37.0
* * * * * *		1			0	Bulgur	180	585	20	125	5	50.0
	•	**			0	Spelt peeled (as flour, semolina, grain or flakes)	20	68	5	15	0	60.0
è è è è		***			0	Spelt whole grains (as flour, semolina, grain or flakes)	100	329	20	60	5	60.0
ù ù ù		***			0	Barley peeled (as flour, semolina, grain or flakes)	60	193	10	40	5	40.0
è		***			0	Barley whole grains (as flour, semolina, grain or flakes)	40	128	5	25	5	40.0
è è		***			0	Unripe spelt grain peeled (from flour, semolina, grain or flakes)	60	196	10	40	5	65.0
è è		***			0	Unripe spelt grain wholegrain (from flour, semolina, grain or flakes)	40	131	5	25	5	42.0
è è è è		****			0	Oats peeled (from flour, semolina, grain or flakes)	60	199	10	35	5	16.0
è		****			0	Oats wholegrain (from flour, semolina, grain or flakes)	10	33	5	10	5	15.0
è		***				Millet peeled (from flour, semolina, grain or flakes)	60	214	10	45	5	44.0
è		***				Millet wholegrain (from flour, semolina, grain or flakes)	20	66	5	15	5	44.0
	è è	T T			0	Khorasan wholegrain (from flour, semolina, grain or flakes)	100	337	15	70	5	36.0

Recommendation nutr		Recommendation		warning 1 🚽	genet. warning 2 🦇	Cereals, grains and grain products, rice	All		s per s serving		rd	
often	rarely	often	rarely	<u>.</u>	genet. warning 7							ndex
• • • • • • •	****	******	*****	genei	genet		g	kcal	Prot	Carb	Fat	Glyc. I
ė	•	* *				Corn peeled (from flour, semolina, grain or flakes)	20	66	5	15	5	48.0
è è		***				Corn wholegrain (from flour, semolina, grain or flakes)	60	197	5	40	5	46.0
	è	T			0	Breadcrumbs	20	72	5	15	0	40.0
ė	•	****				Popcorn	30	111	5	20	5	22.0
è è		****				Quinoa peeled (from flour, semolina, grain or flakes)	100	355	15	65	10	6.0
ė	•		Ŧ			Rice peeled (from flour, semolina, grain or flakes)	40	140	5	35	0	82.0
è		9	?			Rice wholegrain (from flour, semolina, grain or flakes)	60	211	5	45	5	75.0
		T T			0	Rye peeled (from flour, semolina, grain or flakes)	60	180	10	40	5	41.0
è è		T			0	Rye wholegrain (from flour, semolina, grain or flakes)	40	120	5	25	5	41.0
è è è è		***			0	Wheat peeled (from flour, semolina, grain or flakes)	60	183	10	40	5	5.0
è è è		***			0	Wheat wholegrain (from flour, semolina, grain or flakes)	40	122	5	25	5	27.0

Recommendatio		Recommendation	ons to improve mance	ning 1 🚽	arning 2 🦇	Confectionary, sugar, sweets, chocolate, sweet spread,	All		s per si serving	tandaı g	rd	
often	rarely	often	rarely	t. war	wai							ndex
• • • • • • • •	*****	******	*****	genet	genet. vour p		g	kcal	Prot	Carb	Fat	Glyc. I
	*****		***			Maple syrup	100	274	0	70	0	55.0
			***			Candy sour	5	20	0	5	0	41.0
	è è	* *		0	0	Ice strawberry	30	58	5	10	5	11.0
	è è	T T		0	0	Ice vanilla	30	58	5	10	5	11.0
	è è è è		***			Fruit drops	5	20	0	5	0	41.0

Recommendation	ons for healthy		ions to improve rmance	warning 1 📑	t. warning 2 🦇	Confectionary, sugar, sweets, chocolate, sw ice cream	eet spread, [^]	ll val		oer sta rving	andar	ď	
often	rarely	often	rarely	et. wa	et. wa r prefe								. Index
• • • • • • •		* * * * * * *	* * * * * * *	gen	gen		g	k	cal P	Prot	Carb	Fat	Glyc.
	* * * * * *		T		0	ımdrops	15	5 5	52	5	15	0	41.0
	****		***			oney	20) (61	0	15	0	60.0
ė	•		* *			ocoa powder	5	, 1	14	5	5	5	5.0
	****		***			m apple	25	5 6	56	0	20	0	65.0
			* * *			m apricot	25	5 6	63	0	15	0	65.0
			* * *			m blackberry	25	5 6	65	0	20	0	65.0
			* * *			m strawberry	25	5 6	65	0	20	0	65.0
			***			m blueberry	25	5 6	66	0	20	0	65.0
			***			m raspberry	25	5 6	64	0	15	0	65.0
	****		***			m orange	25	5 6	66	0	20	0	65.0
	****		***			m peach	25	5 €	68	0	20	0	65.0
			***			m plums	25	5 (61	0	15	0	65.0
	• • • • • •		* * *			m cranberry	25	56	67	0	20	0	65.0
	****		* * *			m sour cherry	25	56	63	0	15	0	65.0
	****		* * *			m damson plum	25	56	58	0	20	0	65.0
			ŦŦ			arshmallow	15	5 5	50	0	15	0	61.0
	è è		Ŧ			arzipan	15	5 7	79	5	10	5	6.0
	è è è		T			bugat	15	5 7	78	5	10	5	32.0
			Ŧ	0	0	locolates	15	5 4	49	0	10	5	61.0
	*****	****				ım balls	20	5 6	81	0	15	5	50.0
	*****	****		0		locolate kiss	20	D 7	71	5	10	5	61.0
	****	****				locolate bitter	20	D 7	79	5	10	5	35.0
	*****	Ŧ		0		ocolate milk	21	0 1	07	5	15	10	34.0

Recommendatio		Recommendatio			arning 2 🦇	Confectionary, sugar, sweets, chocolate, sweet spread, ice cream	All		s per s serving		rd	
often	rarely	often	rarely	t. war	8							Index
ù ù ù ù ù ù i	* * * * * *	* * * * * * *	*****	gene	genet.		g	kcal	Prot	Carb	Fat	Glyc.
	* * * * * *	****		0		Chocolate cream	20	99	5	15	5	33.0
	****	5	2	0		Unskimmed chocolate milk	20	107	5	10	10	44.0
	****	**		0		Chocolate white	20	108	5	15	10	63.0
			T			Chocolate dark	20	99	5	10	10	23.0
	è è è		***			Sugar white	5	20	0	5	0	58.0

Recommendati nutr	ons for healthy ition	Recommendati perfor	ons to improve mance	ning 1 🗗	~	Eggs and egg products, pasta	Ally		s per si serving	tandar g	rd	
often	rarely	often	rarely	t. war								Index
	• • • • • • •	*****	******	gene	genet. your pi		g	kcal	Prot	Carb	Fat	Glyc.
ù ù ù ù ù ù			* * *			Glass noodles	100	339	0	85	0	35.0
è è è è			****			Chicken egg	60	82	10	5	10	35.0
	•		r			Soba noodles	100	336	15	75	5	48.0
è è			T		0	Noodles	100	138	10	40	5	6.0
è è		***			0	Pasta with egg	150	543	20	105	5	50.0
è		* *			0	Pasta without egg	50	174	10	35	5	53.0
ù ù ù ù		****			0	Wholemeal pasta with egg	150	485	20	95	5	50.0
è		****			0	Wholemeal pasta without egg	50	162	10	30	5	50.0

Recommendations fo nutrition often		Recommendation perfor often		warning 1 💼	t. warning 2 🦇	Baked goods, cakes and confectionary	All		s per s erving		rd	X
				enet. w	genet. w our pre		g	kcal	Prot	Carb	Fat	lyc. Inde
	 	****		50	<u>∞</u> >	Apple crumble cake from shortcrust		350	5	50	20	64.0
è (ù ù ù ù ù	****			0	Apple strudel	150	411	5	40	10	35.0
è (ù ù ù ù ù	, ,	7	0	0	Apricot cream cake from cake batter	100	208	5	25	15	46.0
è (è	*****			0	Beer batter	100	225	10	35	10	2.7
è (ù ù ù ù ù	****		0	0	Biscuit cuts	100	390	5	50	20	46.0
è (ù ù ù ù ù		***	0	0	Puff pastry	100	420	5	30	35	2.4
è (è	,	7		0	Choux paste	100	183	10	15	15	1.3
è (ù ù ù ù ù	****		0	0	Butter biscuits	25	109	5	20	5	55.0
è (ù ù ù ù ù	5	2	0	0	Cream cake	120	400	10	40	25	65.0
è (è è	****			0	Domino squares	15	50	5	10	5	4.0
è (ù ù ù ù .	****			0	Doughnut	60	236	5	30	15	76.0
è (ù ù ù ù ù		T	0	0	Strawberry cream cake from cake batter	100	281	5	25	20	65.0
è (ù ù ù ù ù	*****		0	0	Yeast dough (pizza dough)	100	304	10	45	15	3.7
è (ù ù ù ù ù		T	0	0	Yogurt cream cake	100	264	5	25	20	65.0
è (ù ù ù ù ù	***			0	Carrot nut cake from cake batter	100	318	10	35	20	53.0
è (ù ù ù ù ù	****		0	0	Cheesecake from shortcrust pastry	100	270	10	30	15	65.0
è (ù ù ù ù ù		Ŧ	0	0	Cheesecake	120	344	5	30	25	65.0
è (ù ù ù ù ù	****			0	Cherry cake from shortcrust pastry	120	354	5	45	20	64.0
è (ù ù ù ù	*****			0	Gingerbread	25	97	5	15	5	76.0
è (ù ù ù ù ù	**			0	Linzer cake	120	501	10	55	30	38.0
è (ù ù ù ù ù	***			0	Macaroons	50	218	10	25	15	32.0
è (ù ù ù ù ù	***			0	Almond cake from yeast dough	100	384	10	45	20	65.0
è (ù ù ù ù ù	****			0	Marble cake from batter	70	249	5	30	15	45.0

Recommendatio nutri	ns for healthy	Recommendati perfor	ons to improve mance	warning 1 💼	t. warning 2 🦇	Baked goods, cakes and confectionary	Ally		s per st serving	tandaı g	rd	
often	rarely	often	rarely	iet. wa	ه ن							c. Index
		* * * * * * *	******	ger	gene your		g	kcal	Prot	Carb	Fat	Gly
_	ù ù ù ù ù ù		T	0	0	Marzipan cake	120	421	10	35	30	70.0
	ù ù ù ù ù ù	* *			0	Apple and poppy seed cake from shortcrust	120	346	10	40	20	64.0
ù		TT			0	Poppy seed roll from dough	100	358	10	40	20	45.0
	ù ù ù ù ù ù	*****		0	0	Muffin with chocolate	60	175	5	25	10	50.0
_	ù ù ù ù ù	****			0	Muffins with blueberries	60	226	5	25	10	59.0
_	ù ù ù ù ù ù		ΨΨ		0	Nut cake	50	229	5	20	15	45.0
			₹₹	0	0	Nut cream cake	120	427	10	30	35	65.0
	è è è è è	T T			0	Gingerbread biscuits	25	96	5	20	5	15.0
	ù ù ù ù ù ù	***			0	Cookies from shortcrust	50	246	5	30	15	57.0
	ù ù ù ù ù ù	*****		0	0	Quark-apple cake	120	232	10	30	10	40.0
	ù ù ù ù		T T		0	Cream cake	50	151	5	15	10	40.0
	*****	T T			0	Rhubarb cake with meringue	120	292	5	25	15	40.0
	****	****			0	Raisin cake from batter	70	241	5	35	10	65.0
	****	***			0	Red wine cake from batter	70	255	5	30	15	74.0
	****	T		0	0	Sacher cake	120	462	10	55	25	38.0
	ù ù ù		T		0	Pretzel sticks	30	106	5	25	0	0
	ù ù ù ù ù ù	***		0	0	Chocolate cake from batter	70	237	5	25	15	38.0
	****		T	0	0	Chocolate-nuts cake from batter	100	393	10	35	25	38.0
	* * * * * *	*****		0	0	Chocolate cake with cream topping from cake batter	100	308	5	50	10	38.0
	* * * * * *	***		0	0	Black Forest cake	120	333	5	40	20	38.0
	*****	*****		0	0	Chelsea bun with crumbles	75	257	10	40	10	65.0
	*****	****		0	0	Tiramisu	125	390	10	50	20	12.0
	****		.	0	0	Waffles	50	279	5	25	25	75.0

Recommendation nutr	ons for healthy rition	Recommendati perfor	ons to improve rmance	ning 1 📑	ence 🔪	Baked goods, cakes and confectionary	All		es per : servir		rd	
often	rarely	often	rarely	t. wari	r. wan							ndex
• • • • • • •	• • • • • • •	* * * * * * *	* * * * * * *	genet	your		g	kcal	l Prot	Carb	Fat	Glyc. I
	* * * * * *	****		(D	Damson plum cake from shortcrust	100	239	9 5	30	10	53.0

Recommendatio nutri often	ns for healthy	Recommendati perfor often	ons to improve mance rarely	genet. warning 1 🗗	preference	Fruit and fruit products	All v		per st erving	andar	d	ndex
ù ù ù ù ù ù ù	****	******	******	genet.	your		g	kcal	Prot	Carb	Fat	Glyc. Index
		****				Acerola	120	19	0	5	0	20.0
	è		T			Pineapple	125	70	5	20	0	45.0
	ù ù ù ù ù ù		T T			Pineapple canned	125	108	0	30	0	65.0
ù			T			Apple	125	76	0	20	0	35.0
	````````` ``		T			Applesauce canned	250	203	5	50	0	38.0
èèè		Ŧ				Apricot	50	22	0	5	0	57.0
	````````` ``		T			Apricot canned	125	99	5	25	0	65.0
			****			Avocado	225	293	5	10	30	10.0
	è è		T			Banana	100	90	5	20	0	51.0
		* * * * * *				Tree gooseberry (starfruit)	125	34	5	5	5	15.0
		****				Soft fruit	125	40	5	10	5	40.0
à			T			Pear	140	73	5	20	0	40.0
	ù ù ù ù ù ù		***			Pear canned	125	83	0	20	0	55.0
		* * * * * *				Blackberry	125	45	5	10	5	25.0
è è è è			T			Breadfruit	125	130	5	30	0	65.0

Recommendatio nutri	ns for healthy	Recommendati perfor often	ons to improve rmance rarely	warning 1 🗗	genet. warning 2 \varkappa	/our preference 🔪	Fruit and fruit products	All		s per s serving	tandaı g	rd	×
often	rareiy		rareiy	let.	enet. w	our pre		g	kcal	Prot	Carb	Fat	Glyc. Inde
		• • •		80	86	ъ Х	Cashew apple	125	68	5	15	5	ت 22.0
		TTT T					Clementine	40	18	0	5	0	0
		I	* *				Date		350	5	85	5	42.0
_		.					Durian	125	180	5	40	5	44.0
		****					Strawberry	250	80	5	15	5	30.0
ù ù ù		****					Ground Cherry (Physalis)	125	64	5	15		22.0
ù ù ù ù		• • • • • •					Fig	20	13	0	5	0	35.0
	è è è		.				Pomegranate	125	94	5	20	5	35.0
è è		***					Grapefruit	250	110	5	20	0	53.0
		****					Guava	125	43	5	10	5	24.0
è è è		.					Guava small	125	69	5	15	5	78.0
* * * * * *		****					Rosehip	125	119	5	20	5	1.0
* * * * *		****					Blueberry	125	46	5	10	5	28.0
* * * * * *		****					Raspberry	125	43	5	10	0	25.0
ù ù ù ù		*****					Elderberry	125	69	5	10	5	4.0
		****					Currant red	125	41	5	10	0	25.0
* * * * * *		****					Currant black	125	50	5	10	0	15.0
.		****					Currant white	125	51	5	10	0	35.0
	è è		Ŧ				Japanese persimmon	125	89	5	20	0	1.3
ù ù ù ù		***					Prickly pear	125	46	5	10	5	0
à		****					Cape gooseberry	125	95	5	20	5	15.0
	è		ŦŦ				Cherry canned	125	68	5	20	0	20.0
		TT					Cherry sour	120	62	5	15	5	45.0

Recommendatic nutri	ons for healthy	Recommendation perfor	ons to improve mance	warning 1 🚽	ning 2 🦛	Fruit and fruit products	Ally	values s	s per s serving	tandard g	
often	rarely	often	rarely	et. war	genet. warning 2						B Blyc. Index
• • • • • • • •	• • • • • • • •	******	*****	gene	gene		g	kcal	Prot	Carb Fa	at Jo
è			T			Cherry sweet	120	72	5	20 0	0 22.0
è è è è		****				Kiwi	45	24	0	5 0	0 52.0
	è è		****			Coconut	50	181	5	5 2	0 0
	è		T			Kumquat	125	85	5	20 0	0 0
* * * * *			T T			Lime	125	59	5	5 5	5 26.6
	è è		T			Litchi	125	94	5	25 0	0 50.0
	* * * * * *		T T			Litchi canned	125	120	5	30 0	0 38.0
è	•		T			Mamey apple	125	71	5	15 0	0 3.0
è è è è		•	2			Mandarins	40	20	0	5 0	0 19.0
			T T			Mandarins canned	125	104	0	25 0	0 47.0
è è è		•	2			Mango	125	74	5	20 5	5 50.0
	è è è		T			Mangosteen	125	93	5	20 5	5 1.0
è è è		* *				Mulberry	125	55	5	10 0	0 25.0
	è è		T			Mirabelle	125	80	5	20 0	0 3.0
è è è è			T			Medlar	25	12	0	5 0	0 0
	•		T			Nectarine	115	64	5	15 0	0 35.
è è è è è		* *				Orange	150	65	5	15 0	0 42.
è è			T			Pampelmuse	125	58	5	15 0	0 53.0
è è			T			Рарауа	125	40	5	10 0	0 55.0
è è è è		****				Passion fruit	125	80	5	15 5	5 24.0
è è			T			Peach	115	47	5	10 0	0 28.0
è è			T			Plums	125	56	5	15 0	0 0
è è è		***				Cranberry	125	44	0	10 5	5 2.0

Recommendatic nutri often	ons for healthy	Recommendation perfor often		warning 1 🗗	genet. warning 2 🦇 your preference	Fruit and fruit products	All		per s erving	tandard B	ка
	*****		* * * * * * *	genet. v	genet. v /our pr		g	kcal	Prot	Carb Fa	F Glyc. Index
è è		**				Quince	150	59	5	15 5	
.		****				Rhubarb	150	20	5	5 C	0 13.0
	è è è è		T T			Raisins	25	76	5	20 0	28.0
è			T			Round plum	125	56	5	15 0	33.0
* * * * * *			****			Sea buckthorn berry	125	108	5	5 10	0 0
		Υ.				Gooseberry	125	46	5	10 0	25.0
* * * * * *		*****				Starfruit	100	27	5	5 5	5 0
* * * * * *		*****				Wild blackberry	125	45	5	10 5	5 51.0
* * * * * *		****				Wild strawberry	125	40	5	10 5	5 59.0
* * * * * *		****				Wild raspberry	125	43	5	10 0	59.0
è			T			Watermelon	125	48	5	10 0	72.0
è			T			Grape red	125	88	5	20 0	45.0
è			T			Grape white	125	88	5	20 0	0 15.0
ù ù ù ù		Ŧ				Winter melon	125	35	5	10 C	72.0
		***				Lemon	125	45	5	5 5	5 0
ù ù ù			T			Muskmelon	125	69	5	20 0	68.0

Recommendation nutriti		Recommendatio perfor			ning 2 🦛 rence 🏅	Vegetables and vegetable products	All		s per s serving	tandar g	rd	
often	rarely	often	rarely	genet. warning 1	genet. warning 2 your preference			1				Glyc. Index
• • • • • • • •		******	*****	gen	gen you		g	kcal	Prot	Carb	Fat	Glyc
è è è			T T T			Algae	5	2	0	0	0	1.0
• • • • • •		5	,			Artichokes	150	33	5	5	0	20.0
è è è è		****				Aubergine	250	43	5	10	0	20.0
* * * * * *		*****				Wild garlic	100	19	5	5	0	16.0
`````` ```		****				Kale	150	20	5	5	0	0
ù ù ù ù ù ù		•	,			Cauliflower	150	35	5	5	0	15.0
* * * * * *		****				White beans	60	158	15	25	5	35.0
ù ù ù ù ù ù ù		****				Beans thick	150	126	15	20	5	46.0
ù ù ù ù ù ù ù		****				Beans green	150	50	5	10	0	54.0
****			****			Nettle	150	63	15	5	5	0
* * * * * *			T T			Broccoli	150	42	10	5	0	0
* * * * * *		****				Bush beans green	150	50	5	10	0	54.0
è è		****				Chicory	50	9	5	5	0	15.0
* * * * * *		****				China beans	150	170	15	30	5	0
* * * * * *		****				Chinese cabbage	150	20	5	5	0	0
è è		****				Iceberg lettuce	50	7	5	5	0	0
è è è è			T			Endives	50	8	5	5	0	15.0
****		****				Green peas	150	123	10	20	5	35.0
è è è		* *				Green peas, canned	150	57	5	10	5	45.0
****			T T			Lamb's lettuce	50	8	5	0	0	47.0
		****				Fennel bulb	150	29	5	5	0	0.3
è è è è		****				Chinese style vegetable mix	150	56	5	10	5	42.0
ù ù ù ù ù ù		****				Mexican style vegetable mix	150	77	5	15	5	32.0

Recommendatio nutri	ns for healthy	Recommendation perfor		ning 1	ning 2 🦛 ence 🍾	Vegetables and vegetable products	All	values s	s per st serving	tandaı g	rd	
often	rarely	often	rarely	genet. warning 1	genet. warning 2 your preference							Glyc. Index
	* * * * * *	******	*****	gene	gene your		g	kcal	Prot	Carb	Fat	Glyc.
* * * * * *		****				Sweet pepper yellow	150	45	5	10	0	35.0
* * * * * *		****				Sweet pepper green	150	29	5	5	0	20.0
* * * * * *		****				Sweet pepper red	150	56	5	10	5	30.0
* * * * * *			T			Kale	150	56	10	5	5	7.0
è		*****				Cucumber	150	18	5	5	0	15.0
	è è	***				Capers	100	23	5	5	0	0
è è è è		Ŧ				Carrot	150	50	5	10	0	30.0
* * * * * *		***				Kidney beans	60	151	15	25	5	23.0
ù		**				Garlic	5	3	0	5	0	16.0
* * * * * *		****				Celeriac	150	29	5	5	0	85.0
* * * * * *		****				Kohlrabi	150	38	5	10	0	0
* * * * * *		***				Turnip	150	45	5	10	0	72.0
è è		Ŧ				Lettuce	50	6	5	5	0	15.0
èèè		****				Butternut pumpkin	150	38	5	10	0	0
èèè		****				Pumpkin Hokkaido	150	38	5	10	0	0
è		Ŧ				Spring onion	30	13	0	5	0	3.0
• • • • • •		***				Lima bean	150	98	5	20	0	46.0
* * * * * *		****				Lollo Rosso	100	20	5	5	0	0
* * * * * *		5	2			Dandelion	150	44	5	5	5	0
* * * * * *			***			Chard	150	24	5	5	0	32.0
		****				Horseradish	150	96	5	20	0	0
		****				Mixed pickles	200	72	5	15	5	75.0
* * * * * *		Ŧ				Okra	150	30	5	5	0	0

Recommendation nutrit		Recommendatio		ning 1 🗗	ning 2 🤲	rence	Vegetables and vegetable products	Ally	values s	s per s serving	tanda g	rd	
often	rarely	often	rarely	genet. warning 1	genet. warning 2	your preterence							Glyc. Index
• • • • • • • •	• • • • • • •	******	*****	gen	gen	you		g	kcal	Prot	Carb	Fat	Glyc
è è è			****				Olive green	20	26	0	5	5	30.0
è è			****				Olive black	20	69	0	5	10	0
è è		***					Palm heart	150	54	5	10	0	32.0
		****					Peppers	150	29	5	5	0	0
		Ŧ					Parsnips	150	89	5	20	5	52.0
è			T				Pearl onion	15	11	0	5	0	3.0
			T T				Purslane	150	18	5	5	5	2.0
		****					Scarlet runner bean	150	126	15	20	5	15.0
è è		***					Radicchio	50	7	5	5	0	0
ù ù ù ù		****					Radishes	100	15	5	5	0	15.0
ù ù ù ù ù ù		****					Radish	150	24	5	5	0	15.0
ù ù ù ù ù ù		5	,				Romanesco	150	35	5	5	0	46.
ù ù ù		Ŧ					Romano salad	50	8	5	5	0	15.0
ù ù ù ù ù ù			T T				Brussels sprouts	150	54	10	5	5	15.0
* * * * * *		****					Red cabbage	150	35	5	5	0	15.0
* * * * *		**					Beet red	150	63	5	15	0	91.0
ù ù ù ù		****					Beet white	150	39	5	10	0	30.0
		T					Rocket	100	27	5	5	5	32.0
* * * * * *			* * *				Sorrel	150	33	5	5	5	0
è è è è			Ŧ				Pickled cabbage	150	26	5	5	0	25.0
è		****					Shallot	30	7	0	5	0	8.0
		****					Leaf lettuce	50	10	5	5	0	0
		****					Black salsify	150	29	5	5	5	0

Recommendation nutr	ons for healthy	Recommendati perfor	ons to improve mance	ning 1 🚽	ning 2 🦛 ence 🍾	Vegetables and vegetable products	Ally	values s	s per si serving	tandaı g	rd	
often	rarely	often	rarely	genet. warning 1	genet. warning 2 your preference							Glyc. Index
• • • • • • • •	*****	* * * * * * *		gene	gene your		g	kcal	Prot	Carb	Fat	Glyc.
è	•	****				Pearl onions	30	8	0	5	0	3.0
• • • • • • •		•	T			Soybeans	150	216	20	20	10	18.0
ù ù ù		•	r			Asparagus canned	150	18	5	5	0	15.0
• • • • • • •		•	r			Asparagus white	150	27	5	5	0	15.0
• • • • • •			***			Spinach	150	29	5	5	0	15.0
* * * * * *		***				Pointed cabbage	150	35	5	5	0	15.0
ù ù ù ù ù ù		****				Green runner beans	150	50	5	10	0	30.0
è è è		****				Stalk celery	150	26	5	5	0	15.0
		****				Bush beans	150	132	15	20	5	30.0
ù ù ù ù ù ù		***				Pigeon peas	60	172	15	30	5	22.0
ù ù ù ù ù ù		****				Soup vegetables	150	38	5	10	0	3.0
è è		****				Tomatoes	80	14	5	5	0	15.0
è	•	****				Tomatoes canned	80	14	5	5	0	31.0
ù ù ù ù ù ù		****				Wax beans	150	48	5	10	0	20.0
ù ù ù ù		****				Wax gourd	150	21	5	5	0	0
		***				Wasabi raw	150	185	10	35	5	8.0
ù ù ù ù ù ù		*****				Vine leaves	100	114	10	20	5	2.0
ù ù ù ù ù ù		****				White cabbage	150	38	5	10	0	20.0
****		Ŧ				Savoy cabbage	150	41	5	5	0	0
		****				Parsley root	150	59	5	10	5	5.0
è		T T				Zucchini	150	32	5	5	0	15.0
• • • • • •		***				Sugar peas	150	89	10	15	0	65.0
ù ù ù		****				Sweetcorn	150	134	5	25	5	0

Recommendation nutr	ons for healthy ition	Recommendation	ons to improve rmance	ning 1 📲		Vegetables and vegetable products	Ally		s per s servin	tanda g	rd	
often	rarely	often	rarely	war war	refe							ndex
*****	.	*****	* * * * * * *	genet	your		g	kcal	Prot	Carb	Fat	Glyc. I
ė	Ì	****				Onion	80	22	5	5	0	3.0

Recommendations for healthy nutrition often rarely	Recommendations to improve performance often rarely		genet. warning 2 🦇 your preference	Potatoes and potato products, starchy plant parts, mushrooms	All		s per st serving	andard		ıdex
è è è è è è <mark>è</mark> è è è è è è	****** * *****	genet	genet your p		g	kcal	Prot	Carb F	at	Glyc. Ir
ù ù ù	T T			Oyster mushroom	100	23	5	5	0	0
ù ù ù ù	T			Batata (sweet potato)	150	167	5	40	5	8.0
ù ù ù ù ù ù	****			Birch mushroom	200	50	10	0	5	0
ù ù ù ù ù ù	****			Slippery Jack	200	30	5	5	56	67.0
ù ù ù	****			Champignon	100	21	5	5	0	0.0
è	****			Champignon canned	100	19	5	0	5	0
è è è è è	****			Red pine mushroom	200	36	10	0	5	0
.	Ŧ		0	Gnocchi	125	203	5	45	5 7	70.0
ù ù ù ù	****			Armillaria	200	38	10	0	56	61.0
ù ù ù ù ù ù	T			Chinese artichoke	200	362	10	75	5	3.1
ê ê	***		0	Potato chips	25	132	0	5	10 7	77.0
è è	T			Potatoes peeled	200	146	5	35	0 7	70.0
ù ù ù	*			Potatoes unpeeled	240	175	5	40	06	65.0
ê ê ê ê	****		0	Potatoes frozen	200	290	5	35	15 7	76.0
è	***			Potato starch flour	20	68	0	20	0 3	32.0

Recommendatio	tion		mance	. warning 1 🕞	genet. warning 2 🦛 your preference	Potatoes and potato products, starchy plant parts, mushrooms	All		s per s servin		rd	×
often	rarely	often	rarely	genet. w	enet. w our pre		g	kcal	Prot	Carb	Fat	Glyc. Index
è è è è è		•		86 86	д УС	Lotus root	150	119	5	25		6 .0
			* *			Manioc		274	5	65		20.0
````````` `		_	* * *			Morel	200	30	5	5	5	0
ù ù		***				Arrowroot	200	208	15	40	5	6.0
			****			Chanterelle	200	30	5	0	5	0
			* * *			Boletes	200	34	5	5	5	0
****		T				Sago palm	200	362	10	75	5	5.0
è è è è			* * *			Shiitake mushroom	200	84	5	25	0	0
* * * * * *			****			Porcini	200	54	15	5	5	0
è è è			T			Taro	150	153	5	35	0	11.0
èèè		****				Jerusalem artichoke	200	62	5	10	5	7.0
* * * * * *			T			Truffle	200	118	20	15	5	23.0
	è è è è è è	****				Wild mushroom mix canned	200	118	5	15	10	20.0
è è		T T				Yam bean	200	82	5	20	0	32.0
			T			Yam	200	202	5	45	0	12.0

Recommendation nutr			cions to improve ormance	warning 1 💼	genet. warning 2 \varkappa	· preference 🏹	Spices, seasonings, additives	All	values	s per s serving	tanda g	rd	
often	rarely	often	rarely	genet. wa	net. wa	/our prefe					C 1	- · ·	Glyc. Index
, , , , , , , , , , , , , , , , , , , 		*****	-	ge	ge	yo		g	kcal	Prot	Carb		
•			T				Agar-Agar	5	3	0	0	0	12.0
			.				Agave syrup	100	270	5	65	0	20.0
			•				Anise	5	0	0	0	0	0
			* *				Apple vinegar	15	3	0	0	0	5.0
_			* *		•		Balsamic vinegar	100	99	0	25	0	5.0
			TT		0		Barbecue sauce	45	54	5	5	5	19.0
			Y				Basil	5	0	0	0	0	5.0
			Y				Cayenne pepper	5	0	0	0	0	5.0
			T				Chili red	5	0	0	0	0	5.0
_	è è è		.				Apple chutney	20	29	0	10	0	5.0
_	è è è		TT				Mango chutney	20	28	0	10	0	5.0
	è è		TT				Tomato chutney	20	21	0	5	0	5.0
			Y		0		Curry powder	5	0	0	0	0	1.0
	è è è		* * *	0	0		Curry sauce	60	91	5	5	10	0
			¥				Dill	5	0	0	0	0	5.0
			****				Cocktail dressing	20	116	0	5	15	40.0
•			****				Dressing vinegar-herb	45	134	0	5	15	0
è			****	0			Dressing French	60	222	5	5	25	0
	è è è		****				Dressing Italian	60	146	5	5	15	0
.			****				Dressing mayonnaise	50	360	5	0	40	1.0
			Y				Tarragon	5	0	0	0	0	5.0
	b		****				Gelatin	5	3	5	0	0	12.0
è è			Ŧ		0		Vegetable stock granulated	100	176	20	15	10	0

Recommendatio	ons for healthy tion	Recommendation perfor	ons to improve mance	ning 1 💼	genet. warning 2 🦇	Spices, seasonings, additives	Ally	values	s per s servin	tanda g	rd	
often	rarely	often	rarely	genet. warning 1	genet. warning 3 voµr preference							Glyc. Index
ù ù ù ù ù ù <mark>ù</mark>	* * * * * * *	******	******	gene	gene		g	kcal	Prot	Carb	Fat	Glyc.
	è è è	T T			0	Hoisin sauce	20	35	5	10	5	4.0
		•	2		0	Chicken stock granulated	5	7	5	5	0	15.0
			2			Ginger	5	0	0	0	0	0
		•	2			Cardamom	5	0	0	0	0	5.0
			T			Ketchup	20	22	0	5	0	80.0
		•	2			Coriander	5	0	0	0	0	5.0
è	•		T T			Herb vinegar	15	3	0	0	0	5.0
		•	2			Cumin	5	0	0	0	0	5.0
		•	2			Caraway	5	0	0	0	0	5.0
			2			Turmeric	5	0	0	0	0	5.0
• • • • • •			2			Bay leaf	5	0	0	0	0	5.0
		•	2			Mace	5	0	0	0	0	5.0
		•	2			Marjoram	5	0	0	0	0	5.0
			2			Balm	5	0	0	0	0	5.0
			r			Nutmeg	5	0	0	0	0	5.0
		5	r			Cloves	5	0	0	0	0	5.0
è	•		T T			Fruit vinegar	15	3	0	0	0	5.0
ù ù ù ù ù ù		•	r			Oregano	5	0	0	0	0	5.0
		,	r			Paprika sweet	5	0	0	0	0	10.0
è	•	****				Pectins	5	1	0	0	0	12.0
		9				Parsley	5	0	0	0	0	0
		٩	r			Green pepper	5	0	0	0	0	5.0
		•	r			Black pepper	5	0	0	0	0	5.0

Recommendations for healthy nutrition	Recommendations to improve performance	ning 1 🗗 Ining 2 🦟 rence	Spices, seasonings, additives	All v		s per s serving	tanda 3	rd	
often rarely	often rarely	genet. warning 1 genet. warning 2 your preference							Glyc. Index
è è è è è è <mark>è</mark> è è è è è è	* * * * * * * <mark>*</mark> * * * * * *	gend your		g	kcal	Prot	Carb	Fat	Glyc.
	Ŧ		White pepper	5	0	0	0	0	5.0
* * * * * *	Ŧ		Allspice	5	0	0	0	0	5.0
* * * * * *	T		Rosemary	5	0	0	0	0	5.0
* * * * * *	Ŧ		Saffron	5	0	0	0	0	5.0
* * * * * *	T		Sage	5	0	0	0	0	5.0
•	*****	0	Sambal Oelek	20	28	5	5	5	5.0
* * * * * *	T		Chives	5	0	0	0	0	5.0
•	*		Mustard hot	5	4	0	0	0	35.0
è	T		Mustard sweet	5	4	0	0	0	55.0
è	.		Soy sauce	15	17	5	5	5	4.0
è	****		Tabasco	5	1	0	0	0	0
• • • • • •	T		Thyme	5	0	0	0	0	5.0
è	****		Tomato paste	10	4	0	5	0	45.0
* * * * * *	Ŧ		Vanilla pod	5	0	0	0	0	5.0
* * * * * *	***		Juniper berry	5	4	0	0	0	15.0
è	* *		Wine vinegar	15	3	0	0	0	15.0
`````	Ŧ		Cinnamon	5	0	0	0	0	5.0

Recommendations fo nutrition	or healthy	Recommendati perfor	ons to improve mance	genet. warning 1 👘	ning 2 🦛 rence 🍾	Legumes (mellow), nuts, oil and other seeds	All	values s	s per s ervin		rd	
often	rarely	often	rarely	et. war	genet. warning 3 your preference			Î				Glyc. Index
• • • • • • • •		* * * * * * *	*****	gen	gen you		g	kcal	Prot	Carb	Fat	Glyc
* * * * * *			***			Bamboo shoots	150	27	5	5	0	20.0
è è è		****				Bean sprouts	15	5	0	5	0	15.0
è è è			***			Cashew	60	355	15	15	30	25.0
****			T			Chia seeds	30	137	5	15	10	1.0
è è		۲	r			Sweet chestnut	60	118	5	25	5	30.0
			***			Peas germinated	15	4	5	0	0	0
****			****			Peanut	100	576	30	10	50	0
è è		****				Grain sprouts	15	8	0	5	0	35.0
****			****			Hazelnut	60	390	10	5	40	0
• • • • • •		****				Chickpeas	60	161	15	25	5	26.0
è è è			***			Chickpeas germinated	15	4	5	0	0	30.0
è è			****			Pumpkin seed	20	113	10	5	10	53.0
• • • • • •			****			Flaxseeds	20	89	5	5	10	0
* * * * * *		***				Lima beans	60	167	15	30	5	32.0
		***				Lentils	60	185	15	30	5	30.0
è è è			***			Lentils germinated	15	4	5	0	0	29.0
		****				Lupine seeds	100	371	40	40	10	24.0
è			T			Alfalfa sprout	15	4	0	0	0	0
è è è			****			Macadamia nut	60	418	5	5	45	39.0
* * * * *			****			Almond	60	353	15	5	35	35.0
* * * * *			****			Рорру	20	97	5	5	10	0
* * * * *		***				Mung beans	60	164	15	25	5	25.0
è è è			****			Brazil nut	60	412	10	5	45	10.0

Recommendatio nutri			ions to improve rmance	warning 1 🖬		your preference 🍾	Legumes (mellow), nuts, oil and other seeds	Alla	values s	s per s serving		rd	
often	rarely	often	rarely	t. war	t. war	prefei							Index
	* * * * * *	* * * * * *	• • • • • • • •	genet.	gene	your		g	kcal	Prot	Carb	Fat	Glyc.
ù ù ù ù			****				Pecan nut	60	419	10	5	45	0
ù ù ù			****				Pine nut	20	115	5	5	10	0
* * * * *			****				Pistachio	60	352	15	10	35	18.0
* * * * * *			****				Sesame	20	114	5	5	10	0
è è			T				Soy bran	10	11	5	5	0	7.0
è è è è			T				Soy sprouts	15	6	5	5	0	15.0
è è è è			Ŧ				Sunflower seed	20	96	5	10	5	20.0
ù	•		****				Walnut	40	286	10	5	30	0

Recommendati nutr	ons for healthy rition	Recommendati perfor	ons to improve rmance	genet. warning 1 🕞	ning 2 🦇		Mostly animal menu components	Ally		s per si serving		rd	
often	rarely	often	rarely	t. war	t. war	your prererence							Index
	• • • • • • •	*****	• • • • • • • •	gene	gene	your		g	kcal	Prot	Carb	Fat	Glyc.
	•	****					White bean soup with meat	450	275	25	30	10	64.0
	****	****		0	0		Chicken burger	150	378	15	50	15	15.0
	è è		* * *				Chilli con carne	250	258	20	15	15	34.0
(è		* * *		0		Chicken cordon bleu	150	300	35	15	15	70.0
ù ù ù			* * *		0		Pork cordon bleu	150	329	35	15	15	4.4
	***		T		0		Curried sausage with fries	100	184	5	15	15	70.0
	è è è		* * *	0	0		Debreziner bean goulash	350	420	25	20	30	79.0
	****		***				Roasted duck with oranges and sauce	300	507	35	10	35	68.0

Recommendatio nutri			ions to improve mance	warning 1 🚽	genet. warning 2 \varkappa	rence 🍾	Mostly animal menu components	Ally	values s	per s erving		ırd	
often	rarely	often	rarely	et. war	et. war	your preference							Glyc. Index
•••••••		*****	* * * * * * *	genet.	gen	you		g	kcal	Prot	Carb	Fat	Glyc
		****			0		Fish and chips	350	931	25	105	50	32.0
	•		* *				Fish roll with tomato sauce	350	301	40	15	15	35.0
	è è		T		0		Fish sticks	150	380	20	25	25	33.0
			T	0	0		Meat pie	350	945	40	60	65	1.4
			****		0		Roast goose with gravy	300	672	50	10	55	0
			****	0			Poultry cream soup	350	340	30	5	25	19.0
	* * * * * *		***	0	0		Poultry croquette	200	378	20	15	30	0
			****	0			Chicken salad with pineapple and mushrooms	100	194	20	5	15	0
*****			T T		0		Kale stew with cooked sausage	450	365	20	20	25	42.0
			***		0		Goulash soup canned	150	164	20	5	10	0
* * * * * *			***				Herring cooked in tomato sauce	80	98	10	5	10	35.0
	* * * * * *		***				Venison stew with red wine	350	508	50	10	30	20.0
	è è è è	****			0		Hot Dog	115	267	15	30	15	61.0
	****		***	0	0		Chicken fricassee with mushrooms	450	693	45	15	55	25.0
			***	0	0		Sliced veal with curry-garlic sauce	250	433	35	10	30	10.0
	è è è		****		0		Filled veal roll, with sauce	200	302	40	5	15	10.0
	è è è		****		0		Veal shoulder braised in cream sauce	200	164	25	5	10	2.9
	è è		.				Carrot stew with pork belly	450	365	20	20	25	30.0
			****	0	0		Cheese souffle	140	424	20	5	40	86.0
è			Ŧ	0			Stuffed cabbage with meat filling	300	258	20	15	15	55.0
	è è è		***		0		Königsberger meatballs	200	388	35	15	25	0
			****		0		Herbal pâté	350	588	65	5	40	0.1
	èèèè		***		0		Lamb meatballs with curry in tomato sauce	200	340	20	15	25	35.0

Recommendation nutr			ions to improve mance	ning 1 🗗	genet. warning 2 🦇 your preference	Mostly animal menu components	All		s per st erving	tanda g	rd	
often	rarely	often	rarely	genet. warning 1	genet. warning 2 your preference							. Index
• • • • • • •	* * * * * * *	*****	* * * * * * *	gen	gen you		g	kcal	Prot	Carb	Fat	Glyc.
	•		.	0	0	Lasagna with minced meat	475	665	30	40	45	0
••••••		***		0	0	Liver dumplings	350	536	40	50	25	50.0
			***		0	Liver pâté	150	294	25	10	20	0
	• • • • • • •		***		0	Oxtail soup	350	350	15	15	30	0
			***	0	0	Paprika chicken with sauce	250	263	30	10	15	25.0
			***	0	0	Ragout fin	180	236	20	10	15	0
	èè	****			0	Ravioli stuffed with meat in tomato sauce	200	276	15	30	15	75.0
			***			Beef goulash	400	472	40	10	35	0
	****		T T			Stewed beef with red wine sauce	350	382	35	10	15	0
è è			****	0		Scrambled eggs	120	193	15	5	15	50.0
* * * * * *			****	0		Cream herring	100	129	10	5	15	50.0
	****		****			Pork with sauce	250	583	35	10	50	0
	ù ù ù ù		Ŧ	0	0	Breaded pork cutlet, fried	180	454	35	35	25	4.4
			T T		0	Breaded pollock fillet	180	407	35	20	25	0
è	•	*****			0	Spaghetti Bolognese	250	350	15	55	10	38.0
	ù ù ù ù		****		0	Brawn Berliner style	250	238	25	5	15	0
•••••		****				Sushi	400	1224	45	220	20	55.0
	*****		* * *	0	0	Dumplings stuffed with cheese and ham	250	803	40	25	65	84.0
è è			Ŧ		0	Squid fried in beer batter	280	375	45	30	15	32.0
	ù ù ù		ŦŦ			Tomatoes stuffed with minced meat	250	330	30	15	20	60.0
	è è è		***		0	Wild ragout with sauce	250	270	30	10	15	0
	****		****			Sweet 'n sour boar	300	522	50	10	35	0
	è è		***		0	Game sauce	60	45	5	5	5	0

	tions for healthy trition		ions to improve rmance		varming 2 🐝 reference	Mostly animal menu components	AII		s per s serving		rd	
often	rarely	often	rarely	t. war	г. war prefei							ndex
* * * * * *	• • • • • • •	*****	* * * * * * *	genet.	your		g	kcal	Prot	Carb	Fat	Glyc. I
	.		ŦŦ			Game soup	350	315	35	15	15	54.0
	ù ù ù ù		****	(D	Sausage salad	100	202	10	5	20	25.0

Recommendation	ons for healthy	Recommendati perfor	ons to improve rmance	warning 1 🖬	genet. warning 2 🦇	ence 🏹	Mostly vegetable menu components	Alla		s per s serving	tandaı g	rd	
often	rarely	often	rarely	t. warı	t. warı	your preference							Index
	****	* * * * * * *		genet.	genet	your		g	kcal	Prot	Carb	Fat	Glyc. I
	****		***				Apple cold soup	350	161	0	40	0	52.0
	* * * * * *		T	0	0		Apple turnover	250	768	15	75	50	3.0
è è è		* * * * * *			0		Baguette with mozzarella and tomatoes	200	434	20	55	20	30.0
è è è		****			0		Bami Goreng	450	689	40	80	25	0
ù ù ù ù			T	0	0		Cauliflower casserole	300	204	10	15	15	15.0
è		* *					White bean casserole	450	473	35	40	20	35.0
è		* *					Green bean soup	400	208	10	20	15	94.0
			* * *	0			Bouillabaisse	400	344	35	5	20	0.1
è è		Ŧ		0			Broccoli cream soup	300	96	5	10	10	15.0
	è è è	****		0	0		Bread soup	400	252	15	30	10	70.0
	• • • • • • •	****		0			Cold buttermilk soup	350	196	15	35	5	79.0
	è è		T T	0			Champignon cream soup	350	315	20	20	20	32.0
	è è		***	0	0		Champignon pâté	200	514	25	20	40	15.0
*****			ŦŦŦ	0			Champignon stuffed	250	315	25	10	20	54.0

Recommendati	ons for healthy rition	Recommendation perfor	ons to improve mance	warning 1 🚽	genet. warning 2 🤲 your preference	Mostly vegetable menu components	All		s per s serving	tandaı g	rd	
often	rarely	often	rarely	et. wa	et. wa r prefe							Glyc. Index
****	• • • • • • •	******	*****	genet.	gene your		g	kcal	Prot	Carb	Fat	Glyc
	è	****			0	Champignon in batter	200	282	15	30	15	51.0
	• • • • • • •		*****	0	0	Cornflakes with milk and sugar	200	22	10	65	5	112.0
è è è è		*****		0	0	Vegetarian kebab	350	504	20	85	15	49.0
	è è è		T		0	Egg gruel	320	122	5	10	10	40.0
è è		****				Pea stew	450	297	10	30	15	66.0
	è è	****		0	0	Falafel in pita bread	350	364	30	45	10	86.0
	è è	****				Fish stock	100	6	0	5	0	0
ù ù ù		*****		0	0	Tarte flambée	75	136	10	20	5	0
			T	0	0	Spring rolls	150	362	15	20	30	50.0
ù ù ù ù		* * * * * *				Clear spring soup	350	168	15	25	5	0
	è		****			Vegetable broth	300	57	5	5	10	38.0
	è	*****			0	Vegetable burger	200	276	10	40	10	59.0
	è		T T			Vegetable stew	350	196	20	10	10	48.0
ù ù ù ù		*****			0	Grains patty	200	250	15	40	10	0
è è			***			Greek salad	120	110	5	5	10	0
	è è		T T		0	Semolina dumplings	30	26	5	5	5	75.0
è è è è		* * * * * *				Green beans in tomato sauce	250	113	5	15	5	40.0
ù ù ù		****			0	Grain burger	180	256	15	30	15	65.0
è		T T		0	0	Porridge	310	270	15	25	15	60.0
		T			0	Oatmeal pithy	330	109	5	10	10	58.0
	è		T			Yeast flakes	5	16	5	5	0	35.0
	* * * * * *	*****			0	Yeast dumplings	180	518	15	85	20	28.0
	*****	****		0	0	Yeast cake with plums	540	842	20	155	20	32.0

Recommendation nutr	ons for healthy	Recommendati perfor	ons to improve rmance	ning 1 🚽	genet. warning 2 🦇	ргегенсе	Mostly vegetable menu components	All	values s	per si erving		rd	
often	rarely	often	rarely	genet. warning 1	et. wai r nrefe								. Index
• • • • • • •	* * * * * *	*****	******	gen	gen	your		g	kcal	Prot	Carb	Fat	Glyc.
	è è		***		0		Light sauce	110	62	5	5	5	0
	****		* *		0		Chicken broth with noodles	330	281	20	15	20	19.0
è		Υ.					Hummus	100	166	10	15	10	5.0
è è è è			***				Italian salad	100	97	10	5	10	0
	è è è	****		0			Caramel sauce	60	53	5	10	5	48.0
	è è	***		0			Potato gratin without cheese	350	417	10	50	25	85.0
	è	****			0		Potato croquettes	250	375	10	45	20	30.0
	è è	****		0			Mashed potatoes	250	240	10	40	10	57.0
è	•	Ψ.					Potato salad with vinegar/oil dressing	250	270	5	30	15	85.0
	è è è	****		0			Potato soup	400	356	15	40	20	63.0
			***	0			Cheese salad	150	314	20	10	25	15.0
	•		* * *	0	0		Cheese sauce	60	67	5	5	5	4.0
		* * * * * *			0		Cheese noodles	200	492	25	65	20	2.6
ė	•	****					Dumplings from boiled potatoes	200	194	10	35	5	77.0
	è è		***	0			Herb cream sauce	60	94	5	5	10	0
	•		ŦŦ	0			Herb sauce	60	58	5	5	5	0
	è è	•	T	0			Pumpkin cream soup	350	217	10	15	15	0
	è è	****		1			Lentil stew	450	342	20	35	15	40.0
è	•		ΨŦ	0	0		Mangold steamed, in light sauce	100	58	5	5	5	70.0
è è è è		****			0		Swabian ravioli	250	343	30	40	10	1.2
è			Ŧ	0	0		Horseradish sauces from lighter sauce	60	67	5	5	5	0
	•	****		0	0		Dumplings	200	278	10	50	10	0
		* * * * * *		0			Cold milk soup	320	285	10	40	15	31.0

	ons for healthy ition		rmance	warning 1 💼	t. warning 2 🦇	Mostly vegetable menu components	All	values	s per s serving		rd	×
often	rarely	often	rarely	genet. w	genet. w		g	kcal	Prot	Carb	Fat	Glyc. Index
				<u>в</u>		Rice pudding	5 250		10	40	10	ت 67.0
		•••		0		Rice pudding with cream and cherries	200		5	30	15	1.0
					0	Milk soup with flour	350		15	35	15	20.0
è è		*****			0	Cereals with milk 3.5%	200		15	40	10	25.0
	.	*****			0	Cereals with milk, sugar and fruit	150	207	10	35	5	30.0
	ù ù ù	****		Ŭ	Ũ	Nasi Goreng	550	677	45	70	30	0
****				0	0	Pasta casserole with cheese	350	627	30	60	35	45.0
	.	*****			0	Pasta salad with vegetables/mayonnaise	350	508	15	75	20	95.0
è è			****		0	Omelette	140	249	20	5	20	50.0
	è è	*****		0	0	Pancake	150	284	10	40	10	67.0
			* * *		0	Pepper sauce	100	118	5	10	10	0
	.		****	0	0	Mushroom ragout au gratin	250	398	25	5	35	20.0
*****		****			0	Pizza al formaggio (with cheese)	250	753	40	70	40	86.0
è è		*****			0	Pizza al funghi (with mushrooms)	250	498	20	70	20	58.0
.		*****			0	Pizza napolitana	250	578	25	75	25	30.0
	è è	*****			0	Pizza salami	250	590	20	80	25	58.0
ė	•	*****			0	French fries	200	234	5	35	10	75.0
			•		0	Cranberry sauce	60	43	0	10	0	17.0
	è è		****	0	0	Cream sauce	60	113	5	5	15	9.0
è è è			ŦŦ			Ratatouille	350	189	5	15	15	20.0
* * * * * *		٩	T	0		Brussels sprouts puree	250	195	10	15	15	32.0
	ù ù ù ù ù ù	****				Beetroot steamed sweet/sour	250	148	5	20	10	29.3
	è è		T T		0	Red wine sauce	60	37	0	5	5	12.0

Recommendation nutri	ons for healthy ition		mance	genet. warning 1 🔤	genet. warning 2 🦛 your preference	Mostly vegetable menu components	All v		per st erving	tandaı g	rd	
often	rarely	often	rarely	net. wa	net. wa ur pref							Glyc. Index
		* * * * * * *	*****				g		Prot			
	è è	****		1	0	Rum sauce	60	61	5	10	5	0
	è è		****	1		herbal dressing	60	112	5	5	15	0
è è			* * *	0		Horseradish cream	60	85	5	5	10	0
è è			* * *	0		Processed cheese with mushrooms	30	86	5	5	10	0
	è è	****		0		Chocolate sauce	60	52	5	10	5	0
	• • • • • • •		T T	0	0	Chocolate waffle	50	267	5	20	20	70.0
è è		****			0	Potato dumplings	125	160	10	30	5	52.0
ù ù ù ù			****			Seitan	100	370	75	15	5	7.0
è è è è è			* * *		0	Braised celery, in light sauce	250	145	5	10	15	0
è	•	*****		0	0	Bread dumplings	290	447	20	55	20	74.0
	è è		ΨΨ	0	0	Mustard sauce	60	67	5	5	5	19.0
	è è		ŦŦ		0	Sauces dark	60	37	0	5	5	0
	è	****			0	Spaghetti with tomato sauce	250	320	15	60	5	38.0
* * * * * *		•	T	0	0	Asparagus casserole	550	418	20	30	25	15.0
è			T T	0		Asparagus cream soup	300	240	15	15	15	15.0
 .			****	0	0	Spinach casserole with cheese	300	393	15	5	40	0
	ù ù ù		* * *		0	Soups dark, bound	350	119	15	5	10	41.0
	ù ù ù	*****			0	Soups light, bound	350	221	10	30	10	41.0
	è è	***				Clear soups with vegetables.	350	175	10	20	10	53.0
	•	*****			0	Tagliatelle with tomatoes and parsley	250	320	10	50	10	55.0
	è è	9	r			Tapioca pearls	100	0	0	90	0	62.0
ù ù ù			****			Tempeh	20	30	5	0	5	1.0
			****			Tofu	100	77	10	5	5	15.0

Recommendations for healthy nutrition		Recommendations to improve performance		genet. warning 1 🕞	genet. warning 2 🦛 your preference 🍾	Mostly vegetable menu components		All values per standard serving					
often	rarely	often	rarely	et. wa	et. wa r pref			. Index					
		* * * * * * *	******	gen	genet your		g	kcal	Prot	Carb Fa	at ^j B		
	è è è		* * *	0		Tomato cream soup	300	156	5	10 15	5 38.0		
è è			****			Tomato and mozzarella salad with olive oil	100	159	10	5 15	5 15.0		
	•		****			Tomato sauce	100	65	5	5 10	0 4.0		
			***			Tomato soup, clear	300	90	10	5 5	5 50.0		
è	•		***	0		Tzatziki	20	11	5	5 0	0 0		
	è è	* * * * * *		0		Custard	60	52	5	10 5	5 0		
è è		****			0	Wholemeal pasta with tomato sauce	250	305	15	35 15	5 42.0		
		* * * * * *			0	Whole grain pasta salad with vegetables	330	503	20	70 20	0 50.0		
è è		****			0	Whole grain pizza with vegetables	230	331	20	40 15	5 60.0		
ù ù ù						Wax beans, steamed	250	155	5	15 10	0 20.0		
	* * * * * *	*****			0	Sabayon sauce	60	118	5	20 5	3.0		
ė	•	*****				White beans in tomato sauce	250	173	15	25 5	35.0		
	è è è		T T		0	White wine sauce	100	95	5	5 10	0 0		
	è è		T T		0	Semolina porridge	320	109	5	10 10	0 87.0		
è è è		•	r	0		Savoy cabbage with cheese sauce	100	54	5	5 5	35.0		
	è è		****	0	0	Zucchini cream sauce	60	72	5	5 10	0 0		
	****	****			0	Plum dumplings with sugar/cinnamon	200	284	5	50 10	0 0		
	è è è	***		0	0	Onion tart	215	368	15	40 20	0 15.0		
	è è		ΨΨ		0	Onion sauce	60	43	5	5 5	5 4.0		
	***		T			Onion soup, clear	300	159	10	10 10	0 15.0		

Recommendations for healthy nutrition often rarely		Recommendations to improve performance often rarely		genet. warning 1 🕞	genet. warning 2 🦇 your preference	Milk, milk products and cheese	All	d	Xe			
				genet. w	genet. w genet. w your pre		g	kcal	Prot	Carb	Fat	Glyc. Index
è è è			****	۵۵ آ	<u>د</u> ۳	Blue cheese min. 50% fat	30	107	10	0	10	0
è è è			****			Brie	30	109	5	0	10	0
* * * * * *			****			Butter cheese	30	90	10	0	10	31.0
	•	* *		0		Buttermilk	150	56	5	10	5	31.0
			****			Camembert	30	85	10	0	10	0
è	•		* * *			Cashew milk	100	155	5	10	15	4.0
****			****			Chester	30	110	10	0	10	75.0
			****	0		Creme fraiche 30% fat	100	277	5	10	30	0
è è è			****			Danablu	30	104	10	0	10	50.0
ù ù ù		****		0		Curdled milk (sour milk) 1.5% fat	150	69	5	10	5	0
èè			****	0		Curdled milk (sour milk) 10% fat	150	177	5	10	15	0
ù ù ù ù		Ŧ		0		Curdled milk (sour milk) less than 1.5% fat	150	51	5	10	0	0
è	•	ΨŦ				Curdled milk	100	95	5	20	5	10.0
ù ù ù ù			****			Edam	30	106	10	0	10	27.0
ù ù ù ù			****			Blue cheese	30	91	10	0	10	0
* * * * * *			****			Emmental	30	113	10	0	10	30.0
è			****			Feta	30	85	5	0	10	27.0
	•		****	0		Cream cheese	30	101	5	5	10	47.0
ù ù ù ù			****			Gorgonzola	30	107	10	0	10	0
****			****			Gouda	30	109	10	0	10	27.0
• • • • • •			****			Grill and pan cheese (Halloumi)	100	378	30	0	30	17.0
è			T			Oat milk	100	109	0	5	5	10.0
ù ù ù ù ù ù			****			Hard cheese	30	88	10	0	5	0
Recommendatio	ons for healthy	Recommendati	ons to improve rmance	ning 1 🚽	ning 2 🦛 rence 🍾	Milk, milk products and cheese	All	values	s per s serving		rd	
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often	rarely	often	rarely	genet. warning 1	genet. warning 2 your preference			1				. Index
	• • • • • • •	*****	* * * * * * *	gen	gene		g	kcal	Prot	Carb	Fat	Glyc.
			****			Hard cheese 10% fat	30	50	15	0	0	0
* * * * * *			****			Hard cheese min. 30% fat	30	112	15	0	10	0
			****			Hard cheese min. 45% fat	30	113	10	0	10	0
			****			Hard cheese min. 50% fat	30	119	10	0	10	0
è è			****			Hazelnut milk	100	176	5	5	20	0
è			***	0		Cottage cheese	30	31	5	5	5	38.0
ù ù ù ù		* *		0		Yogurt 1% fat	150	56	5	10	0	35.0
èèè		****		0		Yogurt 1.5% fat	150	74	5	10	5	0.4
	è è		****	0		Yogurt 10% fat	150	177	5	10	15	36.0
è è			T	0		Yogurt 3.5% fat	150	104	10	10	10	36.0
è è			****	0		Coffee creamer 10% fat	5	6	0	0	5	0
è è			****	0		Coffee creamer 20% fat	5	10	0	0	5	0
è è			****	0		Coffee creamer 30% fat	5	14	0	0	5	0
è è è			T	0		Kefir	150	98	5	5	5	0
è è			***	0		Cooked cheese	30	37	5	5	5	0
	è è	*****		0		Condensed milk, sweetened	15	48	5	10	5	33.0
è è è		****		0		Cow milk 1.5% fat	150	72	5	10	5	39.0
è è		•	T	0		Cow milk 3.5% fat	150	98	5	10	5	39.0
è	•		****			Macadamia milk	100	201	5	5	25	0
è è è			* * *			Almond milk	100	163	10	10	15	0
è	•		****	0		Mascarpone	30	116	5	5	15	0
	••••	****		0		Whey	150	38	5	10	0	36.0
	ù ù ù ù	*****		0		Whey cheese	30	101	5	20	5	30.0

Recommendations for he nutrition		dations to improve rformance	ning 1 📑	ning 2 🐝 ence 🍾	Milk, milk products and cheese	All		s per st serving		rd	
often rare	ly often	rarely	genet. warning 1	genet. warning 2 your preference							Glyc. Index
• • • • • • • • • • •	•••		gen	gene your		g	kcal	Prot	Carb	Fat	Glyc
		****	0		Mozzarella	150	395	30	5	35	23.0
è è		****			Münster	30	87	10	0	10	1.0
		****			Parmesan	30	119	10	0	10	0
èè		****	0		Quark	30	22	5	5	0	0
è		.			Rice milk	100	104	5	25	0	16.0
è è è		****	0		Ricotta, low fat	100	79	15	5	5	0
è è		****	0		Cream 10% fat	15	18	0	5	5	0
è		****	0		Cream 30% fat	15	45	0	0	5	0
		****	0		Brine cheese from cow milk	100	226	15	5	20	65.0
ŵ ŵ ŵ ŵ		****			Sour milk quark	30	35	10	0	0	52.0
۵		****	0		Sour cream (heavy sour cream) 20% fat	25	51	5	5	5	1.0
÷		****	0		Sour cream (heavy sour cream) 30% fat	25	72	5	5	10	1.0
÷		****	0		Sour cream (heavy sour cream) 40% fat	25	93	5	5	10	1.0
è		****	0		Sour cream 10% fat	25	47	5	5	5	0
•		****	0		Sour cream 20% fat	25	51	5	5	5	0.3
ù ù ù ù		T T	0		Sheep milk	150	141	10	10	10	38.0
۵		****			Sheep cheese	30	85	5	0	10	15.0
ù ù		***	0		Layered cheese	30	33	5	5	5	0
è è		***	0		Whipped cream 10% fat	25	30	5	5	5	0
è		****	0		Whipped cream 30% fat	25	76	5	5	10	1.0
è		****	0		Processed cheese	30	98	5	0	10	27.0
è è		***	0		Processed cheese with spices	30	86	5	5	10	2.0
è	****	T			Soy milk	100	48	5	10	5	4.0

Recommendatio nutri	ons for healthy		ions to improve rmance		:t. warning 2 🐝 preference 🔨	Milk, milk products and cheese	All		s per s servin		rd	
often	rarely	often	rarely	t. wal	t. wai prefe							Index
	* * * * * *	* * * * * * *	• • • • • • • •	genet.	gene		g	kcal	Prot	Carb	Fat	Glyc. I
	è è		***			Soy cream	30	41	0	5	5	1.0
* * * * * *			****			Tilsit	30	106	10	0	10	2.0
* * * * * *			****			Quadrangle hard cheese	30	115	10	0	10	0
ù ù ù			****			Soft cheese	30	83	10	0	10	64.0
è è			T	0		Goat milk	150	101	10	10	10	27.0

Recommendations nutritio		Recommendation perfor	ons to improve mance		genet. warning 2 🦇	Deep sea fish, fresh water fish, crustaceans, shellfish,	Ally		s per st serving	tandar S	rd	
often	rarely	often	rarely	t. war	t. war prefe							Index
ù ù ù ù ù ù ù	• • • • • •	* * * * * * *	******	gene	gene vour		g	kcal	Prot	Carb	Fat	Glyc.
* * * * * *			****			Eel	150	417	25	0	40	0
è	•		T T			Oyster	100	67	10	5	5	3.0
ù ù ù			****			Perch	150	123	30	0	5	0
è			****		0	Perch, marinated	65	80	15	5	5	0
* * * * * *			****			Cod liver	150	920	10	5	100	0
ù ù ù			****			Flounder	150	110	25	0	5	0
ù ù			****			Crayfish	100	70	15	5	0	0
* * * * * *			****			Trout	150	155	30	0	5	0
è	à à à		****			Shrimp	100	92	20	5	5	0
è	•		****		0	Shrimp, marinated	65	86	15	5	5	0
è			****			Yellowfin tuna.	150	227	35	0	10	0

Recommendati nutr often			ions to improve rmance rarely	genet. warning 1 🚽	genet. warning 2 🦛 your preference	Deep sea fish, fresh water fish, crustaceans, shellfish, mollusks	All		s per s serving		rd	dex
*****		* * * * * *	.	genet.	genet. your p		g	kcal	Prot	Carb	Fat	Glyc. Index
ù ù ù ù			****			Pike	150	123	30	0	5	20.0
	è è è		****			Halibut	150	144	30	0	5	0
****			****			Herring	150	347	30	0	30	0
			****		0	Herring, marinated	140	360	25	5	30	0
	è è		****			Lobster	100	83	20	5	5	0
	ù ù ù ù		***			Scallops	100	77	15	10	5	2.0
è è			****			Cod	150	117	30	0	5	0
è è			****			Carp	150	174	30	0	10	0
•	ò		****		0	Carp, marinated	100	153	20	5	10	0
è è			****			Catfish	150	120	25	0	5	0
	****		***			Clam	100	65	15	5	5	0
è è			****		0	Crab, marinated	150	197	25	5	10	0
	è è è è		****			Crabs	100	91	20	5	5	0
è è è è è è			****			Salmon	150	270	30	0	20	0
ù ù ù ù ù ù ù			****		0	Salmon, marinated	150	317	30	5	25	27.0
			****			Crawfish	100	85	20	5	5	0
ù ù ù ù ù ù			****			Shad	150	215	30	0	15	0
è è è è è è			****			Mackerel	150	272	30	0	20	0
ù ù ù			****		0	Mackerel, marinated	100	212	20	5	20	0
			****			Dutch herring	150	398	25	0	35	0
	è è è è		***			Mussel	100	70	15	5	5	50.0
è è			****			Pangasius	100	77	15	0	5	0
ù ù ù ù ù ù ù			****			Pickled herring, canned	50	70	5	0	5	0

Recommendation nutri often	ons for healthy		cions to improve ormance rarely	warning 1 🚽	genet. warning 2 🦇 your preference	Deep sea fish, fresh water fish, crustaceans, shellfish, mollusks	All v		s per st serving		rd	xa
				genet. v	genet. v your pre		g	kcal	Prot	Carb	Fat	Glyc. Index
è			****	ũ		Redfish	150	159	30	0	5	0
_	•		****			Bluefin tuna	150	207	35	0	10	0
è è			****			Lemon sole	150	110	25	0	5	0
* * * * *			****			Anchovy	150	153	30	0	5	0
* * * * *			****		0	Anchovy, canned	65	92	15	5	5	0
• • • • • •			****			Sardine	150	179	30	0	10	0
è			****			Haddock	150	117	30	0	5	30.0
èèè			****			Shield mackerel	150	171	30	0	10	0
è è è			****			Tench	150	117	30	0	5	0
* * * * *			****			Plaice	150	129	30	0	5	0
* * * * * *			****			Greenland halibut	150	215	20	0	15	0
	****		****			Swordfish	150	177	30	0	10	0
ù ù ù ù			****			Hake	150	141	30	0	5	45.0
è			****			Pollock	150	150	30	0	5	39.0
	è		****		0	Pollock, marinated	65	90	15	5	5	0
ù ù ù ù ù			****			Monkfish	150	99	25	0	5	0
è	•		****			Sole	150	125	30	0	5	0
• • • • • •			****			Sprat	150	321	25	0	25	0
è è			****			Turbot	150	125	25	0	5	0
	è è è	****			0	Surimi (crab meat imitation)	100	114	10	15	5	0
• • • • • •			****			Tuna	150	336	35	0	25	52.0
* * * * *			****			Octopus	150	123	25	5	5	0
	ù ù ù ù ù		***			Clam	100	77	15	10	5	50.0

Recommendation nutri			ions to improve rmance rarely	_ (warning 2 🐝	Deep sea fish, fresh water fish, crustaceans, shellfish, mollusks	All		es per s servin		rd	lex
*****	*****	* * * * * * *	* * * * * * *	genet.	genet. vour pr		g	kcal	Prot	Carb	Fat	Glyc. Ind
è è			****			Albacore	150	264	35	0	15	0
è	•		****			Catfish	150	243	25	0	20	0
è è è			****			Sander	150	126	30	0	5	0

Recommendati	ons for healthy rition		ons to improve rmance	warning 1 🗗	~	Sausage, embutidos	Ally		s per s servin	itanda g	rd	
often	rarely	often	rarely	t. war	genet. warning 2 your preference							ndex
* * * * * *	• • • • • • •	*****	* * * * * * *	genet.	gene		g	kcal	Prot	Carb	Fat	Glyc. I
	.		****		0	Berliner sausages	30	98	5	0	10	2.0
	è è è è		****		0	Beer ham sausage/ham pâté	30	52	5	5	5	0
	* * * * * *		****		0	Bockwurst	115	312	15	0	30	0
	* * * * * *		****		0	Bratwurst/Rhineland Bratwurst	150	408	20	0	40	28.0
			****		0	Cervelatwurst	30	117	10	0	10	13.0
	è è è		****		0	Corned Beef	30	42	10	0	5	0
	* * * * * *		****		0	Meatloaf	125	188	25	0	10	40.0
* * * * *			****		0	Foie gras	30	75	10	5	5	0
	* * * * * *		****		0	Foie roll	80	192	15	5	20	0
	* * * * *		****		0	Poultry bratwurst	100	115	25	0	5	0
	è è è		* * *		0	Vegetable aspic	50	22	5	5	0	0
	.		****		0	Venison pie	30	68	10	0	5	0
	è è è		****		0	Jagdwurst	30	61	5	0	5	0

Recommendat	ions for healthy rition	Recommendat	tions to improve prmance	genet. warning 1 🗗 genet. warning 2 🦛	Sausage, embutidos	All		s per s servin	tanda g	rd	
often	rarely	often	rarely	t. warning ' t. warning '							ndex
* * * * * *		* * * * * *	.	genet.		g	kcal	Prot	Carb	Fat	Glyc. I
	è è è è		****	0	Veal aspic	30	33	10	0	5	80.0
	****		****	0	Veal sausage	125	401	20	0	40	38.0
			****	0	Kassel	30	32	10	0	5	0
			****	0	Polish Colbassa	30	92	5	0	10	2.0
	* * * * * *		****		Rolled fillet of ham	200	232	40	5	10	0
			****	0	Liver sausage	30	86	5	0	10	0
	* * * * * *		****	0	Lyon sausage	125	383	15	0	40	40.0
			****	0	Sausage coarse	30	88	10	0	10	28.0
			****	0	Smoked meat	30	39	5	0	5	0
			****		Beef cured meat smoked	30	41	5	0	5	0
			****	0	Beef aspic	30	42	10	0	5	65.0
			****	0	Salami	30	113	10	5	10	0
			****	0	Ham roll	30	83	10	0	10	0
			****	0	Ham sausage	30	92	5	0	10	0
	è è è		****		Pork bacon	30	46	10	0	5	0
			****		Pork bacon smoked	30	96	5	0	10	50.0
			****	0	Sausage spread	30	137	5	0	15	0
	* * * * * *		****	0	White sausage	125	371	15	5	35	32.0
	* * * * * *		****	0	Wiener sausages	70	183	10	0	20	40.0

Recommendations for he nutrition	perf	Titions to improve formance	genet. warning 1 🗗 genet. warning 2 <table-cell-columns></table-cell-columns>	Beef, veal, pork, mutton and lamb meat	All		per st erving		rd	Ĭ
often rar	rely often	rarely	net. wa net. wa ur pref					C 1		Glyc. Index
			ge yo				Prot			
		****		Mutton breast		376	15	0	40	0
		****		Mutton chop		343	15	0	35	0
		****		Veal belly		298	25	0	25	0
		****		Veal breast		250	25	0	20	0
•		****		Veal filet	150	153	35	0	5	0
* * *		****		Veal goulash	150	188	30	0	10	0
è è		****		Veal mince meat	100	148	20	0	10	15.0
è è .		****		Veal knuckle	150	177	30	0	10	0
è		****		Veal leg	125	114	30	0	5	0
		****		Veal chop	150	219	30	0	15	0
è		****		Veal nut/fricandeau	125	128	30	0	5	0
è è		****		Veal neck	125	138	30	0	5	0
•		****		Veal ball	125	128	30	0	5	0
è è		****		Veal roll	150	153	35	0	5	0
.	b	****		Veal back	150	162	35	0	5	0
•		****		Veal shoulder	125	119	30	0	5	0
ù ù ì	b	****		Veal steak	150	162	35	0	5	0
è è		****		Veal fore knuckle	150	177	30	0	10	0
è è è	ù ù à	****		Lamb breast	100	287	20	0	25	0
	b	****		Lamb chop	100	216	20	0	20	0
è è		****		Lamb neck	100	190	20	0	15	0
è		****		Lamb ball	100	122	20	0	5	0
ù ù à	ù ù ù	****		Beef belly	125	314	25	0	25	0

Recommendatio nutri	ns for healthy	Recommendati perfor		genet. warning 1 🗗 genet. warning 2 🦛 your preference 🏹	Beef, veal, pork, mutton and lamb meat	Ally		s per si serving		rd	
often	rarely	often	rarely	genet. warning 1 genet. warning 3 your preference							Glyc. Index
		* * * * * * *	* * * * * * *	ger you		g		Prot			
	è è è		****		Beef hip	125	135	30	0	5	0
			****		Beef breast	125	328	25	0	30	0
è			****		Beef filet	125	151	30	0	5	0
	è è è		****		Beef goulash	150	194	30	0	10	0
	è è è		****		Beef minced meat	100	207	25	0	15	15.0
	è è è		****		Beefleg	150	182	35	0	10	0
	ù ù ù ù		****		Beef chop	150	240	30	0	15	0
	ù ù ù ù		****		Beef neck	150	240	30	0	15	0
	è è		****		Beef olives	125	156	30	0	10	0
			****		Beef oxtail	150	441	35	0	35	0
	è è è		TTT		Beef roll	150	182	35	0	10	0
	è è		****		Beef back	125	163	30	0	10	0
	è è		****		Beef escalope	125	151	30	0	5	0
	ù ù ù		****		Beef shoulder	125	161	25	0	10	0
	ù ù ù		****		Beef steak	150	219	35	0	10	0
	ù ù ù ù		****		Sheep belly	125	290	25	0	25	0
	è è		****		Sheep breast	125	204	25	0	15	0
ù			****		Sheep filet	125	141	30	0	5	0
	è		****		Sheep goulash	150	209	30	0	10	0
	è è è		****		Sheep knuckle	125	244	25	0	20	0
	ù ù ù ù		****		Sheep chop	150	318	30	0	25	0
	è è		****		Sheep neck	125	216	25	0	15	0
	ù ù ù ù		****		Sheep roll	150	293	30	0	20	0

Recommenda	tions for healthy utrition	Recommendat	ions to improve mance	genet. warning 1 🗗 genet. warning 2 🦛 your preference	Beef, veal, pork, mutton and lamb meat	All		s per si serving	tandaı 3	rd	
often	rarely	often	rarely	genet. warning [.] genet. warning [.] your preference							Index
	• • • • • • • •	*****	• • • • • • •	genet. genet. your p		g	kcal	Prot	Carb	Fat	Glyc.
	è è è è		****		Sheep escalope	150	293	30	0	20	0
	٠		****		Sheep shoulder	125	174	25	0	10	0
	.		****		Sheep steak	150	302	30	0	25	0
	****		****		Pork belly	150	389	30	0	35	0
	****		****		Pork breast	150	362	25	0	30	0
	è è		****		Pork filet	125	134	30	0	5	0
	****		****		Pork goulash	150	326	30	0	25	0
	.		****		Pork minced meat	100	276	20	0	25	1.0
	****		****		Pork knuckle	175	312	40	0	20	0
	.		****		Pork leg	125	170	30	0	10	0
	.		****		Pork chop	150	200	35	0	10	0
	****		****		Pork neck	150	294	30	0	25	0
			****		Pork roll	150	204	35	0	10	0
	è		****		Pork escalope	125	134	30	0	5	0
	****		****		Pork shoulder	150	326	30	0	25	0
	****		****		Pork trotter	125	416	20	0	40	0
	è è è		****		Pork steak	150	200	35	0	10	0

Recommendatic nutri	ons for healthy tion	perfo	cions to improve prmance	genet. warning 1 🕞	genet. warning 2 🦇 vour preference	Wild game, poultry, game birds, giblets	All	values s	s per s servin		ırd	ž
often	rarely	often	rarely	enet. wa	genet. warning : vour preference		g	kcal	Prot	Carb	Fat	Glyc. Index
			•••	。 8	98 20	Deer liver	125	171	25	5	10	0
	èè		****			Duck meat with skin	150	338	30	0		50.0
			****			Duck meat without skin	150	179	30	0		45.0
			* * *			Duck liver	125	164	25	5	10	0
			****			Duck leg	150	374	25	0	35	0
	•		****			Pheasant	150	231	40	0	10	0
	****		****			Piglets	150	347	30	0	30	0
	è è		****			Frog legs	75	52	15	0	0	0
	è è è		****			Goose meat with skin, raw	150	507	25	0	50	0
	•		****			Goose meat without skin, raw	150	233	35	0	15	45.0
	è è		****			Goose leg	150	327	25	0	30	0
* * * * * *			* * *			Goose liver	125	164	25	10	5	0
	****		****			Rabbit	150	171	35	0	5	0
	ù ù ù		****			Venison	150	170	35	0	5	0
	•		****			Chicken breast	150	153	35	0	5	0
	****		****			Chicken wings	150	312	25	0	25	0
	è è è		****			Chicken gizzard	125	141	25	5	5	0
			****			Chicken leg	150	260	30	0	20	0
			****			Chicken heart	125	156	25	5	10	0
• • • • • • •			****			Chicken liver	125	170	30	5	10	0
	è è è		****			Veal sweetbread	125	125	25	0	5	0
è			****			Veal heart	125	138	20	0	10	0
ù ù ù ù ù ù			****			Veal liver	125	109	20	5	5	0

Recommendatio	ons for healthy ition	perfo	ions to improve rmance	genet. warning 1 🖷	genet. warning 2 🦇 your preference	Wild game, poultry, game birds, giblets	Ally	values s	s per s serving		rd	×
often	rarely	often	rarely	enet. w	enet. wa		g	kcal	Prot	Carb	Fat	Glyc. Index
	èè	*****	••••	ge	ge yo	Veal tongue	125	224	25	5	15	0
			****			Lamb sweetbread	125	115	20	0		2.0
			****			Lamb Iver	125	168	25	5		2.0
	è è		****			Guinea-fowl	150	219	30	0	15	0
			••••			Horse	150	164	35	5	5	0
	è		****			Turkey breast	150	161	40	0	5	0
						Turkey wings	150	287	30	0	20	0
	è è		****			Turkey leg	150	173	35	0	5	0
	•••		****			Partridge	150	333	55	0	15	0
			****			Deer	150	183	35	0	5	0
è			****			Beef heart	125	155	25	5	10	0
* * * * * *			***			Beef liver	125	165	25	10	5	0
	.		****			Beef tongue	125	275	20	5	20	0
	.		****			Sheep sweetbreads	125	115	20	0	5	0
è	•		****			Sheep heart	125	201	25	5	15	0
			****			Sheep liver	125	160	30	5	5	0
	•		****			Snails	50	35	10	5	5	0
è			****			Pork heart	125	116	25	5	5	0
			****			Pork liver	125	163	30	5	10	2.0
	è è		****			Pork tongue	125	200	25	5	15	3.0
	è è		****			Pigeon	150	254	35	0	15	0
	****		****			Boar	125	201	25	0	15	0
			****			Goat	150	224	30	0	15	0

Recommendatio		Recommendati perfor	ons to improve rmance	warning 1 🚽	t. warning 2 🦇 preference	Oils, fats, butter, lard	All		per s erving	tandard g	
often	rarely	often	rarely	et. wai	Б ц						Index
	• • • • • • •	*****	• • • • • • •	gen	gene your		g	kcal	Prot	Carb F	at ⁵ 5
	ù ù ù ù		****	0		Butter	20	148	0	0 2	20 15.0
	è è		****			Concentrated butter	10	88	0	0 1	0 0
****			****			Safflower oil	15	106	0	0 1	5 0
ė	b		****			Peanut oil	15	106	0	0 1	5 0
	è è è		****			Cocoa butter	20	177	0	0 2	20 15.0
			****			Coconut fat	20	177	0	0 2	20 0
è è è è			****			Pumpkin seed oil	15	106	0	0 1	5 0
	****		****			Linseed oil	15	106	0	0 1	5 0
			****			Corn oil	15	106	0	0 1	5 0
	è è		****			Margarine	20	142	0	0 2	20 0
	è è è è		****			aioli dip	25	186	0	5 2	25 0
	è è è è è		****			Nutmeg butter	20	176	0	0 2	15.0
è è è è è			****			Olive oil	15	106	0	0 1	5 0
èèè			****			Palm oil	15	106	0	0 1	5 0
è è è è			****			Rapeseed oil	15	106	0	0 1	5 0
è	b		****			Sesame oil	15	106	0	0 1	5 0
	è è		****			Shea butter	20	177	0	0 2	15.0
	è è		****			Soybean oil	15	106	0	0 1	5 0
ù ù ù ù			****			Sunflower oil	15	106	0	0 1	5 0
	ù ù ù ù ù		****	0		Cream butter	20	147	0	0 2	40.0
	ù ù ù ù		****			Walnut oil	15	106	0	0 1	5 0
* * * * *			****			Wheat germ oil	15	106	0	0 1	5 0

Recommendation nutri	ons for healthy		ions to improve rmance rarely	genet. warning 1 🕞	genet. warning 2 🦇	Non-alcoholic beverages (coffee, tea, soft drinks)	All		s per st serving		rd	rdex
	****	* * * * * *	• • • • • • •	genet	genet vour r		g	kcal	Prot	Carb	Fat	Glyc. Index
è			Ŧ			Bancha tea	125	0	0	0	0	0
	è è è		T		0	Beer, non-alcoholic	330	86	5	20	0	0
* * * * * *		****		0		Сарриссіпо	150	57	5	10	5	25.0
			****			Cola beverage	330	186	0	55	0	70.0
è	•		ŦŦ			Cola drink (low calorie)	200	8	0	5	0	0
è	•		T T			Iced Tea lemon	200	64	0	5	0	0
			****			Espresso	25	1	0	0	0	0
		Ŧ				Filter coffee	150	3	0	0	0	0
è	•		ŦŦŦ			Fruit tea	125	1	0	0	0	0
	****	*****		0		Hot chocolate	100	131	5	25	5	51.0
	è è è		***			Isotonic drink	200	38	0	10	0	45.0
	è è è		T T			Isotonic drink (low calorie)	200	38	0	10	0	0
è è		*****				Coconut water	60	6	0	5	0	41.0
è	•		* * *			Herbal tea	125	1	0	0	0	0
		****		0		Latte Macchiato	125	55	5	5	5	49.0
			* * *		0	Lemonade-herbs	200	72	0	20	0	25.0
			***		0	Lemonade-lemon	200	58	0	15	0	15.0
	****		* * *		0	Lemonade-orange	200	58	0	15	0	45.0
è			Ŧ			Matcha tea	125	0	0	0	0	0
è è			Ŧ			Mate tea	150	0	0	0	0	0
			TT			Multi-fruit nectar	200	114	0	30	0	42.0
			T			Multi fruit juice	200	76	5	20	0	45.0
			* *			Orange juice	100	54	0	15	0	45.0

nı	ations for healthy utrition		rmance	genet. warning 1 🖬 genet. warning 2 🕊 your preference	Non-alcoholic beverages (coffee, tea, soft drinks)	Ally		s per si serving		rd	
often	rarely	often	rarely	net. wa inet. wa ur pref			kcal	Prot	Carb	Fat	Glyc. Index
	è		* * * * * * *	ge yo	Mint tea	g 125	1	0	0	0	ت 0
	***		Ŧ		Juice spritzer pineapple	200	44	0	10	0	25.0
	****		ŦŦ		Juice spritzer apple	200	66	0	15	0	25.0
	è		T		Juice spritzer grapefruit	200	10	0	5	0	25.0
	****		T T		Juice spritzer currant	200	56	0	15	0	25.0
	è	Ŧ			Juice spritzer carrots	200	24	0	5	0	25.0
	* *		T		Juice spritzer - orange	200	50	0	10	0	25.0
	*****		Ŧ		Juice spritzer - peach / passion fruit	200	126	5	30	0	25.0
	è	T			Juice spritzer - lemon	200	6	0	5	0	25.0
	è		Ŧ		Sparkling wine, nonalcoholic	100	25	0	5	0	0
è	•	•	T		Sencha tea	125	0	0	0	0	0
è	•	•	T		Green tea	125	0	0	0	0	0
è	•		T		Black tea	125	0	0	0	0	0
****	•		ŦŦ		Turkish mocha	100	69	0	20	0	0
	è	•	T		Water and mineral water	200	0	0	0	0	0

Recommendations for healthy nutrition	Recommendations to performanc	.e	genet. warning 2 🦛 your preference 🍾	Alcoholic beverages (beer, wine, spirits)	All v		per si erving	tanda S	rd	
often rarely		rarely Sarah	iet. wa ir prefi							Glyc. Index
•••••		ger and the second seco	ger		g	kcal	Prot	Carb	Fat	Gly
.	-		0	Beer, dark	330	122	5	10	0	0
****	<u>۲</u>		0	Beer, light	330	129	5	10	0	25.0
	<u>۲</u>		0	Beer Pils, light	330	139	5	10	0	43.0
.	<u>۳</u>	Ŧ Ŧ		Brands from sugarcane	20	46	0	0	0	0
.	÷	T		Champagne	100	83	0	5	0	0
	<u>ب</u>	Ŧ Ŧ		Cognac	20	47	0	0	0	0
	<u>ب</u>	Ŧ Ŧ		Gin	20	52	0	0	0	0
ê ê ê		Ŧ Ŧ		Fruit wine	130	53	0	5	0	0
ù ù		Ŧ Ŧ		Red wine, light	130	88	0	5	0	0
è		Ŧ Ŧ		Red wine, medium	130	88	0	5	0	0
è è		Ŧ Ŧ		Red wine, heavy	130	107	0	5	0	0.2
.	÷	Ŧ Ŧ		Rum	20	46	0	0	0	0
	÷	T		Sparkling wine	100	83	0	5	0	0
.	÷	Ŧ Ŧ		Sherry	50	59	0	5	0	0
****	÷	Ŧ Ŧ		Wine rose	100	88	0	5	0	0
è è è	.	Ŧ Ŧ		White wine, medium dry	130	95	0	5	0	0
****	÷	T		White wine, sweet	130	127	0	10	0	0
.		T T		White wine, dry	130	94	0	0	0	0
****		.	0	Whiskey	20	49	0	0	0	0
****		T T		Vodka	20	46	0	0	0	0







NUTRITION GENES

FOOD INGREDIENTS

DIETARY SUPPLEMENT

DETOXIFICATION

MUSCLE FIBRE TYPE

OXIDATIVE STRESS AND RISK OF INJURY

OPTIMAL PERFORMANCE NUTRITION

DIETARY SUPPLEMENT

FOOD LIST

SCIENCE

ADDITIONAL INFORMATION



This chapter shows the science behind the test.



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RESULT

Your Result

You have chosen a genetic testing package to analyze your genes to predict if certain dietary ingredients are particularly beneficial or harmful for you. The genetic testing package is able to match your requirements exactly to your unique genetic risk profile.



Nutritional Genes - Heart

SYMBOL	rs NCBI	GENOTYPE
CDH13	rs8055236	G/G
CHDS8	rs1333049	C/C
APOA5	rs662799	A/A
PON1	rs662	G/A
PON1	rs854560	T/A
АРОВ	rs5742904	G/G
SREBF2	rs2228314	G/C
NOS3	rs2070744	C/T
NOS3	rs1799983	G/T
APOA1	rs670	G/G
MTRR	rs1801394	G/G
MMP3	rs3025058	T/del
GJA4	rs1764391	T/T
ITGB3	rs5918	T/C
CETP	rs708272	C/T
MTHFR	rs1801133	C/C
NOS1AP	rs16847548	T/T
NOS1AP	rs12567209	G/G
NOS1AP	rs10494366	T/G
AGT	rs699	T/C
ADRB1	rs1801253	C/C
GNB3	rs5443	T/T



Nutritional Genes - Oxidative Stress

SYMBOL	rs NCBI	GENOTYPE
GSTM1	Null allele	INS
GSTT1	Null allele	DEL
GSTP1	rs1695	G/A
SOD2	rs4880	C/T
GPX	rs1050450	C/T





Nutritional Genes - Metabolism

SYMBOL	rs NCBI	GENOTYPE
TCF7L2	rs7903146	C/C
HIGD1C	rs12304921	A/A
HHEX	rs1111875	G/A
IL6	rs1800795	C/C
IL10	rs1800872	C/C
PPARG	rs1801282	C/C
FTO	rs9939609	T/T
KCNJ11	rs5219	C/T



Nutritional Genes - Brain

SYMBOL	rs NCBI	GENOTYPE
APOE	rs429358	T/T
APOE	rs7412	T/C
ApoE type	combination	E2/E3



Nutritional Genes - Detoxification

SYMBOL	rs NCBI	GENOTYPE
HFE	rs1799945	C/C
HFE	rs1800730	A/A
HFE	rs1800562	G/G
GSTM1	Null allele	INS
GSTT1	Null allele	DEL
GSTP1	rs1695	G/A
CYP1A2	rs762551	A/A
NQO1	rs1800566	C/T
COMT	rs4680	A/G
CYP1B1	rs1056836	C/G
CYP1A1	rs4646903	T/T



Nutritional Genes - Bones

SYMBOL	rs NCBI	GENOTYPE
Col1A1	rs1800012	G/G
VDR	rs1544410	A/G
ESR1	rs2234693	T/T
LCT	rs4988235	C/C



Nutritional Genes - Joints



Nutritional Genes - Cereal

SYMBOL	rs NCBI	GENOTYPE	SYMBOL	rs NCBI	GENOTYPE
TNFa	rs1800629	A/G	HLA DQ2.5	rs2187668	A/G
IL1a	rs1800587	C/T	HLA DQ8	rs7454108	T/C







Nutritional Genes - Blood pressure

SYMBOL	rs NCBI	GENOTYPE
AGT	rs699	T/C
ADRB1	rs1801253	C/C
GNB3	rs5443	T/T

LEGEND: SYMBOL = Name of investigated genetic variation, rsNCBI = description of investigated genetic variation, GENOTYPE = result.





Detoxification

CYP1A1 - Cytochrome P450, family 1, subfamily A, polypeptide 1 (rs4646903)

The haeme protein cytochrome P450-1A1 (CYP1A1) belongs to the group of phase I enzymes, and mediates the metabolism of environmental toxins and various xenobiotic substances. Defects in this gene can alter the enzymatic activity.

RES	Genotype	POP	Possible results
х	T/T	52%	Effective phase 1 detoxification of polycyclic aromatic hydrocarbons (PAHs) Effective detoxification of ash, soot and smoke
	T/C	37%	Limited phase 1 detoxification of polycyclic aromatic hydrocarbons (PAHs) (OR: 2.4) Limited detoxification of ash, soot and smoke
	C/C	11%	Limited phase 1 detoxification of polycyclic aromatic hydrocarbons (PAHs) (OR: 2.4) Limited detoxification of ash, soot and smoke

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CYP1B1 - Cytochrome P450, family 1, subfamily B, polypeptide 1 (rs1056836)

CYP1B1 belongs to the cytochrome P450 superfamily. This protein catalyzes reactions for detoxification of endogenous metabolites and exogenous toxic substances. This catalytic activity can be affected by polymorphisms.

RES	Genotype	POP	Possible results
	C/C	23%	Effective phase 1 detoxification of polycyclic aromatic hydrocarbons (PAHs) Effective detoxification of ash, soot and smoke
х	C/G	31%	Limited phase 1 detoxification of polycyclic aromatic hydrocarbons (PAHs) (OR: 3.4) Limited detoxification of ash, soot and smoke
	G/G	36%	Limited phase 1 detoxification of polycyclic aromatic hydrocarbons (PAHs) (OR: 3.4) Limited detoxification of ash, soot and smoke

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GSTM1 - glutathione s-transferase mu1 (null allele)

The glutathione s-transferases are found in the liver and in lymphocytes. They are involved in the detoxification of endogenous and exogenous substances. A defective GSTM1 gene reduces the enzymatic activity of the protein, which leads to a limited cellular detoxification.

RES	Genotype	POP	Possible results				
X	INS	56%	Effective phase 2 detoxification Effective detoxification of pesticides, chemicals, fungicides, weed agents, insect sprays and heavy metals Good protection against oxidative stress/free radicals				
	DEL	44%	Limited phase 2 detoxification Limited detoxification of pesticides, chemicals, fungicides, weed agents, insect sprays and heavy metals Limited protection against oxidative stress/free radicals				
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GSTP1 - glutathione s-transferase pi 1 (rs1695)

The glutathione s-transferases are found in the liver and in lymphocytes. They are involved in the detoxification of endogenous and exogenous substances. The GSTP1 enzymes are involved in the metabolism of endogenous metabolites, and protect the cells against oxidative stress- similar to GSTM1 and GSTT1.

RES	Genotype	POP	Possible results
	A/A	43%	Effective phase 2 detoxification Effective detoxification of pesticides, chemicals, fungicides, weed agents, insect sprays and heavy metals Good protection against oxidative stress/free radicals
X	A/G	43%	Limited phase 2 detoxification Limited detoxification of pesticides, chemicals, fungicides, weed agents, insect sprays and heavy metals Limited protection against oxidative stress/free radicals
	G/G	14%	Limited phase 2 detoxification Limited detoxification of pesticides, chemicals, fungicides, weed agents, insect sprays and heavy metals Limited protection against oxidative stress/free radicals

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GSTT1 - glutathione s-transferase theta 1 (null allele)

The glutathione s-transferases are found in the liver and in lymphocytes. They are involved in the detoxification of endogenous and exogenous substances. A defective GSTM1 gene reduces the enzymatic activity of the protein, which leads to a limited cellular detoxification.

RES	Genotype	POP	Possible results
	INS	74%	Effective phase 2 detoxification Effective detoxification of pesticides, chemicals, fungicides, weed agents, insect sprays and heavy metals Good protection against oxidative stress/free radicals
х	DEL	26%	Limited phase 2 detoxification Limited detoxification of pesticides, chemicals, fungicides, weed agents, insect sprays and heavy metals Limited protection against oxidative stress/free radicals

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SOD2 - superoxide dismutase 2, mitochondrial (rs4880)

SOD2 encodes the superoxide dismutase enzyme 2 and it is involved in the degradation of reactive oxygen molecules (ROS), thus protecting the body against oxidative stress. Defects may affect the enzymatic activity of the SOD2 enzyme, resulting in a limited protection against the free radicals.

RES	Genotype	POP	Possible results
	C/C	37%	Good protection against oxidative stress/free radicals
Х	C/T	43%	Limited protection against oxidative stress/free radicals
	T/T	20%	Limited protection against oxidative stress/free radicals

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GPX1 - glutathione peroxidase (rs1050450)

The GPX gene encodes the enzyme glutathione peroxidase, which catalyzes the reduction of peroxides and hydrogen peroxide. Thus, GPX plays a role in protecting the body against oxidative stress.

RES	Genotype	POP	Possible results
	C/C	62%	Good protection against oxidative stress/free radicals
Х	C/T	33%	Limited protection against oxidative stress/free radicals
	T/T	5%	Limited protection against oxidative stress/free radicals

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NQO1 - NAD(P)H dehydrogenase, quinone 1 (rs1800566)

The enzyme NAD(P)H dehydrogenase, encoded by the NQO1, is a so-called oxidoreductase, and catalyzes the oxidation of nicotinamide adenine dinucleotide (NAD). The polymorphism rs1800566 inhibits the enzymatic activity, and coenzyme Q10 cannot be converted into ubiquinol, or the conversion is slower than normal.

RES	Genotype	POP	Possible results
	C/C	51%	The enzyme NQO1 effectively converts the coenzyme Q10 into the antioxidant ubiquinol.
Х	C/T	40%	The enzyme NQO1 converts the coenzyme Q10 into the antioxidant ubiquinol at a slower rate.
	T/T	9%	The enzyme NQO1 cannot convert the coenzyme Q10 into the antioxidant ubiquinol.

References

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Freriksen et al. Genetic polymorphism 609C>T in NAD(P)H:quinone oxidoreductase 1 enhances the risk of proximal colon cancer. J Hum Genet. 2014 May 15.

Traver RD et al. Characterization of a polymorphism in NAD(P)H: quinone oxidoreductase (DT-diaphorase). Br J Cancer. 1997,75(1):69-75.



COMT - Catechol-O-methyltransferase (rs4680)

The enzyme catechol-O-methyltransferase (COMT) can inactivate various substances (epinephrine, norepinephrine and dopamine) and initiate their breakdown. In addition, COMT may inhibit the effect of various drugs. The COMT rs4680 polymorphism is associated with psychological disorders, such as schizophrenia, eating disorders and alcoholism.

RES	Genotype	POP	Possible results
	A/A	15%	No effect Increased risk of alcoholism Associated with insufficient breakdown of epinephrine, norepinephrine and dopamine
х	A/G	44%	Increased risk of schizophrenia when cannabis is consumed under the age of 16 years (OR: 2.5) Normal risk of alcoholism
	G/G	41%	Increased risk of schizophrenia when cannabis is consumed under the age of 16 years (OR: 10.9) Normal risk of alcoholism

References

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CYP1A2 - cytochrome P450, family 1, subfamily A, polypeptide 2 (rs762551)

The haeme protein cytochrome P450-1A2 (CYP1A2) belongs to the group of cytochrome P450 enzymes, and metabolizes various xenobiotic substances (including caffeine), medications and oestrogens. The polymorphism rs762551 is associated with the risk of breast cancer.

RES	Genotype	POP	Possible results
X	A/A	41%	Caffeine is broken down normally The consumption of 2 or more cups of coffee per day delays the appearance of breast cancer by approximately 7 years (59.8 years instead of 52.6 years).
	A/C	44%	Caffeine is broken down slowly Coffee consumption does not influence the appearance of breast cancer
	C/C	15%	Caffeine is broken down slowly Coffee consumption does not influence the appearance of breast cancer

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Bågeman et al. Coffee consumption and CYP1A2*1F genotype modify age at breast cancer diagnosis and estrogen receptor status. Cancer Epidemiol Biomarkers Prev. 2008 Apr,17(4):895-901.

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LEGEND: RES = your personal analysis result (marked with an X), GENOTYPE = different variations of the gene (called alleles),

POP = percent of the general population that have this genetic result, POSSIBLE RESULTS = influence of the genetic variation.







Athletic performance

Angiotensin converting enzyme - ACE (rs4646994)

Angiotensin-converting enzyme, or "ACE" indirectly increases blood pressure by causing blood vessels to constrict. It does that by converting angiotensin I to angiotensin II, which constricts the vessels. For this reason, drugs known as ACE inhibitors are used to lower blood pressure. Studies have shown a link between genetic variations in this gene and athletic performance.

RES	Genotype	POP	Possible results
	Ins/Ins	25%	Genetic talent for endurance sports
Х	Ins/Del	50%	Genetically balanced endurance and power talent
	Del/Del	25%	Genetic power oriented athletic talent

References

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Collins M, Xenophontos SL, Cariolou MA, Mokone GG, Hudson DE, Anastasiades L & Noakes TD (2004). The ACE gene and endurance performance during the South African Ironman Triathlons. Med Sci Sports Exerc 36, 1314–1320.

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Alpha actinin 3 - ACTN3 (rs1815739)

The protein Alpha Actinin 3 is found exclusively in white muscle fibers (large cells) and leads to a faster and more powerful response of the muscle cells. Since larger cells can suffer from a diminished supply of oxygen, they tend to tire faster. The genetic variation leads to a complete loss of protein production, and has no medical effect except a predisposition for power or endurance sports.

RES	Genotype	POP	Possible results
	C/C	31%	High production of Alpha Actinin 3 High proportion of white muscle fibers High genetic predisposition for power sports
х	C/T	44%	Moderate production of Alpha Actinin 3 Moderate proportion of white muscle fibers Moderate genetic predisposition for power sports
	Т/Т	24%	No production of Alpha Actinin 3 Low proportion of white muscle fibers High genetic predisposition for endurance sports

References

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Maximal oxygen uptake (VO2max)

Nuclear Respiratory Factor 2 - NRF-2 (rs7181866)

The NRF-2 (Nuclear Respiratory Factor 2) transcription factor induces mitochondrial biogenesis and plays an important role in nuclear-mitochondrial interactions, along with Factor 1. It was shown that NRF-2 has an impact on the maximal oxygen uptake and that the AG genotype appears more frequently in endurance athletes.

RES	Genotype	POP	Possible results	
Х	A/A	98%	No increased maximal oxygen uptake (VO2max)	
	G/A	1%	Increased maximal oxygen uptake (VO2max)	
	G/G	1%	Increased maximal oxygen uptake (VO2max)	
Pafarancas				

References

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He Z et al. NRF2 genotype improves endurance capacity in response to training. Int J Sports Med. 2007 Sep, 28(9):717-21. Epub 2007 Mar 15.

Bouchard C et al. Genomic scan for maximal oxygen uptake and its response to training in the HERITAGE Family Study. J Appl Physiol (1985). 2000 Feb,88(2):551-9.

Vascular Endothelial Growth Factor - VEGF (rs2010963)

The Vascular Endothelial Growth Factor (VEGF) is an important signal molecule that transmits extracellular signals inside the cell and is involved in the growth of blood vessels. Mutations in the VEGF gene can modify the expression and therefore the amount of protein in the body. A higher level of VEGF is associated with a better VO2max level.

RES	Genotype	POP	Possible results	
	C/C	14%	Increased maximal oxygen uptake (VO2max)	
	C/G	44%	Increased maximal oxygen uptake (VO2max)	
Х	G/G	42%	No increased maximal oxygen uptake (VO2max)	

References

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ADRB2 adrenoceptor beta 2, surface (rs1042714)

The beta-2 adrenergic receptor (β2 adrenoreceptor), also known as ADRB2, is a beta-adrenergic receptor within a cell membrane which reacts with adrenaline (epinephrine) as a hormone or neurotransmitter affecting muscles or organs. The ADRB2 gene is intronless. Different polymorphic forms, point mutations, and/or downregulation of this gene are associated with nocturnal asthma, excessive weight and type 2 diabetes. This receptor is directly associated with one of its ultimate effectors, the class C L-type calcium channel CaV1.2. This receptor-channel complex is coupled to the Gs G protein, which activates adenylyl cyclase, catalyzing the formation of cyclic adenosine monophosphate (cAMP), which then activates protein kinase A, and counterbalancing phosphatase PP2A.

RES	Genotype	POP	Possible results		
	C/C	42%	Increased maximal oxygen uptake (VO2max)		
Х	C/G	51%	Increased maximal oxygen uptake (VO2max)		
	G/G	7%	No increased maximal oxygen uptake (VO2max)		

References

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Moore GE et al. Obesity gene variant and elite endurance performance. Metabolism. 2001 Dec, 50(12):1391-2.

ADRB2 adrenoceptor beta 2, surface (rs1042713)

The beta-2 adrenergic receptor (β 2 adrenoreceptor), also known as ADRB2, is a beta-adrenergic receptor within a cell membrane which reacts with adrenaline (epinephrine) as a hormone or neurotransmitter affecting muscles or organs. The ADRB2 gene is intronless. Different polymorphic forms, point mutations, and/or downregulation of this gene are associated with nocturnal asthma, excessive weight and type 2 diabetes. This receptor is directly associated with one of its ultimate effectors, the class C L-type calcium channel CaV1.2. This receptor-channel complex is coupled to the Gs G protein, which activates adenylyl cyclase, catalyzing the formation of cyclic adenosine monophosphate (cAMP), which then activates protein kinase A, and counterbalancing phosphatase PP2A.

RES	Genotype	POP	Possible results	
	A/A	22%	Increased maximal oxygen uptake (VO2max)	
Х	A/G	51%	Increased maximal oxygen uptake (VO2max)	
	G/G	27%	No increased maximal oxygen uptake (VO2max)	

References

Wagoner LE et al. Polymorphisms of the beta(2)-adrenergic receptor determine exercise capacity in patients with heart failure. Circ Res. 2000 Apr 28,86(8):834-40.

Wolfarth B et al. Association between a beta2-adrenergic receptor polymorphism and elite endurance performance. Metabolism. 2007 Dec, 56(12):1649-51.



CRP - C-Reactive Protein (rs3093066)

The protein encoded by the CRP gene (C-reactive protein) belongs to the acute-phase proteins and elevated levels of CRP in the blood can be found in inflammatory processes. CRP binds to phosphocholine which is located on the surface of dead or dying cells and activates the complement system, binds to phagocytes and triggers a part of the non-specific defense mechanism. CRP is used as a marker of acute inflammation. The rs3093066 polymorphism is associated with a lower CRP concentration in the blood.

RES	Genotype	POP	Possible results
	A/A	12%	Increased maximal oxygen uptake (VO2max)
	A/C	30%	No increased maximal oxygen uptake (VO2max)
Х	C/C	58%	No increased maximal oxygen uptake (VO2max)
Defens			

References

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Kuo et al. Association of cardiorespiratory fitness and levels of C-reactive protein: Data from the National Health and Nutrition Examination Survey 1999–2002. Int J Cardiol. 2007 Jan 2,114(1):28-33.





Oxidative stress

GSTM1 - glutathione s-transferase mu1 (null allele)

The glutathione s-transferases are found in the liver and in lymphocytes. They are involved in the detoxification of endogenous and exogenous substances. A defective GSTM1 gene reduces the enzymatic activity of the protein, which leads to a limited cellular detoxification.

RES	Genotype	POP	Possible results
Х	INS	56%	Good protection against oxidative stress/free radicals
	DEL	44%	Limited protection against oxidative stress/free radicals

References

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GSTP1 - glutathione s-transferase pi 1 (rs1695)

The glutathione s-transferases are found in the liver and in lymphocytes. They are involved in the detoxification of endogenous and exogenous substances. The GSTP1 enzymes are involved in the metabolism of endogenous metabolites, and protect the cells against oxidative stress- similar to GSTM1 and GSTT1.

RES	Genotype	POP	Possible results
	A/A	48%	Good protection against oxidative stress/free radicals
Х	A/G	42%	Limited protection against oxidative stress/free radicals
	G/G	10%	Limited protection against oxidative stress/free radicals

References

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Funke et al. Genetic Polymorphisms in Genes Related to Oxidative Stress (GSTP1, GSTM1, GSTT1, CAT, MnSOD, MPO, eNOS) and Survival of Rectal Cancer Patients after Radiotherapy. J Cancer Epidemiol. 2009, 2009: 302047.

Stücker et al. Genetic polymorphisms of glutathione S-transferases as modulators of lung cancer susceptibility. Carcinogenesis. 2002 Sep, 23(9):1475-81.
GSTT1 - glutathione s-transferase theta 1 (null allele)

The glutathione s-transferases are found in the liver and in lymphocytes. They are involved in the detoxification of endogenous and exogenous substances. A defective GSTM1 gene reduces the enzymatic activity of the protein, which leads to a limited cellular detoxification.

RES	Genotype	POP	Possible results	
	INS	74%	Good protection against oxidative stress/free radicals	
Х	DEL	26%	Limited protection against oxidative stress/free radicals	

References

Sreeja et al. Glutathione S-transferase M1, T1 and P1 polymorphisms: susceptibility and outcome in lung cancer patients. J Exp Ther Oncol. 2008,7(1):73-85.

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SOD2 - superoxide dismutase 2, mitochondrial (rs4880)

SOD2 encodes the superoxide dismutase enzyme 2 and it is involved in the degradation of reactive oxygen molecules (ROS), thus protecting the body against oxidative stress. Defects may affect the enzymatic activity of the SOD2 enzyme, resulting in a limited protection against the free radicals.

RES	Genotype	POP	Possible results
	C/C	20%	Good protection against oxidative stress/free radicals
Х	C/T	53%	Limited protection against oxidative stress/free radicals
	T/T	27%	Limited protection against oxidative stress/free radicals
-			

References

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GPX1 - glutathione peroxidase (rs1050450)

The GPX gene encodes the enzyme glutathione peroxidase, which catalyzes the reduction of peroxides and hydrogen peroxide. Thus, GPX plays a role in protecting the body against oxidative stress.

RES	Genotype	POP	Possible results	
	C/C	67%	Good protection against oxidative stress/free radicals	
Х	C/T	26%	Limited protection against oxidative stress/free radicals	
	T/T	7%	Limited protection against oxidative stress/free radicals	

References

Tang et al. Association between the rs1050450 glutathione peroxidase-1 (C > T) gene variant and peripheral neuropathy in two independent samples of subjects with diabetes mellitus. Nutr Metab Cardiovasc Dis. 2012 May,22(5):417-25.

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Karunasinghe et al. Serum selenium and single-nucleotide polymorphisms in genes for selenoproteins: relationship to markers of oxidative stress in men from Auckland, New Zealand. Genes Nutr. 2012 Apr,7(2):179-90.

Hong et al. GPX1 gene Pro200Leu polymorphism, erythrocyte GPX activity, and cancer risk. Mol Biol Rep. 2013 Feb,40(2):1801-12.

Jablonska E et al. Association between GPx1 Pro198Leu polymorphism, GPx1 activity and plasma selenium concentration in humans. Eur J Nutr. 2009 Sep,48(6):383-6.

NQO1 - NAD(P)H dehydrogenase, quinone 1 (rs1800566)

The enzyme NAD(P)H dehydrogenase, encoded by the NQO1, is a so-called oxidoreductase, and catalyzes the oxidation of nicotinamide adenine dinucleotide (NAD). The polymorphism rs1800566 inhibits the enzymatic activity, and coenzyme Q10 cannot be converted into ubiquinol, or the conversion is slower than normal.

C/C 66% The enzyme NQ01 effectively converts the coenzyme Q10 into the antioxidant ubiquinol. X C/T 30% The enzyme NQ01 converts the coenzyme Q10 into the antioxidant ubiquinol at a slower rate. T/T 4% The enzyme NO01 cannot convert the coenzyme 010 into the antioxidant ubiquinol.	RES	Genotype	POP	Possible results			
		C/C	66%	The enzyme NQO1 effectively converts the coenzyme Q10 into the antioxidant ubiquinol.			
T/T 4% The enzyme NOO1 cannot convert the coenzyme O10 into the antioxidant ubiquinol.	Х	C/T	30%	The enzyme NQO1 converts the coenzyme Q10 into the antioxidant ubiquinol at a slower rate.			
		T/T	4%	The enzyme NQO1 cannot convert the coenzyme Q10 into the antioxidant ubiquinol.			

References

Fischer et al. Association between genetic variants in the Coenzyme Q10 metabolism and Coenzyme Q10 status in humans. Published online Jul 21, 2011.

Freriksen et al. Genetic polymorphism 609C>T in NAD(P)H:quinone oxidoreductase 1 enhances the risk of proximal colon cancer. J Hum Genet. 2014 May 15.





SCIENCE

Inflammation and risk of injury

IL-6 - interleukin 6 (rs1800795)

Interleukin 6 is a pro-inflammatory cytokine and is an essential part of the immune response to inflammatory processes. The rs1800795 polymorphism lies in the gene's promoter and modifies the expression of the cytokine. People who have the C-allele have a higher CK activity after intense training.

RES	Genotype	POP	Possible results
	G/G	25%	No increased risk of inflammation
	G/C	43%	Increased risk of inflammation
Х	C/C	32%	Increased risk of inflammation

References

Yamin C et al. IL6 (-174) and TNFA (-308) promoter polymorphisms are associated with systemic creatine kinase response to eccentric exercise. Eur J Appl Physiol. 2008 Oct,104(3):579-86.

Huuskonen A et al. A common variation in the promoter region of interleukin-6 gene shows association with exercise performance. J Sports Sci Med. 2009 Jun 1,8(2):271-7.

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Maffulli N et al. The genetics of sports injuries and athletic performance. Muscles Ligaments Tendons J. 2013 Aug 11,3(3):173-89.

TNF-a - tumor necrosis factor a (TNF superfamily, member 2) (rs1800629)

The tumour necrosis factor (TNF or TNF-o) is a cytokine in the human immune system that regulates the activity of immune cells. TNF regulates apoptosis, cell proliferation, cell differentiation and the secretion of various cytokines. The polymorphism rs1800629 leads to a highly increased TNFa expression, and thus to an increased inflammatory capacity.

RES	Genotype	POP	Possible results		
	G/G	67%	No increased risk of inflammation		
Х	G/A	31%	No increased risk of inflammation		
	A/A	2%	Increased risk of inflammation		

References

Lakka HM et al. The TNF-alpha G-308A polymorphism is associated with C-reactive protein levels: the HERITAGE Family Study. Vascul Pharmacol. 2006 May,44(5):377-83.

Moldoveanu AI et al. Exercise elevates plasma levels but not gene expression of IL-1beta, IL-6, and TNF-alpha in blood mononuclear cells. J Appl Physiol (1985). 2000 Oct, 89(4):1499-504.



IL1RN - interleukin 1 receptor antagonist (rs419598)

The interleukin-1 receptor antagonist is involved in the control of immune and inflammatory processes. The rs419598 polymorphism can increase inflammatory activity.

RES	Genotype	POP	Possible results			
	T/T	47%	Increased risk of inflammation			
Х	T/C	47%	Increased risk of inflammation			
	C/C	6%	No increased risk of inflammation			

References

Wójtowicz A et al. IL1B and DEFB1 Polymorphisms Increase Susceptibility to Invasive Mold Infection After Solid-Organ Transplantation. J Infect Dis. 2015 May 15,211(10):1646-57.

Iglesias-Linares A et al. Postorthodontic external root resorption is associated with IL1 receptor antagonist gene variations. Oral Dis. 2012 Mar,18(2):198-205.

X. Wu et al. IL-1 receptor antagonist gene as a predictive biomarker of progression of knee osteoarthritis in a population cohort. Osteoarthritis Cartilage. 2013 Jul, 21(7): 930–938.

CRP - C-Reactive Protein (rs3093066)

The protein encoded by the CRP gene (C-reactive protein) belongs to the acute-phase proteins and elevated levels of CRP in the blood can be found in inflammatory processes. CRP binds to phosphocholine which is located on the surface of dead or dying cells and activates the complement system, binds to phagocytes and triggers a part of the non-specific defense mechanism. CRP is used as a marker of acute inflammation. The rs3093066 polymorphism is associated with a lower CRP concentration in the blood.

RES	Genotype	POP	Possible results
	A/A	12%	No increased risk of inflammation
	A/C	30%	Increased risk of inflammation
Х	C/C	58%	Increased risk of inflammation

References

Obisesan TO et al. C-Reactive Protein Genotypes Affect Baseline, but not Exercise Training–Induced Changes, in C-Reactive Protein Levels. Arterioscler Thromb Vasc Biol. 2004 Oct, 24(10): 1874–1879.

Neubauer O et al. Recovery after an Ironman triathlon: sustained inflammatory responses and muscular stress. Eur J Appl Physiol. 2008 Oct,104(3):417-26.

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IL6R - interleukin 6 receptor (rs2228145)

Interleukin 6 is a pro-inflammatory cytokine and is an essential part of the immune response to inflammatory processes. The interleukin-6 receptor (IL-6R) forms a complex and has an impact on IL-6 activity. It has been shown that the rs2228145 polymorphism has an impact on the concentration of IL-6R and IL-6 and therefore on inflammatory responses.

RES	Genotype	POP	Possible results
Х	A/A	42%	No increased risk of inflammation
	A/C	47%	Increased risk of inflammation
	C/C	11%	Increased risk of inflammation
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GDF5 - growth differentiation factor 5 (rs143383)

The protein encoded by the GDF5 gene (Growth/differentiation factor 5) is a member of the TGF-beta super family and plays a vital, regulative role in the development and repair of bone, joint and connective tissue. The rs143383 polymorphism leads to a reduced expression of the GDF5 protein and is associated with a higher risk of injury in the knee and Achilles tendon.

RES	Genotype	POP	Possible results
	G/G	12%	No increased injury risk
Х	G/A	43%	No increased injury risk
	A/A	45%	Increased injury risk

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Col1A1 - Collagen, type I, alpha 1 (rs1800012)

The protein encoded by the COL1A1 gene (collagen, type I, alpha 1) is a fibrillary collagen and is the major protein component of many connective tissues like ligaments and tendons. Type 1 collagen is important for the structure and strength, and the interaction with other parts of the extracellular matrix. Defects in the COL1A1 gene's structure can lead to a modification of this connective tissue.

RES	Genotype	POP	Possible results
Х	G/G	81%	No increased protection against injuries
	G/T	17%	No increased protection against injuries
	T/T	2%	Increased protection against injuries

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Col5A1 - collagen, type V, alpha 1 (rs12722)

The protein encoded by the COL5A1 gene (collagen, type V, alpha 1) is a fibrillary collagen and is found predominantly in connective tissue like ligaments and tendons that are composed of up to 10% of collagen. Defects in this gene are associated with tendon and ligament damage.

RES	Genotype	POP	Possible results
	T/T	25%	No increased protection against injuries
Х	T/C	64%	No increased protection against injuries
	C/C	11%	Increased protection against injuries

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NUTRITION GENES

FOOD INGREDIENTS

DIETARY SUPPLEMENT

DETOXIFICATION

MUSCLE FIBRE TYPE

OXIDATIVE STRESS AND RISK OF INJURY

OPTIMAL PERFORMANCE NUTRITION

DIETARY SUPPLEMENT

FOOD LIST

SCIENCE

ADDITIONAL INFORMATION



ADDITIONAL INFORMATION

In this chapter you will receive useful information



TECHNICAL DETAILS

Technical details

Order number X257D6083C

Established analysis methods

qRT-PCR, DNA sequencing, fragment length analysis, CNV assay, GC-MS, Immunocap ISAC, Cytolisa

Product codes L3NUTSYN, L4PER, L5TOX, GFPO

Ordering company

Synergy Worldwide Europe B.V. Jachthavenweg 109 1081KM Amsterdam NETHERLANDS

Laboratory Director

Dr. Daniel Wallerstorfer Bsc.

Date of birth 09/02/1956

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Analyzing company

DNA Plus - Zentrum für Humangenetik Georg Wrede Strasse 13 83395 Freilassing Deutschland

Laboratory Manager

hou.l 01

Florian Schneebauer, MSc.



NOTES:











Lifestyle genetic analysis Lucinda Wallop X257D6083C