

VEGETARIAN FOODS TESTED



CEREALS AND STARCH

- Gluten
- Rye
- Oats
- Barley Spelt
- Wheat

ALTERNATIVES TO CEREALES

- Amaranth
- Buckwheat
- Millet
- Maize, sweet corn
- Quinoa
- Rice
- Sweet potato

EGG

Chicken egg

MILK PRODUCTS

- Milk (cow)
- Rennet cheese (cow) Sour-milk products (cow)
- Sheep: milk and cheese
- Goat: milk and cheese

YEAST

Yeast

MUSHROOMS

Meadow mushrooms

LEGUMES

Lentil

- Green pea
- Green bean
- Chickpeas

 - Kiwi

 - Lemon

VEGETABLES

- Aubergine Cauliflower
- Broccoli
- Chili
- Fennel
- Cucumber
- Cabbage
- Leek
- Maca Olive

- Spinach
- Tomato
- Onion

FRUITS

- Acerola
- Pineapple Apple
- Avocado

- Strawberry
- Pomegranate
- Raspberry
- Orange

- Carrots
- Potato
- Sweet pepper
- Beetroot
- Celeriac, knob celerv
- Sovabean
- Couraette

- Acai
- Banana
- Pear
- Blueberry Cranberry
- Date
- Goji
- Cherry
- Melone
- Peach
- Grape / Raisin

SALADS

Butterhead lettuce

ALGAE

Red algae (nori)

SEEDS & NUTS

- Cashew kernels
- Chia seeds
- Peanut
- Hemp seeds Hazelnut
- Cocoa bean Coconut
- Pumpkin seeds Linseed
- Almond
- Sesame
- Sunflower seed Walnut

SPICES & HERBS

- Ginger
- Garlic Cumin
- Curcuma Oregano
- Parslev
- Pepper Mustard seed

Vanilla

SUPERFOODS

■ To find out which foods are tested in the other ImuPro testing options, please see www.imupro.com

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IMPROVE YOUR WELL-BEING



Nutrition is an important part of your health. It has a great influence on our mood, energy and wellbeing. Not every food makes you feel well. Sometimes you feel tired and unmotivated after eating.

This can have various reasons; one of this may a delayed food allergy. The ImuPro concept can help you find out your personal trigger foods and in combination with the personalized nutritional guidelines, your well-being may increase.

By knowing these you can improve your well-being. At the end you feel more comfortable and fitter.

So, get rid of your IgG food allergies now with ImuPro and improve your well-being.



YOUR BUILDING BLOCKS FOR BETTER WELL-BEING

IgG Food Allergy: Diagnostics and Guidance



BOST YOUR WELL-BEING







ImuPro might be the next step

As a **vegetarian** you already care for your body, environment and nutrition as it is very important in your life.

As you probably know **food has a great influence on our mood, energy and well-being.** But not every food is equally good for us - you know it for sure. Sometimes, after eating, you feel powerless and beaten. One reason for this may be an IgG food allergy.

What is an IgG Food allergy?

If you have an IgG food allergy your immune system produces food specific IgG antibodies. These antibodies can lead to inflammatory processes within your body and causes inflammatory reactions with negative impact on your health and well-being.

Unfortunately, symptoms do not appear immediately, but only hours or even up to three days after the consumption of a trigger food. The late appearance of symptoms is the reason why it is difficult to pinpoint your trigger foods.

Symptoms that may occur:

Irritable Bowel Syndrome

Headache Nausea Lethargy

Obesity Fatigue Migraine

Stomachache

to stay fit, vital and healthy! ImuPro supports you with an indivi-

Start now your way to better well-being.

ImuPro supports you with an individual, vegetarian concept, to improve your well-being further and to find your inner balance. For advancing on your way to health and well-being through your nutrition, a personal diet based on your individual lab results for potential IgG food allergy trigger foods might be the next step to improve your well-being. Besides common foods also superfoods can enrich your vegetarian lifestyle. Therefore we included a selection of superfoods in the ImuPro vegetarian concept.



Superfoods



Superfoods are foods with high levels of valuable nutrients such as vitamins, omega-3- fatty acids, antioxidants and minerals. Superfoods span from foods recently introduced to Western nutrition such as Goji berries, Acai, Acerola and Chia-seeds to traditional foods such as spinach and carrots as well as many berries, nuts and seeds.

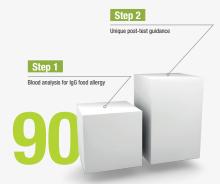


NUTRITIONAL ANALYSIS AND PERSONALSIED GUIDANCE



Why could ImuPro be the next step?

ImuPro is a blood test which detects the level of food specific IgG antibodies (step 1). In combination with the nutritional concept based on your individual test results (step 2), ImuPro may helps you the change your diet and improve your well-being. By eliminating foods which causes you problems your body can recover and your symptoms disappear.



90 foods are tested within the vegetarian panel. Together with your test results, you will receive your individual nutritional concept – **Your building blocks for more well-being**

Note: An IgG food allergy should not to be mistaken for a classical food allergy (type I). If you have a type I allergy, your immune system produces IgE antibodies. These antibodies lead to an immediate allergic reaction. ImuPro does not detect IgE food allergies.