# Ultranutrition Institute

## INCORPORATED

**Important Note;** The normal values represented in biochemical analyses are those established by the National Research Council and the National Science Foundation, as well as other research findings, and are approximate.

Results of tests are for use of licensed practitioners of the healing arts only as an aid in diagnosis and do not constitute a medical diagnosis in themselves.

Since this is a unique long-range full-scale study and all data are to be compiled and stored anonymously (coded) in computer for current and future studies, please take the time to answer as accurately as possible. We would rather you not answer a question if there is not some semblance of accuracy.

Please list approximate date you had your last UNI evaluation \_\_\_

1825 NE 149 Street Miami, Florida USA 33181

Phone 305-945-2727

UNI CONTROL NR.

## **ULTRANUTRITION PROFILE QUESTIONNAIRE**

Health Practitioner A	ddress	·	
City	State	Phone	
Subject's Name A	ddress		
City	State	ZipPhone	
Date of BirthPlace of Birth		Time of BirthSex_	
HeightDesir	ed Weigh	ntRace	
Occupation Type of	of Busine	ess	
Hair Color (natural) Hair Col	loring (br	rand)	
Shampoo (brand)Conditi	oner (bra	and)	
Hair location (for test)			3
Please indicate the nationality of the following relatives:			
Mother's Mother Mother	er's Fathe	er	
Father's Mother Father	r's Fathe	er	
SECTION G: State of your health (How do you feel?)  □ Excellent □ Good □ Fair □ Poor	11	How often do you use any tranquilizer or relaxant?	D W M
How many accidents, minor or otherwise, were you involved in within the last year? (e.g. cutting finger while preparing food.)		How often do you use any tranquilizer or relaxant? How often do you find humor to the point of laughter?	
How do you manifest anger most often?	13.	How often do you laugh to tears?	
□ Verbally/orally □ Emotionally □ Physically □ Totally hold/restrain within	14.	Do you smoke cigarettes?  ☐ Less than 20 daily ☐ More than 20	YNU
How would you describe yourself when it comes to good feelings?  ☐ More verbal ☐ More physical	15.	What time of day do you eat your largest meal?	a.m p.
☐ More emotional ☐ Restrained  Where does physchological tension/stress show or manifest	16.	Do you exercise at least 3 times per week to the posweating?	int of Y N U
tself in your body?	17.	Do you have a water filter on home faucet?	
YNU		Do you live within one mile of a major highway?	
Do you live in a city with a population greater than 250,000?	19.	Indicate whether you are North, South, East, or these highways	West of N S E V
List major cities you've lived in for last five years	20.	. What is prevailing wind direction in your locale?	_ N S E V
What prescription drugs are you presently taking? (include birth	21.	Do you work at a transportation terminal (airport, o service, bus station, etc.)	ab Y N U
vynai prescription grugs are vou presentiv taking? (include hirth			600
control, etc.)	22.	Drive time to work in minutes: (Circle one) 10 20 30 40 60 Over 60	

Do	you do the majority of your cooking with:	D W M	16. Do	you find yourself experiencing frequent	Y	N	J
	Pyrex/glass?		f	latulence after eating?			_
25.	Aluminum?			you stifle the sneeze response?	_	$\perp$	_
	Iron?			o you experience bloating/gas frequently			_
	Copper?			after eating?		$\overline{}$	_
28.	Stainless steel?			o you belch frequently?	-	+	-
00	Have after the common for the body to the common for the common fo		20. Ha	as your occlusion changed after orthodontics? as your occlusion changed after you had your	_	-	-
29.	How often do you prepare foods by the following me			as your occlusion changed after you had your occlusion equilibrated?		T	-
		egetables		o you feel that your tongue is hitting your teeth?	$\neg$	+	-
	D W M D W M	D W M		oes your tongue feel too big for your mouth?		$\top$	-
	Broil/Bake		20. 0	obs your tonigue roor too dig for your mount			-
	Pan fry		050	TION H		1	-
	Barbecue Roast	<del></del>		TION H: rou experience the following?	YI	N	
	Microwave	<del></del>			•	-	-
	Boil		1. AI	bnormal craving for sweets Iternoon headaches	+	+	-
	Steam/Poach		2 41	cohol consumption		+	-
	PVC immersible bag		4 B	ad dreams	1	$\top$	-
			5 RI	leeding gums			
	How often do you drink freshly made juice? How often do you use artificial sweetener?		7. BI	lurred vision · · · · · · · · · · · · · · · · · · ·			
	How often do you drink decaffinated coffee with artificia		8. B	ruise easily ("black and blue" spots)		_	
JZ.	sweetener?		9. Ca	an't start in A.M. before coffee		_	
33.	How often do you drink coffee with milk?		10. Ca	an't work under pressure	-	$\rightarrow$	
	How often do you drink coffee with non-dairy creamer?		11. 01	hronic fatigue	$\rightarrow$	$\dashv$	
	How often do you drink herbal tea?		12. Ci	rave candy or coffee in afternoons	-	$\dashv$	
		YNU		at often or get hunger pains or faintness	-	+	ı
	Do you eat sugared cereal and/or sugared granola?		14. E	at when nervous aintness if meals delayed	+	+	
	Do you mostly use low calorie foods?			et "shaky" if hungry	+	+	
	Do you use cold pressed oils?		17. H	ighly emotional	$\top$		
	Do you mostly eat roasted but unsalted nuts?		18. In	somnia			
	Do you mostly eat raw but unsalted nuts? Do you drink acidophilous milk or take acidophilous		19. M	agnify insignificant events			
41.	supplements?		20. P	oor memory			
42.	Do you practice meditation and/or self hypnosis?		21. S	leepy after meals		_	
	Do you use any form of Biofeedback Device?		22. S	leepy during day		-	
	Do you wear glasses?		23. W	orrier, feel insecure			
	Do you wear contact lenses?		SECT	TION P:			
46.	Do you have any physical handicaps?			following questions are taken from the Hoffer-	Ocn	ma	
	If so, please list			nostic Test, with permission.	OSII	1101	
47.	Do you have any hereditary diseases?		Diagi	lostic rest, with permission.			
	If so, please list		3.	People's eyes seem very piercing and frightening		T	
40	Have you or anyone in your family had any of the follow-			People watch me all the time		Т	
40.	ing diseases?		10.	Sometimes I have visions of animals or scenes		Т	
	If so, please indicate "self" or relationship to you bes	side each:	16.	Often when I look at people they seem to be like			
	Cancer Gout			someone else		Т	
	Diabetes (circle adult/juvenile)		28.	I sometimes feel that I have left my body		T	
	Hypoglycemia Anemia		33.	I often hear or have heard voices		Т	
	Parkinson's Disease Arthritis		34.	I often hear or have heard voices talking about or			
	Cardio pulminary disease			to me		Т	
	Diverticulosis (e.g. ileitis, colitis)		35.	I have often felt that there was another voice in			
	GlaucomaAllergies Kidney (renal) Epilepsy			my head		Т	
	Hypertension Nerve problems (neurologic)		37.	I have heard voices coming from radio, television,			
	Mental illness			or tape recorders talking about me		Т	
	(please indicate type, schizophrenia, manic depres	ssive. etc.)	68.	There are some people trying to do me harm		Т	
	Other			There is some plot against me		Т	
		39	121.	I often hear my thoughts inside my head		Т	
40	How many days last year (due to illness) could were	ot function		I often hear my own thoughts outside my head		T	
73.	How many days last year (due to illness) could you n normally?			I hear my own thoughts as clearly as if they were			
				a voice		Т	
			132.	People are often envious of me		Т	
SI	ECTION T:	Y N U		People interfere with my mind to harm me		Т	
1	Were or are you a thumb or finger sucker?			I don't like meeting people — you can't trust			
	Do you lisp?			anyone now		Т	
	Have you had orthodontics?			individual is a bischemical antity therefore individu		o.l.	
	Do you have denture problems?			individual is a biochemical entity, therefore individu	iai v	aiu	+
	Have you had little success in conquering a		may	differ many fold from the "normals."			
	speech defect?		l bor	ahu aalunauladaa tirät tira information auhusittad an			
	Do you have a pain in your face?			eby acknowledge that the information submitted an the tests to be performed is solely for research p			
7.	Do you have a problem with intestinal distress,			ever, I may request suggestions for realigning my r			
٥	bloating, or extension of your stomach after eating?			nistry with "established norms" for optimum metabo			
	Do you have loose teeth? Do you have frequent headaches?			her request a copy of all test results for my personal			
	Do you have trequent headaches?  Do you have back pain?			The state of the state of the portonial	. 55	٠.,	-
	Do you feel as though you have a big lump in your						
• •	throat?		Sign	ature			-
12	Are you a habitual mouth breather?						
13	Do you have difficulty swallowing pills?		Date			_	-
	Do you have silver fillings?		_				
15	Have you mastered hody awareness?	1 1 1 1	Ugra	nt or legal guardian			

### HEALTH FACTORS

TIENEITT INCIORS					
<b>SECTION B:</b> Please ans	swer the following qu	estions ONLY if the ar	nswer is YES.		
2. Do you use salt the salt that a polyon regularly to be you use iodized to be you regularly to be you regularly to be you regularly to be your regularly t	ed salt? drink "softened" water?		16. Do you often 17. Are you often 18. Do you live o	ently use laxatives? use antacids? under tension? or work in a polluted a tory of diabetes or hyp	
<ul><li>Do you eat fried f</li><li>Do you eat foods or flavorings?</li></ul>	oods? with preservatives, artifi	cial colorings,		en heart disease in yo	
	in foods compulsively o	or as a matter of	22. Do you smok	en cancer in your fam te tobacco regularly? spend time in rooms	with cigarette smokers?
13. Do you take antib	egetarian?		24. Do you get e 25. Do you often 26. Are you on a 27. Are you on a convulsants, a	spondh sleep (7-8 hrs. spend time outdoors weight loss diet now? any long term drug thanti-diabetic, anti-arthilong hours under flue	)? ? herapy (i.e. anti- ritic)?
PHYSICAL ACTIVITIES					
are actively participating	g. (e.g. for snowskiing,	do not include the tim	in which you currently part eek to show how often you ne you ride in a ski lift.)	do that exercise. Be su	re to list only the time you
answer we	zu minules a day, play r ould be: Weekly	acquet ball twice a wee	ek for 45 minutes, and snow	v ski twice a month for 4	
Activity Number x 23	Time in Minutes	Activity Number v 39	Weekly Time in Minutes 90	Activity Number z35	Weekly Time in Minutes 120
ACTIVITY TABLE		Υ	70	z _35	120
1. Archery 2. Badminton 3. Back Packing 4. Baseball 5. Basketball 6. Bicycling, fast 7. Bicycling, slow 8. Bowling 9. Billlards 10. Boxing 11. Calisthenics 12. Canoeing 13. Dancing, fast (bal  CURRENT ACTIVITIES  Activity Number  A	15. Footb 16. Fenci 17. Golf 18. Gymi 19. Hock 20. Horse 21. Horse 22. Hunti 23. Judo 25. Mour let) 26. Moto Weekly Time in Minutes	nastics ey eback Riding eshoes ng ing ntain Climbing reycling  Activity Number	27. Parallel Bars 28. Polo, water 29. Rope Skipping 30. Rowing 31. Running (long dist.) 32. Sailing 33. Skating 34. Skiing, cross country 35. Skiing, snow 36. Skiing, water 37. Skin Diving 38. Soccer (Rugby) 39. Squash, Racquetball 40. Shuffleboard  Weekly Time in Minutes	42. Swimm 43. Table T 44. Tai Chi 45. Tennis 46. Volleyt 47. Weight 48. Wrestlir 49. Workin 50. Yoga 51. Walkin	oall Lifting ng g out in Gym g, fasi g, moderate
B	<del> </del>	E		Н	
SECTION C, PART 2: For or willing to add to your exe exercise you currently d Also, be sure the activity would be practical and ADDITIONAL ACTIVITIES	ercise program and indi o, list only the amount ty is in season, that you convenient for your p	cate how often you wor of increase—do not in would enjoy doing the		would like to increase to currently do. do it in your present si	the length of time of an tate of health, and that it
В		D		E	
SECTION D: Enter the am element provided, not the listed other than those s	ounts in the units shown	ofor all supplements you	u currently use. For mineral supplements, list each nu	supplements use only	the amount of mineral te place. Supplements
			ning 50 mg. one time a d	lay equals 1050 mg/c	day.
NUTRIENT         UN           Vitamin A         1           Vitamin D         2           Vitamin E         3           Thiamin         4           Riboflavin         5	ITS/DAY	VNITS/DAY           9         mg.           10         mcg.           id         11         mcg.           B12         12         mcg.	NUTRIENT Vitamin B17 16 Vitamin C 17 Bioflavonoids 18 Calcium 19 Phosphorus 20 Magnesium 21	/DAY NUTRIENT  mg. Iron mg. Copper mg. Mangan mg. Zinc mg. Chromiui mg. Selenium	UNITS/DAY  23 mg. 24 mg. esse 25 mg. 26 mg. m 27 mcg. 28 mcg.
	mg. Pangan mg.	iic Acid 15 mg.	Potassium 22	mg. lodine	29 mcg.

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1825 NE 149 Street Miami, Florida USA 33181

FOR OFFICE	JSE ONLY
ACCT./X	ACT.
BATCH/S	PEC.

## NUTRITIONAL

Phone 305-945-2727

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## EVALUATION BY COMPUTER ANALYSIS

#### INTRODUCTION

An increasing awareness in recent years of the importance of nutrition, exercise, lifestyle, and related factors in optimizing health has brought with it a need for an efficient system to help evaluate these areas as they apply personally to individuals.

In planning a personal health program, it is necessary to determine one's nutritional and physical status so that appropriate supportive and corrective measures can be taken. Determination of dietary adequacy, activity level, and lifestyle parameters is essential to this process.

This computerized Nutritional Evaluation is designed to provide information to aid you and your chosen health professional in developing a comprehensive health program. A detailed analysis of your DIETARY and SUPPLEMENTAL INTAKES of proteins, fats, carbohydrates, vitamins, minerals, fiber, etc. is given and compared to GOVERNMENT ESTABLISHED as well as SUGGESTED OPTIMUM REQUIREMENTS. The significance of these findings is discussed in a PERSONALIZED INTERPRETATION with suggestions for improvement given. In addition, a weight adjustment program is outlined for those concerned with a sensible, safe approach to losing (or gaining) weight.

To obtain the best results from this evaluation, be sure to follow the instructions below carefully and answer all questions as accurately as possible.

AGÉ	HEIGHT	WEIGHT	DESIRED WT.	FRAME SIZE 1. SMALL 2. MEI	DIUM 3.	LARGE	1. PREGNAN 2. LACTATIN	
WORK ACTIVITY L (PLEASE CHECK ON		ENTARY 2. G. OFFICE WORK)	LIGHT WORK (EG. HOUSE WO		TELY HEAVY	4. HEAVY W	ORK Onstruction)	MALE FEMALE

NOTE: THIS QUESTIONNAIRE CANNOT BE PROCESSED UNLESS ALL QUESTIONS ARE ANSWERED

### **INSTRUCTIONS**

#### SECTION A:

On the pages that follow, you will find lists of foods with serving sizes in parentheses. Please indicate how often you eat these foods according to the following instructions.

- 1) Decide how often you eat the food listed by asking yourself if you consume it DAILY, WEEKLY, or MONTHLY (choose one only): DAILY = consumed one or more times per day
  - WEEKLY = Consumed one or more but less than seven times per week.
  - MONTHLY = Consumed less than one time per week
- 2) Next, ask yourself how much of that food you usually eat. If it is the same as the serving size given, then simply enter the number of times per DAY, WEEK, or MONTH it is eaten in the appropriate box (use whole numbers only).
- 3) If you eat more or less than the amount specified, please make allowances by adjusting the frequency as follows:

EXAMPLE: If you drink only 1/2 cup of milk 4 times per week instead of 1 cup as listed, multiply 1/2 c. x 4 times/wk. = 2 times/wk.	
4) If you do not consume a food listed, leave it blank.	

THURSDAYS, BUT NONE THE REST OF THE WEEK, THE ANSWER IS: DOUGHNUT (1)	<b>EXAMPLE 2</b> : IF YOU EAT 2 DOUGHNUTS ON MONDAYS AND 2 ON	DAILY APPLE (1 MED) [2] DOUGHNUT (1) [	WEEKLY	MONTHLY	
---	---	--	--------	---------	--

Be sure to include all snacks and beverages in addition to your regular meals. Also, list only those foods you are currently eating this season. Do not attempt to show year-round consumption.

Try to familiarize yourself with common serving sizes and their equivalents. You may even try measuring a cup or tablespoon of a food to get a better idea of the quantity.

1 cup = 8 fl. oz or 1/2 pint or 16 Tablespoons (Tbl.) 1 Tbl. = 3 level teaspoons (teas.) 2 Tbl. = 1 fl. oz. or 1/8 cup 1 pound = 16 ounces (oz.)

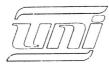
Lastly, try to fill out this questionnaire when you are not hungry to provide more objective answers. Remember, the accuracy of the results will only be as accurate and complete as the information you provide.

NOTE: Studies have shown that more accurate results are obtained when the 7 Day Food Diary is used to record food intake before filling out the questionnaire. Therefore, you may wish to use the 7 Day Food Diary as an aid in recording intake.

**SECTION A, Continued: Please use ink pen.** 

PREPARED/COMBINATION FO														
	- <del> </del>	W	M	g	3	paghetti; Ravioli,	D	W	M			D	W	M
1. Hamburger (1)	- -	$\downarrow$	$\sqcup$		W	hole grain noodles (1 cup)	L	_	Ш	16.	Noodle or Rice Casserole (1 cup)		L	Ш
2. Hot Dog, plain (1)	_ _	_		,	۲.	leatballs (2) or Meatloaf 1 slice)		_	Ш	17.	Corned Beef Hash (1 cup)	L	L	
3. Taco, Enchilada, or Tamale (1)	_ _	_	Ш	10	). B	eef & Vegetable Stew (1 cup)				18.	Chow Mein; Chop Suey (1 cup)			Ш
4. Pizza (1 slice)				11	. C	thili (1 cup)				19.	Cheese Omelette (2 eggs)			
5. Macaroni & Cheese, refined noodles (1 cup)				12	2. V	egetable Soup (1 cup)				20.	Cole Slaw (1 cup)			
6. Macaroni & Cheese, whole grain noodles (1 cup)	-			13	3. N	oodle or Rice Soup (1 cup)				21.	Potato Salad (1 cup)			
7. Spaghetti; Ravioli, refined noodles (1 cup)	-			14	ı. C	ream Soup (1 cup)				22.	Macaroni Salad (1 cup)		Г	
The state of the s				15	5. S	olit Pea or Bean Soup (1 cup)						-	-	
MEATS AND POULTRY	D	w	М				D	w	м			D	w	м
23. Ground Beef (3 oz. = 1 patty)		7	П	29	9. L	amb (6 oz.)				35.	Other Organ Meats (2 oz.)	Г	Т	П
24. Roast Beef; Veal (6 oz.)	-	+	H		_	dacon (2 med. slices)		<del> </del>			Chicken, fried (6 oz.)	-	$\vdash$	H
25. Sirloin Steak (6 oz.)	-	╁	H		-	Pork: Ham (6 oz.)		-			Chicken, baked or roasted (6 oz.)	-	$\vdash$	H
	- -	+-	H		_	ausage; Franks; Luncheon	-	-				$\vdash$	$\vdash$	H
26. Round or Flank Steak (6 oz.)	- -	+	H		1	Meats (2 oz.)	-	-			Chicken, in sauce (1 cup)	-	-	Н
27. Corned Beef (6 oz.)	- -	+	H		-	leef Liver (3 oz.)	-	_			Duck; Turkey; Goose (6 oz.)	-	-	H
28. Dried Beef or Jerky (1 oz.)	L			34	4. (	Chicken Liver (1/2 cup)	L.	l		40.	Other Meat or Poultry (6 oz.)			Ш
FISH AND SHELLFISH	D	w	м			2	D	w	м			D		м
41. Shrimp, fried (6 oz.)		T	П	44	, -	icallops (6 oz.)	_			5.1	Raw Fish (6 oz.)			
42. Crab; Lobster; Shrimp, Abalone	-	╁	H		-	Cod; Flounder; Bass; Snapper		_					-	H
(6 oz. = 1 cup)	-	+	H		_	6 OZ.)	-	_	$\vdash$		Smoked Fish (3 oz.)	_	-	$\vdash$
43. Oysters, raw (6 oz. = 12 oysters)	- -	+	H		-	almon; Tuna, canned (4 oz.)	-		_		Fish Sticks (4-5)	-	-	H
44. Oysters, fried (6 oz.)	- -	$\vdash$	H	49	9. T —	rout, Mackerel, Salmon (6 oz.)	_	_		54.	Other Fish (6 oz.)			Ш
45. Clams (8-10)	L			50	0. \$	ardines (1/2 can)	L							
DAIRY PRODUCTS	D	w	М				D	w	м			D	w	М
55. Whole Milk (1 cup)		1		60	). Y	ogurt; Kefir, flavored (1 cup)					Natural Cheese: Jack, Gouda, etc. (2 oz.)			
56. Raw, unpasteurized milk (1 cup)	十	$\dagger$	Н	61	1. 5	our Cream (2 Tbl.)	-			66.	Processed Cheese: American, Cheese Spread (2 oz.)			П
57. Skim Milk; or Low Fat;	-	-		62	2. V	Vhipping Cream, fluid (2 Tbl.)			$\vdash$	-	Eggs (1 med.)			П
58. Hot Cocoa; Chocolate	$\cdot$	+	H			Cottage Cheese (1 cup)			$\dashv$	-	Other Dairy		-	$\Box$
Milk (1 cup)  59. Yogurt; Kefir, plain (1 cup)	╌├╴	╁	Н		_	Cream Cheese (2 oz.)				00.		L	ı	
59. Togun, Rein, plain (1 cup)	L	<u> </u>	Ш		•. (	Creese (2 02.)			i					
LEGUMES, NUTS, and SEEDS	D	w	M				D	۱4/	м			_		
40 Mineral Caller of No. 40 40 40	_	,,,	. <b></b> .		_					81	Lentils or Split Peas, cooked	D	W	M
69. Mixed Salted Nuts (8-12 nuts)	-	-	Н		_	eanut Butter (2 Tbl.)					(1 cup)			$\sqcup$
70. Almonds; Filberts (12-15 nuts)		<u> </u>				ecans; Walnuts (1/4 c. or 4 Tbl.)			_	82.	Soybeans, cooked (1 cup)		_	Н
71. Brazil Nuts (6-8 nuts)		1	Ш	//		tumpkin or Squash Seeds 1/4 c. or 4 Tbl.)					Tofu (soybean cake) (1/2 cup)	_	_	Ш
72. Cashews; Cashew Butter (1/4 c. or 4 Tbl.)	L			78	B. S	esame Seeds (2 Tbl.)				84.	Textured Vegetable Protein (meat subs.) (3 oz.)			
73. Coconut (2 Tbl.)	L			79	9. S	unflower Seeds (2 Tbl.)				85.	Other Legume, etc.			
74. Peanuts, saited (1/4 c. or 4 Tbl.)	L			80	). E	eans, dry (cooked) (1 cup)								
GRAINS and CEREAL PRODUC	CT	s												
Bread (1 slice); Rolls,							D	W	М			D	w	М
Muffins or Bagel (1 each):	D	W	М			Pasta, whole grain (1 cup)				103	Buckwheat (1/2 cup)			
86. White or French				9	<b>75</b> .	Pancakes (2); Waffle (1), refined				104	Millet (1/2 cup)			
87. Whole Wheat or Grain				9		Pancakes (2); Waffle (1), whole grain				105	Oats; Rolled Oats (1/2 cup)			
88. Rye				9		Granola (1/2 cup)				106	Rice, brown (1/2 cup)			
89. Corn			$\Box$	9	28.	Cereal, sugared (1 cup)				107	'. Rice, white (1/2 cup)			
90. Crackers, Pretzels, refined flour (4)		T		9	99.	Cereal, dry (1 cup)				108	Wheat, whole or cracked (1/2 cup)			
Q4 Crackers or Pretzels,		1	H		-	Popcorn, buttered (1 cup)				109	Wheat Germ (2 Tbl.)			П
whole grain (4) 92. Tortilla (1)	-	-	H		-	Barley (1/2 cup)			$\Box$		Other Grain Food (1/2 cup)		Г	$\Box$
93. Pasta, refined (1 cup)	-	-	H		-	Bran, coarse (2 Tbl.)				2 a <del>2</del>			1	

FRUITS	D	w M			D	W	М		C	w	A
111. Apple (1 med.)			120.	Citrus Fruit (orange, grapefruit , etc.) (1 med)		Т	$\neg$	Pears or Peaches, canned (1/2 cup)		٦	
12. Applesauce (1/2 cup)			121.	Citrus Juice (1 cup)		$\forall$		130. Peach; Nectarine (1 med)		$\dashv$	-
13. Apricots (3 med)	-			Lemon or Lime Juice (1 Tbl.)		$\top$		131. Pineapple, fresh (1/2 cup)		1	_
Avocado (1/2 med); Avocado	-		123.	Dates (10 dates)	П	+	1	132. Pineapple, canned (1/2 cup)			_
Dip (1/2 cup) 15. Banana; Plantain (1 med)	-			Grapes (1 cup)	Н	$\dashv$	1	133. Pineapple Juice (1 cup)			-
16. Strawberries (1 cup)	-	$\vdash$	125.	Juice (apple, pear, grape,	H	$\dashv$	-	134. Papaya (1/2 med.)			-
17. Other Berries (1 cup)	-	H		Cranberry) (1 cup)	H	+	$\dashv$		-	$\dashv$	-
	-	$\vdash$		Melon (1 cup)		$\dashv$	-	135. Prunes (4 med)	-	-	_
118. Cantaloupe (1/2 med)				Olives (10 ea)	-	-	$\dashv$	136. Prune Juice (1 cup)			_
119. Cherries (1 cup)			128.	Pear, fresh (1 med)				137. Raisins, currants (2 Tbl.)  138. Other Fruit	-	$\dashv$	-
VEGETABLES								Too. Office Hall			_
	_ D	W M	454		D	w	M	Potato or Corn Chips	D	W	Г
139. Artichoke (1 med)	-		151.	Cucumber (1/2 med)	_	$\dashv$	_	(10 chips)			ļ
140. Asparagus (6 spears)	-   _	1	152.	Eggplant (1/2 cup)				164. Radishes (5 med.)	_		L
141. Beans, green (1/2 cup)			153.	Lettuce (1/2 cup)				165. Spinach, fresh or frozen (1/2 cup)			L
142. Beets (1/2 cup)			154.	Mushrooms (1/2 cup)				166. Spinach, canned (1/2 cup)			١
143. Broccoli (1/2 cup)			155.	Onions (1/4 cup)				167. Sweet Potatoes; Yams (1 med)			۱
144. Cabbage, raw (1/2 cup)			156.	Parsley (2 Tbl.)				168. Summer Squash; Zucchini; Okra (1/2 cup)			I
Cabbage; Brussel Sprouts, cooked (1/2 cup)			157.	Peas or Snowpeas, fresh (1/2 cup)				169. Tomatoes, raw (1 med)			I
146. Carrots (1/2 cup)	-		158.	Peas, canned (1/2 cup)		П		170. Tomatoes; canned, juice,			
147. Chard; Beet Greens (1/2 cup)	-			Peppers (1/2 cup)				171. Winter Squash; Pumpkin	-		
48. Cauliflower (1/2 cup)	-	$\vdash$		Potatoes, baked (1 med)	-		-	(1/2 cup) 172. Sprouts (1/2 cup)	-	-	
	-	$\vdash$			$\vdash$		$\dashv$	Squerkraut (1/2 cup): Dill	-	-	
149. Celery (1/2 cup)	-	1—1		Potatoes, fried (1/2 cup)	-		$\dashv$	Pickle (1 large)	-	-	
150. Corn (1/2 cup)			162.	Potatoes, mashed (1/2 cup)				174. Mixed Vegetables (1/2 cup) 175. Other Vegetable (1/2 cup)			
		, w M	162.	Potatoes, mashed (1/2 cup)	 					w	
CONDIMENTS AND ADDITION				Cheese Sauce or Fondue	D	w	M	175. Other Vegetable (1/2 cup)	D	w	
CONDIMENTS AND ADDITION 176. Salt (1 teas.)			185	Cheese Sauce or Fondue (1/4 cup)	D	w	M	175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)	D	w	
CONDIMENTS AND ADDITION 176. Salt (1 teas.) 177. Cayenne Pepper (1 teas.)			185. 186.	Cheese Sauce or Fondue (1/4 cup) Graw (1/4 cup)	D	w	M	175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)	D	w	
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)			185. 186. 187.	Cheese Sauce or Fondue (1/4 cup) Gravy (1/4 cup) Butter (1 Tbl.)	D	w	M	175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)	D	w	
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)			185. 186. 187. 188.	Cheese Sauce or Fondue (1/4 cup) Graw (1/4 cup) Butter (1 Tbl.) Margarine (1 Tbl.)	D	w	M	175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)	D	w	
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. Seaweeds (Kelp, Dulse, etc.)  (2 Tbl.)			185. 186. 187. 188.	Cheese Sauce or Fondue (1/4 cup) Gravy (1/4 cup) Butter (1 Tbl.)	D	w	M	175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)	D	w	
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. Seaweeds (Kelp, Dulse, etc.)  (2 Tbl.)			185. 186. 187. 188.	Cheese Sauce or Fondue (1/4 cup) Graw (1/4 cup) Butter (1 Tbl.) Margarine (1 Tbl.)	D	w	M	175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)	D	w	
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. Seaweeds (Kelp, Dulse, etc.)  (2 Tbl.)  181. Calsup: Barbecue Sauce (1 Tbl.)			185. 186. 187. 188. 189.	Cheese Sauce or Fondue (1/4 cup) Graw (1/4 cup) Butter (1 Tbl.) Margarine (1 Tbl.) Mayonnaise (1 Tbl.) Shortening (1 Tbl.)	D	w	M	175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  199. Carob Powder (1 Tbl.)	D	w	
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. Seaweeds (Kelp, Dulse, etc.) (2 Tbl.)  181. Catsup; Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)			185. 186. 187. 188. 189. 190. 191.	Cheese Sauce or Fondue (1/4 cup) Graw (1/4 cup) Butter (1 Tbl.) Margarine (1 Tbl.) Mayonnaise (1 Tbl.) Shortening (1 Tbl.) Italian Dressing (1 Tbl.) French, 1000 Island Dressing (1 Tbl.)	D	w	M	175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  199. Carob Powder (1 Tbl.)  200. Honey (1 Tbl.)	D	w	
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. Seaweeds (Kelp, Dulse, etc.) (2 Tbl.)  181. Catsup; Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)			185. 186. 187. 188. 189. 190. 191.	Cheese Sauce or Fondue (1/4 cup) Graw (1/4 cup) Butter (1 Tbl.) Margarine (1 Tbl.) Mayonnaise (1 Tbl.) Shortening (1 Tbl.) Italian Dressing (1 Tbl.) French, 1000 Island Dressing (1 Tbl.) Blue Cheese type Dressing	D	w	M	175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  199. Carob Powder (1 Tbl.)  200. Honey (1 Tbl.)  201. Molasses (1 Tbl.)	D	w	
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. Seaweeds (Kelp, Dulse, etc.) (2 Tbl.)  181. Catsup. Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)			185. 186. 187. 188. 189. 190. 191. 192.	Cheese Sauce or Fondue (1/4 cup) Graw (1/4 cup) Butter (1 Tbl.) Margarine (1 Tbl.) Mayonnaise (1 Tbl.) Shortening (1 Tbl.) Italian Dressing (1 Tbl.) French, 1000 Island Dressing (1 Tbl.)	D	w	M	175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  199. Carob Powder (1 Tbl.)  200. Honey (1 Tbl.)  201. Molasses (1 Tbl.)  202. Syrups (1 Tbl.)	D	w	
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. Seaweeds (Kelp, Dulse, etc.)  (2 Tbl.)  181. Catsup: Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)  184. Hollandaise or White Sauce (1/4 cup)	D	W M	185. 186. 187. 188. 189. 190. 191. 192. 193.	Cheese Sauce or Fondue (1/4 cup)  Gravy (1/4 cup)  Butter (1 Tbl.)  Margarine (1 Tbl.)  Mayonnaise (1 Tbl.)  Shortening (1 Tbl.)  Italian Dressing (1 Tbl.)  French, 1000 Island Dressing (1 Tbl.)  Blue Cheese type Dressing (1 Tbl.)				175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  199. Carob Powder (1 Tbl.)  200. Honey (1 Tbl.)  201. Molasses (1 Tbl.)  202. Syrups (1 Tbl.)  203. Sugar, white or brown (1 Tbl.)			
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. Seaweeds (Kelp, Dulse, etc.)  (2 Tbl.)  181. Catsup: Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)  184. Hollandaise or White Sauce (1/4 cup)  DESSERTS AND SWEETS	D		185. 186. 187. 188. 189. 190. 191. 192. 193.	Cheese Sauce or Fondue (1/4 cup) Grawy (1/4 cup) Butter (1 Tbl.) Margarine (1 Tbl.) Mayonnaise (1 Tbl.) Shortening (1 Tbl.) Italian Dressing (1 Tbl.) French, 1000 Island Dressing (1 Tbl.) Blue Cheese type Dressing (1 Tbl.) Olive Oil (1 Tbl.)		w		175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  199. Carob Powder (1 Tbl.)  200. Honey (1 Tbl.)  201. Molasses (1 Tbl.)  202. Syrups (1 Tbl.)  203. Sugar, white or brown (1 Tbl.)  204. Jelly; Preserves (1 Tbl.)		w	
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. Seaweeds (Kelp, Dulse, etc.) (2 Tbl.)  181. Catsup: Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)  Hollandaise or White Sauce (1/4 cup)  DESSERTS AND SWEETS  205. Cake, angel food, sponge, twinkies (1 slice)	D	W M	185. 186. 187. 188. 189. 190. 191. 192. 193. 194.	Cheese Sauce or Fondue (1/4 cup)  Grawy (1/4 cup)  Butter (1 Tbl.)  Margarine (1 Tbl.)  Mayonnaise (1 Tbl.)  Shortening (1 Tbl.)  Italian Dressing (1 Tbl.)  French, 1000 Island Dressing (1 Tbl.)  Blue Cheese type Dressing (1 Tbl.)  Olive Oil (1 Tbl.)				175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Soffiower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  200. Honey (1 Tbl.)  201. Molasses (1 Tbl.)  202. Syrups (1 Tbl.)  203. Sugar, white or brown (1 Tbl.)  204. Jelly; Preserves (1 Tbl.)			
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. Seaweeds (Kelp, Dulse, etc.) (2 Tbl.)  181. Catsup: Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)  184. Hollandaise or White Sauce (1/4 cup)  DESSERTS AND SWEETS  205. Cake, angel food, sponge, twinkies (1 slice)  206. Coffeecake; Sweet Rolls; Nut Bread, refined (1 sl. or pc.)	D	W M	185. 186. 187. 188. 189. 190. 191. 192. 193. 194.	Cheese Sauce or Fondue (1/4 cup) Grawy (1/4 cup) Butter (1 Tbl.) Margarine (1 Tbl.) Mayonnaise (1 Tbl.) Shortening (1 Tbl.) Italian Dressing (1 Tbl.) French, 1000 Island Dressing (1 Tbl.) Blue Cheese type Dressing (1 Tbl.) Olive Oil (1 Tbl.)  Fig Bars (2 ea.) Chocolate Bar or Syrup; Fudge (1 oz.)				175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  200. Honey (1 Tbl.)  201. Molasses (1 Tbl.)  202. Syrups (1 Tbl.)  203. Sugar, white or brown (1 Tbl.)  204. Jelly; Preserves (1 Tbl.)  218. Cream Pie (1/6 pie)  219. Ice Cream (1/2 cup)			
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. Seaweeds (Kelp, Dulse, etc.) (2 Tbl.)  181. Catsup: Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)  184. Hollandaise or White Sauce (1/4 cup)  DESSERTS AND SWEETS  205. Cake, angel food, sponge, Minkies (1 slice)  206. Coffeecake; Sweet Rolls; Nut Bread, refined (1 sl. or pc.)  207. Coffeecake; Sweet Rolls; Nut Bread, whole grain (1 sl. or pc.)	D D	W M	185. 186. 187. 188. 189. 190. 191. 192. 193. 194.	Cheese Sauce or Fondue (1/4 cup) Grawy (1/4 cup) Butter (1 Tbl.) Margarine (1 Tbl.) Mayonnaise (1 Tbl.) Shortening (1 Tbl.) Italian Dressing (1 Tbl.) French, 1000 Island Dressing (1 Tbl.) Blue Cheese type Dressing (1 Tbl.) Olive Oil (1 Tbl.)  Fig Bars (2 ea.) Chocolate Bar or Syrup:				175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  200. Honey (1 Tbl.)  201. Molasses (1 Tbl.)  202. Syrups (1 Tbl.)  203. Sugar, white or brown (1 Tbl.)  204. Jelly; Preserves (1 Tbl.)  218. Cream Pie (1/6 pie)  219. Ice Cream (1/2 cup)  200. Milkshake (1 cup)			
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. (2 Tbl.)  181. Calsup. Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)  184. Hollandaise or White Sauce (1/4 cup)  DESSERTS AND SWEETS  205. Cake, angel food, sponge, twinkies (1 slice)  206. Coffeecake; Sweet Rolls; Nut Bread, refined (1 sl. or pc.)  207. Coffeecake; Sweet Rolls; Nut Bread, whole grain (1 sl. or pc.)	D D	W M	185. 186. 187. 188. 189. 190. 191. 192. 193. 194.	Cheese Sauce or Fondue (1/4 cup) Grawy (1/4 cup) Butter (1 Tbl.) Margarine (1 Tbl.) Mayonnaise (1 Tbl.) Shortening (1 Tbl.) Italian Dressing (1 Tbl.) French, 1000 Island Dressing (1 Tbl.) Blue Cheese type Dressing (1 Tbl.) Olive Oil (1 Tbl.)  Fig Bars (2 ea.) Chocolate Bar or Syrup; Fudge (1 oz.)				175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  200. Honey (1 Tbl.)  201. Molasses (1 Tbl.)  202. Syrups (1 Tbl.)  203. Sugar, white or brown (1 Tbl.)  204. Jelly; Preserves (1 Tbl.)  218. Cream Pie (1/6 pie)  219. Ice Cream (1/2 cup)			
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. Seaweeds (Kelp, Dulse, etc.) (2 Tbl.)  181. Catsup: Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)  184. Hollandaise or White Sauce (1/4 cup)  DESSERTS AND SWEETS  205. Cake, angel food, sponge, twinkies (1 slice)  206. Coffeecake; Sweet Rolls; Nut Bread, refined (1 sl. or pc.) 207. Coffeecake; Sweet Rolls; Nut Bread, refined (1 sl. or pc.)  208. Cake with icing; Brownies (1 slice)	D D	W M	185. 186. 187. 188. 189. 190. 191. 192. 193. 194. 211. 212. 213. 214.	Cheese Sauce or Fondue (1/4 cup)  Gravy (1/4 cup)  Butter (1 Tbl.)  Margarine (1 Tbl.)  Mayonnaise (1 Tbl.)  Shortening (1 Tbl.)  Italian Dressing (1 Tbl.)  French, 1000 Island Dressing (1 Tbl.)  Blue Cheese type Dressing (1 Tbl.)  Olive Oil (1 Tbl.)  Fig Bars (2 ea.)  Chocolate Bar or Syrup; Fudge (1 oz.)  Candy; Caramels (3 med)				175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  200. Honey (1 Tbl.)  201. Molasses (1 Tbl.)  202. Syrups (1 Tbl.)  203. Sugar, white or brown (1 Tbl.)  204. Jelly; Preserves (1 Tbl.)  218. Cream Pie (1/6 pie)  219. Ice Cream (1/2 cup)  200. Milkshake (1 cup)			
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. (2 Tbl.)  181. Catsup: Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)  184. Hollandaise or White Sauce (1/4 cup)  DESSERTS AND SWEETS  205. Cake, angel food, sponge, twinkies (1 slice)  206. Coffeecake: Sweet Rolls; Nut Bread, refined (1 sl. or pc.)  207. Coffeecake: Sweet Rolls; Nut Bread, whole grain (1 sl. or pc.)  208. Cake with icing; Brownies (1 slice)  209. Cookies, refined flour (2 ea.)	D D	W M	185. 186. 187. 188. 189. 190. 191. 192. 193. 194. 211. 212. 213. 214. 215.	Cheese Sauce or Fondue (1/4 cup)  Gravy (1/4 cup)  Butter (1 Tbl.)  Margarine (1 Tbl.)  Mayonnaise (1 Tbl.)  Shortening (1 Tbl.)  Italian Dressing (1 Tbl.)  French, 1000 Island Dressing (1 Tbl.)  Blue Cheese type Dressing (1 Tbl.)  Olive Oil (1 Tbl.)  Fig Bars (2 ea.)  Chocolate Bar or Syrup; Fudge (1 oz.)  Candy; Caramels (3 med)  Cheesecake (1 piece)				175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.) 196. Saffiower, Sunflower, or Sesame Oil (1 Tbl.) 197. Brewer's Yeast (1 Tbl.) 198. Protein Powder (1 Tbl.) 199. Carob Powder (1 Tbl.) 200. Honey (1 Tbl.) 201. Molasses (1 Tbl.) 202. Syrups (1 Tbl.) 203. Sugar, white or brown (1 Tbl.) 204. Jelly; Preserves (1 Tbl.) 218. Cream Pie (1/6 pie) 219. Ice Cream (1/2 cup) 220. Milkshoke (1 cup) 221. Gelatin Dessert (1/2 cup)			
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. (2 Tbl.)  181. Catsup: Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)  184. Hollandaise or White Sauce (1/4 cup)  DESSERTS AND SWEETS  205. Cake, angel food, sponge, twinkies (1 slice)  206. Coffeecake: Sweet Rolls; Nut Bread, refined (1 sl. or pc.)  207. Coffeecake: Sweet Rolls; Nut Bread, whole grain (1 sl. or pc.)  208. Cake with icing; Brownies (1 slice)  209. Cookies, refined flour (2 ea.)	D D	W M	185. 186. 187. 188. 189. 190. 191. 192. 193. 194. 211. 212. 213. 214. 215.	Cheese Sauce or Fondue (1/4 cup) Grawy (1/4 cup) Butter (1 Tbl.) Margarine (1 Tbl.) Mayonnaise (1 Tbl.) Shortening (1 Tbl.) Italian Dressing (1 Tbl.) French, 1000 Island Dressing (1 Tbl.) Blue Cheese type Dressing (1 Tbl.) Olive Oil (1 Tbl.) Fig Bars (2 ea.) Chocolate Bar or Syrup; Fudge (1 oz.) Candy; Caramels (3 med) Cheesecake (1 piece) Custard; Pudding (1/2 cup)				175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  200. Honey (1 Tbl.)  201. Molasses (1 Tbl.)  202. Syrups (1 Tbl.)  203. Sugar, white or brown (1 Tbl.)  204. Jelly; Preserves (1 Tbl.)  218. Cream Pie (1/6 pie)  219. Ice Cream (1/2 cup)  220. Milkshake (1 cup)  221. Gelatin Dessert (1/2 cup)  222. Sherbet (1/2 cup)			
CONDIMENTS AND ADDITION  176. Salt (1 teas.)  177. Cayenne Pepper (1 teas.)  178. Soy Sauce (1 Tbl.)  179. Garlic Cloves (1 clove)  180. (2 Tbl.)  181. Catsup: Barbecue Sauce (1 Tbl.)  182. Mustard, prepared (1 teas.)  183. Sweet Pickle (1), Relish (1 Tbl.)  184. Hollandaise or White Sauce (1/4 cup)  DESSERTS AND SWEETS  205. Cake, angel food, sponge, twinkies (1 slice)  206. Coffeecake; Sweet Rolls; Nut Bread, refined (1 sl. or pc.)  207. Coffeecake; Sweet Rolls; Nut Bread, whole grain (1 sl. or pc.)  208. Cake with icing; Brownies (1 slice)  209. Cookies, refined flour (2 ea.)	D D	W M	185. 186. 187. 188. 189. 190. 191. 192. 193. 194. 211. 212. 213. 214. 215. 216. 217.	Cheese Sauce or Fondue (1/4 cup)  Gravy (1/4 cup)  Butter (1 Tbl.)  Margarine (1 Tbl.)  Mayonnaise (1 Tbl.)  Shortening (1 Tbl.)  Italian Dressing (1 Tbl.)  French, 1000 Island Dressing (1 Tbl.)  Blue Cheese type Dressing (1 Tbl.)  Olive Oil (1 Tbl.)  Fig Bars (2 ea.)  Chocolate Bar or Syrup; Fudge (1 oz.)  Candy; Caramels (3 med)  Cheesecake (1 piece)  Custard; Pudding (1/2 cup)  Fruit Pie; Turnover (1/6 pie)	D		M	175. Other Vegetable (1/2 cup)  195. Corn, Soy or Peanut Oil (1 Tbl.)  196. Safflower, Sunflower, or Sesame Oil (1 Tbl.)  197. Brewer's Yeast (1 Tbl.)  198. Protein Powder (1 Tbl.)  200. Honey (1 Tbl.)  201. Molasses (1 Tbl.)  202. Syrups (1 Tbl.)  203. Sugar, white or brown (1 Tbl.)  204. Jelly: Preserves (1 Tbl.)  218. Cream Pie (1/6 pie)  219. Ice Cream (1/2 cup)  220. Milkshake (1 cup)  221. Gelatin Dessert (1/2 cup)  223. Doughnut (1)			
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# UltraNutrition Institute Inc.

# UNI NUTRITIONAL/BIOCHEMISTRY/ MINERAL/PHYSICAL PROFILE

Based upon current research findings and biochemical nutritional theories, UltraNutrition Institute may periodically change the specific metabolic constituents to be tested.

## Serum Vitamin Analysis

Vitamin A
Thiamin (B1)
Riboflavin (B2)
Vitamin B6 (Pyridoxal phosphate)
Vitamin B12 and Folic acid
Vitamin C
Vitamin E

## Serum Analysis

#### SMAC

Glucose

BUN

Creatinine

Uric Acid

Sodium

Potassium

Chloride

CO2 Calcium

Inorganic Phosphorus

Albumin/Globulin

BUN/Creatinine (Blood urianitrogen)

Triglycerides

Cholesterol

Total Protein

Albumin

Total Bilirubin

Alkaline Phosphatase

GGTP (Gamma Glutamyl Transpeptidase)

LDH (Lactate Dehydrogenase)

SGOT (Serum Glutamic Oxalictransaminase)

Iron

Ionized Calcium

Globulin

#### Coronary Risk

HDL and LDL Cholesterol VLDL

#### **Complete Blood Count**

Thyroid hormone determinations (T3 and T4)

Serum protein electrophoresis

Albumin

Alpha 2 Beta

Globulins Alpha 1

Gamma

IgE (Immunoglobulin E) by RIA

6-hour glucose tolerance

Glycosilated hemoglobin

Iron, Total, and Iron binding capacity

Ketosteroids and Ketogenic steroids

Eosinophil count, direct

#### Serum Mineral Assay

Copper

Manganese

Magnesium

Zinc

#### **Cancer Profile:**

HCG-B (Human Chorlanic Gonadotropin—Beta)
PHI (Phosphohexose Isomerase)
GGTP (Gamma Glutanyl Transpeptidase)
CEA (Carcino Embryonic Antigen)

#### VDRL (Syphilis)

#### Urinanalysis

pH, gravity, particulate elements: WBC, RBC, cells, cast, crystals, bacteria, yeast, sugar, albumin, color

Blood group and type

Estrogen

Progesterone

Testosterone

Creatinine Clearance

Nutritional Analysis by Computer

Questionnaire and diary to be filled out by subjects.

# Hair Analysis with Computer Interpretation

#### **Nutritional Minerals**

Calcium Magnesium Sodium Potassium Iron Copper Manganese Zinc Chromium Selenium

#### **Toxic Metals**

Lead Mercury Cadmium Arsenic

#### Additional Minerals

Aluminum Lithium Nickel Cobalt Potassium Molybdenum

## Coca Pulse Test (for allergies)

A non-invasive evaluation of individual's sensitivity to the widest range of potential allergies is the Coca Pulse Test. Designed by Dr. Coca, it makes good common sense and may be extremely helpful in simply quickly, painlessly, and inexpensively pinpointing allergies.

For a week (longer if desired) the individual records the pulse and notes the time as well as the activity/environment/ingestion details at the following intervals, each day:

- 1. Immediately on waking, while still in bed, supine.
- 2. Prior to ingesting anything (after bathing, etc.) (best meal of the day) for breakfast.
- 3. Immediately after eating breakfast
- 4. 30 minutes later, 60 minutes later, 90 minutes later
- 5. Prior to ingesting lunch (or next 'meal')
- 6. Immediately after eating.
- 7. Repeat number 4
- 8. Prior to dinner
- 9. Immediately after eating.
- 10. Repeat number 4
- 11. Prior to going to sleep (in bed)

## **Blood Pressure (Both Arms)**

	supine	sitting	standing
Left Arm			
Right Arm			

## Stress Electrocardiogram

Optional at additional cost.

## **Axial Temperature (Thyroid)**

There is considerable evidence that the current tests for the diagnosis of hypothyroid (low thyroid function) are insensitive and somewhat lacking in accuracy.

Broda Barnes, M.D., an Endocrinologist and thyroid specialist, in his book, *Hypothyroidism*, an *Unsuspected Illness*, explains his feelings and theories about this matter. He proposes that the most sensitive and accurate test for picking up the most people with low thyroid function is simply to check the most basic function of the thyroid: its ability to regulate the metabolic furnace of the body, i.e. create heat or control temperature. Dr. Barnes feels that recording basal body temperature daily for ten days is the most simple and best means of doing this. For accuracy, he insists that the patient be absolutely basal and totally relaxed.

#### **INSTRUCTIONS**

- 1. Use an oral thermometer which has been shaken down the night before and put on your bedside stand.
- 2. Put the thermometer in your armpit (for ten minutes) and record a temperature every morning for ten days. Do this before you've gotten out of bed, urinated, had coffee, had anything to eat, done anything or had any activity, mental or physical. Use the axilary (armpit) temperature rather than the mouth, because so many people have low grade unsuspected sinus infections which generate heat only in that area, thereby falsely raising the oral temperatures.
- For women, additional consideration is needed during ovulation which elevates temperature somewhat. Because of this, women who menstruate should start the recording on the second or third day of their cycle. For men, or women who are inenopausal, it makes no difference which day is picked.

This temperature recording data will be correlated with your thyroid hormone level, Photomotagram, and thyroid history questionnaire sheet. We are attempting to search out and find all the undiscovered hypothyroidism that our patients have since this is such a common and easily treatable ailment. Barnes estimates that approximately 40% of the adult population has this problem and it can be associated with hypoglycemia, allergies, psoriasis, acne, undiagnosed skin problems, hypertension, obesity, depression, and many other ailments. If you have any unusual reaction while this is going on, or anything you wish to share, please indicate this on the recording sheet.

#### RECORD:

	DATE	TEMPERATURE Value
1		
2		
3		
4		
5		
6	· · · · · · · · · · · · · · · · · · ·	
7		
8		
9.,		
10		

97.0 degrees or below is considered abnormal. If the majority of the temperature data is low, it probably suggests low thyroid function.

## **Postural Color Photographs**

Preferably against a white background with 5 cm vertical and horizontal rules.

## Iris Photographs

Iridology is a relatively new science and UNI will endeavor to do correlations with the other parameters being tested.

## **UNI Physical Exam Schedule**

Standardized listing of data to correlate and confirm with other metabolic levels and "individual norms."

## Thermogram

Blood circulation record and breast cancer detection by full body thermograms.

# SPECIMENS REQUIRED FOR METABOLIC TESTING

Nutritional/Biochemical/Trace Elements/ Toxins/Heavy Metals

- BLOOD Prior to giving blood specimens, individuals should refrain from smoking and fast for twelve (12) hours (no food or liquids other than distilled, filtered or preferably both distilled and filtered water).
- 2. URINE 10 ml (refrigerate, no preservatives)
- 3. HAIR SAMPLE one gram (2 tablespoons)
  Directions: To obtain the most meaningful analysis, send 1 gram (2 tablespoons) of hair cut close to the scalp from the nape of the neck. The portion of hair longer than 3 inches should be cut apart from hair closer to the scalp and bagged separately, marked "old hair." The portion closest to the head should be in the "new hair" bag. Cut very small patches (10-20 strands per segment) in the lower neck head area. Thinning scissors are excellent for cutting hair samples; otherwise any good pair of sharp scissors will do.

#### **FOR THE FUTURE:**

Kirilian Photographs
Aura record
Pulmonary Function Test
Retinal Binding Capacity
B & T cell lymphocytes
Amino Acid analysis
Gastric Ph
Capillary fragility
Thyroid Stimulating Hormone

### UNI PROTOCOL

#### A. ORIENTATION

Discussion of procedure Instructions on filling out forms Issuing of forms to subject Setting up evaluation appointment

#### B. ADVANCE PREPARATION

- 1. Ultranutrition Profile Questionnaire
- 2. Physical examination questionnaire
- 3. Do Coca Pulse Test (recommend one week, daily)
- 4. Do Thyroid Temperature test: 10 days

#### C. CHECKLIST FOR FIRST VISIT (things to bring)

- 1. Questionnaire
- 2. Physical examination questionnaire
- 3. Coca Pulse Test results
- 4. Thyroid Temperature Test results
- 5. 24-hour urine specimen MORNING

Important Instructions:

- a. Discard first morning specimen.
- b. Collect all remaining urine through that day, night including next morning.
- c. If shipping 24-hr urine:

Note total volume, then pour off 100 ml to ship and discard remainder.

- d. That morning do the blood tests.
- 6. Bathing suit or leotard for postural photographs

<b>D. FIRST VISIT</b> Bring specimens of:	at	(a.m./p.m.) tc	the office
	*		

### REMEMBER TO BE FASTING FOR 12 HOURS

- 1. Review paperwork for completeness
- 2. Physical examination (special UNI form used)
- 3. Iris pictures
- 4. Full face color photograph (color)
- 5. Body front and side view photographs (color)
- 6. Hair specimen cut
- 7. Blood specimens
- 8. Fresh urine specimen
- 9. Full body thermograms
- 10. (Optional) Stress electrocardiogram

#### E. SECOND VISIT

Evaluation of data and recommendations UNI will call you and make an appointment

#### F. FOLLOW-UP VISIT

(If required, additional charges)

Evaluation of results of diet, lifestyle changes.