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individuals, impacting health and endurance

performance.

gradual increases in intensity and duration; build aerobic base fitness with low-intensity endurance before progressing to higher intensity.













Nutrients	Explanation	Summarized Explanation	Diet	Lifestyle	Blood tests
Choline	Choline is a vitamin that plays an important role in the building of cell membranes. It is a key nutrient for a healthy pregnancy, mood regulation, memory and making new DNA. It is also involved in fat transport and supports methylation. Certain genes may affect the availability of choline, increasing dietary choline requirements.	Choline is a vital nutrient important for cell membrane formation, pregnancy, mood, memory, DNA synthesis, fat transport, and methylation, with certain genes influencing its availability and dietary needs.	Include 3 or more daily servings of choline-rich foods: egg, dairy, liver, beef, chicken, fish, peanuts, spinach, beets and wheat germ	N/A	Homocysteine
Fatty acids	Fatty acids are the building blocks of fats and perform many important functions in the body. They are the base for cell membranes, help make hormones, are involved in inflammation, brain function and the immune system. Different dietary fats impact the body in different ways and our genes impact how these fats are metabolized and processed. Good quality dietary fat intake may correct these imbalances driven by genes.	Fatty acids, essential components of fats, support cell membranes, hormone production, inflammation, brain function, and immunity, with genetics influencing their metabolism and dietary fat quality helping to balance these effects.	Consume 8-12oz of wild-caught, cold-water fatty fish 3-4 times a week. Favor lower mercury varieties like sardines, shrimp, salmon and cod. Supplements: Omega-3 EPA + DHA	N/A	HDL LDL Fasting insulin Fasting glucose Total Cholesterol Triglycerides









Nutrients	Explanation	Summarized Explanation	Diet	Lifestyle	Blood tests
Gluten	Celiac disease occurs when there is an immune reaction to gluten which is the protein found in wheat, barley, triticale and rye. In these cases, gluten can cause inflammation in the gut which may damage the gut wall and potentially lead to complications resulting in deficiency conditions like anemia, osteoporosis and thyroid problems. If certain gene variants are present, gluten may need to be removed from the diet completely.	Celiac disease is an immune reaction to gluten that causes gut inflammation and damage, potentially leading to deficiencies, and may require complete gluten removal from the diet if certain gene variants are present.	Avoid gluten containing foods (wheat, barley, rye and spelt). Gluten-free grains include sorghum, rice, amaranth, teff, millet, quinoa, buckwheat and gluten-free oats.	N/A	Celiac and gluten sensitivity panel - IgA & IgE Celiac Disease Autoimmune Panel
Iron overload	Certain genes affect the body's ability to transport iron from the tissues to the blood, so that excess iron can be excreted. Excessive iron accumulation within the tissues, known as hemochromatosis, is a condition that can result in the damage of organs which can precipitate disease conditions such as diabetes, cancer, irregular heart beat and liver cirrhosis.	Certain genes influence how the body transports iron from tissues to blood for excretion, and when this process is impaired, excess iron buildup (hemochromatosis) can damage organs and lead to diseases like diabetes, cancer, irregular heartbeat, and liver cirrhosis.	Include foods high in tannins, oxalates, and phytates when eating iron-rich animal proteins which will help to inhibit iron absorption (tea, rhubarb, legumes, nuts, chard, cliantro, soybeans). Replace iron-rich animal sources with vegetarian protein. Avoid alcohol and cooking with cast-iron.	N/A	HB Liver enzymes: GGT S-Transferrin Total Iron % Transferrin Saturation Ferritin



