

Analysis for the Coach Client Information Aimie Potter

Analysis created: 05.08.2	2025	Client-ID-No.: 2000879
Title:	Mrs	
First Name:	Aimie	
Last Name:	Potter	
Gender:	female	
Address:		
Town / State / Postcode	-6021 Perth	
e-mail:	aimiewilson88@yahoo.com.au	ı
Phone:	+0439708719	
Profession:		

Date of Birth (DOB):	20.05.1988
Starting Weight:	95 kg
Target Weight:	80 kg
BMI (Body Mass Index)	28

Height:	184 cm
Navel:	97 cm
Hips:	115 cm
Upper Thigh:	66 cm

Remarks:	-				
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Personal information regarding your individual health and nutrition profile

Eating Habits	-
Dislikes	-
Medication	-
Illnesses / Allergies	Joint pain, Depression, Sleep disturbances / Insomnia, Migraines, Reflux / GERD



Meal Plan Client: Aimie Potter

Breakfast

200 g Yogurt, Fruit

Lunch

130 g Poultry, 150 g Salad, Fruit, Bread

Dinner

140 g Fish, 160 g Vegetable, Bread

Breakfast

60 g Cheese, 105 g Salad, Fruit, Bread

Lunch

130 g Meat, 150 g Vegetable, Fruit, Bread

Dinner

1 Eggs, 105 g Starch, 160 g Vegetable

Breakfast

30 g Nuts, 20 g Seeds, 105 g Vegetable, Fruit

Lunch

75 g Pulses, 150 g Vegetable, Fruit, Bread

Dinner

95 g Cheese, 160 g Vegetable, Bread

Water:	3 ¼ litres per day
Fruits:	2 kinds per day

Bread	0 - 5 slices per day
Eggs:	1 - 2 piece(s) per week



Personal Food Lists Client: Aimie Potter

Personal Food List - Phase 2

Fish	Barramundi, Basa, Blue-eyed trevalla, Flounder, Garfish, Gemfish, Herring, King George Whiting, Ocean Trout, Orange roughy, Salmon, Trout
Seafood	Scallop, Squid, Tiger prawns
Yogurt	Goat Milk Yogurt, Sheep Yogurt
Nuts	Almonds
Meat	Beef Loin, Kangaroo, Lamb Chop, Ostrich, Pork Fillet, Roast Beef, Veal
Poultry	Chicken Breast, Duck Breast
Cheese	Goat Cream Cheese (Chèvre), Sheep's Cream Cheese
Pulses	Adzuki Beans, Black (Beluga) Lentils, Black Beans, Borlotti Beans, Chickpeas, Flageolet Beans, Lima Beans, Red Lentils, Soy Beans
Seeds	Sunflower Seeds
Eggs	Eat a minimum of 1 eggs and a maximum of 2 eggs per week.

Vegetable	Black olives, Bok Choy, Broccoli, Carrots, Cauliflower leaves, Chanterelle mushrooms, Chicory (Belgium Endive), Fennel bulb, Garden Cress, Green Cabbage, Kale, Kohlrabi (Cabbage Turnip), Leek, Morel mushrooms (fresh or dried), Okra, Parsley (Root and Leaves), Parsnip, Pickled gherkins (sugar free), Porcini mushrooms, Pumpkin, Radish, Red Cabbage, Savoy Cabbage, Sorrel, Spinach, Turnip, Turnip, White & brown mushrooms, Zucchini
Salad	Cucumber, Frisee, Iceberg Lettuce, Mache Rosettes, Purslane (Verdolaga), Red Oak Leaf Lettuce, Rocket
Starch	Potato
Bread	Crispy Rye Bread, Wholegrain Rye Bread
Fruit	Apple (1), Apricot (fresh) (120g), Blackberries (110g), Cantaloupe (130g), Mango (170g), Nectarine (1), Papaya (180g), Peach (1), Prunes (dried) (50g), Watermelon (180g)



Additional Information about the Nutrition Plan

Water	We recommend that you drink 3 ¼ litres of water, which has been calculated individually for you. This supports the excretion of break-down products and thereby speeds up metabolic adjustment.
Eggs	Eat a minimum of 1 eggs and a maximum of 2 eggs per week. You can prepare the eggs to your liking, for example, scrambled, fried, omelet, boiled or poached.
Vegetables	We suggest that you enjoy your vegetables al dente (firm to the bite) or raw (depending on the kind of vegetable you are using). You may also use additive-free frozen vegetables. You are welcome to combine different vegetables and even swap vegetables for salad depending on your personal preference and the seasonal availability.
Herbs and Spices	Use fresh or pure dried herbs, fresh garlic, chilli, ginger, black pepper, turmeric, cinnamon, mustard and pure curry powders in moderate quantities to flavour your meals. Use one tablespoon of pure apple cider vinegar or balsamic vinegar for salad dressing, but no oil in the first 14 days.
Bread	Do not to exceed your limit of 5 serves of rye bread per day. A serve of whole-grain sourdough rye bread (25 g) equates nutritionally to a serve of rye crispbread (10 g). Do ensure you choose 100% rye flour bread. If you like, you can alternate both types of bread. Bread is however optional and you do not need to eat bread if you don't want to.
Fruits	Eat a medium-sized, tart apple every day. In addition to your apple, you may eat one additional fruit daily from your fruit list where fruit is indicated on your meal plan. Only one type and serving of fruit may be eaten per meal and fruit should be enjoyed within your meal hour. If possible, please choose older varieties of apples such as Granny Smith, Jonathan or Gold/Red Delicious. If the fruits in your personal food list are currently not available fresh, you can buy them frozen. Do not use canned fruit!
Coffee and Tea	You may treat yourself to up to three normal-sized cups of coffee and / or up to three cups of black, green, white or rooibos tea daily. Please drink tea or coffee only at mealtimes and avoid adding any milk, sugar or artificial sweeteners. We do not recommend drinking flavoured teas or coffees.
Alcohol, Soft Drinks and Fruit Juices	In the Strict Adjustment Phase: alcohol, soft drinks, and fruit juices are not allowed.



Vitamins	Please be aware that your body may have increased nutrient requirements during it's nutritional adjustment. Since vitamins are lost during cooking, it is useful not to cook all of your fruits and vegetables. If possible, eat some fruit and vegetables raw or lightly steamed. Please consult with your coach as to whether a multivitamin and / or mineral supplement is advisable for you.
Seeds and Nuts	You can eat the seed mix plain or prepared. Suggestions for preparation: roast the raw seeds in a non-stick pan without using oil and sprinkle them over a salad or vegetables
	soak the seeds over night in a little bit of water; in the morning eat one teaspoon first, then mix the rest with your vegetables; you may also purée the soaked seeds
	sprinkle the seeds over the vegetables and bake in the oven
	purée seeds with a little vegetable stock (with no added sugar or additives) and enjoy as a soup or a smoothie

Personal recommendation for the client based on his / her profile

We recommend you take a good acid-alkaline-balance support during the first 14 days. Please discuss with your practitioner the best option for you.

Extended personal food list: Phase 3

Fish	Hoki/ Blue Grenadier
Seafood	Crab
Meat	Veal Steak, Venison
Poultry	Chicken Thigh
Cheese	Goat Cheese
Pulses	White Beans (Cannellini; Butter; Haricot; Navy)
Vegetable	Bamboo Shoots
Salad	Romaine Lettuce



Sprouts	Alfalfa Sprouts, Soy Sprouts, Sunflower Sprouts
	From now on you have sprouts on your food list. In your plan they count as vegetables. Please do not eat sprouts raw; but instead blanch them briefly in boiling water before consuming.
Fats / Oils	Flax Seed Oil (for Salads), Ghee (for hot vegetables), Native Coconut Oil (for frying)



Collected blood values Client: Aimie Potter

Blood Results	Value	Unit	min.	Indicator	max.
Haemoglobin	135.00	g/L	115.00		165.00
RBC	4.53	10^12/l	3.80		5.50
Haematocrit (PCV)	0.41	Ratio	0.35		0.47
MCV	91.00	fl	80.00		99.00
MCH	29.80	pg	27.00		32.00
White Cell Count	7.00	10^9/l	4.00		11.00
Neutrophils %	3.50	10^9/l	2.00		8.00
Lymphocytes %	2.70	10^9/l	1.00		4.00
Monocytes %	0.50	10^9/l	0.02		1.10
Eosinophils %	0.30	10^9/l	0.00		0.60
Platelets	212.00	10^9/l	150.00		450.00
Sodium	138.00	mmol/l	136.00		146.00
Potassium	4.20	mmol/l	3.50		5.20
Urea	4.40	mmol/l	2.50		8.00
Creatinine	80.00	µmol/l	40.00		85.00
Urate	0.22	mmol/l	0.15		0.45
Glucose	4.80	mmol/l	3.00		5.40
Calcium	2.16	mmol/l	2.10		2.55
Total Protein	74.00	g/L	60.00		82.00
Alk. Phos	68.00	U/l	30.00		120.00
Bilirubin	9.00	µmol/l	2.50		25.00
GGTP	14.00	U/l	0.00		50.00
AST	18.00	U/l	0.00		41.00
ALT	15.00	U/l	0.00		41.00
LD	174.00	U/l	50.00		280.00
Total Cholesterol	5.40	mmol/l	1.40		5.00
HDL Cholesterol	1.70	mmol/l	1.00		2.50
LDL Cholesterol	3.40	mmol/l	0.00		2.50
Triglycerides	0.60	mmol/l	0.00		1.50
Creatine Kinase	130.00	U/l	0.00		161.00
Iron	18.00	µmol/l	10.00		27.00
Amylase	52.00	U/l	0.00		111.00
C-Reactive Protein	1.13	mg/l	0.00		3.00
TSH	1.37	mIU/l	0.50		5.00
Lipase	32.00	U/l 37°C	0.00		60.00
LDL/HDL Ratio	2.00	kA	0.35		4.00



Shopping Helper Phase 2 for Aimie Potter

Breakfast

200 g Yogurt, Fruit

Lunch

130 g Poultry, 150 g Salad, Fruit, Bread

Dinner

140 g Fish, 160 g Vegetable, Bread

Breakfast

60 g Cheese, 105 g Salad, Fruit, Bread

Lunch

130 g Meat, 150 g Vegetable, Fruit, Bread

Dinner

1 Eggs, 105 g Starch, 160 g Vegetable

Breakfast

30 g Nuts, 20 g Seeds, 105 g Vegetable, Fruit

Lunch

75 g Pulses, 150 g Vegetable, Fruit, Bread

Dinner

95 g Cheese, 160 g Vegetable, Bread

Fish	Barramundi, Basa, Blue-eyed trevalla, Flounder, Garfish, Gemfish, Herring, King George		
	Whiting, Ocean Trout, Orange roughy, Salmon, Trout		
Seafood	Scallop, Squid, Tiger prawns		
Yogurt	Goat Milk Yogurt, Sheep Yogurt		
Nuts	Almonds		
Meat	Beef Loin, Kangaroo, Lamb Chop, Ostrich, Pork Fillet, Roast Beef, Veal		
Poultry	Chicken Breast, Duck Breast		
Cheese	Goat Cream Cheese (Chèvre), Sheep's Cream Cheese		
Pulses	Adzuki Beans, Black (Beluga) Lentils, Black Beans, Borlotti Beans, Chickpeas, Flageolet		
	Beans, Lima Beans, Red Lentils, Soy Beans		
Seeds	Sunflower Seeds		
Eggs	Eat a minimum of 1 eggs and a maximum of 2 eggs per week.		
Vegetable	Black olives, Bok Choy, Broccoli, Carrots, Cauliflower leaves, Chanterelle mushrooms,		
, egetalete	Chicory (Belgium Endive), Fennel bulb, Garden Cress, Green Cabbage, Kale, Kohlrabi		
	(Cabbage Turnip), Leek, Morel mushrooms (fresh or dried), Okra, Parsley (Root and		
	Leaves), Parsnip, Pickled gherkins (sugar free), Porcini mushrooms, Pumpkin, Radish, Red		
	Cabbage, Savoy Cabbage, Sorrel, Spinach, Turnip, Turnip, White & brown mushrooms,		
	Zucchini		
Salad	Cucumber, Frisee, Iceberg Lettuce, Mache Rosettes, Purslane (Verdolaga), Red Oak Leaf		
	Lettuce, Rocket		
Starch	Potato		
Bread	Crispy Rye Bread, Wholegrain Rye Bread		
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Fruit	Apple (1), Apricot (fresh) (120g), Blackberries (110g), Cantaloupe (130g), Mango (170g),		



Shopping Helper Phase 3 for Aimie Potter

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Dinner

95 g Cheese, 160 g Vegetable, Bread

Fish	Barramundi, Basa, Blue-eyed trevalla, Flounder, Garfish, Gemfish, Herring, Hoki/ Blue Grenadier, King George Whiting, Ocean Trout, Orange roughy, Salmon, Trout		
Seafood	Crab, Scallop, Squid, Tiger prawns		
Yogurt	Goat Milk Yogurt, Sheep Yogurt		
Nuts	Almonds		
Meat	Beef Loin, Kangaroo, Lamb Chop, Ostrich, Pork Fillet, Roast Beef, Veal, Veal Steak, Venison		
Poultry	Chicken Breast, Chicken Thigh, Duck Breast		
Cheese	Goat Cheese, Goat Cream Cheese (Chèvre), Sheep's Cream Cheese		
Pulses	Adzuki Beans, Black (Beluga) Lentils, Black Beans, Borlotti Beans, Chickpeas, Flageolet Beans, Lima Beans, Red Lentils, Soy Beans, White Beans (Cannellini; Butter; Haricot; Navy)		
Sprouts	Alfalfa Sprouts, Soy Sprouts, Sunflower Sprouts		
Seeds	Sunflower Seeds		
Eggs	Eat a minimum of 1 eggs and a maximum of 2 eggs per week.		
Vegetable	Bamboo Shoots, Black olives, Bok Choy, Broccoli, Carrots, Cauliflower leaves, Chanterelle mushrooms, Chicory (Belgium Endive), Fennel bulb, Garden Cress, Green Cabbage, Kale, Kohlrabi (Cabbage Turnip), Leek, Morel mushrooms (fresh or dried), Okra, Parsley (Root and Leaves), Parsnip, Pickled gherkins (sugar free), Porcini mushrooms, Pumpkin, Radish, Red Cabbage, Savoy Cabbage, Sorrel, Spinach, Turnip, Turnip, White & brown mushrooms, Zucchini		
Salad	Cucumber, Frisee, Iceberg Lettuce, Mache Rosettes, Purslane (Verdolaga), Red Oak Leaf Lettuce, Rocket, Romaine Lettuce		
Starch	Potato		
Bread	Crispy Rye Bread, Wholegrain Rye Bread		
Fruit	Apple (1), Apricot (fresh) (120g), Blackberries (110g), Cantaloupe (130g), Mango (170g), Nectarine (1), Papaya (180g), Peach (1), Prunes (dried) (50g), Watermelon (180g)		
Fats / Oils	Flax Seed Oil (for Salads), Ghee (for hot vegetables), Native Coconut Oil (for frying)		