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ANTA Registered Practitioner: 13260

# WITH COMPREHENSIVE GUIDE

11 May 2023

Dear Shannyn,

**DOB: 23 October 1997** 

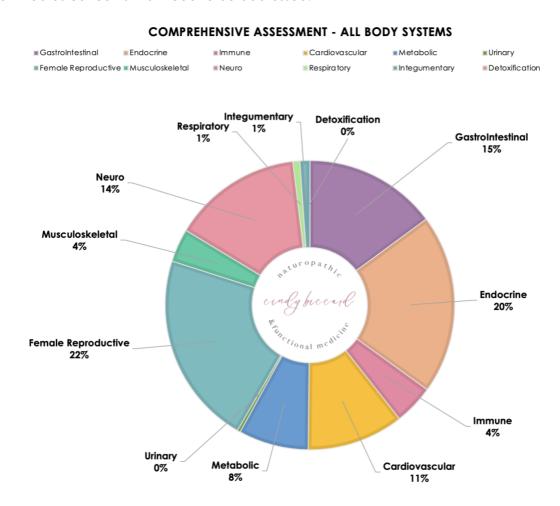
Thank you for choosing Cindy Biccard Naturopathic Medicine to assist you with your health journey. I am delighted to be afforded the opportunity of working along with you in optimising your health, as you are always the driver behind your own health and vitality.

It is the role of a naturopath to guide patients through foundations principles to ensure that you are on board with the health initiatives and to take charge of your own health through education and informed decisions.

- First, do no harm revolves around treatment strategies the aim is to stimulate the body in order for it to regulate itself in returning to good health. This may include herbal medicine, dietary changes, nutritional supplements, and lifestyle interventions.
- Identifying and treating the cause differentiates our holistic approach to health from a conventional approach. Although some symptoms may be alleviated through therapeutic strategies it is the goal to identify the underlying causative factors and establish a treatment plan accordingly for the body to regulate itself.
- ☑ Treat the whole person encompasses the mechanisms of how our mind, body and spirit interacts in maintaining good health or how it creates disease. By focussing on our entire being an overall increase in vitality may be achieved.
- Understanding the healing power of nature ... by understanding our place in Creation and the synergistic ecological role each one of us play in it, we can embrace nature, it's produce, and the healing we may derive from it.
- **Exercise, movement, and lifestyle** as ways to prevent disease or to down-regulate inflammation and living life as optimally as we possibly can.
- The physician as teacher places a responsibility on a naturopath to educate patients with good health initiatives combined with research and evidence-based science in order for patients to become independent experts on their own health.

# **CURRENT HEALTH PROFILE**

Following your completed comprehensive assessment to determine your health priorities, the following areas were identified as concerns that need to be addressed:



# **Priorities**:

- 1. Female Reproductive
- 2. Endocrine System
- 3. Gastrointestinal System

Patient's treatment requirements (as per Comprehensive Assessment):

- 1. Hormones
- 2. Depression
- 3. Pain

# **BMI (Body Mass Index)**

24.4

Comments: Considered Healthy



# **Current Medication**

# Implanon NXT – Progestogen only contraceptive agent

# Recorded Adverse Effects (eMIMS)

Chloasma; altered menstrual bleeding pattern; dysmenorrhoea; enlarged ovarian follicles; weight gain; incr risk breast cancer, liver tumour; paraesthesia; implant migration, expulsion; implant site reaction incl irritation, fibrosis, scarring; breast pain; acne; headache; emotional lability; thromboembolism; anaphylactic reaction; incr BP, ectopic pregnancy (rare); others

# TREATMENT AIMS AND STRATEGIES

## Short term treatment aims

- Restore mucosal layer of the gastrointestinal tract that lines the stomach & intestinal walls, to improve Goblet cell secretion of mucous for interaction of immune system and protection of mucous membranes.
- Improve digestion and hydrochloric acid secretion for optimal breakdown of proteins, defence against pathogens and regulation of digestive rate.
- Support exocrine function to ensure optimal nutrient digestion, absorption and assimilation from food.
- Support gallbladder and liver function for optimal fat digestion and detoxification.
- Improve microbial diversity of beneficial flora that may subsequently optimise digestive function, support the immune system, aid the synthesis of some B vitamins and Vitamin K.
- Improve neurological function and alleviate current feel of overwhelm.
- Improve diet and optimal intake of nutrient dense and quality fatty acids and protein along with a variety of phytochemicals.

# Short term treatment strategies

- Dietary interventions as discussed comprehensively below.
- Nutrigenomic intervention for optimising Gut health and detoxification.
- Lifestyle interventions as discussed comprehensively below.

# Long term treatment aims

- Improve hormone function and synthesis of neurotransmitters for optimal mental wellbeing.
- Support liver detoxification and metabolising pathways to improve mood and skin.

# Further investigations recommended

Blood pathology:

| Full Blood Exam    | $\boxtimes$ | hsCRP             | $\boxtimes$ | LDH          | $\boxtimes$ |
|--------------------|-------------|-------------------|-------------|--------------|-------------|
| Creatine Kinase    | $\boxtimes$ | Corrected calcium | $\boxtimes$ | Phosphate    | $\boxtimes$ |
| UEC                | $\boxtimes$ | Urate             | $\boxtimes$ | Magnesium    | $\boxtimes$ |
| Lipids (incl. HDL) | $\boxtimes$ | Lipase            | $\boxtimes$ | Amylase      | $\boxtimes$ |
| LFT's (incl. AST)  | $\boxtimes$ | Fasting Glucose   | $\boxtimes$ | Iron Studies | $\boxtimes$ |
| Vitamin D          | $\boxtimes$ | TSH / FT3 / FT4   | $\boxtimes$ | Hbalc        | $\boxtimes$ |

You may ask your GP to have these tests done and be bulk billed OR you could have this tested privately through a Functional pathology lab and carry the expense. If you choose to do this privately, please advise your practitioner in order to receive a referral form.

# LIFESTYLE RECOMMENDATIONS

| Physical Activity  |
|--|
| ☐ Walking 20-30 minutes at least 5 times a week – you are currently doing approximately 20 000 steps per   |
| day, which is great!   |
| Pilates exercises – strengthening the core muscles   |
|  |
| Sleep Hygiene  |
| Aim for between 8-10 hours of sleep per night to assist with down-regulating current symptoms of   |
| upregulated sympathetic nervous system to a balanced para-sympathetic nervous system 😜   |
|  |
|  |
| Stress Management  |
| Hydrotherapy  Atiantic Broadsign Tanksign and the same broadsign through a satisfactor for a sign to a same black to be a satisfactor for a sign to a same black to a same bla |
| Mindful Breathing Technique – deep breathing through nostrils – hold for 5 minutes and slowly breathing  |
| out through nostrils. Repeat 5 times.  |
| Legs against the wall  Massage   |
|  |
| ☐ Take a magnesium bath and soak – no more than 20 minutes   |
| Take a magnesion bain and seak. The more man 20 minores  |
|  |
| Connect with nature  |
| ☐ Forest bathing   |
| Hiking   |
| Feeding birds  |
| ☐ Bird watching  |
|  |
| <u>Creativity</u>  |
| Be creative in activities such as:   |
| ☐ Scrapbooking   |
| ☐ Keeping a gratitude journal of diary with some creative flair  |
| Art Therapy through a qualified therapist  |
|  |
| Overl Lle cittle   |
| Oral Health  Oil Pulling with account oil Lessential oils such as perpendint, clave and cinnamen   |
| Oil Pulling with coconut oil + essential oils such as peppermint, clove and cinnamon   |
| ☐ Non-fluoridated toothpaste – fluoride is a neurotoxin  |

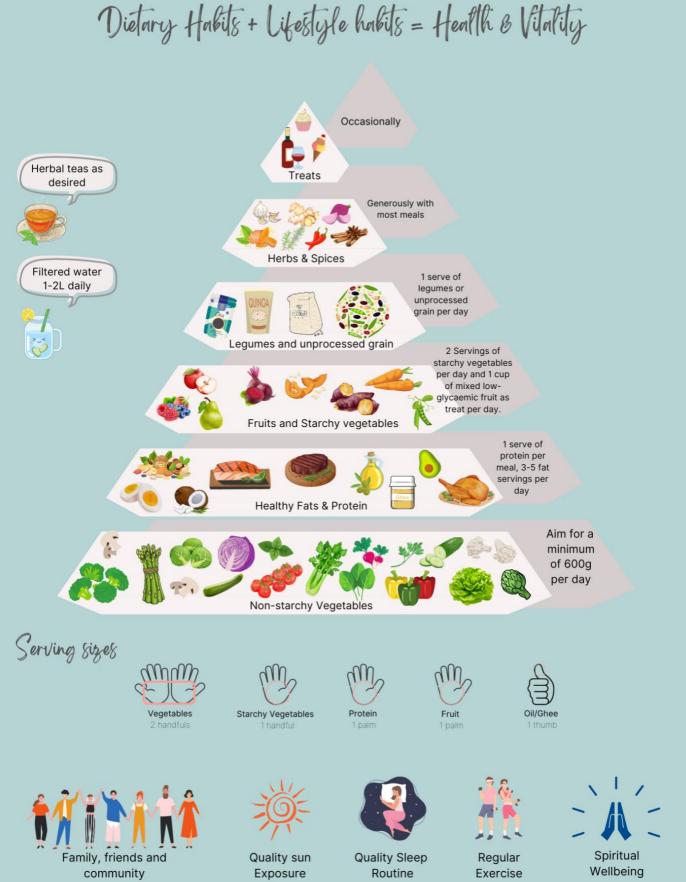
# Relationships Spend time with friends and family – talking and laughing Laughing regularly – watch a comedy or read a book Spend time in spiritual practices – be mindful and present Reduce environmental toxic exposure Environmental toxic exposure may lead to endocrine disruption and a causative factor to various disorders such as depletion of energy, weight gain, autoimmune conditions, neurodegenerative diseases and cancer. The following links are there for educational purposes to reduce exposure: Phthalates Skin care and personal body products Plastic products Cleaning products Cookware Mould exposure

<u>Tips on Performing an Environmental Toxic Cleanse</u>

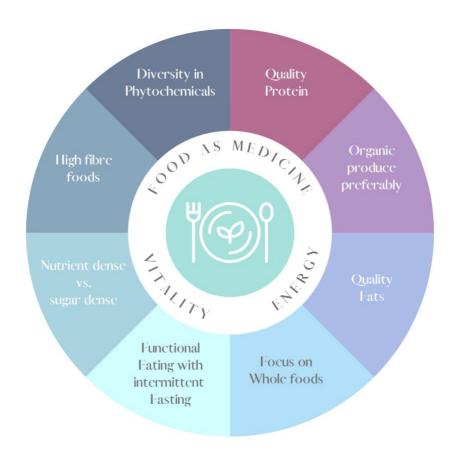
Tap water and Bottled Water Risks

Microwave usage

# Functional Food Pyramid Dietary Habits + Lifestyle habits = Health & Vitality



# FUNCTIONAL FOOD AS MEDICINE



# **Hydration**

Being hydrated assists the body to 'flush' toxins, improves metabolism, promotes satiety and assists the body in having an improved stress response.

| Filtered water – Amount: 1500mL per day.   |
|--|
| ☐ Herbal teas: ☐ Elderberry & Echinacea ☐ Mint ☐ Fennel ☐ Lemongrass & Ginger ☐ Chamomile  |
| ☐ Cinnamon ☐ Ginger ☐ Licorice ☐ Apple & Cinnamon ☐ Womankind  |
| * These teas are from the Pukka Organic range and serves as a guideline only and are available from Oborne Health  |
| Supplies.  |
| ☐ Keto electrolytes / <u>Sole water</u> (5mL in 1L is adequate for a day).   |
| * Add a slice of lemon or lime for a hint of natural flavour to your water   |
| * In general, darker-yellow urine is an indication that there is a need for more water (except when the  |
| darker colour is due to B-vitamins (a), clear urine and increased trips to the toilet may indicate over-   |
| hydration.   |
| Avoid over consumption of coffee – enjoy one good quality cup per day from organic roasted beans with no sugar   Coffee is not a hydrator – in fact, too many can dehydrate you. |
|  |

| <u>Protein sources</u>   |
|--|
| Proteins are the building blocks of life – once digested they become amino acids, to repair cells and create |
| new ones, support muscle growth, maintain muscle mass, support the immune system, and assists in the         |
| regulation of blood sugar levels, which increases satiety. Choosing protein should predominantly be          |
| organic, grass-fed, free-range, wild caught – they are lower (or no) in toxins such as genetically modified  |
| grain-fed, hormone treatments, antibiotic treatments. They are higher in anti-inflammatory omega-3 fats.     |
| Animal protein are the most bioavailable for humans due to our similar cell structure. These include:        |
|  |
| Chicken  |
| Beef   |
|  |
| □ Turkey   |
| ☐ Eggs   |
| Fish (SMASH – salmon, mackerel, anchovies, sardines and herring). These fish have been linked to higher      |
| anti-inflammatory omega-3 levels and lower toxic mercury poisoning.  |
| Proteins from legumes, such as beans and lentils contain both complex carbohydrates, protein and quality     |
| fibre, but lack in healthy fats. They lack a complete set of essential amino acids, which can be obtained if |
| they are mixed with quality animal protein.  |
|  |
| Healthy Fat sources  |
| Anti-inflammatory fats that are minimally processed and high in omega-3 fatty acids are essential for        |
| creating energy and needed for the maintenance of every cell in the body. A minimum of 4 servings per        |
| day are suggested and in small amounts. The following are sources of healthy fats:                           |

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|--|
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| day are suggested and in small amounts. The following are sources of healthy fats:                     |
| ☐ Avocados   |
| ☐ Butter & ghee – may also be a source of natural vitamin K that help absorb Vit D for bone density    |
| Extra Virgin Olive Oil – only when using for low heat and mostly as salad dressing                     |
| ☐ Fatty Fish – high in anti-inflammatory omega-3   |
| ☐ Nuts and seeds – full of minerals and fibre – only small amounts needed (handful per day)            |
| ☐ Eggs – pasture fed only  |
| Grass-fed, organic beef  |
| ☐ Full-fat dairy – organic and unhomogenised milk, yoghurt, hard cheeses such as Gouda and cheddar     |
| ☐ MCT oil  |
| ☐ Dairy alternatives: Almond, Rice, Coconut and Macadamia milk – preferably organic to avoid exposures |
| to toxins such as BPA  |
|  |

#### **Fibre**

There are two types of dietary fibre that is essential to be consumed daily at around **25 grams for females** and **38 grams for men**. Dietary fibre from unprocessed whole foods are divided into two types:

<u>Insoluble fibre</u>: This serves as a 'bottle brush' in the intestines, clearing the wastes from the digestive tract and assisting with a complete evacuation. These are mostly found in the outer coat of vegetables and whole grain (Quinoa, Rolled and steel-cut oats).

<u>Soluble fibre</u>: This type of fibre attracts water, swells and creates a gel-like mass that slows down digestion to keep you feeling fuller for longer, it traps toxins so that the body can effectively excrete them and provides "food" (a prebiotic) to your commensal (healthy) bacteria to support the immune system, down-regulate inflammation and create 'vitamins' such as Vitamin K in the large intestine as well as regulate blood glucose levels. Foods high in soluble fibre are:

- Oat bran (organic and gluten free)
- Barley
- Nuts
- Seeds
- Beans
- Lentils
- Peas
- Certain fruits: guavas, apples, nectarines, pears, avocados and apricots
- Vegetables: include Brussels sprouts, sweet potatoes, broccoli, carrots and turnips
- Psyllium husk
- Slippery elm
- Chia seeds (also great for healthy fats)

# Phytochemicals (Vegetables & Fruit)

When purchasing vegetables and fruit it is essential that we try and avoid as much toxicity that comes through the pesticides sprayed. This <u>American Guide</u> is similar to ours in Australia and is helpful in making decisions when we cannot find organic produce. Shopping locally at farmer's markets from non-sprayed items, supports our liver more effectively, as it doesn't place an additional burden on detoxification pathways.

Aim to eat 600g of non-starchy vegetables per day from a variety of colours – "Eat the Rainbow". Fruit should be considered a treat, as it does contain fructose and in high amounts may cause you to struggle in maintaining your healthy weight goals.

| RED   |   |  |   |   |  |
|---|---|--|---|---|--|
| ☐ Apples (p) ☐ Beets ☐ Capsicum ☐ Cranberries ☐ Watermelon                            | ☐ Cherries ☐ Grapefruit (pink) ☐ Goji Berries ☐ Grapes ☐ Guava            | ☐ Onions (p) ☐ Plums ☐ Pomegranate ☐ Radicchio ☐ Radishes                                  | Raspberries Strawberries Rhubarb Rooibos tea Tomato (p)   | Benefits Anti-bacterial Anti-cancer Anti-inflammatory Blood circulation           | Brain health<br>Cell protection<br>Heart health<br>Prostate health           |
| ORANGE  |   |  |   |   |  |
| ☐ Apricots ☐ Capsicum ☐ Rockmelon ☐ Carrots   | ☐ Mango ☐ Nectarine ☐ Orange ☐ Pawpaw                                     | Persimmons Pumpkin Sweet potato Tangerine  | ☐ Turmeric root   | Benefits Anti-inflammatory Blood circulation Brain health                         | Cell protection<br>Heart health<br>Reproductive health                       |
| YELLOW  |   |  |   |   |  |
| Apples (p) Pears (p) Banana (p) Capsicum  | ☐ Corn ☐ Ginger root ☐ Jackfruit ☐ Lemon                                  | ☐ Passionfruit ☐ Pineapple ☐ Plantain ☐ Summer squash                                      |   | Benefits Anti-inflammatory Cell protection Digestive health                       | Eye health<br>Heart health<br>Immune health                                  |
| GREEN   |   |  |   |   |  |
| Apples (p) Artichoke (p) Asparagus (p) Avocado (p) Bean sprouts Bitter melon Bok choy | Broccoli Broccolini Brussels sprouts Cabbage Celery Cucumbers Green beans | Green peas Green tea Kiwi Limes Leeks (p) Okra   | Pears Peppers Rocket Spinach Swiss chard Snow peas Zucchini   | Benefits Anti-cancer Anti-inflammatory Blood circulation Bone health Brain health | Cell protection<br>Digestive health<br>Heart health<br>Liver health          |
| BLUE / PURPLE / BLA   | ACK   |  |   |   |  |
| Berries Cabbage Carrots Cauliflower   | ☐ Eggplant ☐ Figs ☐ Grapes ☐ Olives (p)                                   | ☐ Plums ☐ Tomatoes ☐ Potatoes ☐ Prunes   | Raisins Rice (black or purple)  | Benefits Anti-inflammatory Blood circulation Bone health Brain health             | Cell protection<br>Digestive health<br>Heart health<br>Liver health          |
| WHITE / TAN / BROWN   |   |  |   |   |  |
| Apples Cauliflower Cacao (p) Coconut Coffee Dates Pears                               | Garlic (p) Ginger Chickpeas Lentils (p) Lychee Mushrooms Tahini           | □ Nuts: almonds, cashews, pecans, walnuts, macadamias, Brazil nuts □ Onions (p) □ Shallots | Seeds: Flax, Hemp, Pumpkin, Sesame, Sunflower Turnips Wholegrains: Oats (p), Brown rice (p), Quinoa (p), Rye, Spelt | Benefits Anti-cancer Anti-inflammatory Blood circulation Bone health Brain health | Cell protection Digestive health Heart health Immune health Metabolic health |

 $<sup>^*</sup>$  This is a modified version of the Phytonutrient Spectrum Foods derived from The Institute of Functional Medicine @

<sup>(</sup>p) Prebiotic Food – see next page

## Pre-and Probiotic Foods

Our human gut microbiome, which forms a complex ecosystem consists of trillions of microbes. A microbiome that is dysregulated and not consisting of optimal commensal bacteria (good bacteria), have been linked to several disorders that include:

IBS (irritable bowel syndrome) Infectious diarrhoea intestinal permeability issues (leaky gut) Coeliac disease SIBO (Small Intestinal Bacterial Overgrowth) Respiratory infections Allergies Thyroid disorders Joint pain Autoimmune conditions Gastric ulcers Parkinson's disease Inflammatory bowel diseases such as Crohn's and Chronic inflammatory conditions such as arthritis Ulcerative colitis Chronic fatigue syndrome Cardiometabolic diseases (fatty liver, type II diabetes, Inflammatory Skin Conditions heart disease) Mood Issues and Autism

Foods that promote inflammation and disrupt the microbiome:

- Refined vegetable oils (canola, corn, soybeans, sunflower)
- Pasteurised dairy products
- Refined carbohydrates and grain products
- Onventional meat, poultry and eggs due to cheap inflammatory feed ingredients
- Trans fats (used in processed foods and fried foods)
- Sugar (packaged snacks, breads, condiments, canned items, cereal, sodas)
- Antibiotics

**Prebiotic foods** serves as a '**feed**' for probiotic bacteria (commensal bacteria) and assists in the proliferation of them within the gastrointestinal lining. *Prebiotic foods has been marked (p) on the previous page*.

**Probiotic foods** that are usually derived from a fermentation process (cultured food) and **contain various** strains of probiotics that may be beneficial for you. **The following foods are known to be probiotic**. Your practitioner may recommend them if you have achieved an optimal state of GIT integrity in your protocol. If probiotics are included in your diet too early during a dysregulated phase, you may experience discomfort, pain, loose stools and gastric spasms. *Links have been included to learn more about it and get recipes on how to make it.* 

| Milk kefir (ki-fear)  | or store bought  |
|-----------------------|------------------|
| Sauerkraut (bough     | nt refrigerated) |
| ☐ <u>Kimchi</u>       |                  |
| Water kefir           |                  |
| ☐ Traditional buttern | nilk             |

# Example meals and snacks to navigate you on healthy options:

|           | DAY 1                                     | DAY 2                         | DAY 3                              | DAY 4                                      | DAY 5                           |
|-----------|---|-------------------------------|------------------------------------|--|---------------------------------|
| BREAKFAST | <u>Farmer's Market</u><br><u>Frittata</u> | Simple Savory Chicken Patties | Smoked Salmon Low Carb Bagels      | <u>Dr Brukner's Muesli</u><br>with yoghurt | Veggie Muffins                  |
| SNACKS    | Overnight Chocolate Chia Seed Pudding     | Berries & Cream Smoothie      | Simple Fennel Citrus Salad         | Marinated olives                           | Greek yoghurt with blackberries |
| LUNCH     | Warm Veggie<br>Salad with almonds         | Buddha Boost Bowl             | Broccoli Cheese<br>Soup            | Scrambled eggs with Salmon & Avo           | Garden Pesto Chicken 'Pasta'    |
| SNACKS    | Chocolate bark                            | Easy Date Protein Balls       | Hummus with celery & carrot sticks | Roasted nuts                               | Chocolate bark                  |
| DINNER    | Miso-glazed salmon & veggies              | Baked Chicken  Drumsticks     | Saucy Moroccan<br>Lamb             | Zippy Zoodle<br>Bolognese                  | One-Pan Beef & Broccoli         |

An example of a 'Health bowl' (modified version of a Buddha bowl)

# How to create a simple and easy "Health Bowl"



\*\*\*\*When choosing your various foods, please try and buy organic for your fruit and vegetables and pasture fed for your animal proteins, where possible\*\*\*

# PERSONALISED PRESCRIPTION PLANNER ACCORDING TO YOUR HEALTH GOALS

The following products have been chosen by your practitioner to assist you with achieving your health goals. This prescription has been prepared on: <u>11 May 2023</u> and will be assessed at your follow-up consultation in 4-6 weeks' time <u>Saturday</u>, <u>24 June 2023</u> (recommended).

| Product                                     | Rationale & Comments   |
|---|--|
| Integra Nutritionals                        | <ul> <li>Activating key enzymes that support liver health and remove</li> </ul>    |
| GeneActiv Formulation D (GFD)               | cellular wastes.   |
|   | Supporting cellular defences within the body.                                      |
| Protocol:                                   | Reducing cellular oxidative damage.  |
| Week 1: 1 capsule per day                   | <ul> <li>Supporting cellular antioxidant enzyme defences.</li> </ul>               |
| Week 2: 2 capsules per day – 12 hours apart | <ul><li>Restores GIT integrity.</li></ul>  |
| Week 3: 2 capsules twice per day.           |  |
|   | Consume GFD 15 minutes before food OR 2 hours after food for                       |
|   | optimal bioavailability.   |
|   |  |
| Integra Nutritionals                        | Improve mucous membrane to support cellular defences.                              |
| BCP – B (Bone Health)                       | <ul><li>Support GIT integrity</li></ul>  |
|   | <ul> <li>Nutrigenomically stimulates bone osteoblasts in increasing the</li> </ul> |
|   | extracellular matrix.  |

# END OF REPORT