Microbiome Information for: Histamine Issues

For non-prescribing Medical professionals Review

The suggestions below are based on an Expert System (Artificial Intelligence) modelled after the MYCIN Expert System produced at Stanford University School of Medicine in 1972. The system uses over 1,800,000 facts with backward chaining to sources of information. The typical sources are studies published on the US National Library of Medicine.

Many recent studies has found that symptoms and symptom severity has strong associations to the microbiome for many conditions. Correcting the microbiome dysfunction is beleived to reduce the severity of symptoms. In some cases, this correction may cause symptoms to disappear.

These are a priori suggestions that are predicted to independently reduce microbiome dysfunction. Suggestions should only be done after a review by a medical professional factoring in patient's conditions, allergies and other issues.

This report may be freely shared by a patient to their medical professionals

Best practise for making microbiome adjustments is to obtain the individuals microbiome. The following are the best microbiome to use with this expert system model. The suggestions below are intended as temporary suggestions until a test result in received.

In the USA

Ombre (https://www.ombrelab.com/)
Thorne (https://www.thorne.com/products/dp/gut-health-test)
Worldwide: BiomeSight (https://biomesight.com) - Discount Code 'MICRO'

Analysis Provided by Microbiome Prescription

A Microbiome Analysis Company

892 Lake Samish Rd, Bellingham WA 98229 Email: Research@MicrobiomePrescription.com

Our Facebook Discussion Page

Bacteria being reported because of atypical values.

These bacteria were reported atypical in studies of Histamine Issues

Nota Bena: Many studies are done with a small sample size or mixtures of condition subsets which can greatly diminish the ability to detect bacteria shifts.

Bacteria Name	Rank Shift	Taxonomy ID	Bacteria Name	Rank Shift Taxonomy ID	
	rain Oinic		Citrobacter freundii	species High	546
Bifidobacteriaceae	family Low	31953	Enterobacter cloacae	species High	550
Alistipes	genus Hi gh	239759	Enterococcus faecalis	species High	1351
Bacteroides	genus High	816	Escherichia coli	species High	562
Blautia	genus Low	572511		species High	564
Butyricimonas	genus Low	574697	Hafnia alvei	species High	569
Enterococcus	genus High	1350	Klebsiella aerogenes	species High	548
Hafnia	genus High	568	_	species High	573
Hespellia	genus Low	241189		species High	931533
Lachnospira	genus High	28050	Lactobacillus crispatus	species High	47770
Mediterraneibacter	genus Low	2316020	Lactobacillus gasseri	species High	1596
Morganella	genus Hi gh	581	Ligilactobacillus salivarius	species High	1624
Parasutterella	genus Low	577310			1613
Phocaeicola	genus Hi gh	909656		species High	1633
Proteus	genus High	583	_	species High	582
Pseudomonas	genus Hi gh	286	_	species High	38293
Raoultella	genus Hi gh	160674		species High	584
Roseburia	genus Hi gh	841	Proteus vulgaris	species High	585
Bifidobacterium adolescentis	species High			species High	614
Bifidobacterium longum	species High	216816		species High	615
Bifidobacterium pseudocatenulatum	species High	28026		species High	1343

Substance to Consider Adding or Taking

These are the most significant substances that are likely to improve the microbiome dysfunction. Dosages are based on the dosages used in clinical studies. For more information see: https://microbiomeprescription.com/library/dosages. These are provided as examples only

Colors indicates the type of substance: i.e. probiotics and prebiotics, herbs and spices, etc. There is no further meaning to them.

almonds/ almond skins 90 gram/day
apple
arabinogalactan (prebiotic) 21 gram/day
fructo-oligosaccharides (prebiotic) 15 gram/day
Human milk oligosaccharides (prebiotic, Holigos, Stachyose) 2
gram/day
inulin (prebiotic) 32 gram/day

jerusalem artichoke (prebiotic) 40 gram/day

lactulose
navy bean
raffinose(sugar beet)
resveratrol (grape seed/polyphenols/red wine) 2 gram/day
sesame cake/meal
Slippery Elm
wheat bran

Retail Probiotics

Over 260 retail probiotics were evaluted with the following deem beneficial with no known adverse risks.

jarrow formulas / bifidus balance® + fos Physician Choice /60 Billion Probiotics

theramedix / probiotic

blackmores (au) / probiotics + adults daily (90 capsules)

Wholesome Wellness / Raw Probiotic

nature's way (au) / restore probiotic daily health 90s

Swiss BioEnergetics / Full Spectrum Probiotic Defence

naturopathica (au) / gastrohealth probiotic dairy free 20 bcfu

blackmores (au) / probiotics+ immune defence

ISCON Elegance/ Ochek Capsule 10

Nutrition Essentials / Probiotic (900 BCFU)

optibac / bifidobacteria & fibre

Bio Schwartz / Advance Strength Probiotics (40 BCFU)

nature's way (au) / restore probiotic 30 billion 30s

blackmore (au) / probiotics+ daily health

Global Healing Center / FloraTrex

nature's way (au) / restore probiotic bowel & colon health 30s

naturopathica (au) / gastrohealth fibrepro

blackmore (au) / probiotics+ eczema relief

optibac / for every day

Thryve Inside/ L.Reu, Rham, Casi; B.Lactis

naturopathica (au) / gastrohealth probiotic dairy free 50 billion

Note: Some of these are only available regionally - search the web for sources.

Substance to Consider Reducing or Eliminating

These are the most significant substances have been identified as probably contributing to the microbiome dysfunction.

In some cases blood work may show low levels of some vitamins, etc. listed below. This may be due to *greedy* bacteria reported at a high level above. Viewing bacteria data on the Kyoto Encyclopedia of Genes and Genomes (https://www.kegg.jp/) may provide better insight on the course of action to take.

cinnamon (oil. spice) coriander oil Curcumin foeniculum vulgare,fennel ginger neem nigella sativa seed (black cumin) oregano (origanum vulgare, oil) | syzygium aromaticum (clove) thyme (thymol, thyme oil) trachyspermum ammi, Ajwain triphala

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Abdominal Aortic Aneurysm

Acne

ADHD

Age-Related Macular Degeneration and Glaucoma

Allergic Rhinitis (Hay Fever)

Allergies

Allergy to milk products

Alopecia (Hair Loss)

Alzheimer's disease

Amyotrophic lateral sclerosis (ALS) Motor Neuron

Ankylosing spondylitis

Anorexia Nervosa

Antiphospholipid syndrome (APS)

Asthma

Atherosclerosis

Atrial fibrillation

Autism

Autoimmune Disease

Barrett esophagus cancer

benign prostatic hyperplasia

Bipolar Disorder

Brain Trauma

Breast Cancer

Cancer (General)

Carcinoma

cdkl5 deficiency disorder

Celiac Disease

Cerebral Palsy

Chronic Fatigue Syndrome

Chronic Kidney Disease

Chronic Lyme

Chronic Obstructive Pulmonary Disease (COPD)

Chronic Urticaria (Hives)

Coagulation / Micro clot triggering bacteria

Colorectal Cancer

Constipation

Coronary artery disease

COVID-19

Crohn's Disease

cystic fibrosis

deep vein thrombosis

Depression

Dermatomyositis

Eczema

Endometriosis

Eosinophilic Esophagitis

Epilepsy

erectile dysfunction

Fibromyalgia

Functional constipation / chronic idiopathic constipation

gallstone disease (gsd)

Gastroesophageal reflux disease (Gerd) including Barrett's esophagus

Generalized anxiety disorder

giant cell arteritis

Glioblastoma

Gout

Graves' disease

Halitosis

Hashimoto's thyroiditis

Heart Failure

Hemorrhoidal disease, Hemorrhoids, Piles

Hidradenitis Suppurativa

Histamine Issues

hypercholesterolemia (High Cholesterol)

hyperglycemia

Hyperlipidemia (High Blood Fats)

hypersomnia

hypertension (High Blood Pressure

Hypothyroidism

Hypoxia

IgA nephropathy (IgAN)

Inflammatory Bowel Disease

Insomnia

Intelligence

Intracranial aneurysms

Irritable Bowel Syndrome

Juvenile idiopathic arthritis

Liver Cirrhosis

Long COVID

Low bone mineral density

Lung Cancer

Mast Cell Issues / mastitis

ME/CFS with IBS

ME/CFS without IBS

membranous nephropathy

Menopause

Metabolic Syndrome

Mood Disorders

multiple chemical sensitivity [MCS]

Multiple Sclerosis

Multiple system atrophy (MSA)

myasthenia gravis

neuropathic pain

Neuropathy (all types)

neuropsychiatric disorders (PANDAS, PANS)

Nonalcoholic Fatty Liver Disease (nafld) Nonalcoholic

NonCeliac Gluten Sensitivity

Obesity

obsessive-compulsive disorder

Osteoarthritis

Osteoporosis

pancreatic cancer

Parkinson's Disease

Polycystic ovary syndrome

Postural orthostatic tachycardia syndrome

Premenstrual dysphoric disorder primary biliary cholangitis

Psoriasis

rheumatoid arthritis (RA), Spondyloarthritis (SpA)

Rosacea

Schizophrenia

scoliosis

sensorineural hearing loss

Sjögren syndrome

Sleep Apnea

Small Intestinal Bacterial Overgrowth (SIBO)

Stress / posttraumatic stress disorder

Systemic Lupus Erythematosus

Tic Disorder

Tourette syndrome

Type 1 Diabetes

Type 2 Diabetes

Ulcerative colitis

Unhealthy Ageing