

Personalized Nutrition for Skin Health





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Hello Caroline:

Nutrigenomix is pleased to provide you with your Personalized Nutrition for Skin Health Report based on your individual genetic profile. This report was developed based on scientific research published in peer-reviewed journals and reviewed by our team of experts in nutrigenomics.

Our laboratory has used state-of-the-art genetic testing procedures to analyze your DNA to determine how your genes can influence your skin's ability to combat the signs of aging, your eating habits, and how your body metabolizes nutrients that support skin health. Based on these results, we have determined your propensity to develop signs of skin aging and provided nutrition recommendations aligned with your genetic profile.

You and your healthcare provider can now use the information contained in this report to help you create a personalized skin care protocol. As new discoveries in the fields of nutrigenomics and dermatology are made, you will have the opportunity to access this information to further fine-tune your personalized skin health plan.

The Nutrigenomix Team

Sample ID: 1515110000037

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International Science Advisory Bo

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Summary of Results

Skin Aging						
Skin Trait	Gene rs Number	Risk/ Response Variant	Your Variant	Your Risk/ Response	Implications/ Recommendations	
Facial Pigmented Spots	IRF4, rs12203592	TC or TT	CC	Typical	Typical risk of age- related facial pigmented spots.	
Antioxidant	SOD2, rs4880	Algorithm	CT	Diminished	Diminished antioxidant activity.	
Capacity	NQO1, rs1800566	5	СТ	Diminished		
Loss of Elasticity	MMP1, rs1799750	GG	GG	Elevated	Elevated collagen breakdown.	
Advanced Glycation End	GLO1, rs1130534	Algorithm	AT	Slightly	Slightly diminished	
End Products (AGEs)	GLO1, rs1049346		CT	Diminished	AGE-neutralizing enzymatic activity.	

Eating Hab	its and Nutrient Metabolism						
Dietary Component	Gene rs Number	Risk/ Response Variant	Your Variant	Your Risk/ Response	Implications/ Recommendations		
Sugar Preference	GLUT2, rs5400	CT or TT	CT	Elevated	You have a high preference for sugar.		
Vitamin A	BCMO1, rs11645428	GG	GG	Elevated	Focus on consuming preformed sources of vitamin A.		
Vitamin C	GSTT1, rs2266633	Del	Ins	Typical	Meet the RDA for vitamin C daily.		
	CYP2R1, rs10741657	AL	GA		Consume 1000 IU (25		
Vitamin D	GC, rs2282679	Algorithm	GG	Elevated	mcg) vitamin D daily.		
Vitamin E	APOA5, rs12272004	CC or CA	CA	Elevated	Meet the Al for vitamin E daily.		
Zinc	SLC30A3, rs11126936	CC	CC	Elevated	Focus on consuming bioavailable sources of zinc.		



Your Results

IRF4 rs12203592 TC or TT CC	Gene	Marker	Risk Variant	Your Variant
	IRF4	rs12203592	TC or TT	CC

Your Risk: Typical

Implication: Since you possess the CC variant of the IRF4 gene, you have a typical risk of developing facial pigmented spots. The best way to prevent the formation of pigmented spots is to practice sun safety by minimizing excessive sun and UV ray exposure and using sunscreen.

Facial Pigmented Spots

Dark pigmented spots on the face and other skin areas are a common sign of aging. Pigmented spots, also known as solar lentigines, result from cumulative skin exposure to UV rays. Cells within the skin produce melanin, a pigment that acts as a natural sunscreen upon UV ray exposure. Over time, melanin build-up within skin cells can result in the dark pigmented spots characteristic of aging. Research shows that variation in the Interferon Regulatory Factor 4 (IRF4) gene is associated with facial pigmented spots. Individuals who carry the T variant of the IRF4 gene have a greater percentage of their facial skin covered by pigmented spots than those who do not carry this genetic variant.*

*Jacobs LC et al. A Genome-Wide Association Study Identifies the Skin Color Genes IRF4, MC1R, ASIP, and BNC2 Influencing Facial Pigmented Spots. Journal of Investigative Dermatology. 2015;135:1735-1742.

IRF4

1 in 100

The IRF4 gene affects the activity of an enzyme involved in melanin synthesis. Variation within this gene has been linked to skin, hair and eye colour, and even hair graving.** A large study showed that individuals who carry the T variant of the IRF4 gene have a greater percentage of their facial skin covered by pigmented spots than those who do not. This effect is observed consistently, regardless of the person's skin tone.*

(1 in 100

1 in 7

1 in 100

1 in 5

**Adhikari K et al. Genome-wide association scan in admixed Latin Americans identifies loci influencing facial and scalp hair features. Nature Communications. 2016; 7:10815.

Your Results

Genes	Markers					
SOD2 / NQO1	rs4880 / rs1800566					
Your Risk: Diminished						

Implication: Since you possess one or more diminished risk variants, your skin's antioxidant capacity may be diminished. To minimize the skin-aging effects of oxidative stress, reduce your exposure to UV rays by wearing sunscreen or long-sleeved clothing and a hat while out in the sun, and avoiding tanning beds. If you smoke, consult your healthcare professional about ways to guit. Prevent exposure to second-hand smoke and heavy pollution.

Antioxidant Capacity

The skin is the body's first line of protection against environmental damage from UV rays, pollution and other oxidative stressors. As such, skin possesses a complex antioxidant defence mechanism involving several endogenous enzymes and free radical-quenching molecules. Over time, oxidative damage promotes aging-associated changes in the skin, such as wrinkles, reduced elasticity, and dryness. The capacity of the skin to counter oxidative damage, or its antioxidant capacity, may affect the aging process. Research shows that genetic variation in superoxide dismutase 2 (SOD2) and NADPH quinone oxidoreductase 1 (NQO1), two enzymes involved in the body's antioxidant defence cascade, is associated with reduced enzymatic activity. Individuals who carry risk variants in these genes may be less efficient at fighting oxidative stress, which could result in older looking skin.*

*Naval J et al. Genetic polymorphisms and skin aging: the identification of population genotypic groups holds potential for personalized treatments. Clinical, Cosmetic and Investigational Dermatology. 2014;7:207-14.



SOD2 & NOO1

The SOD2 gene encodes an enzyme found throughout cells in the body, including the skin. SOD2 is a potent free radical scavenger. Individuals with two copies of the T variant have reduced SOD2 enzyme activity, compared to those with two copies of the C variant.* The NQO1 gene encodes an enzyme that restores the antioxidant ability of coenzyme Q10. Coenzyme Q10 is a vitamin-like substance that our body produces naturally, although it can also be obtained from the diet and supplements. It is an important endogenous antioxidant that scavenges free radicals, protects skin cells against UV damage and reduces inflammation.** Carrying the T variant of the NQO1 gene results in a less active enzyme, which is less able to recycle coenzyme Q10 into its active form. Individuals with the risk variants of SOD2 or NQO1 may be more susceptible to oxidative stress, and their skin may be more vulnerable to the aging effects of UV rays, tobacco smoke, and other environmental pollutants.

^{*}Flekac M et al. Gene polymorphisms of superoxide dismutases and catalase in diabetes mellitus. BMC Medical Genetics. 2008;9:30.

^{**}Vollmer DL et al. Enhancing Skin Health: By Oral Administration of Natural Compounds and Minerals with Implications to the Dermal Microbiome. International Journal of Molecular Sciences, 2018:19:3059-93

Your Results

Gene Mark	ker R	Risk Variant	Your Variant
MMP1 rs17	99750 G	GG	GG

Your Risk: Elevated

Implication: Since you possess two copies of the MMP1 G variant, you produce more MMP1 enzyme and your rate of collagen breakdown is higher than average. Therefore, you are at a higher risk of premature loss of skin elasticity, especially if you are exposed to UV rays regularly. To slow down this loss of elasticity and better manage wrinkles and fine lines, reduce your exposure to UV rays and practice sun safety by wearing sunscreen or protective clothing, and avoiding tanning beds.

Loss of Elasticity

As skin ages, it loses its inherent elasticity. The resulting stiffness affects the skin's architecture, contributing to the appearance of fine lines and wrinkles. Collagen is a protein produced by skin cells which plays a role in the elasticity characteristic of youthful skin, but its production and turnover decreases as we age. Furthermore, damage from exposure to UV rays also decreases elasticity. This is partly mediated by enzymes called matrix metalloproteinases (MMPs) that break down and alter the structure of collagen and other connective tissue molecules. The presence of MMPs increases after UV ray exposure. Research shows that genetic variation in MMP1 is associated with increased enzyme activity, which results in more collagen breakdown.* This may lead to premature loss of skin elasticity and more wrinkling.

*Quan T et al. Matrix-degrading metalloproteinases in photoaging. Journal of Investigative Dermatology Symposium Proceedings. 2009;14(1):20-4.

MMP1

1 in 4

with Ris

MMP1 encodes an enzyme that carries out a significant proportion of skin collagen degradation upon exposure to UV rays. Some individuals carry two extra copies of the G variant, which leads to increased production of the resulting MMP1 enzyme. This, in turn, results in a higher level of collagen breakdown.* Individuals who carry two G variants may experience a greater loss of elasticity over time, and they may be particularly vulnerable to the skin-aging effects of UV rays.

1 in 8

1 in 6

1 in 6

1 in 4

Europeans

*Rutter JT et al. A single nucleotide polymorphism in the matrix metalloproteinase-1 promoter creates an Ets binding site and augments transcription. Cancer Res. 1998;58(23):5321–5325.

Your Results

Gene	Markers
GLO1	rs1130534 / rs104934

Your Risk: Slightly Diminished

Implication: Since you possess this specific combination of risk variants, you have a partially diminished AGE-neutralizing GLO1 enzymatic activity. As such, your skin may be more susceptible to glycation damage. To better manage the fine lines, wrinkles and saggy skin associated with AGEs, you should minimize excessive UV ray exposure. Consuming less sugar will also result in fewer AGEs. Furthermore, eating plenty of antioxidant-rich fruits and vegetables and limiting sugary foods and beverages will benefit your general health.

Advanced Glycation End Products (AGEs)

As we age, sugar molecules from the foods we eat build up inside our body and stick to proteins and lipids, affecting their function. These sugar-bound complexes are called advanced glycation end products (AGEs). In the skin, sugars bind to collagen and elastin, which are important dermal structural components. This makes both collagen and elastin brittle and prone to breaking, which leads to a more wrinkled, saggy skin appearance. While this process occurs naturally over time, eating too much sugar, as well as exposure to UV rays, may also accelerate skin glycation.* Other sources of AGEs are foods browned or prepared at high temperatures, such as donuts, barbequed meats and caramel-coloured soft drinks. These AGEs promote oxidation and inflammation, and they damage not only the skin but tissues throughout the body. The enzyme glyoxalase 1 (GLO1) is involved in the body's defence mechanism against AGEs. Research shows that variation in the GLO1 gene affects the enzyme's activity, which may make some individuals more susceptible to the skin-aging effects of AGEs.**

*Draelos ZD. Aging skin: The role of diet: Facts and controversies. Clinics in Dermatology. 2013;31:701–706. **Peculis R et al. Identification of glyoxalase 1 polymorphisms associated with enzyme activity. Gene. 2013;515:140–143.



GLO1

The GLO1 gene encodes an enzyme that plays a central role in the body's defence mechanism against AGEs. GLO1 neutralizes a highly reactive AGE called methylglyoxal. Research on GLO1 has found that two variants within this gene affect the resulting enzyme's activity in the blood. Individuals can carry 0 to 4 copies of the risk variants, and GLO1 activity decreases proportionally with each additional risk variant. Individuals who carry more risk variants may be less efficient at neutralising AGEs, and the resulting glycation damage could lead to fine lines, wrinkles and sagging skin.



GLUT2 rs5400 CT or TT CT	

Your Risk:

Recommendation: Since you possess the CT or TT variant of the GLUT2 gene, you are at an increased risk of over-consuming sugar. Be mindful of this tendency to consume sweet foods and beverages and aim to keep your intake of added sugar below 5% of your total daily energy intake. A high intake of added sugar is linked to overweight & obesity, cardiometabolic disease and dental caries risk.

Sugar Preference

Consuming a diet high in sugar can lead to the excessive formation of AGEs, which bind to collagen and elastin and make them prone to breakage. This results in a more wrinkled, saggy skin appearance.* Sugar intake is partly determined by our sweet taste preference and cravings for certain foods and beverages. There is considerable variability in individuals' preferences and cravings for sweet foods and beverages. There are many factors that may impact your preference for sugary foods, including the age that you are first introduced to sweets, and psychological associations between consuming these foods and certain life experiences or emotions. In the brain, there are even 'pleasure-generating' signals given off in response to eating or drinking something sweet. Research has shown that your intake of sweet foods can also be determined by your genes.**

*Draelos ZD. Aging skin: The role of diet: Facts and controversies. Clinics in Dermatology. 2013;31:701-706. **Eny KM et al. Genetic variant in the glucose transporter type 2 is associated with higher intakes of sugars in two distinct populations. Physiol Genomics. 2008;33:355-360.



3 in 10

GIUT2

3 in 4

African

Glucose transporter type 2 (GLUT2) is involved in regulating glucose (sugar) in the body. The expression of this gene has been found in areas of the brain that are involved in controlling food intake. Individuals who possess the CT or TT variant of this gene seem to have a greater preference for sweet foods and beverages and are more likely to over-consume sugar.

1 in 30

1 in 3

1 in 4

Sources of High Sugar Foods	Amount (g)
lced cappuccino (2 cups)	56
Cola (1 can)	36
Citrus juice, frozen, diluted (1 cup)	32
Sports beverage (2 cups)	28
Caramels (40g)	26
Milk chocolate (50g)	26
Maple syrup (2 Tbsp)	24
Jellybeans (10 beans)	20
Popsicle (75g)	10
Jam (1 Tbsp)	10

Source: Health Canada's Nutrient Value of Some Common Foods



Gene	Marker
BCMO1	rs11645428

Vitamin A (Beta-Carotene)

Vitamin A is a fat-soluble vitamin important for eye and skin health. Indeed, vitamin A receptors are found in the skin, highlighting the role of this nutrient in skin-related processes.* Beta-carotene, a precursor of active vitamin A, is an antioxidant found in certain fruits and vegetables that are orange-red in colour, and it has been shown to protect against sun damage.* Beta-carotene can be converted to preformed vitamin A (retinol) in the body to exert its biological functions. Research shows that individuals with the GG version of the BCMO1 gene are inefficient at converting beta-carotene to active vitamin A.** These individuals are considered low responders to dietary beta-carotene, so consuming enough active vitamin A can help ensure circulating levels of active vitamin A are adequate to support vision and skin health.

*Stahl W et al. Carotenoids and carotenoids plus vitamin E protect against ultraviolet light-induced erythema in humans. American Journal of Clinical Nutrition. 2000;71:795-8. Pappas A et al. Nutrition and skin. Reviews in Endocrine and Metabolic Disorders 2016:17:443-448.

**Lietz G et al. Single nucleotide polymorphisms upstream from the B-carotene 15,15'-monoxygenase gene influence provitamin A conversion efficiency in female volunteers. Journal of Nutrition. 2012;142:161S-5S.s

BCMO1

Beta-carotene mono-oxygenase 1 (BCMO1) is an enzyme that plays a key role in the conversion of beta-carotene into the active form of vitamin A. Beta-carotene is a plant form of vitamin A. Individuals who possess the GG version of the BCMO1 gene are inefficient at converting beta-carotene into the active form of vitamin A. These individuals need to ensure they are consuming adequate amounts of vitamin A, particularly preformed vitamin A.

Sources of Vitamin A	High in Preformed Vitamin A	Amount (mcg RAE)
Pumpkin, canned (1/2 cup)		1010
Carrots, cooked (1/2 cup)		650
Sweet potato, boiled without skin (1/2 medium)		600
Light tuna (75g)	\checkmark	530
Spinach, boiled (1/2 cup)		500
Butternut squash (1/2 cup)		410
Goat cheese, hard (50g)	\checkmark	240
Eggs (2 large)	\checkmark	220
Mackerel (75g)	\checkmark	190

Source: Health Canada's Nutrient Value of Some Common Foods and Dietitians of Canada Food Sources of Vitamin A



Your Results

Gene	Marker	Risk Variant	Your Variant
GSTT1	Ins or Del	Del	Ins

Your Risk: Typical

Recommendation: Since you possess the Ins variant of GSTT1, there is no increased risk of vitamin C deficiency. Therefore, following the RDA guidelines for vitamin C is sufficient for you. The RDA for vitamin C is 75 mg per day for women and 90 mg per day for men. Smokers require an additional 35 mg per day. Citrus fruits and juices, strawberries, tomatoes, red and green peppers, broccoli, potatoes, spinach, cauliflower and cabbage are examples of foods that are good sources of vitamin C.



Vitamin C

Vitamin C is an essential nutrient and powerful antioxidant. Vitamin C circulating in the bloodstream aids in the absorption of non-heme (plant) iron, and supports the formation of collagen, a protein used to make skin, connective tissue, and blood vessels, along with playing a key role in wound healing. Vitamin C also helps restore the antioxidant properties of vitamin E, which protects the skin against free radical damage. Lower dietary intakes of vitamin C have been associated with a wrinkled appearance and skin dryness.* Research has shown that the amount of vitamin C absorbed into the blood can differ between people even when the same amount is consumed. Some people do not process vitamin C from the diet as efficiently as others and are at a greater risk of vitamin C deficiency, which may contribute to a more aged skin appearance. Studies have shown that the ability to process vitamin C efficiently depends on a gene called GSTT1.**, ***

*Cosgrove MC et al. Dietary nutrient intakes and skin-aging appearance among middleaged American women. American Journal of Clinical Nutrition. 2007;86:1225-31. **Cahill LE et al. Functional genetic variants of glutathione S-transferase protect against serum ascorbic acid deficiency. American Journal of Clinical Nutrition. 2009;90:1411-7. ***Horska A et al. Vitamin C levels in blood are influenced by polymorphisms in glutathione S-transferases. European Journal of Nutrition. 2011;50:437-46.

GSTT1

The GSTT1 gene produces a protein for the glutathione S-transferase enzyme family. These enzymes play a key role in the utilization of vitamin C. The GSTT1 gene can exist in one of two forms. The insertion ("Ins") form is considered functional while the deletion ("Del") form is not functional. The different versions of this gene interact to influence the way vitamin C is utilized in the body. A deletion version of the gene results in a reduced ability to process vitamin C. This means that people who possess the deletion version (Del) will have lower blood levels of vitamin C at a given level of intake than people who possess the insertion version (Ins) of the gene.

Sources of Vitamin C	Amount (mg)
Red pepper (1 pepper)	216
Strawberries (1 cup)	96
Pineapple (1 cup)	92
Brussels sprouts (1 cup)	90
Orange juice (1 cup)	86
Broccoli (1 cup)	82
Grapefruit (1 fruit)	78
Mango (1 fruit)	75
Kiwi (1 fruit)	70

Source: TACO (UNICAMP), Canadian Nutrient File and USDA Nutrient Database



Genes	Markers
CYP2R1 / GC	rs10741657 / rs228267
Your Risk: Elevated	only when vitamin D intake is low

Vitamin D

Vitamin D is essential to calcium metabolism and increasing calcium absorption. Low levels of vitamin D are associated with decreased bone mineral density and an increased risk of fractures. Vitamin D also contributes to normal functions of most tissues and organs in the body, including the skin. Indeed, vitamin D protects skin cells from UV-associated damage. While vitamin D is synthesized by the skin upon exposure to UV light, exercising caution around sun exposure is important to prevent accelerated aging and diminish the risk of skin cancer. Vitamin D can also be obtained from the diet. Vitamin D deficiency is diagnosed by measuring the most common form of vitamin D in the blood, which is 25-hydroxy vitamin D. Research shows that variations in the CYP2R1 and GC genes can affect your risk for low circulating 25-hydroxyvitamin D levels.*, **

*Slater NA et al. Genetic Variation in CYP2R1 and GC Genes Associated With Vitamin D Deficiency Status. Journal of Pharmacy Practice. 2015:1-6. **Wang TJ et al. Common genetic deter minants of vitamin D insufficiency: a genome-wide association study. Lancet. 2010;376:180-88.

CYP2R1 & GC

Vitamin D 25-hydroxylase is the key enzyme that activates vitamin D from its preformed type, which is obtained through sun exposure and the diet. This enzyme is encoded by the CYP2R1 gene and a variant of this gene has been associated with an increased risk of low circulating levels of vitamin D. The GC gene encodes the vitamin D-binding protein, which binds vitamin D and transports it to tissues. A variant in this gene has also been associated with an increased risk of low circulating levels of vitamin D.

Sources of Vitamin D	Amount (IU)
Sockeye salmon (75g)	680
Whitefish (75g)	448
Rainbow trout (75g)	192
Smoked salmon (40g)	168
Halibut (75g)	144
Fortified plant-based beverage (1 cup)	124
Arctic char (75g)	112
Milk (1 cup)	104
Orange juice, fortified with vitamin D (1/2 cup)	50

Source: Health Canada's Nutrient Value of Some Common Foods and Canadian Nutrient File

our Results

Gene	Marker	Risk Variant	Your Variant
APOA5	rs12272004	CC or CA	CA

Your Risk: when vitamin E intake is low

Implication: Since you possess the elevated intergenic risk variant near APOA5, you are at a greater risk of having suboptimal alpha-tocopherol blood concentrations, which may lead to greater aging-related skin damage. You should ensure that you meet the RDA for vitamin E, which is 15 mg/day (21 IU/day). Consume vitamin E-rich foods such as almonds, hazelnuts and sunflower seeds. Choosing oils that are high in vitamin E can also help to increase your vitamin E intake.



Vitamin F

Vitamin E is a potent fat-soluble antioxidant essential to protect skin against the aging-related damage induced by lipid peroxidation and collagen cross-linking. Most vegetable oils, nuts and seeds are excellent sources of vitamin E. Grapeseed oil, sunflower oil, canola oil, and flaxseed oil are very high in vitamin E. Research has shown that variation in an intergenic region near the apolipoprotein A5 (APOA5) gene is associated with blood concentrations of alpha-tocopherol, the most abundant form of vitamin E in the blood.* Individuals who carry two copies of the C variant in this region have lower alpha-tocopherol concentrations in their blood than those with only one or zero copies of the C variant.**

*Ferrucci L et al. Common Variation in the - Carotene 15,15 -Monooxygenase 1 Gene Affects Circulating Levels of Carotenoids: A Genome-wide Association Study. American Journal of Human Genetics. 2009;84(2):123-33.

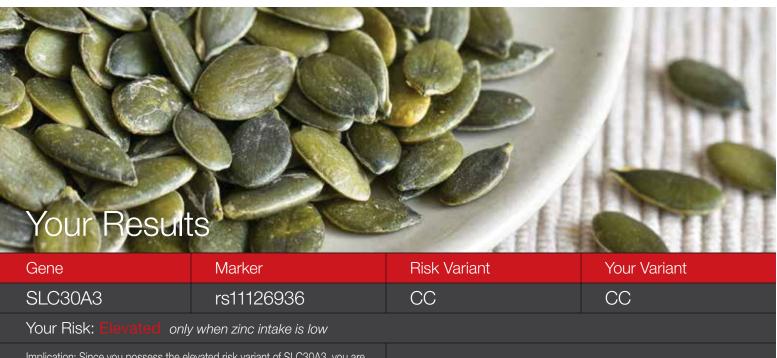
**Major JE et al. Genome-wide association study identifies common variants associated with circulating vitamin E levels. Human Molecular Genetics. 2011;20(19):3876–83.

Intergenic variant near APOA5

APOA5 is involved in lipid metabolism, particularly affecting triglyceride levels. As a lipid-soluble micronutrient, vitamin E is transported together with triglycerides in the bloodstream. The intergenic variant examined in this report is strongly associated with APOA5 variation that influences triglyceride concentrations, in turn affecting the amount of alpha-tocopherol present in the circulation.

Sources of Vitamin E	Amount (mg)
Almonds (1/4 cup)	9.3
Sunflower seeds, roasted (1/4 cup)	8.5
Sunflower oil (1 Tbsp)	5.7
Hazelnuts, dry roasted (1/4 cup)	5.2
Grapeseed oil (1 Tbsp)	4.0
Peanut butter (2 Tbsp)	2.9
Peanuts, dry roasted (1/4 cup)	2.6
Flaxseed oil (1 Tbsp)	2.4
Canola oil (1 Tbsp)	2.4
Halibut (75g)	2.2
Eggs, hard boiled (2 large)	1.0

Source: Health Canada's Nutrient Value of Some Common Foods



Implication: Since you possess the elevated risk variant of SLC30A3, you are at a greater risk of zinc deficiency if you do not meet the RDA. This may make it more difficult for your skin to heal from UV ray damage and wounds, and it may also impact your general health. Ensure that you meet the RDA for zinc (8 mg/day for women and 11 mg/day for men) and focus on eating foods with a high zinc bioavailability for effective absorption. Red meat and seafood, especially oysters, are great sources of bioavailable zinc. Most dairy products also provide zinc. Plant foods such as beans, nuts, whole grain bread, and fortified breakfast cereals also contain zinc. The body absorbs plant-sourced zinc less efficiently, so you may need to eat more servings of these foods to meet vour needs.

Zinc

The mineral zinc plays a crucial role in numerous metabolic processes. It possesses antioxidant properties and is involved in DNA and protein synthesis and cell division, as well as immune function and wound healing. Zinc also helps protect the skin against UV ray damage.* Dietary sources of zinc include animal foods such as oysters, red meat, poultry and dairy, as well as beans, nuts, whole grains, and fortified products such as breakfast cereals. Importantly, zinc from plant sources is less bioavailable than from animal foods. Research shows that variation in a gene called solute carrier 30A3 (SLC30A3) is associated with zinc concentrations in the blood.

SLC30A3

Given zinc's key role across physiological processes, several types of proteins are involved in its absorption and transport across the body. The SLC30A3 gene encodes one of several different zinc transporters, and it helps regulate zinc concentrations by controlling its release from cells. Different studies have shown that carrying two copies of the C variant of SLC30A3 is linked to lower zinc concentrations in the blood.**



Sources of Zinc	Amount (mg)
Oysters, cooked (85g)	74.0
Beef chuck roast, braised (85g)	7.0
Lobster, cooked (85g)	3.4
Baked beans (1/2 cup)	2.9
Chicken, dark meat, cooked (85g)	2.4
Pumpkin seeds, dried (2 Tbsp)	2.2
Yogurt (1 cup)	1.7
Cashews, dry roasted (2 Tbsp)	1.6
Chickpeas, cooked (1/2 cup)	1.3
Oatmeal, instant, cooked with water (1/2 cup)	1.1
Milk (1 cup)	1.0

Source: USDA Nutrient Database

^{*}Park K. Role of Micronutrients in Skin Health and Function, Biomolecules & Therapeutics, 2015;23(3):207-17.

^{**}Da Rocha TJ et al. SLC30A3 and SEP15 gene polymorphisms influence the serum concentrations of zinc and selenium in mature adults. Nutrition Research. 2014;34:742–8. Fujihara J et al. Association of SNPs in genes encoding zinc transporters on blood zinc nans. Legal Medicine. 2018.30:28-33.

International Science Advisory Board

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Dr. Ahmed El-Sohemy is a Professor and Associate Chair and held a Canada Research Chair in Nutrigenomics at the University of Toronto. He is also the founder of Nutrigenomix Inc., serves as the company's Chief Science Officer and is Chair of the company's International Science Advisory Board. Dr. El-Sohemy obtained his PhD from the University of Toronto and completed a postdoctoral fellowship at Harvard. He has published in the top scientific and medical journals with almost 200 peer reviewed publications and has given more than 300 invited talks around the world. He is currently Editor-in-Chief of the journal Genes & Nutrition, serves on the editorial board of 10 other journals, and has served as an expert reviewer for more than 30 different scientific and medical journals and 12 research granting agencies. He has been a member of international expert advisory panels and scientific advisory boards of several organizations. Dr. El-Sohemy is the recipient of several awards for excellence in research by the American College of Nutrition, the Canadian Society for Nutrition and the American Nutrition Association.

Sara Mahdavi, RD, MSc, PhD

Dr. Sara Mahdavi is a clinical scientist and holds a clinical instructor and research appointment with the Department of Community and Family Medicine at the University of Toronto. Dr. Mahdavi received her doctorate from the Faculty of Medicine at the University of Toronto in the field of gene-environment interactions and cardiometabolic disease. She has been practicing clinical dietetics over the last decade at several hospitals as well as private practices. Dr. Mahdavi has been an invited speaker at medical conferences and for government agencies. She has published over a dozen original scientific articles in top medical journals, has been an invited reviewer for several clinical journals and serves on the editorial board of the Canadian Journal of Kidney Health and Disease. Dr. Mahdavi's clinical research and practice have varied from early insulin sensitivity to kidney disease, rare genetic disorders, and innovative dermatological interventions.

Lynnette R Ferguson, D.Phil. (Oxon.), DSc

Dr. Lynn Ferguson is Program Leader of Nutrigenomics New Zealand. She obtained her D.Phil. from Oxford University working on DNA damage and repair. After her return to New Zealand, she began working as part of the Auckland Cancer Society Research Centre, using mutagenicity testing as a predictor of carcinogenesis. In 2000, she took on a 50% role as Head of a new Discipline of Nutrition at The University of Auckland. She has recently been investigating the interplay between genes and diet in the development of chronic disease, with particular focus on Inflammatory Bowel Disease. As Program Leader of Nutrigenomics New Zealand she is working with a range of others to bring nutrigenomics tools to the New Zealand science scene. She has supervised more than 30 students and has more than 300 peer reviewed publications. Dr. Ferguson serves as one of the managing Editors for Mutation Research: Fundamental and Molecular Mechanisms of Mutation, as well as on the Editorial Boards of several other major journals.

J. Bruce German, PhD

Bruce German is the Director of the Foods for Health Institute at the University of California Davis, and is Professor of Food Science and Technology (http://ffhi.ucdavis.edu/). Dr German received his PhD from Cornell University and joined the faculty at the University of California (Davis) in 1988. In 1997, he was named the first John E. Kinsella Endowed Chair in Food. Nutrition and Health. His research interests in personalized nutrition include the structure and function of dietary lipids, the role of milk components in food and health and the application of metabolic assessment to personalizing diet and health. Dr German has published more than 350 papers and holds a number of patents related to various technologies and applications of bioactive food components. The research articles from his lab rank in the top 5 most cited in the field.

David Jenkins, MD, DSc, PhD

Dr. Jenkins earned his MD and PhD at Oxford University, and is currently a Professor in both the Departments of Medicine and Nutritional Sciences at the University of Toronto. He is also a staff physician in the Division of Endocrinology and Metabolism and the Director of the Clinical Nutrition and Risk Factor Modification Center, St. Michael's Hospital. Dr Jenkins has published over 300 peer reviewed articles and given hundreds of invited talks around the world. He has served on numerous international committees to set guidelines for the treatment of diabetes and most recently on the new joint United States-Canada DRI system (RDAs) of the National Academy of Sciences. His team was the first to define and explore the concept of the glycemic index of foods and demonstrate the breadth of metabolic effects of viscous soluble fibre. He has received many national and International awards in recognition of his contribution to nutrition research. Dr Jenkins currently holds a Canada Research Chair in Nutrition and Metabolism.

Jose Ordovas, PhD

Jose M. Ordovas is Professor of Nutrition and Director of the Nutrigenomics Laboratory at the United States Department of Agriculture, Human Nutrition Research Center on Aging at Tufts University in Boston. After obtaining his PhD from the University of Zaragoza, Spain, he completed postdoctoral work at Harvard, MIT and Tufts University. Dr Ordovas' major research interests focus on the genetic factors predisposing to cardiovascular disease and their interaction with environmental factors. Dr Ordovas has published ~700 articles in peer reviewed journals, and written numerous reviews and edited 5 books on nutrigenomics. He has been an invited speaker at hundreds of International meetings all over the world and is currently a member of the Institute of Medicine's Food and Nutrition Board (National Academies). He serves as Editor for Current Opinion in Lipidology (Genetics Section), and on the Editorial Board of numerous journals. Dr. Ordovas is a Member of Honor of the Spanish Society of Atherosclerosis and has received other awards for his contributions to the field of nutrigenomics.

Ben van Ommen, PhD

Dr. Ben van Ommen is Director of the Nutrigenomics Organization (NuGO) and Principal Scientist at TNO, one of the largest independent research organizations in the area of nutrition world-wide. He is also Director of the TNO systems biology program and leading the activities on nutrigenomics, nutritional systems biology, personalized health and personalized medicine. His research applies systems biology to metabolic health and metabolic disease, focusing on understanding all relevant processes involved in maintaining optimal health and causing specific disease sub-phenotypes, developing new biomarkers and treatment strategies.

Nanci S. Guest, PhD, RD, CSCS

Dr. Nanci Guest is a registered dietitian (sport specialty), certified personal trainer and a certified strength and conditioning specialist, and she has been working in private practice in this field for two decades. She completed her doctoral degree in the area of nutrigenomics and athletic performance at the University of Toronto. She obtained her BSc in agriculture and dietetics, and her MSc in nutritional sciences with a sport focus at the University of British Columbia. Dr. Guest has published her research in top journals, presented at international conferences and has given dozens of invited talks around the world. She also teaches advanced sport nutrition courses at the college level. Dr. Guest is a global consultant to professional and amateur athletes and teams, and she was also involved in creating past athlete nutrition guidelines for the International Olympic Committee. She was the Head Dietitian at both the Vancouver 2010 Olympics and the Toronto 2015 Pan Am games and served as a consultant to a variety of international athletes in preparation for the past four London, Sochi, Rio and PyeongChang Olympics.