

# Kyoto Encyclopedia of Genes and Genomes derived Suggestions

## Review Overview

These suggestions 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 almost 2 million facts with backward chaining to sources of information. The typical sources are studies published on the US National Library of Medicine. Note: That many of the bacteria species used are *NOT* reported on many tests.

These are suggestions that are predicted to independently Decreasing histidine decarboxylase by impacting the bacteria listed on [KEGG: Kyoto Encyclopedia of Genes and Genomes](#). 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

This is an experimental feature – manual validations is recommended. For background, see this [post](#)

There is a separate report for probiotics. That report use the enzymes in probiotic species.

## Analysis Provided by Microbiome Prescription

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## Bacteria being targeted by suggestions.

These bacteria levels were deemed atypical

Bacteria Name	Rank	Shift	Taxonomy ID	Bacteria Name	Rank	Shift	Taxonomy ID
Sorangium cellulosum	species		56	Kitasatospora setae	species		2066
Francisella tularensis subsp. novicida	subspecies		264	Halomonas elongata	species		2746
Pseudomonas fluorescens	species		294	Francisella philomiragia	species		28110
Methylococcus capsulatus	species		414	Vibrio nigripulchritudo	species		28173
Acinetobacter baumannii	species		470	Arcobacter nitrofigilis	species		28199
Iodobacter fluviatilis	species		537	Ornithobacterium rhinotracheale	species		28251
Klebsiella aerogenes	species		548	Streptantibioticus cattleyicolor	species		29303
Dickeya chrysanthemi	species		556	Aeromonas salmonicida subsp. salmonicida	subspecies		29491
Klebsiella pneumoniae	species		573	Vibrio tubiashii	species		29498
Aeromonas hydrophila	species		644	Staphylococcus saccharolyticus	species		33028
Aeromonas salmonicida	species		645	Gloeobacter violaceus	species		33072
Vibrio vulnificus	species		672	Streptomyces subrutilus	species		36818
Vibrio gazogenes	species		687	Xenorhabdus poinarii	species		40577
Plesiomonas shigelloides	species		703	Micromonospora aurantiaca	species		47850
Haemophilus influenzae	species		727	Acinetobacter pittii	species		48296
Bacteroides fragilis	species		817	Tatumella citrea	species		53336
Fusobacterium varium	species		856	Dactylosporangium vinaceum	species		53362
Fusobacterium ulcerans	species		861	Nocardiopsis alba	species		53437
Cellulophaga lytica	species		979	Fructilactobacillus lindneri	species		53444
Solitalea canadensis	species		995	Raoultella ornithinolytica	species		54291
Leptolyngbya boryana	species		1184	Erwinia persicina	species		55211
Clostridium perfringens	species		1502	Vibrio anguillarum	species		55601
Paenidoclostridium sordellii	species		1505	Streptomyces platensis	species		58346
Clostridium tetani	species		1513	Desulfobacca acetoxidans	species		60893
Acetivibrio thermocellus	species		1515	Shewanella woodyi	species		60961
Clostridium baratii	species		1561	Serratia rubidaea	species		61652
				Zobellia galactanivorans	species		63186
Limosilactobacillus reuteri	species		1598	Streptomyces fungicidicus	species		68203
Fructilactobacillus fructivorans	species		1614	Musicola paradisiaca	species		69223
Limosilactobacillus vaginalis	species		1633	Aliivibrio wodanis	species		80852
Streptomyces clavuligerus	species		1901				

## 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.

The recommended process to obtain a *persistent shift* of the microbiome is:

Generate 4 lists from the suggestions with nothing repeated on another list

Emphasize one list each week

After 8 weeks (2 cycles), retest the microbiome to obtains the next set of *course corrections*

This approach allows the microbiome to stablize towards normal.

Pick only as many suggestions that suits you; there is no need to do all of them. Suggestions are based on your specific bacteria and not marketing concepts such as 'healthy choices'.

anise 450 mgm/day

chitosan,(sugar) 3 gram/day

cinnamon (oil. spice) 6 gram/day

coriander oil

Curcumin 3 gram/day

foeniculum vulgare,fennel

ginger

nigella sativa seed (black cumin) 1000 mg/day

oregano (origanum vulgare, oil) |

rosmarinus officinalis,rosemary

syzygium aromaticum (clove)

thyme (thymol, thyme oil)

trachyspermum ammi, Ajwain

## 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.

arabinogalactan (prebiotic)  
barley  
inulin (prebiotic)  
iron  
jerusalem artichoke (prebiotic)  
lactulose  
navy bean  
Pulses

resistant starch  
resveratrol (grape seed/polyphenols/red wine)  
saccharomyces boulardii (probiotics)  
sesame cake/meal  
Slippery Elm  
vegetarians  
walnuts  
wheat bran

## Sample of Literature Used

The following are some of the studies used to generate these suggestions.

- Spices as Sustainable Food Preservatives: A Comprehensive Review of Their Antimicrobial Potential.  
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