

# Cyrofood®

## Contains the Nutrients in Catalyn® With Additional Protein, Amino Acids, and Fiber

While food has always been considered “fuel” for the body, true nutrition extends well beyond merely providing calories. Food provides the nutrients we need to supply our bodies with what they require to function properly and maintain optimal health. Over the years, however, many factors have contributed to throwing off our nutritional balance. Food processing designed to improve shelf life and prevent contamination has destroyed a good percentage of nutritional value in the foods we consume. The milling and refining of flour, for example, removes vital vitamin and mineral complexes, cofactors, and enzymes. Our nutrition is further complicated by the specific dietary requirements necessary at different times in our lives, for example, during pregnancy, exercise, or growth.†

## How Cyrofood Keeps You Healthy

### *Boosts your energy and strengthens the immune system*

Nutritional yeast contains many of the B-complex vitamins, amino acids, and minerals. Both dates and rice have been used by the Chinese to help build strength. Bovine glandulars offer specific nutritional support for corresponding tissue. Mushrooms help support a healthy immune system. Carrots contain silicon to promote calcium metabolism. Alfalfa is a virtual storehouse of minerals and trace elements.†

### *Keeps your nervous system healthy*

Wheat germ contains essential fatty acids and B-complex vitamins to help the brain develop and function properly. These vital nutrients also assist in nerve transmission. Soybeans provide lecithin for healthy brain function.†

### *Supports skeletal and digestive health*

Carrots and oats contain silicon, which increases calcium absorption and helps maintain bones and connective tissue. Peas exhibit a calming effect on the digestive process. Cyrofood also contains digestive enzymes to promote a healthy intestinal environment.†

*Please copy for your patients.*



**Introduced in 1955**

#### **Content:**

360 tablets

**Suggested Use:** Four tablets per meal, or as directed.

#### **Supplement Facts:**

Serving Size: 4 tablets

Servings per Container: 90

	Amount per Serving	%DV
Calories	5	
Cholesterol	10 mg	3%
Total Carbohydrate	1 g	<1%*
Calcium	20 mg	2%

\*Percent Daily Values (DV) are based on a 2,000-calorie diet.

#### **Proprietary Blend:** 700 mg

Carrot (root), nutritional yeast, defatted wheat (germ), date (fruit) powder, oat flour, bovine bone, bovine adrenal, rice (bran), veal bone, bovine spleen, ovine spleen, bovine kidney, bovine liver, mushroom, dried alfalfa (whole plant) juice, dried pea (vine) juice, soybean lecithin, ascorbic acid, pyridoxine hydrochloride, vitamin A palmitate, riboflavin, cocarboxylase, and cholecalciferol.

Other Ingredients: Honey, calcium lactate, magnesium citrate, calcium stearate, arabic gum, glycerin, starch, and sucrose (beets).

**Sold through health care professionals.**



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## What Makes Cyrofood Unique

### Product Attributes

Cyrofood gets its calcium and bone marrow from bovine bone and veal bone—natural and complete, whole food sources

- › Bone contains important minerals, such as phosphorus, copper, manganese, and other important trace elements
- › Bone contains many different types of proteins, including amino acids, enzymes, and vitamins
- › The bone marrow taken from veal bone helps support healthy blood formation<sup>†</sup>

### Multiple nutrients from a variety of plant and animal sources

- › Bovine and ovine tissues provide nutrients and support to the corresponding tissues in humans
- › Vitamins, minerals, and nutrients from plants and animal tissues work synergistically for maximum effect<sup>†</sup>

### Certified Organic Farming

A healthy ecosystem is created by using organic farming techniques, such as rotating crops, fertilizing the soil with nutrient-rich cover crops and byproducts from our processing, practicing strict weed-control standards, and continually monitoring the health of our plants

- › Assures the soil is laden with minerals and nutrients
- › Ensures plants are nutritionally complete and free from synthetic pesticides

### Manufacturing and Quality-Control Processes

Upon harvesting, nutrient-rich plants are immediately washed and promptly processed

- › Preserves nutritional integrity

### Low-temperature, high-vacuum drying technique

- › Preserves the enzymatic vitality and nutritional potential of ingredients

### Not disassociated into isolated components

- › The nutrients in Cyrofood are processed to remain intact, complete nutritional compounds

Degreed microbiologists and chemists in our on-site laboratories continually conduct bacterial and analytical tests on raw materials, product batches, and finished products

- › Ensures consistent quality and safety

### Vitamin and mineral analyses validate product content and specifications

- › Assures high-quality essential nutrients are delivered

### Whole Food Philosophy

Our founder, Dr. Royal Lee, challenged common scientific beliefs by choosing a holistic approach of providing nutrients through whole foods. His goal was to provide nutrients as they are found in nature—in a whole food state where he believed their natural potency and efficacy would be realized. Dr. Lee believed that when nutrients remain intact and are not split from their natural associated synergists—known and unknown—bioactivity is markedly enhanced over isolated nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to an isolated or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.

Studies on nutrients generally use large doses and these studies, some of which are cited below, are the basis for much of the information we provide you in this publication about whole food ingredients. See the supplement facts for Cyrofood®.

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