Cyrofood® Powder

Contains the Phytonutrients and Vitamins Found in Catalyn® and Calcifood® With Additional Fiber From Wheat Germ

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.

Powdered products offer many benefits. Powders are a valuable alternative for infants, children, and older adults who have difficulty swallowing tablets or capsules. Powders can be mixed with milk or fruit juice to create a drink or sprinkled on fruits or vegetables. Cyrofood Powder requires no tableting aids or excipients to bind its ingredients together, as does its tablet counterpart. Powders provide an easy solution for those who need to take multiple supplements.

How Cyrofood Powder 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 Powder also contains digestive enzymes to promote a healthy intestinal environment.[†]



Introduced in 2000

Content:

10 ounces (284 grams)

Suggested Use: One level tablespoon mixed in blender drink per day, or as directed.

Supplement Facts:

Serving Size: 1 level tablespoon (7 grams) Servings per Container: 40

	Amount per Serving	%DV
Calories	24	
Total Carbohydrate	4 g	1%*
Dietary Fiber	1.4 g	6%*
Protein	1.4 g	3%*
Vitamin A	100 IU	2%
Calcium	200 mg	20%
Iron	1.0 mg	5%

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

Proprietary Blend: 5.45 g

Defatted wheat (germ), oat flour, rice (bran), date (fruit) powder, carrot (root), pea (whole plant), honey, nutritional yeast, bovine adrenal, bovine liver, magnesium citrate, glycerin, bovine spleen, ovine spleen, bovine kidney, mushroom, alfalfa (whole plant) powder, lecithin (soy), arabic gum, ascorbic acid, cholecalciferol, pyridoxine hydrochloride, cocarboxylase, and riboflavin.

Other Ingredients: Bovine bone meal, veal bone, calcium lactate, arabic gum, starch, sucrose (beets), and vitamin A palmitate.

One level tablespoon equals approximately: 21 Cyrofood tablets.

Sold through health care professionals.

Please copy for your patients.



Cyrofood® Powder

What Makes Cyrofood Powder Unique

Product Attributes

Cyrofood Powder 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[†]

Multiple nutrients from a variety of plant and animal sources

- Bovine and ovine tissues provide nutrients and support to the corresponding
- Vitamins, minerals, and nutrients from plants and animal tissues work synergistically for maximum effect[†]

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 Powder 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® Powder.

Abraham G.E., Grewal H. 1990. A total dietary program emphasizing magnesium instead of calcium. Effect on the mineral density of calcaneous bone in postmenopausal women on hormonal therapy. Journal of Reproductive Medicine 35(5): 503-507. Anderson L.E. 1998. Mosby's Medical, Nursing, & Allied Health

Dictionary. 5th ed. St. Louis, MO: Mosby: 246.

Balch J.F., Balch P.A. 1997. Prescription for Nutritional Healing. 2nd ed. Garden City Park, NY: Avery Publishing Group: 12-29, 43-61, 550-552. Barger-Lux M.J., Heaney R.P. 1994. The role of calcium intake in preventing bone fragility, hypertension, and certain cancers. Nutrition Journal

124(8Suppl): 1406S-1411S.
Blythe S. Nutritionist. Dietary Calcium to Prevent Osteoporosis. Brevard

Bronner F. 1995. Nutrition and Health: Topics and Controversies. Boca

Raton, FL: CRC Press: 114-121.

Gardner M.L.G. 1984. Intestinal assimilation of intact peptides and proteins

from the diet. A neglected field? *Biol Rev* 59: 289-331. Guyton A.C., Hall J.E. 1996. *Textbook of Medical Physiology*. 9th ed. Philadelphia, PA: W.B. Saunders Co: 886. Haas E.M. 1999. *Minerals*. HealthWorld Online.

Harrower H.R. 1922. Organotherapy in General Practice. 25 Levine S. 1997. Glandular Therapy, Art and Science of Regeneration. FOCUS 13-14.

Northover B.J., et al. 1989. The involvement of lactate and calcium as mediators of the electrical and mechanical responses of the myocardium to conditions of simulated ischaemia. *British Journal of Pharmacology* 97(3): 809-818.

Pitchford P. 1993. Healing with Whole Foods, Oriental Traditions and Modern Nutrition. Revised ed. Berkeley, CA: North Atlantic Books: 3,53, 99-100, 172, 177-187, 298, 429, 432, 470, 493, 498, 502, 528. Seelig M. 1989. Cardiovascular consequences of magnesium deficiency

and loss: pathogenesis, prevalence and manifestations--magnesium and chloride loss in refractory potassium repletion. *American Journal of Cardiology* 63(14): 4G-21G.

Shils M., Young V.R. 1988. *Modern Nutrition in Health and Disease*. 7th

ed. Philadelphia, PA: Lea & Febiger: 142-188, 1566.
Wilson E., et al. 1965. *Principles of Nutrition*. 2nd ed. New York, NY: John Wiley & Sons, Inc: 134-150.



800-558-8740 | standardprocess.com