

# Cyrofood<sup>®</sup>

3050

Please Copy for Your Patients

## Cyrofood, a General Nutritional Supplement, Contains Phytonutrients and Vitamins From a Broad Range of Whole Food Sources

Each cell of the different organ systems in our bodies requires different kinds of nutrients in order to function properly. While food has always been considered "fuel" for the body, true nutrition extends well beyond merely providing calories. The food chain 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 nutritional balance off kilter. Food processing designed to improve shelf life and prevent contamination 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 society continues to move faster and tends to cling to specific food groups or diets that are popular at the time. Our nutrition is further confounded by specific dietary needs at different times in our lives, for example, during pregnancy, exercise, or growth.†

### How Cyrofood Keeps You Healthy

#### Maintains cellular health

Carrots contain silicon to promote calcium metabolism.†

#### 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. 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.†



*Introduced in:*

1955

*Content:*

360 Tablets

#### Supplement Facts:

Serving Size: 4 tablets  
Servings per Container: 90

		%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.

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† These statements have not been evaluated by the Food & Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

## What Makes Cyrofood Unique

### 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†

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

- Extracts from 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†

### 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 by-products 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

### Unique Processing

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

- Preserves nutritional integrity

**Exclusive 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 constantly 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

*Dr. 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 synthetic nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to a synthetic or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.*

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

**Other Ingredients:** Honey, calcium lactate, magnesium citrate, arabic gum, and glycerin.

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

**Sold to health care professionals.**

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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