

Cyro-Yeast®

3200

Please Copy for Your Patients

Cyro-Yeast Combines a Portion of the Nutritional Ingredients Found in Catalyn® With Nutritional Yeast to Promote Digestive Cleansing and Nutritional Building

Our bodies require certain amounts of multiple nutrients on a regular basis in order to operate efficiently and keep us healthy. Similar to the cars we drive, our bodies need high quality "fuel" and regular maintenance in order to keep organ systems running smoothly. Our diets continue to include increasing amounts of fats and other substances that leave toxins and residues to pollute the digestive system and potentially interfere with our bodies' ability to absorb precious nutrients. To complicate matters further, failure to take in a variety of fresh fruits, vegetables, whole grains, etc., in the recommended quantity offsets nutritional balance. The natural, whole food ingredients found in Cyro-Yeast work together to perform both cleansing and building functions simultaneously. Consistent cleansing of the gastrointestinal tract along with nutritional support promotes overall health and returns balance to our unbalanced diet.†

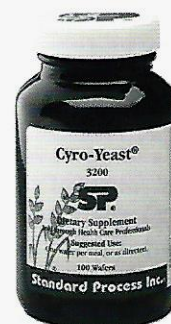
How Cyro-Yeast Keeps You Healthy

Maintains a healthy digestive system

Carrots, soy, and alfalfa help lubricate intestines and stimulate waste elimination. Rice bran helps stimulate bowel movement. Carrots help balance stomach acid and encourage proper assimilation of nutrients. Vitamin B₁ (thiamine) helps produce hydrochloric acid needed for proper digestion. Vitamins A and B₂ (riboflavin) work together to help keep mucous membranes in the gastrointestinal tract healthy. Carrots contain fiber to influence bowel motility. Alfalfa works to cleanse and tone the intestinal tract. Chlorophyll, found in alfalfa, encourages the growth and proliferation of healthy intestinal flora. The intestines require vitamin D, also found in alfalfa, to absorb and use calcium and phosphorus.†

Promotes nutritional balance

Nutritional yeast carries precious B-complex vitamins, minerals, and amino acids. Unlike live yeast that robs the body of B-complex vitamins and other nutrients, the live cells in nutritional yeast are destroyed, leaving the nutrients available for assimilation. Whey contains a significant amount of important minerals and other nutrients and is an especially high quality and inexpensive source of calcium, carbohydrates, and protein. Wheat germ contributes vitamin E, a number of B-complex vitamins, calcium, magnesium, phosphorus, and trace minerals. Rice bran provides an additional source of minerals and B-complex vitamins. Alfalfa contains minerals, trace elements, enzymes, protein, carotene, chlorophyll, and vitamins K and P. Carrots contain the popular antioxidant beta carotene (pro-vitamin A) and silicon. Beta carotene helps protect cells from damage caused by free radicals, while silicon assists in calcium absorption and helps build strong connective tissue.†



Introduced in:

1946

Content:

100 Wafers

Supplement Facts:

Serving Size: 1 wafer
Servings per Container: 100

		%DV
Calories	5	
Total Carbohydrate	1 g	<1%*
Vitamin A	400 IU	8%
Vitamin D	100 IU	25%
Thiamine	0.1 mg	6%
Riboflavin	0.1 mg	6%
Vitamin B ₆	0.12 mg	6%

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

Cyro-Yeast® 3200



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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.

Cyro-Yeast®

What Makes Cyro-Yeast Unique

Unique Product Attributes

Contains a unique blend of ingredients for a variety of nutritional benefits

- Includes most of the ingredients found in Catalyn®, our multivitamin, a whole food source of vitamin, mineral, and glandular complexes with their associated trace minerals, enzymes, and proteins to cover a broad spectrum of nutritional factors
- Nutritional yeast encourages the growth and proliferation of healthy intestinal flora by supporting proper pH balance, vital for the promotion of nutrient absorption and beneficial for the overall healthy functioning of the gastrointestinal system†

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 Cyro-Yeast 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: Nutritional yeast, whey (dairy), malt syrup, defatted wheat (germ), carrot (root), bovine liver, bovine adrenal, bovine kidney, bovine spleen, ovine spleen, dried alfalfa juice, rice (bran), mushroom, soybean lecithin, and ascorbic acid.

Other Ingredients: Honey, arabic gum, calcium stearate, vitamin A palmitate, pyridoxine hydrochloride, cocarboxylase, riboflavin, and cholic acidiferol.

Suggested Use: One wafer 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 Cyro-Yeast®.

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