

# Ferrofood®

4325 & 4375

Please Copy for Your Patients

## Ferrofood Provides a Natural, Organically-Combined Source of Iron Derived From Whole Foods

Our knowledge regarding the body's need for iron is far more sophisticated than that of the early Egyptians who used the mineral to support a healthy head of hair. Historical documents from ancient Greece reveal that iron mixed with wine was used to help restore age-related reduction of sexual function. Over the centuries, the need for iron to support human nutrition and metabolic activity has been scientifically analyzed and well documented. Without iron, our bodies could not synthesize hemoglobin, the protein-iron compound found in the blood responsible for carrying oxygen from the lungs to each cell and returning carbon dioxide from the cells to the lungs for cleansing. Iron also plays a key role in the essential enzyme activity of every cell in the human body. How much iron an individual needs on a daily basis to maintain optimal health depends upon many factors. Similar to calcium, iron absorption depends on its source and the combination of nutrients ingested at the same time. In addition to absorption considerations, our individual need for iron fluctuates under circumstances such as pregnancy, menstruation, growth periods, weight loss, gender, and age.†

## How Ferrofood Keeps You Healthy

### Keeps your blood healthy

Iron is needed to deliver oxygen to red blood cells. Iron deficiency is one of the most common nutrient-related conditions among infants, young children, women, and the elderly. The amount of iron we get from the foods we eat coupled with an increased need for iron at certain times in our lives can compromise the amount of useful iron we actually absorb, which can leave us at risk for developing anemia. In order for vitamins and minerals to work properly, they must be consumed in a balanced fashion. The variety of ingredients in Ferrofood are combined to promote a consistent amount of iron along with complementary nutrients, such as vitamin C, that aid in iron absorption. The alfalfa and mushrooms (shiitake and reishi) contribute minerals and other nutritional compounds to further enhance iron absorption. The vitamin B<sub>12</sub> from alfalfa and bovine liver works along with iron to encourage healthy red cell formation.†

### Maintains cellular health

Flaxseed oil contains essential fatty acids to produce and rebuild new cells. Iron is also a necessary part of some enzymes required for cell respiration. Vitamin B<sub>12</sub> helps form cells and supports cellular longevity.†



**Introduced in:**  
1944

**Content:**  
40 Capsules - 4325  
150 Capsules - 4375

### Supplement Facts:

Serving Size: 1 capsule  
Servings per Container: 40 or 150

		%DV
Calories	2	
Vitamin C	30 mg	50%
Vitamin B <sub>12</sub>	1.7 mcg	30%
Iron	10 mg	60%

Ferrofood® 4325 & 4375



800-558-8740 • [www.standardprocess.com](http://www.standardprocess.com)

† 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 Ferrofood Unique

### Unique Product Attributes

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

- Aid in iron absorption
- Extracts from bovine, porcine, 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†

#### Contains Protomorphogen™ extracts

- Standard Process' unique manufacturing method of deriving tissue cell determinants from animal glands and organs
- Help provide cellular support and rehabilitation in corresponding human tissues
- Important antigenic properties of nucleoprotein-mineral determinants, the foundation of the product†

#### Ferrofood exhibits a minimal risk for side effects, such as constipation

- This is due to the low dose and organic nature of the compounds†

### 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 Ferrofood 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:** Bovine liver, bovine bone, carbamide, defatted wheat (germ), porcine duodenum, bovine spleen PMG™ extract, bovine adrenal, carrot (root), oat flour, veal bone, choline bitartrate, bovine spleen, ovine spleen, citric acid, porcine stomach parenchyma, dried alfalfa juice, mushroom, *Tillandsia usneoides*, peanut (bran), dicalcium phosphate, licorice (root), potassium para-aminobenzoate, magnesium citrate, flaxseed oil extract, bovine liver fat extract, and mixed tocopherols (soy).

**Other Ingredients:** Gelatin, ferrous lactate, ascorbic acid, water, calcium stearate, colors, and cyanocobalamin.

**Suggested Use:** One capsule per day with food, or as directed.

**Warning:** Accidental overdose of iron-containing products is a leading cause of fatal poisoning in children under 6. Keep this product out of the reach of children. In case of accidental overdose, call a doctor or poison control center immediately.

**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 Ferrofood®.

Anderson L.E. 1998. *Mosby's Medical, Nursing, & Allied Health Dictionary*. 5th ed. St. Louis, MO: Mosby: 131, 431, 746, 875.  
 Balch J.E., Balch P.A. 1997. *Prescription for Nutritional Healing*. 2nd ed. Garden City Park, NY: Avery Publishing Group: 16, 18, 25, 49, 51-52, 550-552.  
 Bendich A., Cohen M. 1990. Ascorbic acid safety: analysis of factors affecting iron absorption. *Toxicology Letter* 51(2): 189-201.  
 Carola R., et al. 1995. *Human Anatomy and Physiology*. 3rd ed. New York, NY: McGraw-Hill, Inc: 606.  
 Chen H.J., et al. 1998. Mechanisms by which wheat bran and oat bran increase stool weight in humans. *American Journal of Clinical Nutrition* 68(3): 711-719.  
 Davis C.D., Greger J.L. 1992. Longitudinal changes of manganese-dependent superoxide dismutase and other indexes of manganese and iron status in women. *American Journal of Clinical Nutrition* 55(3): 747-752.  
 Ekblom B. 1997. Micronutrients: effects of variation in [Fe] and iron deficiency on physical performance. *Nutrition and Fitness: Metabolic and Behavioral Aspects in Health and Disease*. 122-130.  
 Guyton A.C., Hall J.E. 1997. *Human Physiology and Mechanisms of Disease*. 6th ed. New York, NY: W.B. Saunders Company: 275-287.  
 Harrower J.R. 1922. *Organotherapy in General Practice*. 25.  
 Irigoyen M., et al. 1991. Randomized, placebo-controlled trial of iron supplementation in infants with low hemoglobin levels fed iron-fortified formula [published erratum appears in *Pediatrics* 90(3):474]. *Journal of Pediatrics* 88(2): 320-326.

Jubault V., et al. 1998. [Hemolysis and schizocytosis, malabsorption and the 'folate trap': unusual semiological peculiarities associated with vitamin B12 deficiency]. *Rev Med Interne* 19(12): 921-923.  
 Kare M.R., Brand J.G., eds. 1986. *Interaction of the Chemical Senses With Nutrition*. Academic Press, Inc: 113.  
 Kim K.C., Kim I.G. 1999. *Ganoderma lucidum* extract protects DNA from strand breakage caused by hydroxyl radical and UV radiation. *International Journal of Molecular Medicine* 4(3): 273-277.  
 Kretsch M.J. 1998. Cognitive function, iron status, and hemoglobin concentrations in obese dieting women. *European Journal of Clinical Nutrition* 52(7): 512-518.  
 Nose M., et al. 1998. Activation of macrophages by crude polysaccharide fractions obtained from shoots of *Glycyrrhiza glabra* and hairy roots of *Glycyrrhiza uralensis* in vitro. *Biol Pharm Bull* 21(10): 1110-1112.  
 Palupi L., et al. 1997. Effective community intervention to improve hemoglobin status in preschoolers receiving once-weekly iron supplementation. *American Journal of Clinical Nutrition* 65(4): 1057-1061.  
 Russell P., Tver D.E. 1989. *The Nutrition and Health Encyclopedia*. 2nd ed. New York, NY: Van Nostrand Reinhold: 285-287.  
 Shils M.E., Young V.R. 1988. *Modern Nutrition in Health and Disease*. 7th ed. Philadelphia, PA: Lea & Febiger: 193-221.  
 Willett W. 1990. *Nutritional Epidemiology*. New York, NY: Oxford University Press: 179-180.  
 Wilson E.D., et al. 1965. *Principles of Nutrition*. 2nd ed. New York, NY: John Wiley & Sons Inc: 156-165.