

# Cyro-Yeast®

## Combines Some Ingredients of Catalyn® With Yeast to Promote Digestive Cleansing and Provide Dietary Support

Our bodies require 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 ability to absorb precious nutrients. To complicate matters further, failure to eat 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 cleanse and provide nutritional support to the body simultaneously. Consistent cleansing of the gastrointestinal tract along with nutritional support promotes overall health and returns balance to our diet.†

### How Cyro-Yeast Keeps You Healthy

#### *Maintains a healthy digestive system*

Carrots, soy, and alfalfa help lubricate the intestines and stimulate waste elimination. Rice bran helps stimulate bowel movement. Carrots help balance stomach acid and encourage proper assimilation of nutrients. Vitamin B<sub>1</sub> (thiamine) helps produce hydrochloric acid needed for proper digestion. Vitamins A and B<sub>2</sub> (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*

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.†

*Please copy for your patients.*



**Introduced in 1946**

**Content:**  
100 wafers

**Suggested Use:** One wafer per meal, or as directed.

**Supplement Facts:**  
Serving Size: 1 wafer  
Servings per Container: 100

	Amount per Serving	%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 <sub>6</sub>	0.12 mg	6%

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

**Proprietary Blend:** 1,070 mg  
Corn, whey (milk), malt syrup, defatted wheat (germ), carrot (root), yeast (*Saccharomyces cerevisiae*), bovine liver, bovine adrenal, bovine kidney, bovine spleen, ovine spleen, dried alfalfa (whole plant) juice, rice (bran), mushroom, soybean lecithin, and ascorbic acid.

**Other Ingredients:** Honey, arabic gum, calcium stearate, cholecalciferol, starch, sucrose (beets), vitamin A palmitate, pyridoxine hydrochloride, thiamine hydrochloride, and riboflavin.

**Special Information:** This product should be chewed then swallowed.

**Sold through health care professionals.**



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# Cyro-Yeast®

## What Makes Cyro-Yeast Unique

### Product Attributes

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

- › Includes most of the whole food ingredients found in Catalyn, our original multivitamin, a source of vitamin, mineral, and glandular complexes with their associated trace minerals, enzymes, and proteins to cover a broad spectrum of nutritional factors
- › 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

- › 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 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 Cyro-Yeast 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 Cyro-Yeast®.

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