



MULTIPLE FOOD IMMUNE REACTIVITY SCREEN™

90 Real-World Food Antigens

COOKED • RAW • MODIFIED

ONE PANEL

CLINICAL USE:

- Evaluate immune reactions to foods, raw and/or modified, food enzymes, lectins and food additives, including meat glue, artificial colorings and gums.
- Early detection of dietary-related triggers of autoimmune reactivity.
- Monitor the effectiveness of customized dietary protocol in your patient.

RECOMMENDED FOR PATIENTS WHO:

- Seek a life-long health and wellness strategy.
- Present with unexplained symptoms whether gastrointestinal, neurological, dermatological or behavioral in nature.
- Are suspected of having increased intestinal permeability, which is the gateway for environmentally-induced autoimmune disorders.

 **CYREX**[®]
Laboratories
www.JoinCyrex.com

THE RESULT OF 30 YEARS OF SCIENTIFIC DEVELOPMENT, THE ARRAY 10-90™

ALSO FEATURES THE TEN ADVANCED PROPRIETARY TECHNOLOGIES BY CYREX LABORATORIES



HEAT MODIFIED PROTEIN REACTIVITY™

Heating food above 118°F changes its protein structure and therefore its antigenicity. Array 10 is testing for both raw and cooked forms of common foods on the same panel.



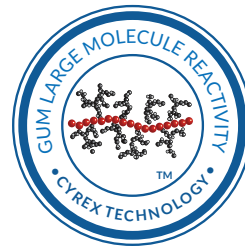
CROSS-REACTIVE PAN-ANTIGEN ISOLATES™

Cyrex tests for reactivity to cross-reactive antigens, such as food aquaporin and shrimp tropomyosin, which are known to cross-react with human tissues, as well as pan-antigens such as parvalbumin and latex hevein.



REAL WORLD EXPOSURE TO REAL FOOD™

Testing for reactivity to individual food proteins is just the first step. Cyrex takes it to the next level by also testing for reactivity to common food combinations.



GUM LARGE MOLECULE REACTIVITY™

Many food products, especially gluten-free products, use gums as a substitute for gluten to hold ingredients together. Cyrex tests for reactivity to such large gum molecules.



LECTINS & AGGLUTININS ISOLATION TECHNOLOGY™

Binding isolates, such as plant-derived lectins and agglutinins, have an affinity for specific human tissues. Cyrex tests for reactivity to such binding isolates.



TISSUE-BOUND ARTIFICIAL FOOD COLORING REACTIVITY™

Artificial food colors are small-molecule chemicals. Cyrex measures patient's reactivity by assessing levels of antibodies to such chemicals bound to human tissue.



AMPLIFIED ANTIGENIC PROTEINS AND PEPTIDES™

Cyrex targeted protein amplification process detects both the whole food immune reactivity AND the possible reactivity to a much smaller specific peptide within that whole food.



OIL PROTEIN ISOLATION™

Oils once thought to be free of proteins do contain hidden proteins, called Oleosins. Cyrex tests for reactivity to Oleosins.



HIDDEN MEAT GLUE™

Meat glue is a combination of transglutaminase with other ingredients and is used to turn small pieces of meat into larger pieces of meat. Rather than testing for reactivity to meat alone, Cyrex tests for reactivity to meat glue as well.



DUAL ANTIBODY DETECTION™

Some patients produce more IgA than IgG, or vice-versa. By combining the two on one panel, Cyrex reduces the possibility of missing reactivity.

Antigens Tested (IgG + IgA Combined)

Ninety of the most commonly consumed foods from Array 10

DAIRY and EGGS, Modified

- Egg White, cooked
- Egg Yolk, cooked
- Soft Cheese + Hard Cheese
- Yogurt

GRAINS, Raw and Modified

- Rice, white + brown, cooked
- Wild Rice, cooked
- Wheat + Alpha-Gliadins

BEANS and LEGUMES, Modified

- Black Bean, cooked
- Bean Agglutinins
- Dark Chocolate + Cocoa
- Garbanzo Bean, cooked
- Kidney Bean, cooked
- Lentil, cooked
- Pinto Bean, cooked
- Soy Sauce, gluten-free
- Tofu

NUTS and SEEDS, Raw and Modified

- Almond, roasted
- Cashew
- Flax Seed
- Mustard Seed
- Peanut, roasted
- Sesame Oleosin
- Sunflower Seeds, roasted
- Walnut

VEGETABLES, Raw and Modified

- Asparagus, cooked
- Beet, cooked
- Bell Pepper
- Broccoli
- Cabbage, red + green
- Canola Oleosin

- Carrot
- Cauliflower, cooked
- Celery
- Chili Pepper
- Popped Corn
- Eggplant, cooked
- Garlic
- Green Bean, cooked
- Lettuce
- Mushroom, raw + cooked
- Onion + Scallion
- Pea, cooked
- Potato, white, cooked (fried)
- Pumpkin + Squash, cooked
- Radish
- Spinach + Aquaporin
- Tomato Paste
- Yam + Sweet Potato, cooked
- Zucchini, cooked

FRUIT, Raw and Modified

- Apple
- Avocado
- Banana
- Blueberry
- Cantaloupe + Honeydew Melon
- Coconut, meat + water
- Grape, red + green
- Lemon + Lime
- Orange
- Peach + Nectarine
- Pear
- Pineapple
- Strawberry
- Watermelon

FISH and SEAFOOD, Raw and Modified

- Cod, cooked
- Salmon, cooked
- Tuna
- Tuna, cooked
- Whitefish, cooked
- Crab + Lobster, cooked
- Clam, cooked
- Shrimp, cooked
- Shrimp Tropomyosin

MEAT, Modified

- Beef, cooked medium
- Chicken, cooked
- Pork, cooked
- Turkey, cooked
- Meat Glue

HERBS, Raw

- Basil
- Cilantro
- Oregano
- Parsley
- Rosemary

SPICES, Raw

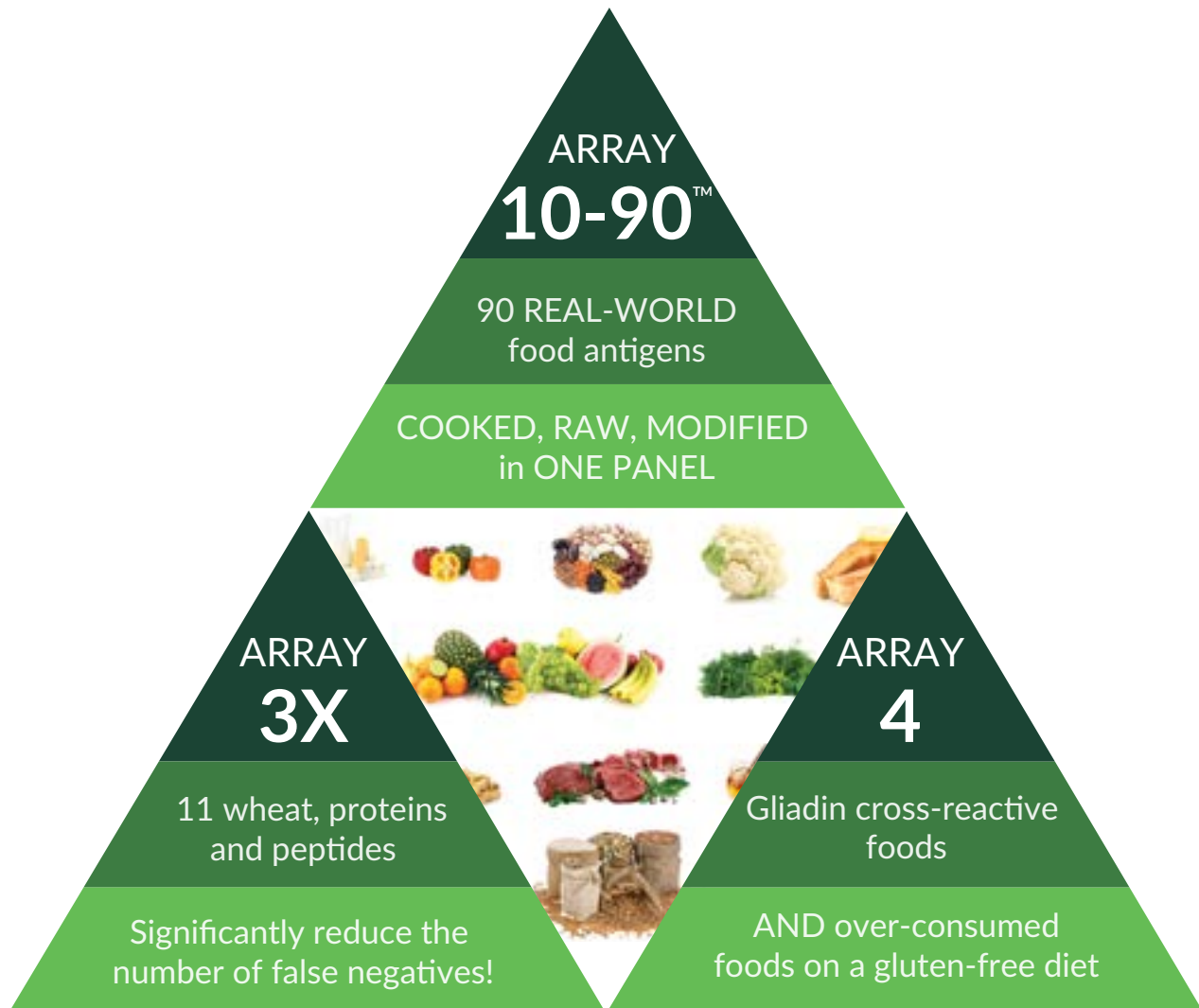
- Cinnamon
- Ginger
- Turmeric (Curcumin)
- Vanilla

GUMS and ADDITIVES

- Carrageenan
- Xanthan Gum
- Honey, raw + processed
- Food Coloring

FOOD IMMUNE REACTIVITY TESTING

COMPREHENSIVE AND UNPRECEDENTED



SPECIMEN REQUIREMENT FOR ALL TESTS



Collect: 5 mL red top or tiger top

Transport: 2 mL serum

Only one collection required for all tests.

Only one add-on order (for a single array or multiple arrays) may be placed within 89 days of sample receipt.

Specimens are stored for 90 days.



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Illustrations dramatized for visual purpose.

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A1090BRO-11262019