

**ARRAY**

**10**

# MULTIPLE FOOD IMMUNE REACTIVITY SCREEN™

## 180 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 protocols 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.



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# THE RESULT OF 30 YEARS OF SCIENTIFIC DEVELOPMENT, ARRAY 10™ FEATURES 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.



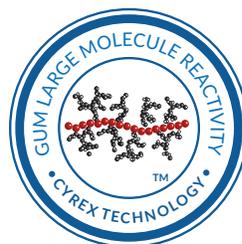
## CROSS-REACTIVE PAN-ANTIGEN ISOLATES™

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)

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### DAIRY and EGGS, Modified

- Egg White, cooked
- Egg Yolk, cooked
- Goat's Milk
- Soft Cheese + Hard Cheese
- Yogurt

### GRAINS, Raw and Modified

- Rice, white + brown, cooked
- Rice Cake
- Rice Protein
- Rice Endochitinase
- Wild Rice, cooked
- Wheat + Alpha-Gliadins

### BEANS and LEGUMES, Modified

- Black Bean, cooked
- Bean Agglutinins
- Dark Chocolate + Cocoa
- Fava Bean, cooked
- Garbanzo Bean, cooked
- Kidney Bean, cooked
- Lentil, cooked
- Lentil Lectin
- Lima Bean, cooked
- Pinto Bean, cooked
- Soybean Agglutinin
- Soybean Oleosin + Aquaporin
- Soy Sauce, gluten-free
- Tofu

### NUTS and SEEDS, Raw and Modified

- Almond
- Almond, roasted
- Brazil Nut, raw + roasted
- Cashew
- Cashew, roasted
- Cashew Vicilin
- Chia Seed
- Flax Seed
- Hazelnut, raw + roasted
- Macadamia Nut, raw + roasted
- Mustard Seed
- Pecan, raw + roasted
- Peanut, roasted
- Peanut Butter
- Peanut Agglutinin
- Peanut Oleosin
- Pistachio, raw + roasted

- Pumpkin Seeds, roasted
- Sesame Albumin
- Sesame Oleosin
- Sunflower Seeds, roasted
- Walnut

### VEGETABLES, Raw and Modified

- Artichoke, cooked
- Asparagus
- Asparagus, cooked
- Beet, cooked
- Bell Pepper
- Broccoli
- Broccoli, cooked
- Brussels Sprouts, cooked
- Cabbage, red + green
- Cabbage, red + green, cooked
- Canola Oleosin
- Carrot
- Carrot, cooked
- Cauliflower, cooked
- Celery
- Chili Pepper
- Corn + Aquaporin, cooked
- Popped Corn
- Corn Oleosin
- Cucumber, pickled
- Eggplant, cooked
- Garlic
- Garlic, cooked
- Green Bean, cooked
- Lettuce
- Mushroom, raw + cooked
- Okra, cooked
- Olive, green + black, pickled
- Onion + Scallion
- Onion + Scallion, cooked
- Pea, cooked
- Pea Protein
- Pea Lectin
- Potato, white, cooked (baked)
- Potato, white, cooked (fried)
- Pumpkin + Squash, cooked
- Radish
- Safflower + Sunflower Oleosin
- Seaweed

- Spinach + Aquaporin
- Tomato + Aquaporin
- Tomato Paste
- Yam + Sweet Potato, cooked
- Zucchini, cooked

### FRUIT, Raw and Modified

- Apple
- Apple Cider
- Apricot
- Avocado
- Banana
- Banana, cooked
- Latex Hevein
- Blueberry
- Cantaloupe + Honeydew Melon
- Cherry
- Coconut, meat + water
- Cranberry
- Date
- Fig
- Grape, red + green
- Red Wine
- White Wine
- Grapefruit
- Kiwi
- Lemon + Lime
- Mango
- Orange
- Orange Juice
- Papaya
- Peach + Nectarine
- Pear
- Pineapple
- Pineapple Bromelain
- Plum
- Pomegranate
- Strawberry
- Watermelon

### FISH and SEAFOOD, Raw and Modified

- Cod, cooked
- Halibut, cooked
- Mackerel, cooked
- Red Snapper, cooked
- Salmon
- Salmon, cooked
- Sardine + Anchovy, cooked
- Sea Bass, cooked
- Tilapia, cooked
- Trout, cooked
- Tuna
- Tuna, cooked

- Whitefish, cooked
- Crab + Lobster, cooked
- Imitation Crab, cooked
- Clam, cooked
- Oyster, cooked
- Scallops, cooked
- Squid (Calamari), cooked
- Shrimp, cooked
- Shrimp Tropomyosin
- Parvalbumin

### MEAT, Modified

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

### HERBS, Raw

- Basil
- Cilantro
- Cumin
- Dill
- Mint
- Oregano
- Parsley
- Rosemary
- Thyme

### SPICES, Raw

- Cinnamon
- Clove
- Ginger
- Nutmeg
- Paprika
- Turmeric (Curcumin)
- Vanilla

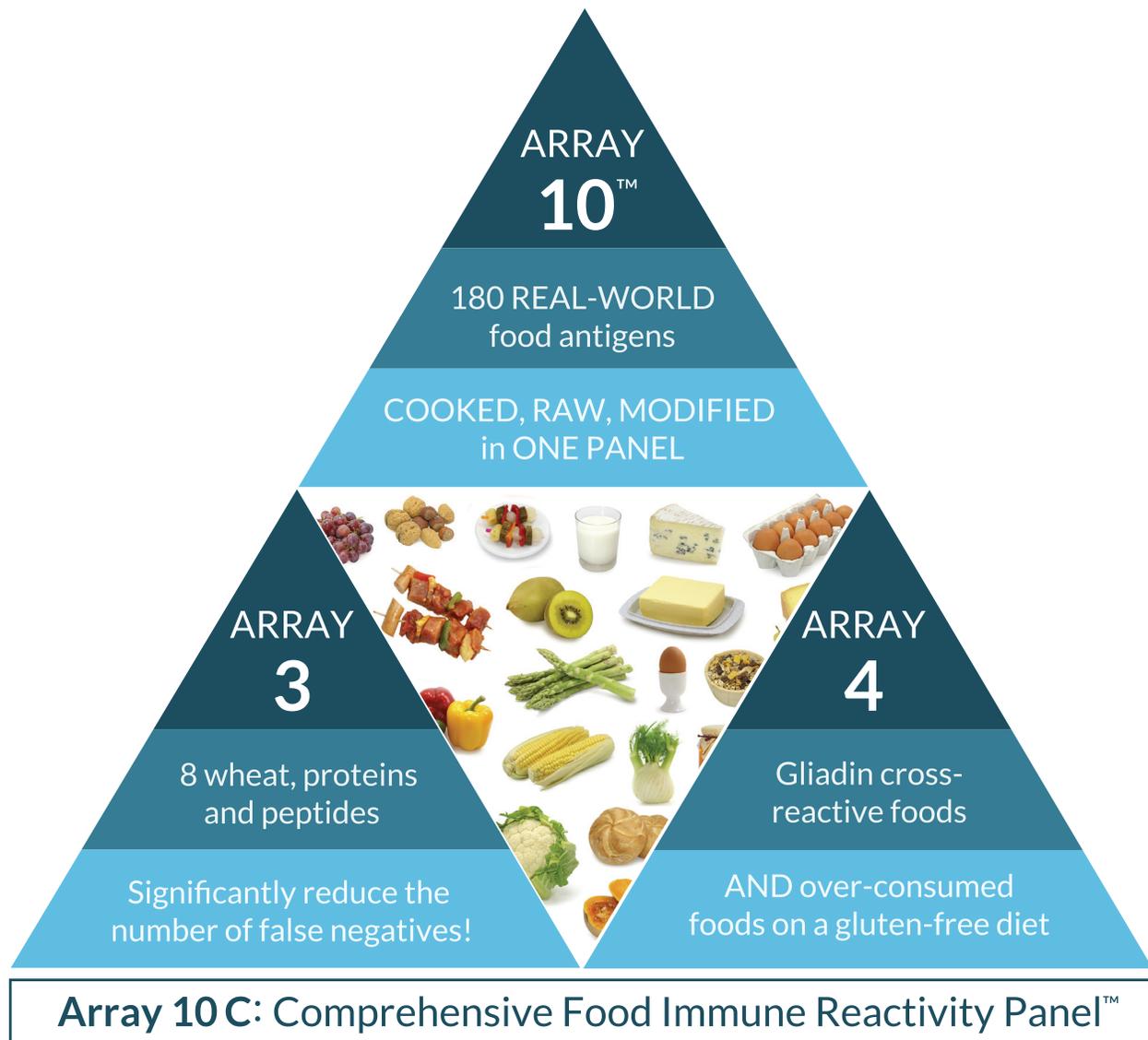
### GUMS

- Beta-Glucan
- Carrageenan
- Gum Guar
- Gum Tragacanth
- Locust Bean Gum
- Mastic Gum + Gum Arabic
- Xanthan Gum

### BREWED BEVERAGES and ADDITIVES

- Coffee Bean Protein, brewed
- Black Tea, brewed
- Green Tea, brewed
- 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.

One Array/s add-on order may be requested within 89 days of sample receipt. Specimens are stored for 90 days.



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A10BRO-05172017