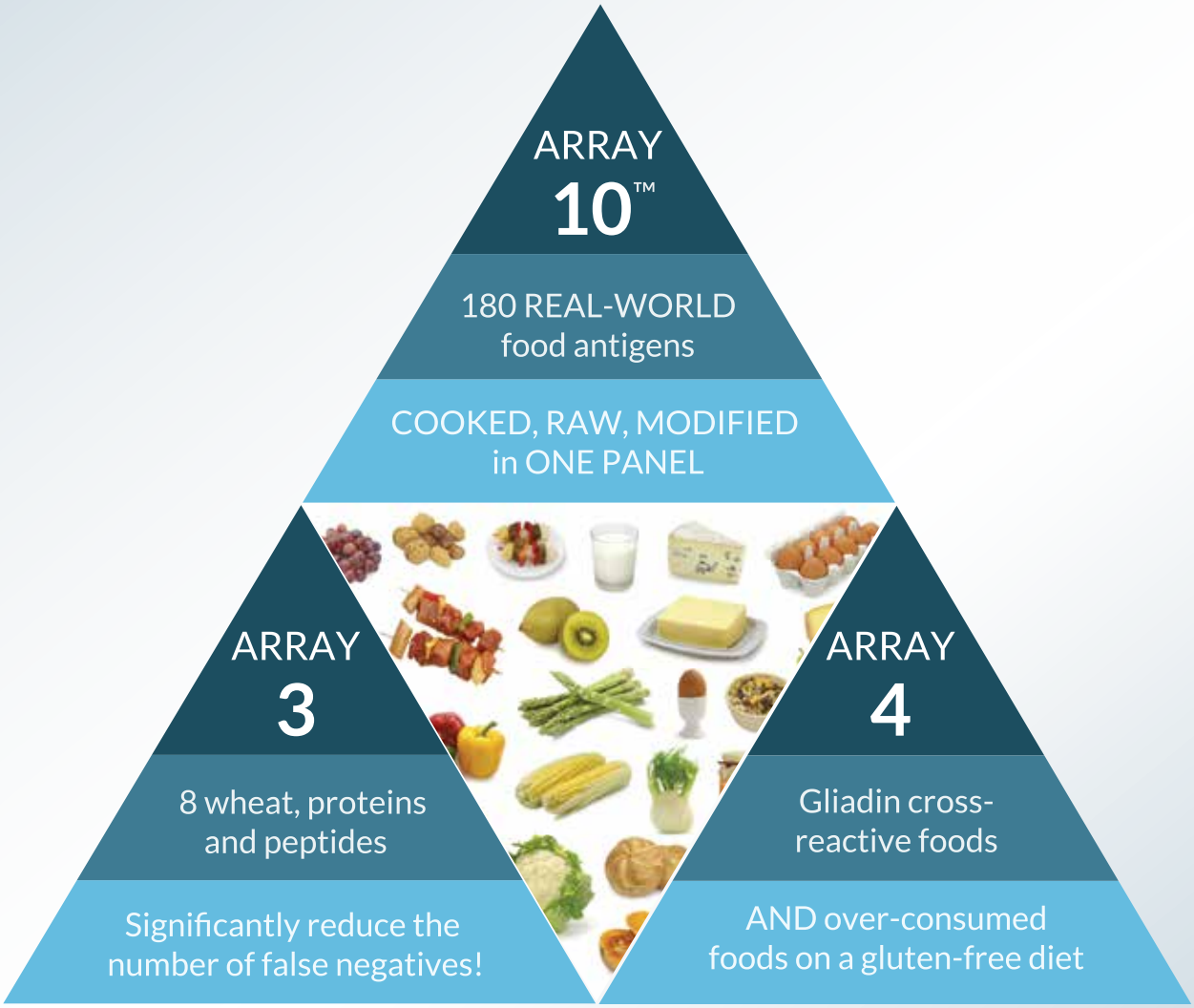
Food Immune Reactivity Testing
Comprehensive and Unprecedented



Array 10C: Comprehensive Food Immune Reactivity Panel™

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.

JoinCyrex.com

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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™

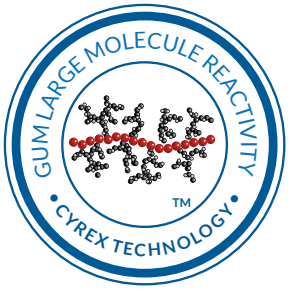
Heating food above 118°F changes its protein structure and therefore its antigenicity. Array 10 is testing for both raw and cooked forms of common foods on the same panel.

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 & AGGLUTINS ISOLATION TECHNOLOGY™

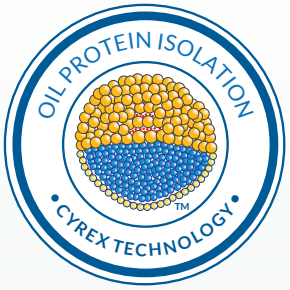
Binding isolates, such as plant-derived lectins and agglutinins, have an affinity for specific human tissues. Cyrex tests for reactivity to such binding isolates.

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 ANTIGENICS 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.