

GLUTEN-ASSOCIATED CROSS-REACTIVE FOODS & FOODS SENSITIVITY™



2 mL serum

- Rye, Barley, Spelt, Polish Wheat IgG + IgA Combined
- Cow's Milk IgG + IgA Combined
- Alpha-Casein & Beta-Casein IgG + IgA Combined
- Casomorphin IgG + IgA Combined
- Milk Butyrophilin IgG + IgA Combined
- Whey Protein IgG + IgA Combined
- Chocolate (Milk) IgG + IgA Combined
- Oats IgG + IgA Combined
- Yeast IgG + IgA Combined
- Coffee IgG + IgA Combined
- Sesame IgG + IgA Combined
- Buckwheat IgG + IgA Combined
- Sorghum IgG + IgA Combined
- Millet IgG + IgA Combined
- Hemp IgG + IgA Combined
- Amaranth IgG + IgA Combined
- Quinoa IgG + IgA Combined
- Tapioca IgG + IgA Combined
- Teff IgG + IgA Combined
- Soy IgG + IgA Combined
- Egg IgG + IgA Combined
- Corn IgG + IgA Combined
- Rice IgG + IgA Combined
- Potato IgG + IgA Combined

CLINICAL USE:

- Identify additional dietary proteins to which the Non-Celiac Gluten Sensitive (NCGS) or Celiac disease (CD) patient is sensitized
- Detect cross-reactions in the patient non-responsive on a gluten-free diet
- Categorize the 1-in-2 NCGS or CD patient who is also sensitive to dairy products

RECOMMENDED FOR PATIENTS WHO:

- Have Non-Celiac Gluten Sensitivity or Celiac disease
- Are experiencing limited improvements or are non-responsive on a gluten-free diet
- Have gut dysbiosis, which appears to be resistant to standard therapy



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FUNCTIONAL VERSUS CROSS-REACTIVE ANTIBODY-ANTIGEN RESPONSES

FUNCTIONAL IMMUNE RESPONSE

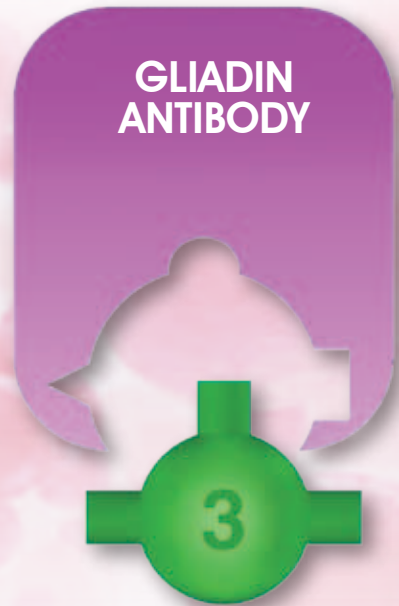
Reactive



GLIADIN ANTIGEN

Complete binding of antigen to antibody

Non-Reactive



SWEET POTATO ANTIGEN

Insufficient binding of antigenic determinants

DYSFUNCTIONAL IMMUNE RESPONSE

Cross-Reactive



CASEIN ANTIGEN

Partial binding of antigenic determinants