

Cal-Amo®

Promotes a Proper Acid/Acidic Balance

Proper acid/acidic balance is crucial to all major organ systems in the body and the overall maintenance of health. Cal-Amo contains ammonium chloride, betaine hydrochloride, calcium chloride, calcium lactate, and magnesium citrate. These acidifying compounds provide the chlorides important for the support of proper acid/acidic balance and increase the body's ability to operate efficiently.[†]

How Cal-Amo Keeps You Healthy

Helps maintain proper acid/acidic balance

Ammonium chloride is converted by the liver into urea. This reaction liberates hydrochloric acid, which immediately reacts with buffers in the body fluids to acidify tissues and maintain a proper acid/acidic balance. This move toward proper pH balance in body fluids enhances both immune and respiratory function.[†]

Supports immune function

Among many other important functions, the role of calcium in the diet has also been shown to increase immune system efficiency. While the human body requires calcium daily for many different reasons, it is often lacking in many diets today.[†]

Helps maintain proper metabolism

White cells contain only small amounts of magnesium, which play a large role in human metabolism. Among others, magnesium deficiency symptoms include decreased immune response. Magnesium and calcium are synergistic, meaning that what they do for the body together, they cannot perform on their own. Magnesium is needed for the mobilization of calcium from bone. Magnesium deficiencies are often accompanied by decreased calcium and potassium levels. Calcium supplements with adequate magnesium help maintain proper metabolism.[†]



Introduced in 1952

GF V

Content:

90 tablets

Suggested Use: One tablet per meal, or as directed. Chewing this product is not recommended.

Supplement Facts:

Serving Size: 1 tablet

Servings per Container: 90

	Amount per Serving	%DV
Calories	1	
Calcium	30 mg	2%
Chloride	100 mg	2%
Magnesium	6 mg	2%

Ingredients: Ammonium chloride, betaine hydrochloride, calcium chloride, calcium lactate, magnesium citrate, and calcium stearate.

Each tablet supplies approximately: 100 mg ammonium chloride, 100 mg calcium chloride, and 100 mg betaine hydrochloride.

Special Information: Keep bottle tightly closed. This product absorbs moisture. Chewing this product is not recommended.

Sold through health care professionals.

Please copy for your patients.

GF This product contains less than 10 parts per million of gluten per serving size or less than 20 parts per million per the suggested use listed on each product label. **V** Vegetarian (Lacto-ovo)

[†]These statements have not been evaluated by the Food & Drug Administration. These products are not intended to diagnose, treat, cure, or prevent any disease.

SP Standard Process
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What Makes Cal-Amo Unique

Product Attributes

Each tablet supplies approximately 100 mg ammonium chloride, 100 mg calcium chloride, and 100 mg betaine hydrochloride, which act as acidifiers

The calcium in Cal-Amo is from a high-quality calcium source

- › It is United States Pharmacopeia (USP)-grade calcium

Manufacturing and Quality-Control Processes

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 Cal-Amo®.

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