

Calcium Lactate

Contains Calcium Lactate and Magnesium Citrate— Highly Bioavailable Forms of These Important Minerals

Calcium and magnesium are of critical importance to human health, especially bone health. Bones and teeth contain 99% of the calcium and two-thirds of the magnesium that circulate in the body. Calcium lactate is a highly soluble calcium salt with high bioavailability, making it an excellent source of calcium.

Magnesium citrate is also a highly bioavailable form of magnesium. Together these two minerals support a host of biological functions including bone formation and growth, muscle contraction, constriction and relaxation of blood vessels, energy metabolism, and much more.[†]

How Calcium Lactate Keeps You Healthy

Supports healthy bones and teeth

Both calcium and magnesium are essential in the maintenance of bone structure and function. It is especially important to get the recommended amount of calcium in the diet to support and maintain healthy bone structure, because too little calcium can result in poor bone mineralization, which can weaken bones.[†]

Calcium and magnesium are essential for many biological functions

Calcium is essential for blood coagulation and vasoconstriction and vasodilation. This important mineral also assists with nerve-impulse transmission, muscle contraction, hormone secretion, maintenance and function of cell membranes and membrane permeability, and proper functioning of many enzyme reactions.[†]

Magnesium is essential for more than 300 enzymatic reactions in the body. Magnesium is needed to metabolize carbohydrates and fats for energy and is a cofactor for adenosine triphosphate (ATP) metabolism. ATP is needed to produce the energy that is required for metabolic processes throughout the body. Magnesium supports DNA synthesis, the synthesis of the antioxidant enzyme glutathione, and the transport of ionizable calcium and potassium across cell membranes.[†]

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.



Introduced in 1947

GF **V**

Content:

90 tablets
330 tablets
800 tablets

Suggested Use: Six tablets per day, or as directed.

Supplement Facts:

	Serving Size: 6 tablets	Amount per Serving	%DV
Calories	5		
Total Carbohydrate	1 g	<1%*	
Calcium	250 mg	25%	
Magnesium	50 mg	10%	

*Percent Daily Values (DV) are based on a 2,000-calorie diet.

Ingredients: Calcium lactate, magnesium citrate, and calcium stearate.

Adequate calcium, as a part of a healthful diet, along with physical activity, may reduce the risk of osteoporosis in later life.

Sold through health care professionals.

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Calcium Lactate

What Makes Calcium Lactate Unique

Product Attributes

Adequate calcium as part of a healthful diet, along with physical activity, may reduce the risk of osteoporosis in later life

Calcium lactate is a pure-vegetable source of calcium

- › Not derived from a dairy source

Calcium lactate is very soluble and high in bioavailability

- › It takes the body only one chemical step to convert calcium lactate to calcium bicarbonate, the only type of calcium that is absorbed by the body[†]

Contains a 5:1 ratio of calcium to magnesium

- › Supports utilization of these synergistic minerals[†]

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 Calcium Lactate.

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