

Cataplex® B₁₂

Helps Maintain Healthy Nervous, Hematological, Skeletal, and Cellular Functions

The vitamin B₁₂, carrot root, and calcium found in Cataplex B₁₂ help maintain healthy red-blood-cell function, normal nerve-tissue synthesis, and other cellular functions. Porcine stomach parenchyma contains an intrinsic factor, a substance that helps the body absorb cyanocobalamin (vitamin B₁₂).

Cyanocobalamin is an essential nutrient involved in metabolizing proteins, fats, and carbohydrates. It is also necessary for normal metabolism of nerve tissue and folic acid. Carrot root provides beta carotene and several other antioxidants to help protect cells from the effects of free radicals.†

How Cataplex B₁₂ Keeps You Healthy

Supports healthy red-blood-cell production

Cataplex B₁₂ can help support red-blood-cell growth by providing adequate levels of vitamin B₁₂, which helps red blood cells to mature.†

Supports healthy nervous and skeletal system function

Vitamin B₁₂ helps maintain healthy nerve growth and development by supporting the fatty tissues that envelop and protect nerve endings. Vitamin B₁₂ is connected to the production of neurotransmitters that enhance memory and learning. Cataplex B₁₂ contains dicalcium phosphate which supports healthy bones. The calcium and phosphorus in this compound are important to the healthy formation and maintenance of healthy bones, gums, and teeth.†

Promotes healthy cellular function

Cataplex B₁₂ contains vitamins, minerals, and nutrients that work in concert to protect cellular processes from environmental stress. Carrot root contains vitamins B₁₂ and C, plus provitamin A. As a natural source of vitamins and free-radical fighters like polyacetylenes and carotenoids, carrots help protect the cells of the body from oxidation caused by free radicals. Vitamin B₁₂ helps facilitate endocrine function and plays an important role in metabolism of folic acid. Vitamin B₁₂ contains cobalt and phosphorus, two minerals that are important in cellular function.†



Introduced in 1950



Content:

90 tablets

Suggested Use: One tablet per day, or as directed.

Supplement Facts:

Serving Size: 1 tablet

Servings per Container: 90

	Amount per Serving	%DV
Calories	2	
Vitamin B ₁₂	6 mcg	100%

Proprietary Blend: 360 mg

Carrot (root), bovine liver, calcium lactate, porcine stomach parenchyma, bovine spleen, ovine spleen, bovine adrenal Cytosol™ extract, oat flour, and ascorbic acid.

Other Ingredients: Cellulose, honey, dicalcium phosphate, and cyanocobalamin.

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.

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



Cataplex[®] B₁₂

What Makes Cataplex B₁₂ Unique

Product Attributes

Ingredients are derived from whole food sources

- ▶ Porcine stomach parenchyma contains an intrinsic factor that promotes the healthy absorption of cyanocobalamin (vitamin B₁₂)[†]

Multiple nutrients from a variety of plant and animal sources

- ▶ Porcine stomach parenchyma and carrot root provide a naturally occurring intrinsic factor, vitamins, and minerals[†]

Manufacturing and Quality-Control Processes

Low-temperature, high-vacuum drying technique

- ▶ Preserves the enzymatic vitality and nutritional potential of ingredients

Not disassociated into isolated components

- ▶ The nutrients in Cataplex B₁₂ are processed to remain intact, complete nutritional compounds

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 Cataplex[®] B₁₂.

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