Chezyn®

A Chelated Zinc Product that Helps Provide Optimal Body Support and Growth

The fact that zinc is not often mentioned in today's nutritional dialogue does not reflect upon the important role this mineral plays in the body's general health and well-being. Zinc plays primary and secondary roles in everything from reproductive health to our senses of smell and taste. Zinc is intimately involved with metabolic processes and actively supports immune response. Another component of Chezyn, iron, is necessary for making hemoglobin, supplying oxygen to the body's red blood cells, and normal growth. Copper is essential to the formation of bone and works with zinc and vitamin C to form elastin, the protein that forms the greater portion of elastic tissue fibers.†

How Chezyn Keeps You Healthy

Maintains a healthy skeletal system

Zinc is essential in forming collagen, the protein that makes up inelastic fibers of tendons, ligaments, and connective tissue. The body needs copper to maintain healthy joints. Iron is important for normal and consistent growth patterns.†

Enhances metabolic efficiency

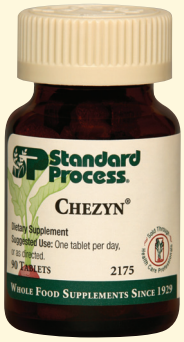
Zinc is part of more than 80 enzymatic systems in the body and aids in the function of many glands and organs, especially those of the reproductive system. Zinc is needed to metabolize reproductive hormones. Iron is essential for many enzymes, including catalase, which is responsible for breaking down hydrogen peroxide into water and oxygen.†

Stimulates healthy cell division and growth

Iron is needed to combine with protein and make hemoglobin for red blood cells. Hemoglobin is responsible for carrying oxygen from the lungs to all the tissues of the body. All cells depend upon the presence of iron to complete ongoing oxygen exchange. Zinc supports DNA synthesis and cell-replication cycling. Adequate amounts of zinc in the circulating blood cells work to stabilize cell membranes and increase intracellular efficiency.†

Supports a healthy immune system

Zinc promotes a healthy systemic immune response. Iron also supports a healthy immune system and is involved in energy production.†



Introduced in 1981

GF

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	
Iron	5 mg	30%
Zinc	10 mg	70%
Copper	0.2 mg	10%

Proprietary Blend: 148 mg
Bovine liver and beet (root).

Other Ingredients: Zinc liver chelate, iron liver chelate, honey, copper liver chelate, arabic gum, and calcium stearate.

Warning: *Accidental overdose of iron-containing products is a leading cause of fatal poisoning in children under 6. Keep this product out of reach of children. In case of accidental overdose, call a doctor or poison control center immediately.*

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.

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Chezyn®

What Makes Chezyn Unique

Product Attributes

Combines the synergistic and complementary mineral complexes of zinc, iron, and copper

› Provides superior support to a multitude of physiological systems not found in single-nutrient products†

Multiple nutrients and minerals from plant and animal sources

› Bovine tissues provide nutrients and support to the corresponding tissues in humans

› Vitamins, minerals, and nutrients from plants and animal tissues work synergistically for maximum effect†

Certified Organic Farming

A healthy ecosystem is created by using organic farming techniques, such as rotating crops, fertilizing the soil with nutrient-rich cover crops and byproducts from our processing, practicing strict weed-control standards, and continually monitoring the health of our plants

› Assures the soil is laden with minerals and nutrients

› Ensures plants are nutritionally complete and free from synthetic pesticides

Manufacturing and Quality-Control Processes

Upon harvesting, nutrient-rich plants are immediately washed and promptly processed

› Preserves nutritional integrity

Low-temperature, high-vacuum drying technique

› Preserves the enzymatic vitality and nutritional potential of ingredients

Not disassociated into isolated components

› The nutrients in Chezyn 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 Chezyn®.*

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