Copper Liver Chelate™

Provides 100 Percent of the Daily Copper Requirement

Copper is one of the most ancient elements known to man. Early folk-medicine practitioners used copper compounds to promote joint health. Copper is a component of many important enzymes and is involved in multiple physiological functions. Copper, in concert with other substances, is needed to form bone, elastin, and myelin tissues, as well as red and white blood cells and hemoglobin. Copper is necessary for metabolizing cholesterol, producing energy, and keeping nerves and joints healthy. Once digested in the stomach and the first part of the small intestine, copper travels to the liver where it is absorbed for use and combined with proteins to carry out various metabolic functions. When an excess is consumed, small amounts are stored, and the rest is excreted either in the bile or the feces. Copper deficiencies can originate from poor diet or some disease or condition that interferes with copper absorption in the body.†

How Copper Liver Chelate Keeps You Healthy

Supports skeletal health

Copper is needed to perform multiple functions in different areas of the skeletal system. Copper helps add minerals to the skeleton, synthesizes connective tissues, and works with vitamin C and zinc to form elastin. Copper is required for the formation of collagen, an important protein found in bones, skin, and connective tissue.†

Keeps your heart healthy

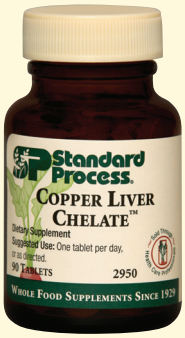
Copper is needed to metabolize cholesterol. Consistently high levels of cholesterol in the blood can cause harmful deposits of plaque in coronary arteries.†

Promotes a healthy immune response

Copper protects antioxidant function, thereby helping to support the immune system when it is challenged by free radicals.†

Enhances enzyme function

Copper is required to maintain many different enzymes in the body and is an actual component of some of them. Copper enzymes form many of the brain nerve transmitters. Copper is also involved with glucose metabolism.†



Introduced in 1988

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	
Copper	2 mg	100%

Proprietary Blend: 302 mg
Bovine liver, beet (root), carrot (root), and sweet potato.

Other Ingredients: Honey, copper liver chelate, cellulose, and calcium stearate.

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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Copper Liver Chelate™

What Makes Copper Liver Chelate Unique

Product Attributes

To ensure copper's stability and absorption, copper is bound to liver tissue proteins—the chelating base of this particular product

› Naturally maintains copper integrity†

Minerals, such as copper and zinc, are wrapped in liver protein, disguising the minerals as proteins

› Using mineral chelates, the body will more completely and efficiently absorb minerals†

Multiple nutrients from a variety of 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 Copper Liver Chelate 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 Copper Liver Chelate™.*

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