

Ostrophin PMG®

Supplies Natural Bone to Support Bone Health

The use of carrots and their juice to improve health is an ancient practice. Carrots are a true health food with calcium, manganese, iron, magnesium, phosphorus, potassium, sodium, zinc, copper, selenium, vitamin A complex precursors, vitamin C complex, thiamine, riboflavin, niacin, pantothenic acid, vitamin B₆ complex, and folate. Amino acids are also found in carrots. Over the years, the many nutrients found in carrots have shown protective properties that benefit a number of the body's major organs.

Bone serves a myriad of functions beyond providing shape and support for the body. Bone serves as storage sites for mineral salts, and bone marrow provides a factory for the formation of blood cells. Manganese is necessary for bone growth, development, and replacement.†

How Ostrophin PMG Keeps You Healthy

Maintains cellular health

Protomorphogen™ extract is the brand name of Standard Process' extracts derived from nucleoprotein mineral molecules. The foundation for the function of these uniquely formulated nucleoprotein-mineral extracts comes from the antigen-antibody reaction that takes place during normal cell maintenance. The antigenic properties promote healthy cellular division, function, and growth. When a tissue needs support, at least a dozen different compounds are formed that can cause white blood cells to travel together toward the compromised area. These compounds include degenerative products of the tissues themselves. They strongly activate the macrophage system, and within a few hours, the macrophages begin to devour the destroyed tissue byproducts. At times, the macrophages can also affect the structure of the remaining healthy cells. The veal bone PMG™ extract in Ostrophin PMG appears to neutralize the circulating antibodies, thereby contributing to the maintenance of cellular health.†

Helps build and maintain strong bones and teeth

Calcium is the most important element required for the body to build and maintain strong bones and teeth and to trigger a myriad of other important physiological processes. Some forms of calcium found in food are not absorbed by the body as effectively as others, and its precious benefit is lost. Calcium lactate is a highly bioavailable and useful form of this important element since it converts to calcium bicarbonate in one chemical step.†

Supports healthy skeletal and connective-tissue development

Manganese is necessary for proper bone growth and development. Manganese acts as a catalyst and a cofactor in many complicated and important enzymatic processes, such as in the synthesis of mucopolysaccharide. Mucopolysaccharide is an important building block in the bone and cartilage structural matrix, as well as for the ongoing health and maintenance of ligaments and tendons.†

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.



Introduced in 1955



Content:

90 tablets

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

Supplement Facts:

Serving Size: 1 tablet

Servings per Container: 90

	Amount per Serving	%DV
Calories	2	
Calcium	25 mg	2%
Manganese	4 mg	200%

Proprietary Blend: 250 mg

Veal bone PMG™ extract, carrot (root), and bovine bone.

Other Ingredients: Calcium lactate, honey, manganese lactate, and calcium stearate.

Each tablet supplies approximately: 175 mg veal bone PMG™ extract and 36 mg bone meal.

Sold through health care professionals.



800-558-8740 | standardprocess.com

Ostrophin PMG[®]

What Makes Ostrophin PMG Unique

Product Attributes

Contains Protomorphogen™ extracts

- › Standard Process uses a unique manufacturing method of deriving tissue cell determinants from animal glands and organs
- › Help provide cellular support and rehabilitation to the corresponding human tissues
- › Important antigenic properties of nucleoprotein-mineral determinants are the foundation of the product†

The calcium lactate in Ostrophin PMG comes from a nondairy source

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 Ostrophin PMG 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 Ostrophin PMG[®].

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