

# USF Ointment®

## Contains the Vitamin F Complex to Promote Soft and Healthy Skin

The skin is the largest organ of the human body. Skin protects our bodies from injury, regulates our body temperature, and helps us eliminate toxins. By virtue of the skin's extensive surface area, it is exposed daily to exterior assault by the environment. Deficiencies in diet or lack of water and exercise weaken the skin's ability to protect us. Repeated exposure to the sun, wind, air pollutants, or harsh soaps and beauty products can cause vulnerable areas of the skin to lose moisture and become dry, scaly, and even cracked—leaving an open door for infection. Restrictive clothing, athletic or orthopedic braces, and repeated and prolonged pressure on the same areas of skin can cause the skin to break down and become red, irritated, and dry. The aging process adds yet another insult to the skin, as cells begin to thin and lose some of their moisture. The cells of the skin require a balance of natural oils and water to remain healthy. While proper diet, ample amounts of water, and regular exercise help keep skin healthy on the inside, sometimes skin requires protection from the outside. USF Ointment provides natural and soothing temporary relief from the discomfort of dry skin caused by daily external factors.†

## How USF Ointment Keeps Your Skin Healthy

### *Maintains healthy skin cells*

USF Ointment contains lanolin, linseed oil, and lecithin. Lanolin is made up of water and fats, making it a natural emollient to damaged skin. Linseed oil provides essential fatty acids required by every living cell to rebuild and produce new cells. Lecithin, a phospholipid, is a major component of cell membranes. The cell membrane acts as a gatekeeper for incoming and outgoing nutrients and wastes. Lecithin helps cells absorb essential fatty acids. These three ingredients supply oil and moisture to support healthy skin cells. The vitamin F complex contains important fatty acids that promote healthy skin and hair. The vitamin F complex also brings needed oxygen and calcium from the blood to help promote healthy skin.†

### *Relieves dry skin*

The natural oils in lanolin and linseed oils help restore elasticity to dry and brittle skin. Lecithin promotes absorption of these precious oils into the cells. As moisture is restored, the tight feeling, itching, and flaking of skin is often significantly relieved.†

*Please copy for your patients.*



**Introduced in 1949**

**Content:**

Net wt. 1.75 oz.

**Suggested Use:** Provides a soothing lubricant for local application and temporary relief of dry skin.

**Ingredients:** Lard, lanolin, linseed oil, soybean lecithin, beeswax, bovine orchid glandular extract, and fragrance.

**Special Information:** For external use only.

**Sold through health care professionals.**

### **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.



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## What Makes USF Ointment Unique

### Product Attributes

Ingredients are derived from whole food sources

- › The combination of lanolin, linseed oil, lard, and soybean lecithin provide cellular protection against dry skin
- › While USF Ointment is applied topically, the vitamin F complex and lecithin work at the cellular level to restore skin vitality from within†

### 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

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.

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