Nutrimere®

6000

Please Copy for Your Patients

Nutrimere Supports Protein Metabolism and Cellular Activities by Providing Protein, Amino Acids, Trace Minerals, and Vitamins

Amino acids provide the building blocks from which healthy proteins and neurotransmitters are constructed in the body. Nutrimere supports the construction of proteins and neurotransmitters by supplying a broad spectrum of amino acids and proteins. Nutrimere contains conch (*Strombus gigas*), a shellfish that provides a variety of amino acids essential to the human body. Ingredients in Nutrimere help support cellular function by providing antioxidant protection. Beta carotene from carrots and methionine from conch are important antioxidants that help keep cells and tissues healthy. As a broad-spectrum source of amino acids and proteins, Nutrimere is an excellent foundation for the support of efficient protein metabolism and healthy cellular function.†

Introduced in:

1955

Content:

40 Capsules

How Nutrimere Keeps You Healthy

Supports efficient protein metabolism and tissue maintenance

Lysine is an essential amino acid found in Nutrimere and is required for proper growth and bone development in children. It helps with calcium absorption and assists in the production of antibodies, hormones, and enzymes. Lysine participates in the formation of collagen, a crucial protein for the building and repairing of muscle tissue. Threonine, another essential amino acid in Nutrimere, is an important building block for proper protein function and tissue protection. Threonine, found in heart and skeletal muscle and in the central nervous system, is also essential for collagen and elastin formation.†

Supplement Facts:

Serving Size: 2 capsules
Servings per Container: 20

		%DV
Calories	4	
Conch (*Strombus gigas*) (Shellfish)	690 mg	

Maintains healthy cellular function

Ingredients in Nutrimere help support cellular function by providing antioxidants from carrot root and conch. The mechanism that promotes healthy cellular function is thought to involve protection of DNA from harmful oxidative damage. Research suggests that some of the antioxidant activity found in carrots is due to lycopene, alpha and beta carotene, and lutein, all nutrients contained in carrots and found in Nutrimere. Beta carotene is the precursor to vitamin A which helps support reproductive health.†

Nutrimere is made from whole-food sources. Data suggests that many of the health-promoting effects of carrot consumption are not found when isolated vitamin supplements are used in studies. Animal studies on promoting healthy liver function found health-promoting events associated with carrot intake, but not with supplementation with beta carotene. Researchers suggest that the production process for most isolated nutrient supplements removes the fiber and many of the synergistic vitamins, minerals, and phytochemicals found in whole foods like carrot. Amino acids, like threonine, enhance the immune system by supporting the process of antibody formation and help prevent buildup in the liver. Amino acids contained in Nutrimere help support vitamin and mineral metabolism.†

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Nutrimere®

What Makes Nutrimere Unique

Unique Product Attributes

Multiple nutrients from conch and carrots

- Conch contains numerous amino acids to support protein metabolism and tissue maintenance
- Two capsules supply 690 mg conch (*Strombus gigas*) which provides an excellent foundation for the support of efficient protein metabolism
- Carrot root provides naturally-occurring antioxidants, vitamins, and beta carotene
- Vitamins, minerals, and nutrients from conch and carrots 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 by-products 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

Unique Processing

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

- Preserves nutritional integrity

Exclusive low-temperature, high-vacuum drying technique

- Preserves the enzymatic vitality and nutritional potential of ingredients

Not disassociated into isolated components

- The nutrients in Nutrimere are processed to remain intact, complete nutritional compounds

Degreed microbiologists and chemists in our on-site laboratories constantly 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

Dr. 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 synthetic nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to a synthetic or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.

Proprietary Blend: *Conch (Strombus gigas) (shellfish) and carrot (root).*

Other Ingredients: *Gelatin, water, and colors.*

Suggested Use: *Two capsules per meal, or as directed.*

Sold to health care professionals.

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 Nutrimere®.***

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