

A-F Betafood®

0775 & 0825

Please Copy for Your Patients

A-F Betafood Contains Fat-Metabolizing Agents That Promote Healthy Liver Function, Including Vitamin A, Vitamin B₆, Essential Fatty Acids (EFAs), and Betaine

A-F Betafood contains beet juice, which in turn contains betaine. Betaine is a lipotropic agent that aids in the transport of fats and promotes healthy liver function. Vitamin complexes A and B₆ also support and maintain healthy fat absorption and metabolism. A-F Betafood also contains carrots. The minerals and vitamins present in carrot root work synergistically with other ingredients in A-F Betafood to promote healthy liver, cardiovascular, metabolic, and cellular functions.†

How A-F Betafood Keeps You Healthy

Promotes healthy liver function

Betaine contained in A-F Betafood is a lipotropic agent that aids in the transportation and metabolism of fats, helping to prevent the accumulation of fat in the liver.†

Supports cardiovascular health

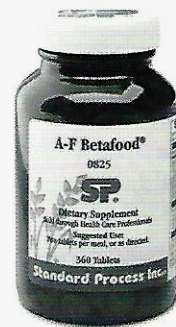
Carrot consumption and beta carotene both have been widely investigated for their overall health-promoting effects. Vitamin B₆ and betaine inhibit the formation of homocysteine and support the heart muscle and associated blood vessels.†

Maintains healthy metabolic function

Vitamin A helps support and maintain normal secretion from mucus membranes in epithelial tissues throughout the body, including gastrointestinal tissue. Vitamin A is included in RNA synthesis in the growth process. Vitamin B₆ plays a predominant role in many metabolic processes necessary for life and overall health. Vitamin B₆ helps maintain a healthy fluid balance throughout the entire body. It helps relieve the water retention that occurs naturally prior to menstruation. Vitamin B₆ is also essential for the natural production of hydrochloric acid by the body, as well as for fat and protein absorption and maintenance of a healthy sodium and potassium balance. EFAs (vitamin F complex) have been shown to support the healthy metabolism of blood fats.†

Promotes healthy cellular function

Antioxidant components of carrot are thought to promote healthy cellular function by protecting DNA from oxidation. Research suggests that naturally-occurring lycopene, alpha and beta carotene, and lutein are responsible for the antioxidant activity in carrots. Vitamin B₆ is required to synthesize the nucleic acids RNA and DNA—molecules that carry genetic instructions for normal cellular growth and reproduction. Vitamin B₆ is a coenzyme that supports healthy cell growth and division.†



Introduced in:

1951

Content:

90 Tablets - 0775

360 Tablets - 0825

Supplement Facts:

Serving Size: 2 tablets
Servings per Container: 45 or 180

		%DV
Calories	2	
Total Carbohydrate	1 g	<1%*
Sugars	1 g	<1%
Vitamin A	3,000 IU	60%
Vitamin B ₆	0.3 mg	15%
Iodine	40 mcg	25%
Potassium	10 mg	<1%

*Percent Daily Values (DV) are based on a 2,000 calorie diet.

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† These statements have not been evaluated by the Food & Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

A-F Betafood®

What Makes A-F Betafood Unique

Unique Product Attributes

Ingredients are derived from whole-food sources

- The combination of whole foods along with their vitamin complexes promote the healthy transport and metabolism of blood fats and support healthy processing of fats in the liver
- The minerals and vitamins present in carrot root work together with other ingredients in A-F Betafood to promote healthy liver metabolism and cellular function
- Carrot root and beet juice provide naturally-occurring antioxidants, vitamins, and betaine†

Multiple nutrients from a variety of plant and animal sources

- Extracts from 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 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 A-F Betafood 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.

Two tablets supply 170 mg beet leaf juice and beet powder and 130 mg carrot powder.

Proprietary Blend: Carrot (root), dried beet (leaf) juice, beet (root), oat flour, calcium lactate, defatted wheat (germ), magnesium citrate, bovine prostate, nutritional yeast, bovine liver, bovine kidney, alfalfa flour, bovine orchid extract, bovine liver fat extract, flaxseed oil extract, mixed tocopherols (soy), and soybean lecithin.

Other Ingredients: Honey, arabic gum, calcium stearate, vitamin A palmitate, gelatin, prolamine iodine (zein), ascorbic acid, and pyridoxal-5'-phosphate.

Suggested Use: Two tablets 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 A-F Betafood®.

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