

Chezyn®

2175

Please Copy for Your Patients

A Chelated Zinc Product That Contains Iron and Copper Along With Bovine Liver and Oat Flour

The fact that zinc is not often mentioned in today's nutritional dialogue in no way reflects upon the important role this mineral plays in the body's general health and well-being. Zinc plays primary and secondary roles in everything from reproductive health to our senses of smell and taste. It is intimately involved with metabolic processes and actively supports immune response. Iron is necessary for making hemoglobin, supplying oxygen to the body's red blood cells, and is important for normal growth. Copper is essential to the formation of bone and works with zinc and vitamin C to form elastin—the protein that forms the greater portion of elastic tissue fibers.†

How Chezyn Keeps You Healthy

Maintains a healthy skeletal system

Zinc is essential in forming collagen—the protein that makes up inelastic fibers of tendons, ligaments, and connective tissue. The body needs copper to maintain healthy joints. Iron is important for appropriate and consistent growth patterns.†

Enhances metabolic efficiency

Zinc is part of over 80 enzymatic systems in the body and aids in the function of many glands and organs, especially those of the reproductive system. Zinc is needed to metabolize reproductive hormones. Iron is essential for many enzymes, including catalase, which is responsible for breaking down hydrogen peroxide into water and oxygen.†

Stimulates healthy cell division and growth

Iron is needed to combine with protein and make hemoglobin for red blood cells. Hemoglobin is responsible for carrying oxygen from the lungs to all the tissues of the body. All cells depend upon the presence of iron to complete ongoing oxygen exchange. Zinc supports DNA synthesis and cell replication cycling. Adequate amounts of zinc in the circulating blood cells work to stabilize cell membranes and increase intracellular efficiency.†

Supports a healthy immune system

Zinc promotes a healthy systemic immune response. Iron also supports a healthy immune system and is involved in energy production.†



Introduced in:

1981

Content:

90 Tablets

Supplement Facts:

Serving Size: 1 tablet
Servings per Container: 90

		%DV
Calories	2	
Iron	5 mg	30%
Zinc	10 mg	70%
Copper	0.2 mg	10%

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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.

What Makes Chezyn Unique

Unique Product Attributes

Combines the synergistic and complementary mineral complexes of zinc, iron, and copper

- Provides superior support to a multitude of physiological systems not found in single nutrient products†

Multiple nutrient and mineral product from 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 Chezyn 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: Bovine liver, beet (root), dried beet (root) juice, and oat flour.

Other Ingredients: Zinc liver chelate, iron liver chelate, honey, copper liver chelate, arabic gum, and calcium stearate.

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

Warning: Accidental overdose of iron-containing products is a leading cause of fatal poisoning in children under 6. Keep this product out of the reach of children. In case of accidental overdose, call a doctor or poison control center immediately.

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 Chezyn®.

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