



Multi Collagen

With NutriDyn Fruits & Greens

Multi Collagen Supplementation

Multi Collagen features 5 types of food-source collagen (I, II, III, V, and X) with NutriDyn Fruits & Greens. Multi Collagen contains no artificial sweeteners/flavors, gluten, GMOs, or added sugars. Stevia leaf extract, natural flavors, and powerhouse superfoods provide a rich chocolate taste in an easy-to-mix drink.

Multi Collagen contains comprehensive blends of collagen sources, antioxidant-rich vegetable and fruit superfoods, enzymes, and probiotics with numerous health benefits, such as:

- Provides antioxidants to help support oxidative stress[♦]
- Promotes vibrant and healthy skin, hair, and nails[♦]
- Supports healthy gastrointestinal tract function[♦]
- Promotes healthy joints[♦]
- Supports overall health and immune response[♦]
- Non-GMO, gluten-free, and grass-fed

How Multi Collagen Works

Collagen production decreases as we age and due to negative environmental factors, including poor diet.¹ Collagen is a protein that forms a triple helix of three polypeptide chains in the extracellular matrix, making it biocompatible, low-allergenic, and highly antigenic.¹ Collagen hydrolysate, along with fish, chicken, and eggshell collagen sources, provides many health benefits.[♦] Supplementation supports anti-aging skin by stimulating anabolic processes in skin tissues.^{♦2} Collagen is a key ingredient in keeping skin, hair, and nails vibrant by supporting healthy connective and epithelial tissue.^{♦3} It also promotes healthy joints by providing joint nutrients for chondrocytes.^{♦4,5}

The vegetable and fruit blends included in Multi Collagen provide numerous health benefits from the richest sources of dietary polyphenols found in anti-inflammatory and antioxidant-rich superfoods.^{♦6,7} The research particularly shows evidence that turmeric root extract and quercetin dihydrate act as potent free radical scavengers and promote cellular strength against oxidative insult.^{♦8,9} The inclusion of unicellular (spirulina and chlorella) and multicellular (kelp) algae in the blends provides additional bioavailable nutrients.^{♦10,11}

A comprehensive blend of enzymes promotes digestive support and absorption of carbohydrates, proteins, fats, lactose, sucrose, cellulose, and maltose.^{♦12} The protease enzymes (neutral, fungal, and acid) support the efficient digestion of proteins vital for metabolism, energy, and overall health.[♦] The additional enzymes support the digestion and nutrient absorption of carbohydrates (amylase and cellulase), fats (lipase), and dairy (lactase).^{♦13} The probiotic blend provides extra gastrointestinal tract support for the healthy maintenance of intestinal microflora.^{♦14}



NON-GMO



GLUTEN-FREE



DAIRY-FREE

Supplement Facts

CHOCOLATE

Serving Size: About 1 Scoop (18.9 g)

Servings Per Container: About 30

	Amount Per Serving	%DV*
Calories	70	
Total Fat	1.5 g	2%*
Saturated Fat	0.5 g	3%*
Total Carbohydrate	6 g	2%*
Dietary Fiber	2 g	7%*
Protein	8 g	
Calcium	55 mg	4%
Iron	2.4 mg	13%
Sodium	45 mg	2%
Potassium	379 mg	8%
Collagen Complex Blend	7.5 g	**
Collagen Hydrolysate (Bovine), Fish Collagen Powder, Natural Egg Shell Membrane Powder, Chicken Collagen Type II.		
SuperVegetox Antioxidant Blend	2.08 g	**
Organic Spirulina Algae Powder, Organic Carrot Root Powder, Organic Broccoli Head Powder, Organic Cauliflower Bulb Powder, Organic Spinach Leaf Powder, Organic Parsley Leaf Powder, Chlorella Powder, Green Tea Leaf Extract, Japanese Knotweed Root Extract, Turmeric Root Extract, Organic Beet Root Powder, Kelp Powder, Collards (Kale) Leaf Powder, Alfalfa Herb Powder, Alfalfa ConcenTrace® Trace Mineral Complex.		

	Amount Per Serving	%DV*
Fruit Antioxidant Blend	507 mg	**
Pomegranate Fruit Extract, Grape Fruit Extract, Quercetin Dihydrate, Acerola Fruit Powder, Grape Seed Extract, Blueberry Leaf Extract, <i>Vitis labrusca</i> (Concord Grape) Fruit Powder, Bromelain Complex, Lycium (Goji) Fruit Powder, Mangosteen Fruit Powder, Noni Fruit Powder, Cabbage Palm (Acai) Fruit Powder.		
Digestive Support Blend	327 mg	**
Organic Cassia Bark Powder, Organic Aloe Vera Leaf Powder, Apple Fruit Powder, Amylase Complex, Lipase Complex, Cellulase Complex, Lactase Complex, Papain Complex, Protease Complex, Licorice Root Powder.		
Probiotic Blend	114 mg	**
<i>Lactobacillus acidophilus</i> , <i>Bifidobacterium longum</i> , <i>Lactobacillus casei</i> , <i>Lactobacillus rhamnosus</i> .		

Other Ingredients: Cocoa Bean Powder Processed With Alkali, Soy Lecithin (Non-GMO), Natural Flavors, Stevia Leaf Extract, Xanthan Gum Powder.

Contains: Fish (Alaska Pollock and/or Tilapia), and Egg.

Alfalfa ConcenTrace® is a registered trademark of Trace Minerals Research, L.C.

Directions: Mix 1 scoop in 8-10 ounces of water daily as a dietary supplement or as directed by your healthcare practitioner.

Caution: If you are pregnant, nursing, or taking medication, consult your healthcare practitioner before use. Keep out of reach of children.

References:

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

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