

Calcifood®

Calcifood Contains Calcium and Bone Marrow Nutrients for Strong Bones and Enhanced Calcium Absorption

Our bodies require calcium in order to perform multiple physiological tasks. While most people are aware of the need for calcium in building and maintaining strong bones and teeth, many remain unaware of the important role calcium plays in nerve transmission, muscle contraction, blood coagulation, cardiac function, and cellular structure. Unfortunately, a great percentage of the population fails to acquire adequate amounts of calcium from their diet—whether from choosing foods with little or low calcium content, from combining foods that compromise absorption, or from health conditions that prevent proper absorption. In addition, there are times in our lives when we need even more calcium. Female athletes and older women, for example, require greater amounts of calcium than other women. Getting enough calcium into the body is only half the battle. The more soluble the calcium, the better it is absorbed. And optimal calcium metabolism also relies on vitamin D, calcitonin, and parathyroid hormone. Calcifood provides a whole-food source of calcium, along with its complementary and synergistic nutrients, formulated to enhance calcium metabolism and absorption, naturally.†

How Calcifood Keeps You Healthy

Keeps bones and teeth strong and healthy

Almost 90 percent of the body's total calcium store resides in the bones and teeth. Calcium is essential in keeping bones and teeth at the proper density to sustain daily wear and tear. Generally, during the first 20 years of life, growing bones keep pace with calcium accumulation. But somewhere during the next decade, the gentle balance changes and bones begin to lose precious calcium. Between the ages of 30 and 50, bone mass density begins a gradual decline. While after the age of 50, bone mass density loss accelerates. The veal bone in Calcifood contributes multiple vital nutrients to help keep bones healthy. Carrots contain silicon to help strengthen connective tissue and promote calcium metabolism.†

Enhances calcium metabolism

Calcium cannot be absorbed properly and used by the body efficiently unless other vital minerals and nutrients essential for calcium metabolism are present. Calcifood contains whole-food cofactors that provide vitamins, minerals, amino acids, and enzymes, enabling the calcium to be absorbed and used by the body—not only to strengthen bones and teeth, but also to help keep the heart healthy, maintain nerve transmission, promote normal muscle growth and contraction, and support proper cell membrane structure.†



Introduced in: 1963

Content: 100 Wafers

Supplement Facts:

Serving Size: 2 wafers

Servings per Container: 50

		%DV
Calories	8	
Total Carbohydrate	1 g	<1%*
Dietary Fiber	1 g	4%*
Sugars	1 g	†
Calcium	200 mg	20%

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

† Daily value not established.

Proprietary Blend: Defatted wheat (germ), veal bone, carrot (root), date (fruit), and rice (bran).

Other Ingredients: Honey, cellulose, bovine bone, dicalcium phosphate, calcium stearate, and arabic gum.

Suggested Use: Two wafers per meal, or as directed.

Special Information: This product should be chewed then swallowed.

Sold through health care professionals.

Please copy for your patients

 **Standard Process®**

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What Makes Calcifood Unique

Product Attributes

Provides calcium and bone marrow nutrients from bovine bone and veal bone—natural and complete, whole-food sources

- ▶ Bone contains important minerals, such as phosphorus, copper, manganese, and other important trace elements
- ▶ Bone contains many different types of proteins, including amino acids, enzymes, and vitamins
- ▶ The bone marrow taken from veal bone helps support healthy blood formation†

Multiple nutrients from a variety of plant and animal sources

- ▶ Bone and veal bone provide nutrients and support to the corresponding tissues in humans
- ▶ Vitamins, minerals, and nutrients from plants and animal tissues work synergistically for maximum effect†

Manufacturing and Quality Control Processes

Low-temperature, high-vacuum drying technique

- ▶ Preserves the enzymatic vitality and nutritional potential of ingredients

Not disassociated into isolated components

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

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

Vitamin and mineral analyses validate product content and specifications

- ▶ Assures high-quality essential nutrients are delivered

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.

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 Calcifood®.

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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.

