

# Calcium Lactate Powder

1925

Please Copy for Your Patients

## Calcium Lactate Powder Combines Calcium With Magnesium to Enhance Bioavailability

Calcium and magnesium are minerals of critical importance to human nutrition and should be combined in a five-to-one ratio, calcium to magnesium. Among their primary nutritional functions, the most well known is that of bone mineralization—calcium comprises about 98 percent of the mineral component of bone and tooth structure.

Calcium is also essential for a number of other body functions, including blood coagulation, muscle contraction, nerve conduction, maintenance and function of cell membranes and membrane permeability, and the proper functioning of many enzymes. The magnesium in this product aids in the uptake of calcium lactate by the body. However, even standing alone, magnesium proves a critical dietary substance. It is an important element for the formation of over 300 enzymes in the body, and among its many roles, it is a cofactor for ATP metabolism in the body.†

Remember: Powdered products offer many benefits. They provide vital nutritional compounds in a convenient form of delivery. They are a valuable alternative for infants, children, and older adults who have difficulty swallowing tablets or capsules. Powders can be mixed with milk or fruit juice to create a drink or sprinkled on fruits or vegetables. Calcium Lactate Powder requires no tableting aids or excipients to bind its ingredients together, as does its tablet counterpart. Powders provide ideal, hassle-free solutions for those who need to take multiple supplements.

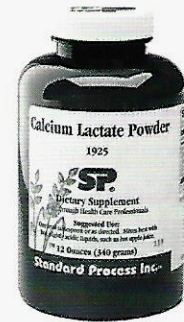
## How Calcium Lactate Powder Keeps You Healthy

### Calcium lactate is highly bioavailable

Calcium lactate is a very useful form of calcium. It changes to calcium bicarbonate (the type used by the body) in one chemical step, unlike calcium carbonate for example, which goes through approximately 12 different chemical reactions to become calcium bicarbonate. Calcium is only absorbed when present in the intestines in its ionized, water-soluble form. Calcium lactate is a very soluble calcium salt with high bioavailability, thus making it an excellent calcium source. Unlike other forms of calcium which are largely insoluble in water and need acid conditions to be absorbed, calcium lactate is highly soluble in water (a neutral pH) and independent of acid conditions.†

### Calcium and magnesium enhance white cell activity

Studies show that calcium is necessary for the proper functioning of various white blood cells. Lymphocytes, leukocytes, monocytes, and neutrophils are all at least partially dependent on extra-cellular calcium and magnesium.†



**Introduced in:**

2000

**Content:**

12 Ounces (340 grams)

### Supplement Facts:

Serving Size: 1 level tablespoon  
(10 grams)  
Servings per Container: 34

		%DV
Calories	27.8	
Total Carbohydrate	6.68 g	2%*
Dietary Fiber	1 g	4%*
Calcium	800 mg	80%
Magnesium	160 mg	40%

\*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.

# Calcium Lactate Powder

## What Makes Calcium Lactate Powder Unique

### Unique Product Attributes

This is a vegetarian product

The calcium lactate in Calcium Lactate Powder is a pure-vegetable source of calcium

- Not derived from a dairy source

Calcium lactate is very soluble and high in bioavailability

- Making it an excellent calcium source

Contains the proper balance of calcium and magnesium (5:1 ratio)

- Supports utilization of these synergistic minerals†

### Unique Processing

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.

One level tablespoon equals 24 Calcium Lactate tablets.

**Ingredients:** Calcium lactate and magnesium citrate.

**Suggested use:** One level tablespoon per day, or as directed. Mixes best with hot, slightly acidic liquids, such as hot apple juice.

**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 Calcium Lactate Powder.

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