

OPC Synergy[®]

6090

Please Copy for Your Patients

OPC Synergy Provides Antioxidant Strength and Tissue Protection Capabilities

A steady decline in the way we look and feel as we age has always been believed to be an unavoidable result of the aging process. Today, we have a greater understanding of what happens to the body as we age. One of the fiercest enemies to overall health and quality of life stems from the effect exerted on cells by free radicals. Free radicals are reactive molecules that are generated by normal metabolic (oxidative) processes. Rust on cars and spoiled food are just two examples of oxidative damage. Free radicals can also affect living cells. They can affect DNA, cell membranes, lipids, and protein, consequently altering genes and injuring cells. Antioxidants—a group of vitamins, minerals, and enzymes that help keep the production of free radicals in check—are the single most effective weapon at our disposal to keep free radicals in balance. Oligomeric proanthocyanidins (OPC), found in a variety of plants, fruits, and vegetables, are flavanols considered to offer the strongest antioxidant properties. Their strength and superior bioavailability allows OPC to perform a number of maintenance and supportive roles in every part of the body. Unfortunately, most OPC is lost before or during food preparation or during cooking.†

How OPC Synergy Keeps You Healthy

Keeps your circulatory system healthy

OPC helps maintain the properties of platelets. OPC makes all blood vessel walls—from large arteries to tiny capillaries—stronger and more elastic.†

Maintains collagen strength and elasticity

Dr. Masquelier's thoroughly researched and patented OPC helps strengthen collagen protein. They support and maintain collagen. OPC helps restore and maintain skin resilience by protecting elastin from oxidative damage.†

Maintains capillary integrity

OPC helps prevent leakage of fluid between cells by strengthening capillary walls.†

Supports healthy brain function

One of OPC's most desirable properties lies in their ability to penetrate both aqueous and lipid cellular membranes. They can cross the blood-brain barrier and provide antioxidant support to delicate brain tissue. OPC also provides vascular support to further promote healthy brain function.†



Introduced in:

2000

Content:

40 Capsules

Supplement Facts:

Serving Size: 1 capsule
Servings per Container: 40

	%DV
Calories	1.5
Grape (Seed) Extract (Masquelier's [®] Original OPC Included)	50 mg
Red Wine Extract (Provinols)	25 mg
Green Tea Extract (60% Catechins)	25 mg
Bilberry (25% Anthocyanins)	25 mg

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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.

OPC Synergy®

What Makes OPC Synergy Unique

Unique Product Attributes

This is a vegetarian product

Formulated to procure the highest percentage (92%) and variety of OPC and gain additional efficacy through synergistic cofactors

- Provides accompanying cofactors, such as 60% catechins and 25% anthocyanins plus vitamin E, monounsaturated fatty acids, vitamin P complex (rutin), and trace minerals to strengthen efficacy†

Five different sources for OPC

- Grape seed extract, including Masquelier's® Original OPC, which contains the highest percentage of OPC for unparalleled antioxidant strength
- Green tea extract contains OPC, such as catechins, to provide antioxidant support to red cells
- Organically-grown buckwheat contains the vitamin P complex (rutin), which contains OPC, to build and maintain vascular integrity
- Red wine extract contains OPC and phenols to support cardiovascular and vascular function
- Bilberry contains OPC, such as anthocyanosides, to provide antioxidant support to vessel walls through collagen support†

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 OPC Synergy 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: Buckwheat juice powder, green tea leaf powder, and carrot powder.

Other Ingredients: Gelatin, water, calcium stearate, and colors.

Suggested Use: One capsule per day, 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 OPC Synergy®.

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