

# Whey Pro Complete

8325

Please Copy for Your Patients

## Whey Protein—the Pedigree of Protein Sources Provides Multiple Types of Proteins to Satisfy Many Biological Needs

Whey protein is an exceptionally nutritious food because it is a highly bioavailable and complete source of protein. Proteins are an integral part of nearly every chemical reaction that takes place in the body and are comprised of complex chains of amino acids. Dietary amino acids are important in preserving muscle mass, providing the body with energy, and supporting immune function. Whey proteins contain the full complement of essential and non-essential amino acids without the high percentage of fat found in many protein-rich meats. It is a low glycemic index food that may help support healthy blood glucose levels and promote satiety. Whey Pro Complete includes inulin and colostrum to provide additional support for calcium and magnesium absorption, offer extra immune support, and complement the prebiotic function of whey.†

## How Whey Pro Complete Keeps You Healthy

### Provides a whole food source of dairy to augment weight management

As a whole food dairy product, whey is one of the highest quality protein sources. Consuming higher levels of dietary protein is an effective way to help manage weight, especially post-purification, because it increases satiety.†

### Furnishes many types of protein to support immune function and antioxidant activity

Whey protein contains cysteine, an important amino acid involved in the formation of glutathione. Glutathione protects cells, including immune cells, from free radical damage. Colostrum, the “first milk” following birth, contains antibodies that help support a healthy gastrointestinal tract.†

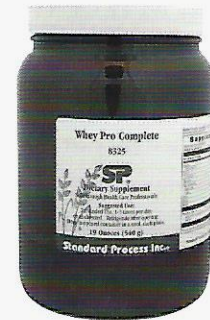
### Supports muscle tissue health for people of all ages and types of athletic activity

The essential amino acids in whey proteins sustain protein synthesis in the muscle and help prevent muscle tissue breakdown. Whey proteins also promote nitrogen retention to aid in restoring nitrogen balance following exercise.†

### Helps maintain a healthy gastrointestinal environment

The proteins and other components in whey support mucosal regeneration and aid the gut in absorbing nutrients. The glutamine and cysteine in whey protein promote healthy levels of glutathione, which help support a healthy gastrointestinal tract.

Inulin supports the absorption in the gut of calcium and magnesium—both essential to maintaining healthy cell metabolism throughout the body. Whey and inulin act as prebiotic substances to support healthy gut flora and maintenance of microbial balance in the gastrointestinal tract. The glycomacropeptide and lactoferrin proteins found in whey support the growth of bifidobacteria—the “friendly” bacteria that help support a healthy gut.†



**Introduced in:**

2007

**Content:**

19 ounces (540 g)

### Supplement Facts:

Serving Size: 2 rounded tablespoons  
Servings per Container: 25

		%DV
Calories	80	
Calories from Fat	9	
Total Fat	1 g	2%*
Saturated Fat	0.5 g	3%*
Cholesterol	25 mg	8%*
Total Carbohydrate	2 g	1%*
Dietary Fiber	1 g	4%*
Sugars	1 g	
Protein	15 g	30%*
Calcium	40 mg	4%
Sodium	50 mg	2%

*Whey Pro Complete can be used along with our Purification Kit (12010).*

Whey Pro Complete 8325



800-558-8740 • [www.standardprocess.com](http://www.standardprocess.com)

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

# Whey Pro Complete

## What Makes Whey Pro Complete Unique

### Unique Product Attributes

**Provides a convenient way to add protein to any food or beverage, without changing the consistency or flavor**

- Includes amino acids and other whole-food ingredients to promote satiety for positive post-purification results
- Processed to retain a high percentage of nutrients
- Provides colostrum, inulin, and lactoferrin to provide optimal gastrointestinal health
- rBGH-free product—manufactured from milk from cows that have not been given growth hormones
- Multifunctional, whole food supplement providing a wealth of nutrients in a highly bioavailable form
- Provides nutritional support to people of all ages, especially women and athletes
- Supplies nutrients from a whole-food source to enhance the natural assimilation of nutrients plus their synergistic cofactors†

### 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.*

**Proprietary Blend:** Whey protein concentrate (milk), whey protein isolate (milk), colostrum (bovine), inulin (chicory), and soy lecithin.

**Suggested Use:** Two rounded tablespoons, 1-3 times per day, or as directed.

**Special Information:** Refrigerate after opening. Store unopened container in a cool, dark place.

**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 Whey Pro Complete.

Abrams, S.A., et al. A combination of prebiotic short- and long-chain inulin-type fructans enhances calcium absorption and bone mineralization in young adolescents. *Am J Clin Nutr*, 2005. 82(2): p. 471-6.  
Coudray, C., Demigne, C. and Raysiguiet, Y. Effects of dietary fibers on magnesium absorption in animals and humans. *J Nutr*, 2003. 133(1): p. 1-4.  
De Wit, J.N. Marschall Rhone-Poulenc Award Lecture. Nutritional and functional characteristics of whey proteins in food products. *J Dairy Sci*, 1998. 81(3): p. 597-608.  
Ha, E. and M.B. Zemel. Functional properties of whey, whey components, and essential amino acids: mechanisms underlying health benefits for active people (review). *J Nutr Biochem*, 2003. 14(5): p. 251-8.  
Kent, K.D., Harper, W.J., and Bomser, J.A. Effect of whey protein isolate on intracellular glutathione and oxidant-induced cell death in human prostate epithelial cells. *Toxicol In Vitro*, 2003. 17(1): p. 27-33.  
Langlands, S.J., et al. Prebiotic carbohydrates modify the mucosa associated microflora of the human large bowel. *Gut*, 2004. 53(11): p. 1610-6.

Layman, D.K., et al. A reduced ratio of dietary carbohydrate to protein improves body composition and blood lipid profiles during weight loss in adult women. *J Nutr*, 2003. 133(2): p. 411-7.  
Marshall, K. Therapeutic applications of whey protein. *Altern Med Rev*, 2004. 9(2): p. 136-56.  
Petschow, B.W. and Talbott, R.D. Growth promotion of *Bifidobacterium* species by whey and casein fractions from human and bovine milk. *J Clin Microbiol*, 1990. 28(2): p. 287-92.  
Walzem, R.L., Dillard, C.J., and German, J.B. Whey components: millennia of evolution create functionalities for mammalian nutrition: what we know and what we may be overlooking. *Crit Rev Food Sci Nutr*, 2002. 42(4): p. 353-75.  
Yalcin, A.S. Emerging therapeutic potential of whey proteins and peptides. *Curr Pharm Des*, 2006. 12(13): p. 1637-43.  
Zemel, M.B. The role of dairy foods in weight management. *J Am Coll Nutr*, 2005. 24(6 Suppl): p. 537S-46S.