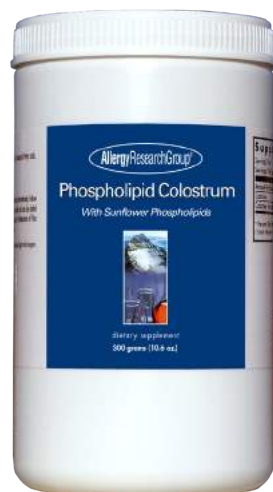


Phospholipid Colostrum

With Sunflower Phospholipids

Phospholipid Colostrum is obtained from healthy, grass-fed cows within the first 16 hours after birthing. The ratios of the naturally occurring immuno-peptides in Phospholipid Colostrum are not manipulated, and the result is a natural balance of nutrition with immune factors: minimum 60% protein, 20% IgG, 1% lactoferrin, 4% proline-rich peptides, as well as IgA, IgM, IGF types 1 and 2, and both TGF- α and TGF- β . Additionally, a phospholipid coating from non-GMO sunflower lecithin protects the colostrum from harsh gastric juices and enhances dissolution and absorption*



#76820
300 grams (10.6 oz.)

Key Features

- Premium colostrum from a state-of-the-art dedicated colostrum facility
- Non-GMO sunflower lecithin phospholipid coating (soy-free) mimics that of fresh colostrum
- Collected fresh year-round from clean, grass pasture dairies in the Southwest USA
- Tested for active nutrients and compounds, and free of antibiotics and pesticides

Supplement Facts

Serving Size	1 scoop (5 g)	
Servings Per Container	60	
Amount Per Serving	% Daily Value*	
Calories	50	†
Protein	3 g	6%
Calcium	25 mg	2.5%
Colostrum and Sunflower Lecithin Phospholipids	5 g	†
Immunoglobulins (Total)	1 g	†
Proline-Rich Polypeptides (PRP)	200 mg	†
Lactoferrin	50 mg	†

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

† Daily value not established.

Suggested Use: As a dietary supplement, 1 scoop (5 g) one or two times daily, or as directed by a healthcare professional.

Women who are pregnant, wishing to become pregnant, or breastfeeding should use only under the supervision of a qualified healthcare practitioner.

Store in cool, dry place, tightly capped.

During processing, the colostrum particles in Phospholipid Colostrum are coated with phospholipids, to provide protection from harsh gastric juices and enhance dissolution and absorption.* The phospholipid coating is derived from non-GMO, non-allergenic sunflower oil lecithin (soy-free).

Phospholipid Colostrum’s coating mimics the phospholipid coating of fresh, liquid colostrum, and it is made of the same kind of phospholipids found in our cell membranes, including those in the lining of the GI tract.* Although some colostrum products claim they are “liposomal colostrum”, there is no such thing. True liposomes are much smaller than the phospholipids on the surface of natural colostrum.

Phospholipid Colostrum utilizes only colostrum from first milkings, from healthy, grass-fed cows. The first milkings have the highest levels of active compounds.* The feed grass is grown at each dairy and fed to the cows every day, supplemented with grains, vitamins and minerals for a well-balanced diet. The mother produces five gallons of colostrum in the sixteen hours after birth, and only a portion of that is utilized to insure that the calf gets all that it needs.

Phospholipid Colostrum is processed in a state-of-the-art colostrum plant, using low pressure and temperature, and spray dried with indirect steam to maintain maximum bio-activity. This is a modern, dedicated-use plant for the production of colostrum that meets the highest “human consumption” standards of quality and sanitation. It does not produce any colostrum at a lower standard, “for other uses”, and is the only facility in the world that produces colostrum only for human consumption.

The cows that supply the colostrum in Phospholipid Colostrum live on environmentally clean, grass pastures in the southwestern United States, where the mild climate allows cows to give birth at any time of year, providing a year-round supply of fresh colostrum. Colostrum from New Zealand, Northern Europe, and other locales is produced only in the spring – once a year. That spring-time production is then used as their colostrum supply for the rest of the year, which makes it, for much of the year, more of an ‘aged’ colostrum product.

Phospholipid Colostrum is tested extensively before, during, and after the production process. Before processing begins, the colostrum is tested to make sure it is from the first milkings, and that it’s free of antibiotics, pesticides, and disease. After processing, it is tested again to ensure it retains its active nutrients and compounds at high levels.