



1200 West Royal Lee Drive
Palmyra, Wisconsin 53156
Phone: 800-558-8740

StandardProcess.com

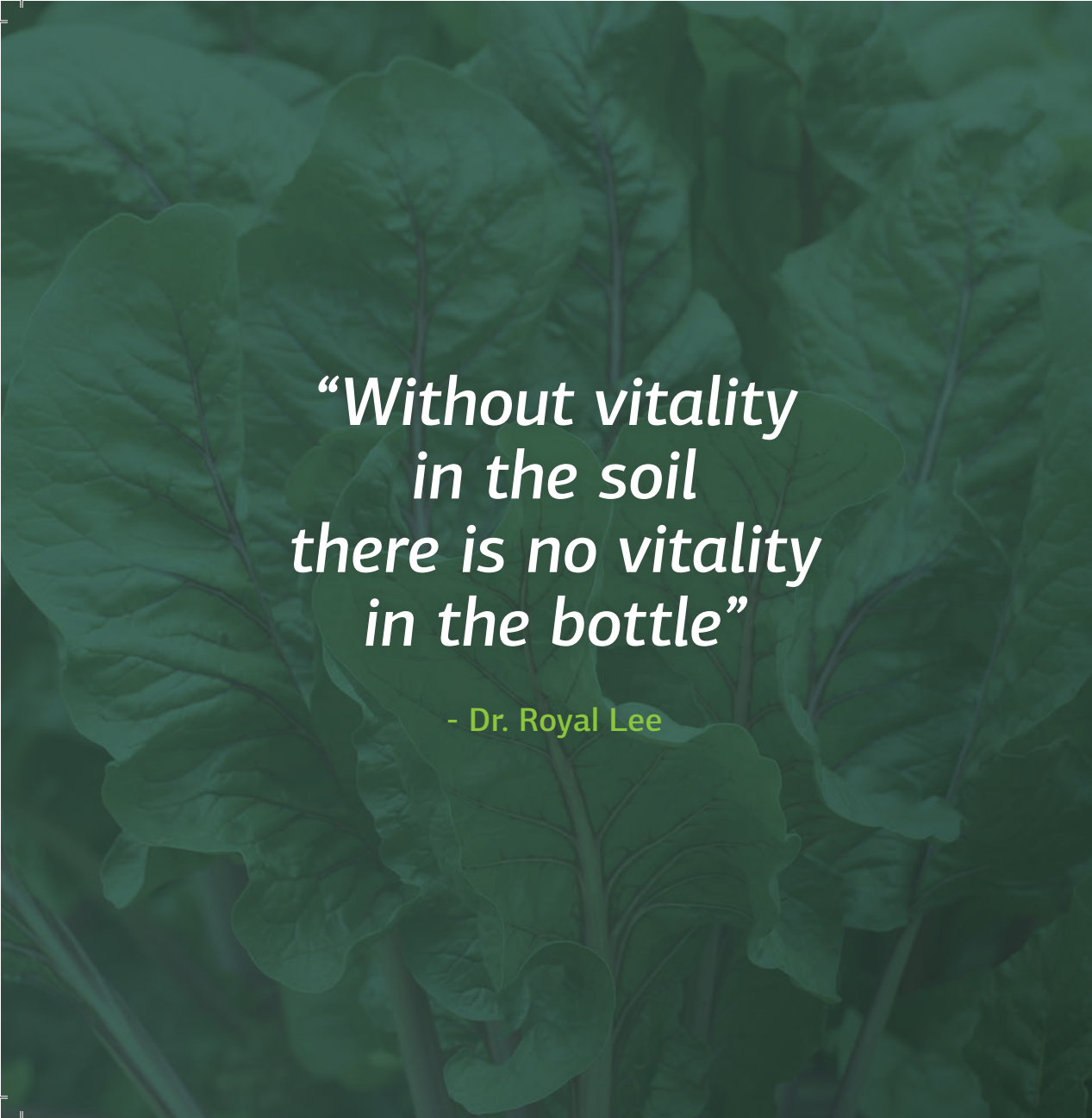
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THE WHOLE STORY

Changing lives since 1929

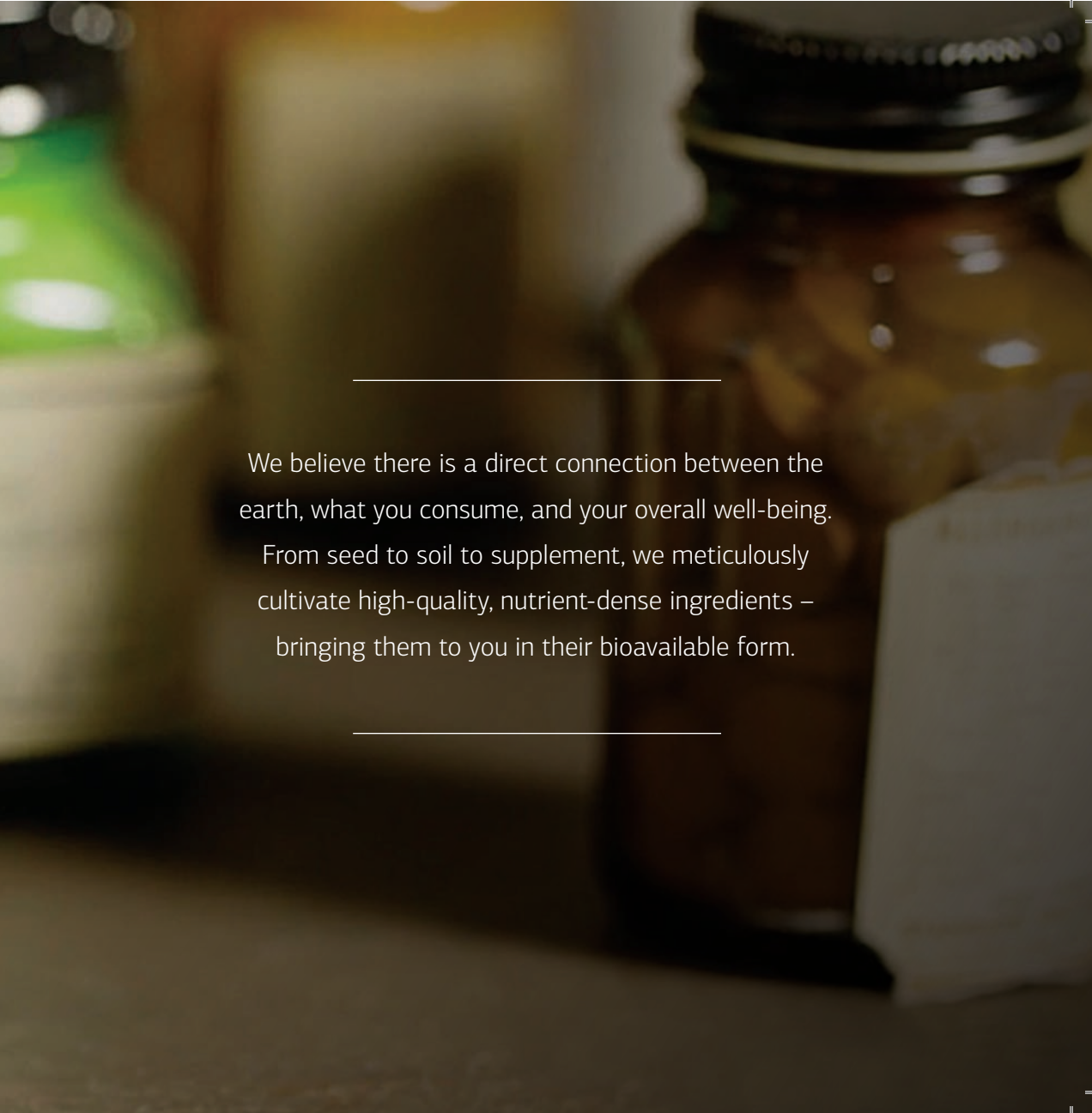


WHOLE FOOD NUTRIENT SOLUTIONS



*“Without vitality
in the soil
there is no vitality
in the bottle”*

- Dr. Royal Lee



We believe there is a direct connection between the earth, what you consume, and your overall well-being. From seed to soil to supplement, we meticulously cultivate high-quality, nutrient-dense ingredients – bringing them to you in their bioavailable form.

A man with glasses and a blue shirt under a grey blazer is smiling. He is standing in a room with dark wood paneling. Behind him are two framed portraits: one of a woman and one of a man in a suit.

A VISIONARY COMPANY SINCE OUR INCEPTION

PIONEERS OF INNOVATION

For over 95 years, Standard Process has pioneered innovation in whole food nutrition. It started with our founder, Dr. Royal Lee, who recognized nutritional deficiencies caused by processed foods and industrial food production. Early on, Standard Process recognized the need for partnership with health care professionals to effectively and holistically address the nutritional issues related to poor health conditions. This is an integral part of our process today, as we build on our heritage of being the first to introduce a line of whole food nutrition in the United States.

From Dr. Royal Lee to today's President & CEO, Charles DuBois, Standard Process has been a family-owned, multi-generational company rooted in high ethical standards.

We have never wavered on our organic and regenerative farming practices – it's how we ensure a biodiverse environment that yields nutrient-dense soil which is essential to the efficacy of our nutritional supplements.

HEALTHFUL LIVING

There is a holistic synergy in everything we do.

Organic & Regenerative Farming Practices

Our farmers are experts at their craft, and organic farming is their way of life. We don't use anything that has been genetically engineered.

Manufacturing and Quality Control

Testing and preserving the whole food complex is and always has been our top priority.

Holistic Approach to Health Care

We partner with qualified health care practitioners to gain perspective and share insights that improve patient outcomes.

Commitment to Innovation

Our first-of-its-kind Nutrition Innovation Center represents a new era of nutrition science that supports the whole food health advantage.



ADVANCING HEALTH THROUGH WHOLE FOOD NUTRITION

A close-up photograph of a person's hands holding a clump of dark, rich soil. The person is wearing a green jacket with a zipper and two patches. The background is blurred, showing a natural outdoor setting. The text 'ORGANIC AND REGENERATIVE FARMING' is overlaid in white, bold, sans-serif font on the left side of the image.

ORGANIC AND REGENERATIVE FARMING

FROM SOIL TO SUPPLEMENT

Nutrients find their potency at their source.

We work tirelessly to protect those nutrients through our organic and regenerative farming practices – bringing them to you in their bioavailable form.

Organic farming guarantees no pesticides, no herbicides, and no genetically modified organisms (GMOs).

Regenerative practices assure biodiversity and nutrient-dense soil that is rich in bio-matter, essential to our quality and the environment.

Farming this way gives ingredients the nutritional impact that fruits, vegetables, and herbs were meant to have.

The great majority of the raw plant ingredients used to make our products are grown on our certified organic farm in Palmyra, Wisconsin.

PREMIUM QUALITY IS OUR STANDARD

Quality is at the heart of everything we do at Standard Process. To safeguard every vital nutrient in the ingredients we harness, our team of highly trained scientists works tirelessly to apply stringent standards to how we farm, source, manufacture, test, and formulate all of our products. And, our thorough manufacturing process – from juice extraction and drying to packing and cleaning – keeps quality as the top priority.

This comprehensive approach ensures that our supplements deliver their complex nutrients as nature intended. It's how our high-quality standards substantiate the whole food health advantage.

Our quality audits and testing methods exceed industry standards.

On average, a single batch is tested four times every week. Our scientists run as many as 2,100 tests on raw materials, in-process product batches, and finished products.



MANUFACTURING AND QUALITY CONTROL



HOLISTIC APPROACH TO HEALTH CARE

VALUED PARTNERSHIPS

Today, the relationship between food and a healthy body is more important than ever due to the lack of nutrients found in the standard American diet.

Whole food nutritional supplementation plays a critical role in balancing the body with the nutrients it needs for optimal functionality.

We recognize that our supplements can only be as effective as a practitioner's recommendation. Together, we share insights and take a holistic approach to advancing health by supporting the body's interrelated systems, rather than simply treating the symptoms.

Our mission is to empower people to change lives. From our employees to our network of thousands of practitioners, we strive to improve quality of life for everyone.

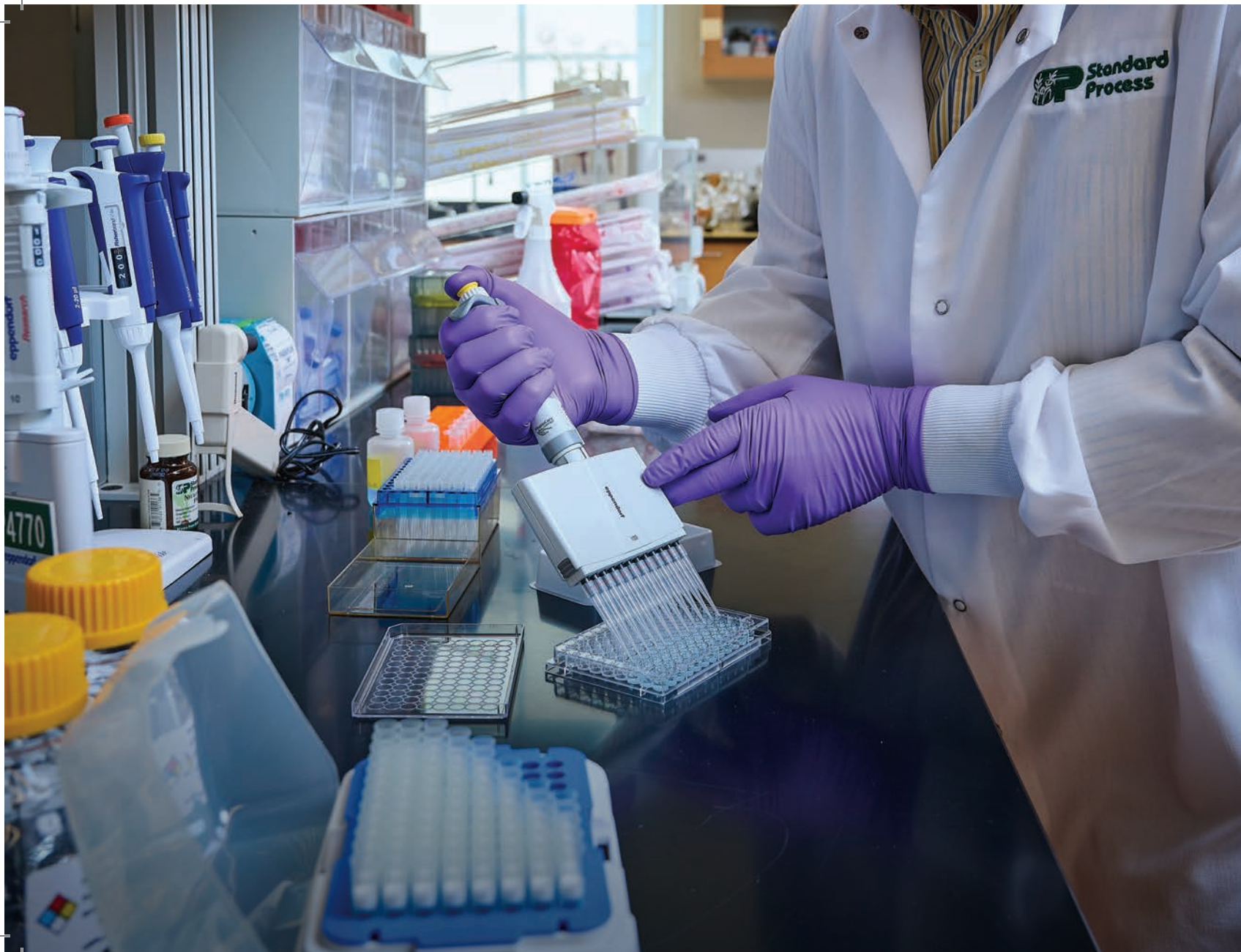
SUPPORTING THE WHOLE FOOD HEALTH ADVANTAGE

We're investing in a new era of nutrition science specific to the whole food health advantage. Headquartered at the North Carolina Research Center in Kannapolis, this first-of-its-kind research center is dedicated to testing and developing new products and solutions for health care practitioners and patients.

The Standard Process Nutrition Innovation Center (NIC) not only inspires innovation, it also validates our whole food philosophy with scientifically based evidence. Plus, it offers invaluable clinical insights that develop support – also backed by real data – for improving our organic and regenerative farming practices and product formulations.



COMMITMENT TO INNOVATION



**NUTRITION INNOVATION
CENTER PROGRAMS**

EDUCATION – Professional media and learning center that provides advanced educational tools and capabilities to enhance practitioner education and training.

**NUTRITION KITCHEN FOR CULINARY
MEDICINE** – Allows people to better understand and adapt whole food nutrition into their daily lifestyles, providing a healthier way of preparing food.

DISCOVERY LAB – State-of-the-art equipment conducts innovative research that includes our work in nutrigenomics, epigenetics and the complete analytical profiling of natural products and plants to define their active components and impact on targeted health conditions.

CLINICAL PARTNERSHIPS – Collaboration with leading research universities and integrative and functional health care practitioners.

GROUNDING IN HERITAGE

A culture of family runs deep here at Standard Process. It starts with three generations of family, carrying on the legacy of Dr. Lee, and it will continue with the next generation of DuBois children. But it's more than family lineage that brings us together.

Everyone at Standard Process is family – doctors, patients, sales reps, employees, and their families. With a shared commitment and passion for what we do, everyone contributes to the culture and heritage that has made us who we are today – a company that is committed to changing lives. And after 95 years, we are just scratching the surface. We are so excited to deepen our commitment and expand our footprint over the next 95 years – and beyond.

GENERATIONS OF FAMILY LEADERSHIP

Simone (Generation 4), Charlie (Generation 3), and Jack (Generation 4)



PAVING THE WAY FOR THE FUTURE