OPC Synergy®





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OPC SYNERGY

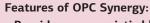
E FOOD SUPPLEMENTS SINCE







ANTIOXIDANT SUPPORT



- Provides a synergistic blend that exhibits antioxidant activity and supports cell functioning.*
- Supports and maintains normal cell function
- Helps maintain normal cognitive function
- Traditionally used in support of eye health
- Supports the complex processes associated with aging
- Supports a healthy cardiovascular system
- Maintains capillary integrity*

The Inside Story of OPCs

OPC is short for oligomeric proanthocyanidins. Consisting of plant-based bioflavonoids and polyphenols, these antioxidant compounds give fruits and vegetables their natural, bright colors and have been shown to support cardiovascular health with similar effects as described with the use of vitamins C and E.¹

Fruits and vegetables that contain these compounds are most typically found in the Mediterranean diet such as grapes, cocoa beans, cranberries. and green tea. They are also found in plants like buckwheat, carrots, beets, and alfalfa.

Nutritional Support for Healthy Lifestyles

Today, with decreasing levels of nutrient density in the foods we eat, nutrient gaps in our diets affect nearly 80% of consumers.² Even individuals who meet the recommended daily intake of fruits and vegetables may have suboptimal nutrient and phytonutrient levels due to the low nutrient quality of the types of food available and/or selected.³ This gap results in low phytonutrient intake that may compromise the functional response of their metabolic systems. OPC Synergy continues to help fill the phytonutrient shortfall in the modern diet.

FIGURE 1. Most Americans report consuming only about half of the recommended number of servings of fruits and vegetables daily. This contributes to a nutrient gap that may, in turn, contribute to increased health risks.⁴

>80% Not meeting green vegetable intake

>90% Not meeting **red and orange vegetable** intake

Potatoes >25% of all veggie consumption

~100% do not meet whole grain intake

DATA SOURCE: NHANES 2007-2010

Servings per Container: 40

MINDING THE GAP

Fruit and Vegetable Consumption



Supplement Facts Serving Size: 1 Capsule

Amount per Serving %Daily Value
Proprietary Blend 410 mg †

Organic buckwheat (aerial parts) juice powder, organic buckwheat

(aerial parts), green tea (leaf) powder, organic carrot, grape seed

extract^, bilberry (fruit) extract, green tea (leaf) extract, and red

†Daily Value not established.

wine extract.

Other Ingredients: Gelatin, water, and calcium stearate.

^Includes Masquelier's® Original OPC-85

Available Size:

 OPC Synergy 40 Capsules

Please consult the actual product label for the most accurate product information

NOTES

DOSAGE AM

OPC Synergy®



ANTIOXIDANT SUPPORT

The Phytonutrient Gap

OPC Synergy is a proprietary blend that provides a combination of powerful phytonutrients for daily support.* Together, these phytonutrients support the body's optimal balance for health throughout our lives. OPC Synergy uses a blend of plants sourced for their high level of phytonutrients, called polyphenols, including buckwheat (sourced from the Standard Process certified organic farm), carrot, green tea, grape seed, and bilberry extract. The available phytonutrients support the daily needs of a healthy body.

Clinical Applications and Advantages of Phytonutrients in OPC Synergy

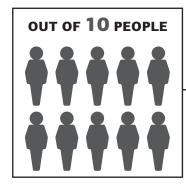
Using a blend of nutrient-dense whole plants, OPC Synergy provides a combination of phytonutrients in a whole food matrix structure.⁵ The result is a bioavailable group of nutrients providing foundational support and preventive care.

Clinical studies demonstrated the role of phytonutrients (phenolics) in supporting different aspects of human health. This includes support of the cardiovascular system as well as an ability to improve digestive health by supporting a healthy microbiome.⁶⁻¹¹

Polyphenols have been shown to influence glucose transport systems in the gut, support both antioxidant activity in the body, support normal immune response, and down regulate initiation stages of the inflammatory cascade.¹²

Key components of the formula include extracts or powders of fruits, vegetables, seeds, and other plant sources that include bilberry fruit, green tea, grape seed, red wine extract, and carrots that provide polyphenols. It also includes buckwheat from the Standard Process certified organic farm.

FIGURE 2. The number of people found to have gaps in fruit and vegetable intake described by phytonutrient color profile.⁶



get enough green fruit

and vegetable intake

get enough orange/yellow fruit and vegetable intake

get enough red fruit and vegetable intake

1 eget enough white fruit

and vegetable intake

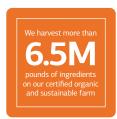
get enough purple fruit and vegetable intake

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Healthy Soil. Healthy Plants. Healthy Lives.

Standard Process is a family-owned company dedicated to making high-quality and nutrient-dense therapeutic supplements for three generations.

We apply a holistic approach to how we farm, manufacture and protect the quality of our products. This comprehensive strategy ensures that our clinical solutions deliver complex nutrients as nature intended. It's how we define the whole food health advantage.





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