Myo-Plus®

Myo-Plus Supports Muscular Health and Function Through the Use of Naturally Occurring, Powerful Antioxidants

Large bodies of animal and human research support the need to increase antioxidants in our daily diet. Coenzyme Q_{10} is used extensively in Japan to support heart and cardiovascular health and to support the immune system. Human research in the United States suggests that coenzyme Q_{10} promotes the metabolic efficiency of muscles throughout the body, including the heart muscle. B-complex vitamins work together to keep nerves and muscles healthy and to support immune function. Vitamin C helps with proper tissue growth and reparation, and plays a dominant role in immune system support. Some vitamins and minerals work more efficiently and provide greater benefit for the body when they partner with another vitamin or mineral. Vitamin E is one such vitamin that works synergistically with Vitamin C and the trace mineral selenium. Similarly, B-complex vitamins reach maximum potential when taken together. While each substance stands fully capable of destroying harmful free radicals on its own, research strongly suggests that their combined efforts yield even greater results at the cellular level. The appropriate combination of these nutrients provides maximum nutritional balance by improving absorption and enhancing potency.†

How Myo-Plus Keeps You Healthy

Supports muscular health

Each cell in the body depends on coenzyme Q_{10} to breathe and produce energy. Coenzyme Q_{10} positively influences muscular energy metabolism to help maintain optimal muscular efficiency. Vitamins C and E help repair damaged tissues.†

Provides strong antioxidant defense

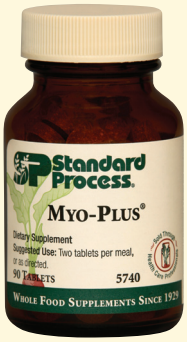
The free radicals generated by the body in response to exposure to various stresses are important to the immune arsenal. However, when free radicals are generated in excess, they can cause severe damage to normal tissues and healthy cells. Antioxidants are substances that neutralize free radicals by attaching to their free electrons. By inhibiting excessive free radical proliferation, antioxidants like those found in Myo-Plus help detoxify and protect the body from free radical damage.†

Helps keep your heart healthy

Each major ingredient in Myo-Plus influences the cardiovascular system in a positive way. Naturally occurring coenzyme Q_{10} helps promote healthy circulation and strengthens the heart muscle. Vitamin B_6 can help keep homocysteine levels within a more normal range. Vitamin E improves circulation.†

Please copy for your patients.

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



Introduced in 1964

Content:
90 tablets

Suggested Use: Two tablets per meal, or as directed.

Supplement Facts:
Serving Size: 2 tablets
Servings per Container: 45

	Amount per Serving	%DV
Calories	4	
Cholesterol	5 mg	1%
Total Carbohydrate	1 g	<1%*
Vitamin C	14.5 mg	25%
Vitamin E	2 IU	6%
Riboflavin	1.6 mg	100%
Niacin	14 mg	70%
Vitamin B_6	0.5 mg	25%
Selenium	2.8 mcg	4%

*Percent Daily Values (DV) are based on a 2,000-calorie diet.

Proprietary Blend: 650 mg
Bovine heart PMG™ extract, bovine liver, choline bitartrate, calcium lactate, porcine stomach, bovine orchic extract, *Tillandsia usneoides*, defatted wheat (germ), para-aminobenzoate, nutritional yeast, allantoin, inositol, bovine spleen, ovine spleen, porcine brain, oat flour, and bovine adrenal Cytosol™ extract.

Other Ingredients: Honey, calcium stearate, ascorbic acid, niacinamide, mixed tocopherols (soy), arabic gum, selenium yeast, glycerin, riboflavin 5'-phosphate, and pyridoxine hydrochloride.

Two tablets supply approximately: 110 mg bovine muscle PMG™ extract and 30 mg choline.

Sold through health care professionals.

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Myo-Plus®

What Makes Myo-Plus Unique

Product Attributes

Multiple nutrients from a variety of animal tissues

- Bovine, porcine, and ovine tissues provide nutrients and support to the corresponding tissues in humans
- Vitamins, minerals, and nutrients from animal tissues work synergistically for maximum effect
- Contains naturally occurring coenzyme Q_{10} from bovine heart PMG™ extract
- A combination product to support the muscular system†

Manufacturing and Quality-Control Processes

Low-temperature, high-vacuum drying technique

- Preserves the enzymatic vitality and nutritional potential of ingredients

Not disassociated into isolated components

- The nutrients in Myo-Plus are processed to remain intact, complete nutritional compounds

Degreed microbiologists and chemists in our on-site laboratories continually 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

Our founder, Dr. Royal 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 isolated nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to an isolated or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.

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 Myo-Plus®.*

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