

# OPC Synergy®

## Provides Antioxidant Strength and Tissue Protection

A steady decline in the way we look and feel as we age has always been believed to be an unavoidable result of the aging process. Today, we have a greater understanding of what happens to the body as we age. One of the strongest enemies to overall health and quality of life stems from the effect exerted on cells by free radicals. Free radicals are reactive molecules that are generated by normal metabolic (oxidative) processes. Rust on cars and spoiled food are just two examples of oxidative damage. Free radicals can also affect living cells. They can affect DNA, cell membranes, lipids, and protein, consequently altering genes and injuring cells. Antioxidants—a group of vitamins, minerals, and enzymes that help keep the production of free radicals in check—are the single most effective weapon at our disposal to keep free radicals in balance. Oligomeric proanthocyanidins (OPCs), found in a variety of plants, fruits, and vegetables, are flavanols considered to offer strong antioxidants. Their strength and superior bioavailability allow OPCs to perform a number of maintenance and supportive roles in every part of the body. Unfortunately, most OPCs are lost before or during food preparation or during cooking.†

## How OPC Synergy Keeps You Healthy

### *Keeps your circulatory system healthy*

OPCs help maintain the properties of platelets. OPC makes all blood vessel walls, from large arteries to tiny capillaries, stronger and more elastic.†

### *Maintains collagen strength and elasticity*

Dr. Jack Masquelier's thoroughly researched and patented OPCs help support and maintain collagen protein. OPCs help restore and maintain skin resilience by protecting elastin from oxidative damage.†

### *Maintains capillary integrity*

OPCs help prevent leakage of fluid between cells by strengthening capillary walls.†

### *Supports healthy brain function*

One of the most desirable properties of OPCs is their ability to penetrate both aqueous and lipid cellular membranes. They can cross the blood-brain barrier and provide antioxidant support to delicate brain tissue. OPCs also provide vascular support to further promote healthy brain function.†



Introduced in 2000



#### **Content:**

40 capsules

**Suggested Use:** One capsule per day, or as directed.

#### **Supplement Facts:**

Serving Size: 1 capsule

Servings per Container: 40

	Amount per Serving	%DV
Calories	1.5	
Grape (Seed) Extract (Masquelier's® Original OPC Included)	50 mg	
Red Wine Extract (Provinols)	25 mg	
Green Tea (Leaves) Extract (60% Catechins)	25 mg	
Bilberry (Fruit) (25% Anthocyanins)	25 mg	

#### **Proprietary Blend:** 285 mg

Dried buckwheat (leaf) and juice, green tea (leaf) powder, and dried carrot (root).

Other Ingredients: Gelatin, water, maltodextrin, calcium stearate, and colors.

**Sold through health care professionals.**

*Please copy for your patients.*

**GF** This product contains less than 10 parts per million of gluten per serving size or less than 20 parts per million per the suggested use listed on each product label.

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



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# OPC Synergy<sup>®</sup>

## What Makes OPC Synergy Unique

### Product Attributes

Formulated to procure the highest percentage (92%) and variety of OPCs and gain additional efficacy through synergistic cofactors

- › Provides accompanying cofactors, such as 60 percent catechins and 25 percent anthocyanins plus vitamin E, monounsaturated fatty acids, vitamin P complex (rutin), and trace minerals to strengthen efficacy<sup>†</sup>

### Five different sources of OPCs

- › Grape seed extract, including Masquelier's<sup>®</sup> Original OPC, which contains the highest percentage of OPCs for unparalleled antioxidant strength
- › Green tea extract contains OPCs, such as catechins, to provide antioxidant support to red blood cells
- › Buckwheat contains the vitamin P complex (rutin), which contains OPCs, to build and maintain vascular integrity
- › Red wine extract contains OPCs and phenols to support cardiovascular and vascular function
- › Bilberry contains OPCs, such as anthocyanosides, to provide antioxidant support to vessel walls through collagen support<sup>†</sup>

### Certified Organic Farming

A healthy ecosystem is created by using organic farming techniques, such as rotating crops, fertilizing the soil with nutrient-rich cover crops and byproducts from our processing, practicing strict weed-control standards, and continually monitoring the health of our plants

- › Assures the soil is laden with minerals and nutrients
- › Ensures plants are nutritionally complete and free from synthetic pesticides

### Manufacturing and Quality-Control Processes

Upon harvesting, nutrient-rich plants are immediately washed and promptly processed

- › Preserves nutritional integrity

### Low-temperature, high-vacuum drying technique

- › Preserves the enzymatic vitality and nutritional potential of ingredients

### Not disassociated into isolated components

- › The nutrients in OPC Synergy 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 OPC Synergy<sup>®</sup>.

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