

Kelp is rich in Dietary fiber, Protein, Thiamine (Vit. B1), Riboflavin (Vit. B2), Niacin (Vit. B3), Pantothenic acid (B5), Folate (Vit. B9), Vitamin C, Calcium, Iron, Magnesium, Phosphorus, Potassium, Zinc.....

Whoa.... need I say more?

Sun-dried Alfalfa has been used as an herbal medicine for over 1,500 years. Alfalfa is high in protein, calcium, other minerals, vitamin A, vitamins in the B group, vitamin C, vitamin D, vitamin E and vitamin K. It is a highly digestible source of fiber.

Blueberries have a diverse range of micronutrients with substantial levels of vitamin K and Manganese. Some research suggests that blueberries may help prevent urinary tract infections, lower cholesterol and blood pressure, reduce the risk of heart disease and may inhibit cancer cell development.

Cranberries contain a balanced profile of micronutrients including a good amount of Vitamin C and Fiber. They are one of the best sources of antioxidants in food and studies show that they may be beneficial to cardiovascular health, the immune system and act as anti-cancer agents.

Selenium Yeast will replace Sodium Selenite. Sodium Selenite is a salt and a very common water-soluble selenium compound. However there is some evidence that Sodium selenite becomes useless when ingested with zinc, copper, vitamin c and other minerals. Selenium yeast is the best source of the essential mineral Selenium.

*The ingredients we are removing from our current formulas are Tomato Pomace, Menadione Dimethylpyrimidinol Bisulfate (Vitamin K,) and Sodium Selenite