Protein Guide

Are you tired of consuming protein-rich foods without seeing the results you want? It's time to stop falling for the myth that all proteins are the same. The truth is, to see real results, you need to consume the right balance of all eight essential amino acids. Don't waste your time and money on low-quality proteins. Instead, aim for a 1:1 ratio (your weight in pounds to protein in grams) and consume 40g of protein per serving.

The Myth: All proteins are the same.

In order for a foods protein to be used properly, it must contain the right balance of all eight essential amino acids. So the next time you see that yogurt has 14g of protein, be aware that only 16% is usable! A can of tuna fish has 16g of protein, of which 34% is usable. We call this the Aminos Acid Utilization (AAU).

Your 3 Goals Are:

Eat the foods with the highest AAU possible. Use a 1:1 ratio. (ie 145lbs = 145g) Take 40g of protein per serving minimum.



Scan the QR code to buy our Amino Blend or visit us at www.uminus20.com



Printable Cheat Sheet:

Print this page and cut out the cheat sheet. Put it in your purse or wallet for the next time you question your protein goals.

Chris' Protein Cheat Sheet High AAU / 1:1 / 40g

99.8% AAU

Essential Aminos......10g per 3 pills (0 cal)

34% AAU

Beef Filet	7.3g per oz (43 cal)
Chicken Breast	9g per oz (31 cal)
Pork Tenderloin	7.3g per oz (46 cal)
Salmon	5.5g per oz (52 cal)
White Fish	8g per oz (31 cal)
Shrimp	7g per oz (40 cal)
Eggs	6g per egg (74 cal)
Whole Milk	1g per oz (18 cal)
Cottage Cheese (full fat)	3g per oz (29 cal)

12% AAU

Legumes - don't count these towards goals **Vegetables** - don't count these towards goalst

Note: Ground and fatty meats will have a lower protein content per ounce, google them!