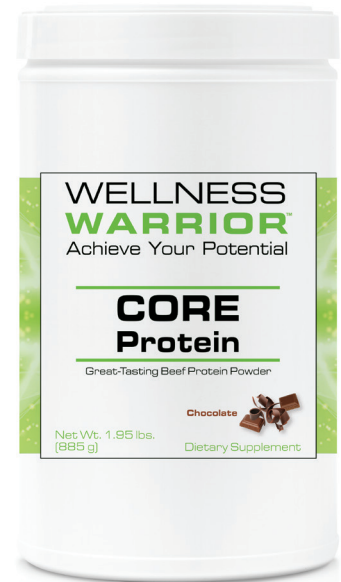


Core Protein

Great-Tasting Beef Protein Powder

CHOCOLATE



Core Protein Supplementation

Core Protein is a great-tasting beef protein powder produced by a proprietary filtration process yielding native beef peptides that are rich in essential amino acids and contain absolutely no lactose/dairy and minimal fat. The best part is that it's Paleo friendly!

Research continues to provide evidence that protein needs are greater in active individuals (especially those who exercise regularly) and the elderly.^{1,2} Core Protein makes meeting your protein needs easy and convenient, especially for those on a Paleo diet regimen. Here are the main benefits of Core Protein supplementation:

- It is a complete protein source containing all essential amino acids*
- It is easily absorbed/digested and contains no lactose or dairy*
- It is suitable for a Paleo diet regimen*
- Promotes an anabolic response to resistance training which supports muscular development⁵
- Supports healthy body composition²
- May reduce muscle protein breakdown during prolonged aerobic activities⁶

How Core Protein Works

There is a multitude of benefits from ingesting beef protein thanks to its simple digestion—thanks to being lactose-free—and rich profile of essential amino acids (i.e. amino acids humans must obtain from food for proper health/longevity). Beef protein is a complete protein containing all nine of the essential amino acids which promote muscle protein synthesis and minimizes muscle protein breakdown.⁴ Therefore, beef protein serves a crucial role in individuals looking to improve their musculature, fitness and overall bodily function.*

Core Protein is a great-tasting, easily digestible protein powder sourced from cattle that are never treated with recombinant bovine growth hormone (rBGH).

- 21 grams of protein per serving
- Less than 2 grams of fat per serving
- Non-GMO
- Gluten-free
- Naturally flavored and sweetened
- Highly soluble

What is the Paleo Diet

Paleo dieting is a nutritional regimen derived from roughly 60-70% intake from animal foods, particularly red meats.³

As a final touch, Core Protein utilizes all-natural stevia for flavoring. Core Protein contains no artificial colors or sweeteners to stay true to the Paleo diet.

SERVING SIZE: About 1 Scoop
SERVINGS PER CONTAINER: About 30



GLUTEN-FREE



DAIRY-FREE



NON-GMO



PRODUCED IN A
cGMP FACILITY

*These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

Ingredients	Amount	%DV
Calories	120	
Calories from Saturated Fat	15	
Total Fat	2 g	3%*
Saturated Fat	1.5 g	8%*
Total Carbohydrate	4 g	1%*
Dietary Fiber	1 g	4%*
Protein	21 g	
Iron (from cocoa powder)	2.4 mg	13%
Sodium (from hydrolyzed bovine collagen)	150 mg	7%
Potassium (from cocoa powder)	176 mg	4%

Amino Profile	Typical Amino Acid Composition in Grams Per Serving	Amount
Cystine		0.02 g
Methionine		0.2 g
Aspartic Acid		1.33 g
Threonine		0.46 g
Serine		0.75 g
Glutamic Acid		2.43 g
Proline		2.65 g
Glycine		4.42 g
Alanine		1.95 g
Hydroxyproline		2.25 g
Valine		0.66 g
Isoleucine		0.38 g
Leucine		0.82 g
Tyrosine		0.29 g
Phenylalanine		0.51 g
Histidine		0.24 g
Lysine		0.84 g
Arginine		1.66 g
Tryptophan		0.08 g

OTHER INGREDIENTS: Hydrolyzed Bovine Collagen, Cocoa Powder Processed With Alkali, Medium Chain Triglycerides, Natural Flavors, Silicon Dioxide, Rebaudioside A (from stevia leaf extract).

DIRECTIONS: Mix 1 scoop in 8-12 ounces of water daily as a dietary supplement, or as directed by your healthcare practitioner.

CAUTION: If you are pregnant, nursing, or taking medication, consult your healthcare practitioner before use. Keep out of reach of children.

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