Vegan-Pro



Living Health Integrative Medicine, LLC 1833 Forest Dr. Suite A Annapolis, MD 21401 410.216.9180



Clinical Applications

- Supports Protein Metabolism and Healthy Body Composition*
- Supports Cardiovascular Health*
- Supports Gastrointestinal Health*
- Supports Antioxidant Systems*
- Provides Essential Micronutrients*

Vegan-Pro is a nutrient-rich shake mix ideal for vegans, individuals sensitive or allergic to soy and/or dairy, or those seeking an alternative source of quality protein. Vegan-Pro features Vegan Protein Blend, an all-natural pea and rice protein blend; Aminogen®, a plant enzyme that enhances protein digestibility and absorption; and Artinia® chitin-glucan, a novel fiber that supports antioxidant systems in the body. This fructose-free formula provides an array of micronutrients as well, including high-potency vitamins C and B12, activated B vitamins, and Albion® TRAACS® chelated minerals (the real amino acid chelate system).*

All Living Health Integrative Medicine Formulas Meet or Exceed cGMP Quality Standards

Discussion

Vegan Protein Blend, Living Health Integrative Medicine's proprietary blend of highly digestible pea protein concentrate, pea protein isolate, glycine, taurine, rice protein concentrate, and L-glutamine, is the cornerstone of Vegan-Pro. Aminogen is added to enhance protein digestion and absorption.^[1] The combination of pea protein and rice protein achieves an amino acid score of 100% and supports protein metabolism and healthy body composition.*^[2]

Protein is required for cell and tissue repair, hormone and enzyme synthesis, and a variety of metabolic functions. It is especially important for maintaining lean body mass during increased physical activity. Protein supplementation has been found to be a determining factor in increasing fat-free mass and exercise-stimulated fat oxidation. Subjects who consumed a significantly higher protein intake (~80 g/d versus ~59 g/d) experienced a significant increase in fat oxidation and fat-free mass with a significant decrease in fat mass and body fat percentage. Studies have indicated that increased protein intake enhances satiety 2.4-6 and supports diminished food intake during subsequent meals. One randomized crossover study suggested that pea protein was superior to milk protein with respect to satiety and intermeal interval. Research has also demonstrated that pea protein stimulates release of cholecystokinin and glucagon-like peptide 1, gastrointestinal hormones that modulate appetite sensations.*

While pea-based protein provides a satisfying and versatile source of protein, it also supports cardiovascular health. Animal studies have suggested that it positively affects lipid homeostasis by modulating gene expression; that is, upregulating genes that affect hepatic cholesterol uptake and downregulating genes that affect fatty acid synthesis.*(10,11)

Artinia® Chitin-Glucan is incorporated into Vegan-Pro to support antioxidant activity and cardiovascular health. Artinia is a purified, insoluble, gluten-free fiber ingredient composed of chitin (N-acetyl-D-glucosamine) and beta(1,3)-glucan chains.^[12] Artinia has been researched for its effects on maintaining oxidative balance and artery health, key components of cardiovascular health. A 12-week animal study indicated that chitin-glucan supports cardiovascular health by maintaining healthy arteries, reducing cardiac superoxide anion and liver malondialdehyde (markers of oxidation), and enhancing superoxide dismutase and glutathione peroxidase activity.*^[13]

Human trials have revealed significantly positive results as well. A six-week, multicenter, randomized, double-blind, placebo-controlled study (n = 130) of Artinia revealed that 1.5 g/d significantly supported subjects' LDL cholesterol at levels already within normal range, and 4.5 g/d significantly supported subjects' natural antioxidant systems and oxidative balance of LDL cholesterol.^[14,15] A 28-day pilot study found Artinia to be safe and well-tolerated at a dose of 4.5 g/d.^[16] Vegan-Pro provides 2.25 g of Artinia per serving. Artinia is a healthy alternative to phytosterol supplementation and has not been observed to interfere with absorption of fat-soluble vitamins or antioxidants.*

Micronutrient Support Vegan-Pro delivers a balanced profile of vitamins, minerals, and antioxidants, nutrients vital to supporting the vast array of metabolic processes in the body. [17] B vitamins are present in their bioactive forms, including riboflavin 5'-phosphate, pyridoxal 5'-phosphate, methylcobalamin, and 5-methyltetrahydrofolate as Quatrefolic®.*[18]

Fructose-Free Vegan-Pro contains dried cane syrup and stevia in place of fructose. Animal and human research suggests that superfluous consumption of fructose increases visceral adiposity, disrupts lipid regulation, and elevates cardiometabolic risk.*[19-23]

Glutamine The conditionally essential amino acid glutamine is important for replenishing amino acid stores, especially after exercise or stress.^[24] Glutamine also supports intestinal cell proliferation and thereby preserves gut barrier function and intestinal health.*^[25-27]

Inulin This soluble fiber is fermented by colonic bacteria into short-chain fatty acids that exert a positive effect on lipid metabolism and support healthy colon transit time.*[28,29]

*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.



French Vanilla

Supplement Facts

Serving Size 2 Scoops about 40 g) Servings Per Container About 14

Ar	mount Per Serving	%DV#
Calories	150	
Calories from Fat	40	
Total Fat	5 g	8%
Saturated Fat	2 g	10%
Total Carbohydrae	14 g	5%
Dietary Fiber	7 g	28%
Sugais	5 g	**
Protein	15 g	30%
Vitamin A 75% as natural beta-carotene and 25% as retinyl palmit	tate 1875 IU	38%
Vitamin C as sodium ascorbate, potassium ascorbate,	125 mg	208%
zinc ascorbate, and calcium ascorbate)	_	
Vitamin E as d-alpha tocopheryl succinate and mixed tocopherols) 50 IU	167%
Thiamin as thiamine mononitrate	5 mg	333%
Riboflavin as riboflavin 5'-phosphate sodiu)m	5 mg	294%
Niacin as niacinamide and niacin)	16 mg	80%
Vitamin B6 as pyridoxal 5'-phosphate)	5 mg	250%
Folate as Quatrefolic 6S)-5-methyltetrahydrofolic acid, glucosam	ine salt) 100 mg	25%
Vitamin B12 as methylcobalamin	125 mg	2083%
Biotin	250 mg	83%
Pantothenic Acid as d-calcium pantothenate)	50 mg	500%
Calcium as DimaCal di-calcium malate, d-calcium pantothenate,	30 mg	3%
and calcium ascorbate)		
Iron naturally occurring)	3.6 mg	20%
lodine as potassium iodide)	25 mg	17%
Magnesium as Albion di-magnesium malate)	25 mg	6%
Zinc as TRAACS zinc bisglycinate chelate)	3.25 mg	22%
Selenium as Albion selenium glycinate complex)	25 mag	36%
Manganese as TRAACS manganese bisglycinate chelate)	0.125 mg	6%
Chromium as TRAACS chromium nicotinate glycinate chelate)	125 mag	104%
Molybdenum as TRAACS molybdenum glycinate chelate)	12.5 mg	17%
Sodium naturally occurring)	280 mg	12%
Potassium from ingredients with naturally occurring potassium and	nd Albion 500 mg	14%
potassium glycinate complex)		
Artinia chitin-glucan fr o n Aspergillus niger	2.25 a	**
Aninogen proprietary enzyme blend from spergillus nigenand Asp		**
orvzae)	orginus 500 mg	
Choline as choline dihydrogen citra)e	9 mg	**
Inosital	9 mg	**
PABA para-aminobenzoic acid)	3.25 mg	**
Vanadium as TRAACS vanadium nicotinate glycinate chelate)	187.5 mag	**
Tanadam ao Tingtoo fanadam moodhato giyonlato officiato)	.oo mag	
Percent Daily Values DV) are based on a 2,000 calorie diet.		
** Daily Value DV) not established.		
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Other Ingredient Vegan Protein Blend Living Health's proprietary blend of pea protein concentrate, pea protein isolate, glycine, taurine, rice protein concentrate, and L-glutamine), dried cane syrup, intuin chicory), sunflower oil, natural flavorsno MSG), medium-chain triglyceride oil, tripotassium citrate cellulose gum, xanthan gum, guar gum, silica, and stevia leaf extract

Directions

Mix two scoops (40 g) in 6-8 oz cold water and consume. Adjust amount of water according to thickness desired. May be used as a snack or meal supplement, or taken as directed by your healthcare practitioner.*

Consult your healthcare practitioner prior to use. Individuals taking medication should discuss potential interactions with their healthcare practitioner. Do not use if tamper seal is damaged. The labeling on this product does not comply with California's Proposition 65. Therefore, this product may not be sold in California.

Does Not Contain

Wheat, gluten, yeast, soy protein, animal or dairy products, fish, shellfish, peanuts, tree nuts, egg, artificial colors, artificial sweeteners, or artificial preservatives.





Albion, DimaCal, TRAACS, and the Albion Medallion design are registered trademarks of Albion Laboratories, Inc. Malates covered by US patent 6,706,904 and patents pending.



AMINOGEN® is a registered trademark of Triarco Industries. AMINOGEN® is protected under US patent 5.387.422.

ARTINIA® is a registered trademark of Novus Nutrition Brands, LLC. Protected by US patent 7,556,946.

Typical Amino Acid Profile Per Serving:

Alanine Arginine Aspartic Acid Cysteine Glutamic Acid Glycine Histidine	675 mg 1,352 mg 1,824 mg 148 mg 2,661 mg 644 mg 390 mg	Methionine Phenylalanine Proline Serine Taurine Threonine Tryptophan	166 mg 856 mg 682 mg 840 mg 500 mg 586 mg 154 mg
Cysteine	148 mg	Serine	840 mg
Glutamic Acid	2,661 mg	Taurine	500 mg
Glycine	644 mg	Threonine	586 mg
Histidine	390 mg	Tryptophan	154 mg
Isoleucine	726 mg	Tyrosine	601 mg
Leucine	1,312 mg	Valine	787 mg
Lysine	1.143 ma		· ·

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Dutch Chocolate

Supplement Facts

A	+ D Ci	%DV
Amour	t Per Serving	%DV⁴
Calories	140	
Calories from Fat	35	
Total Fat	4 g	6%
Saturated Fat	1 g	5%
Total Carbohydrate	14 g	5%
Dietary Fiber	7 g	28%
Sugars	5 g	**
Protein	15 g	
Vitamin A 75% as natural beta-carotene and 25% as retinyl palmitate		38%
Vitamin C as sodium ascorbate, potassium ascorbate,	125 mg	208%
zinc ascorbate, and calcium ascorbate)	F0.111	1070/
Vitamin E as d-alpha tocopheryl succinate and mixed tocopherols)	50 IU	167%
Thiamin as thiamine mononitrate)	5 mg	333%
Riboflavin as riboflavin 5'-phosphate sodium)	5 mg	
Niacin as niacinamide and niacin)	16 mg	80%
Vitamin B6 as pyridoxal 5'-phosphate)	5 mg	
Folate as 6S)-5-methyltetrahydrofolic acid, glucosamine salt)	100 mcg	25%
Vitamin B12 as methylcobalamin)	125 mcg	20839
Biotin	250 mcg	
Pantothenic Acid as d-calcium pantothenate)	50 mg	
Calcium as DimaCal Dicalcium Malate, d-calcium pantothenate,	30 mg	3%
and calcium ascorbate)	0.0	20%
Iron naturally occurring) Iodine as potassium iodide)	3.6 mg	17%
	25 mcg 25 mg	6%
Magnesium as DiMagnesium Malate) Zinc as TRAACS Zinc Bisglycinate Chelate)	3.25 mg	22%
Selenium as Selenium Glycinate Complex)	25 mca	36%
Manganese as TRAACS Manganese Bisglycinate Chelate)	0.125 mg	6%
Chromium as TRAACS Chromium Nicotinate Glycinate Chelate)	125 mcg	104%
Molybdenum as TRAACS Chromium Nicotinate Glycinate Chelate)	12.5 mcg	17%
Sodium naturally occurring)	270 mg	11%
Potassium from Potassium Glycinate Complex and ingredients	400 mg	11%
with naturally occurring potassium)	400 Hig	1170
,		
Artinia chitin-glucan from Aspergillus niger)	2.25 g	**
Aminogen proprietary enzyme blend from Aspergillus niger and	300 mg	**
Aspergillus oryzae)		
Choline as choline dihydrogen citrate)	9 mg	**
Inositol	9 mg	**
PABA para-aminobenzoic acid)	3.25 mg	**
Vanadium as TRAACS Vanadium Nicotinate Glycinate Chelate)	187.5 mcg	**
‡ Percent Daily Values DV) are based on a 2,000 calorie diet.		

Other Ingredients Vegan Protein Blend Living Health's proprietary blend of pea protein concentrate, pea protein isolate, glycine, taurine, rice protein concentrate, and L-glutamine), organic dried cane syrup, inulin from chicory), sunflower oil, cocoa powder, natural flavors on MSG), medium-chain triglycerides, tripotassium citrate, cellulose gum, xanthan gum, guar gum, silica, and stevia leaf extract.

Directions

Mix two scoops (39 g) in 6-8 oz cold water and consume. Adjust amount of water according to thickness desired. May be used as a snack or meal supplement, or taken as directed by your healthcare practitioner.*

Consult your healthcare practitioner prior to use. Individuals taking medication should discuss potential interactions with their healthcare practitioner. Do not use if tamper seal is damaged.

Does Not Contain

Wheat, gluten, yeast, soy protein, animal or dairy products, fish, shellfish, peanuts, tree nuts, egg, artificial colors, artificial sweeteners, or artificial preservatives.





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