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A M A N D E A N
natural products

GRASS-FED

BEEF GELATIN

COLLAGEN FOR COOKING

Made from Grass-Fed, Pasture-Raised beef hides.

85+%
PROTEIN &
18 AMINO
ACIDS

FEATURES



85% Protein



Gluten-Free



Fat-Free



Non GMO



SELECTIVELY-SOURCED

- > From grass-fed, pasture-raised happy cows in Brazil, Paraguay, & Uruguay.
- > Gelatin is manufactured in Brazil, packaged in the USA at a cGMP facility & 3rd party tested at each stage.
- > Contains type 1 & 3 collagen.

DIRECTIONS



TO BLOOM

- > Stir one scoop of gelatin into 4fl oz of cold or room temperature liquid and let sit for a couple of minutes to allow gelatin to bloom.

TO DISSOLVE

- > Add hot liquid over bloomed gelatin and give a quick stir. Gelatin will thicken and gel as it cools.

EASY-TO-USE

Hot-Water Soluble
Unflavored & Odorless

Great For Cooking & Baking
Keto & Paleo-Friendly

CAUTIONS

- > If you are pregnant or nursing, under the age of 18, or have a known medical condition, you should consult a physician prior to use.
- > Discontinue use immediately if you experience any negative effects.
- > Keep out of the reach of children.

STORAGE



- > Shelf Life: 5 years from the manufactured date.
- > Store away from heat and humidity.

HEALTH & BEAUTY BENEFITS


100
SERVINGS
1kg



Anti-aging revitalization for your skin, hair & nails.*



Supports gut & digestive health. Ideal for high-protein, low carb nutrition.*



8g of protein per serving helps satiate appetite.*



Helps to manage inflammation, joint pain, & bone health. Promotes lean muscle mass, and flexibility.*

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



Thanks for being part of our Superhuman family
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