

Phospholipid Colostrum

With Sunflower Phospholipids

Phospholipid Colostrum is obtained solely from U.S. Grade-A dairy-milk, from cows raised on United States farms, and only from milk drawn within the first 24 hours after birthing. The ratios of the naturally occurring immuno-peptides in Phospholipid Colostrum are not manipulated, and the result is a natural balance of nutrition with immune factors, including a minimum 60% protein and 20% immunoglobulin G (IgG). Additionally, a phospholipid coating from non-GMO sunflower lecithin protects the colostrum from harsh gastric juices and enhances dissolution and absorption.*



#56820
300 grams (10.6 oz.)

Key Features

- Premium colostrum from a state-of-the-art dedicated colostrum facility
- Non-GMO sunflower lecithin phospholipid coating (soy-free) mimics that of fresh colostrum
- Collected fresh year-round from clean, United States Grade-A dairies
- Tested for active nutrients and compounds, and free of antibiotics and pesticides



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Supplement Facts

Serving Size 1 scoop (5 g)
Servings Per Container 60

Amount Per Serving		% Daily Value*
Calories		18
Cholesterol	4.2 mg	2%
Sodium	21 mg	<1%
Total Carbohydrates	0.8 g	<1%
Total Sugars	0.5 g	†
Total Fibers	100 mg	<1%
Protein	3.5 g	7%
Calcium	69.5 mg	5%
Colostrum and Sunflower Lecithin Phospholipids	5 g	†
Immunoglobulins (Total)	1 g	†

* Percent Daily Values are based on a 2,000 calorie diet.

† Daily value not established.

Other Ingredients: Milk protein concentrate, medium chain triglycerides, natural flavors.

Contains: **Milk.**

Suggested Use: As a dietary supplement, 1 scoop (5 g) one or two times daily, or as directed by a healthcare professional.

Women who are pregnant, wishing to become pregnant, or breastfeeding should use only under the supervision of a qualified healthcare practitioner.

Store in cool, dry place, tightly capped.

During processing, the colostrum particles in Phospholipid Colostrum are coated with phospholipids, to provide protection from harsh gastric juices and enhance dissolution and absorption.* The phospholipid coating is derived from non-GMO, non-allergenic sunflower oil lecithin (soy-free).

Phospholipid Colostrum's coating mimics the phospholipid coating of fresh, liquid colostrum, and it is made of the same kind of phospholipids found in our cell membranes, including those in the lining of the GI tract.* Although some colostrum products claim they are "liposomal colostrum", there is no such thing. True liposomes are much smaller than the phospholipids on the surface of natural colostrum.

Phospholipid Colostrum utilizes only colostrum from the first milkings, from healthy cows raised on United States Grade-A dairies. The first milkings have the highest levels of active compounds.* Of the many gallons of colostrum that the mother produces in the twenty-four hours after birth, only a portion is utilized to insure that the calf gets all that it needs.

Phospholipid Colostrum is processed in a state-of-the-art colostrum plant, using low pressure and temperature, and spray dried with indirect steam to maintain maximum bio-activity. This is a modern, dedicated-use plant for the production of colostrum that meets the highest "human consumption" standards of quality and sanitation. It does not produce any colostrum at a lower standard, "for other uses".

The cows that supply the colostrum in Phospholipid Colostrum are raised in a variety of locations throughout the United States. Besides the spring-time colostrum that is native to the northern areas of the U.S., we also obtain colostrum from dairies in the southern United States, where the mild climate allows cows to give birth at any time of year, thus providing us with a year-round supply of fresh colostrum. Colostrum from New Zealand, Northern Europe, and other locales is produced only in the spring, and that spring-time production is then used as their colostrum supply for the rest of the year, which makes it, for much of the year, more of an 'aged' colostrum product.

Phospholipid Colostrum is tested extensively before, during, and after the production process. Before processing begins, the colostrum is tested to make sure it is from the first milkings, and that it's free of antibiotics, pesticides, and disease. After processing, it is tested again to ensure it retains its active nutrients and compounds at high levels.