

# Bio-Dent®

## Provides Vitamins, Minerals, and Nutrients to Help Maintain Healthy Skeletal and Cellular Function

Bio-Dent contains amino acids and specific bone proteins that directly support the health of the skeletal system. This not only includes promoting strong bones and teeth, but also the healthy function of bone tissue. Among other responsibilities, bone tissue acts as a storehouse for minerals such as calcium, phosphorus, and manganese, as well as for amino acids and proteins. Bio-Dent supports cellular function and general tissue health by supplying a variety of vitamins and nutrients. The proper balance of amino acids also supports protein metabolism.†

### How Bio-Dent Keeps You Healthy

#### *Supports healthy skeletal and muscular function*

Calcium, potassium, and phosphorus contained in Bio-Dent are important to the healthy formation and maintenance of bones, gums, and teeth. Potassium is required for the contraction of all skeletal muscles. Research suggests that potassium also contributes to normal body growth. Bio-Dent provides specific amino acids and proteins used by bones and teeth.†

#### *Assists cardiovascular health*

Calcium and phosphorus from Bio-Dent are important in maintaining heart health.†

#### *Maintains amino acid balance*

Bio-Dent is a properly balanced source of amino acids that support cellular and tissue health. Isoleucine, leucine, and valine are branched amino acids found in veal bone that address the energy needs of muscle tissue and aid in the maintenance of healthy muscle, bone, and skin. Lysine is a necessary building block of all proteins, and it supports proper growth and bone development in children. Lysine also helps in the formation of collagen, which helps support the maintenance of muscle tissue. Threonine, found in the heart, skeletal muscle, and central nervous system, is essential for collagen and elastin formation.†

#### *Promotes healthy cellular function*

Calcium acts at the cellular level to maintain normal cell growth and replication. Calcium is also important for the support of healthy blood. Calcium works with phosphorus at the cellular level by reacting with proteins, fats, and carbohydrates to supply energy and materials for tissue growth and repair. Calcium promotes normal nerve responses to stimulation. Bio-Dent contains carrot root, which contains vitamin complexes A and E, as well as other antioxidants.†

*Please copy for your patients.*



**Introduced in 1955**

**Content:**

90 tablets  
330 tablets  
800 tablets

**Suggested Use:** Five tablets per meal, or as directed.

**Supplement Facts:**

Serving Size: 5 tablets

Servings per Container: 18, 66, or 160

	Amount per Serving	%DV
Calories	6	
Total Carbohydrate	1 g	<1%*
Sugars	1g	
Calcium	100 mg	10%
Phosphorus	50 mg	5%
Manganese	7 mg	350%

\*Percent Daily Values (DV) are based on a 2,000-calorie diet.

**Proprietary Blend:** 634 mg

Defatted wheat (germ), carrot (root), bovine adrenal, bovine spleen, ovine spleen, licorice (root), and rice (bran).

Other Ingredients: Bovine bone, honey, cellulose, calcium lactate, veal bone, manganese glycerophosphate, arabic gum, and calcium stearate.

*Five tablets supply approximately:  
500 mg bone and veal bone.*

**Sold through health care professionals.**



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# Bio-Dent®

## What Makes Bio-Dent Unique

### Product Attributes

#### Provides calcium and nutrients from bovine bone and veal bone

- › Bovine bone and veal bone provide calcium and other important minerals such as phosphorus, copper, and manganese, as well as important trace elements, vitamins, and different types of proteins and amino acids to help keep bones and teeth strong†

#### Multiple nutrients from a variety of plant and animal sources

- › Bio-Dent supplies calcium and complementary minerals, vitamins, and amino acids from several plant and animal sources along with cofactors necessary for absorption
- › In combination, these nutrients provide optimal support for the musculoskeletal system†

### Manufacturing and Quality-Control Processes

#### Low-temperature, high-vacuum drying technique

- › Preserves the enzymatic vitality and nutritional potential of ingredients

#### Not disassociated into isolated components

- › The nutrients in Bio-Dent are processed to remain intact, complete nutritional compounds

#### Degreed microbiologists and chemists in our on-site laboratories continually conduct bacterial and analytical tests on raw materials, product batches, and finished products

- › Ensures consistent quality and safety

#### Vitamin and mineral analyses validate product content and specifications

- › Assures high-quality essential nutrients are delivered

### Whole Food Philosophy

Our founder, Dr. Royal Lee, challenged common scientific beliefs by choosing a holistic approach of providing nutrients through whole foods. His goal was to provide nutrients as they are found in nature—in a whole food state where he believed their natural potency and efficacy would be realized. Dr. Lee believed that when nutrients remain intact and are not split from their natural associated synergists—known and unknown—bioactivity is markedly enhanced over isolated nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to an isolated or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.

Studies on nutrients generally use large doses and these studies, some of which are cited below, are the basis for much of the information we provide you in this publication about whole food ingredients. See the supplement facts for Bio-Dent®.

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