

Zinc Test™

Provides a Safe and Effective Way to Assess Zinc Status

Zinc is an essential mineral that is found in almost every cell. It stimulates the activity of nearly 100 enzymes. The highest concentrations of zinc are found in the choroid of the eyes and in male reproductive organs. There is also some zinc in the liver, voluntary muscles, and bones. Zinc is essential for cell growth and replication and the synthesis of DNA, RNA, proteins, insulin, and sperm. Zinc supports a healthy immune system and wound healing. It is also important to the senses of taste and smell. Normal growth and development during pregnancy, childhood, and adolescence are also supported by zinc.

Zinc supplementation is important when zinc is poorly absorbed or zinc intake is inadequate, which can occur when there are increased losses of zinc from the body, or when the body's requirement for zinc increases. Zinc is found in a variety of foods including oysters, red meat, poultry, beans, nuts, whole grains, and dairy products. Vegetarians may need as much as 50 percent more zinc than nonvegetarians because of the lower absorption of zinc from plant foods.

Zinc Test offers the clinician an easy and effective tool to help assess whether an individual may have an inadequate zinc status.†

How Zinc Test Keeps You Healthy

Evaluates inadequate zinc status

Zinc Test provides an easy and noninvasive method of helping the clinician determine whether or not an individual may have inadequate zinc levels in the body. By taking approximately 10 milliliters (2 teaspoons) of liquid Zinc Test in the mouth and holding it for a minimum of 10 seconds, the individual should notice a particular taste if he or she has an adequate zinc status. If zinc levels are low, the individual won't taste anything specific.†



Introduced in 1987



Content:

2 fl. oz. (60 ml)

Suggested Use: Hold two teaspoonfuls (10 mL) of Zinc Test in the mouth for at least 10 seconds. A lack of taste or a delayed taste perception in the mouth may indicate a possible zinc insufficiency. If an immediate taste perception occurs, the zinc status may be adequate. Zinc Test can be swallowed after tasting.

Supplement Facts:

Serving Size: 2 teaspoons (10 mL)

Servings per Container: 6

	Amount per Serving	%DV
Calories	0	
Zinc	2.5 mg	15%

Ingredients: Deionized water and zinc (sulfate).

Special Information: Refrigerate after opening.

Sold through health care professionals.

Please copy for your patients.

GF This product contains less than 10 parts per million of gluten per serving size or less than 20 parts per million per the suggested use listed on each product label. **V** Vegetarian (Lacto-ovo)

†These statements have not been evaluated by the Food & Drug Administration. These products are not intended to diagnose, treat, cure, or prevent any disease.



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Zinc Test™

What Makes Zinc Test Unique

Product Attributes

Noninvasive diagnostic tool

- › Provides a quick and simple way to help evaluate zinc status†

Manufacturing and Quality-Control Processes

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 Zinc Test™.

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