

Where Science and Nature Come Together.®

FOODSCIENCE®
of Vermont

Nature's Collagen

- **A dietary supplement to support skin, vascular, joint and connective tissue health.***
- **A unique combination of protective ingredients that work synergistically to:**
 - Support cartilage and collagen regeneration by providing raw materials for production of glycosaminoglycans (GAGs)*
 - Support moisture retention, collagen production and skin elasticity*
 - Balance inflammatory mediators like cytokines and prostaglandins*

BioCell Chicken Collagen II™

- Chicken Collagen II™ is made from 100% pure enzymatically hydrolyzed chicken sternum cartilage, thereby providing high bioavailability and purity.
- It is the only patented clinically-tested source of Chicken Collagen Type II; shown to be effective in joint and skin conditions due to its purity and high bioavailability.*
- It contains chondroprotective agents that support joint, skin and vascular structure, function and lubrication.* Cartilage Matrix Glycoprotein protects cartilage from breakdown, balances cytokines and prostaglandins, and supports cartilage synthesis.*

Hyaluronic Acid

- The BioCell Chicken Collagen II™ naturally contains a minimum of 10% of Hyaluronic Acid (HA), a GAG not usually found in other Collagen products.
- HA supports retention of skin moisture and functions as a lubricant between the connective tissue of the skin and is a major constituent of synovial fluid in the joints.*
- HA rejuvenates skin, supports the skin healing process and improves skin tone.*

Chondroitin Sulfates

- BioCell Collagen II™ naturally contains depolymerized Chondroitin Sulfates, which are absorbed up to 5 times better than bovine-derived materials.*
- Chondroitin Sulfates support the flexibility and elasticity of many body tissues including connective tissues, the walls of blood vessels and the structural integrity of the heart, brain and skin.*

Glucosamine HCl

- Glucosamine supports skin and joint health by supporting the production of GAGs, proteoglycans and collagen.* GAGs give shape, elasticity and rigidity to connective tissues.* GAGs hold high levels of water in their structure, which enables the joints, skin and vascular beds to hold more water thereby increasing flexibility, cushioning ability and resiliency.*

Methylsulfonylmethane (MSM)

- MSM is an important source of organic sulfur. Sulfur is found in collagen, hormones and immunoglobulins. Sulfur helps maintain proper connective tissue function and formation of collagen.
- Sulfur deficiencies have been associated with slow wound healing, immune system dysfunction, poor skin health and degenerative joint conditions.*
- MSM supports proper tone, elasticity and texture of the skin and is needed for proper hair and nail growth.*

Supplement Facts

Serving Size: 2 Tablets

Amount Per Serving

| | |
|--|---------|
| Hydrolyzed Chicken Collagen Type II | 1000 mg |
| Methylsulfonylmethane | 800 mg |
| Glucosamine HCl (from shrimp and crab) | 600 mg |

Other ingredients: microcrystalline cellulose, stearic acid, vegetable stearate, croscarmellose sodium, silicon dioxide, pharmaceutical glaze.

- **Contains: Shrimp and crab.**

Warning: If you are pregnant or nursing, consult your healthcare practitioner before taking any nutritional supplement.

- **Suggested Use:** As a dietary supplement, take two tablets, once daily. For faster results take two tablets twice daily for four weeks.



BioCell Collagen II®, a patented and trademarked product of BioCell Technology, LLC, Newport Beach, CA, USA

Sold Exclusively Through Retailers.

0300410.090 (90 Tablets)

*This statement has not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease.

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