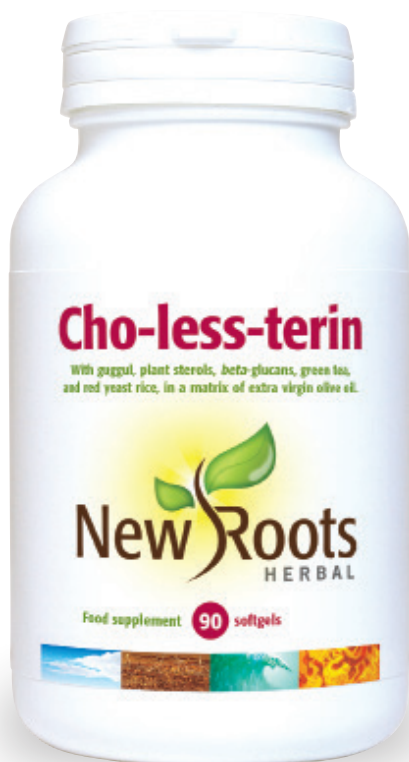


TAKE CONTROL OF CHOLESTEROL

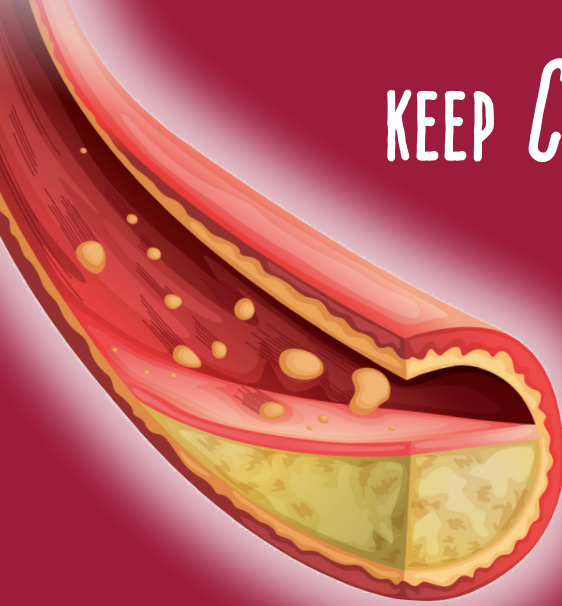


THE NATURAL WAY TO
REDUCE CHOLESTEROL

- Exclusive information for health-care professionals-



KEEP *CHOLESTEROL LOW* NATURALLY

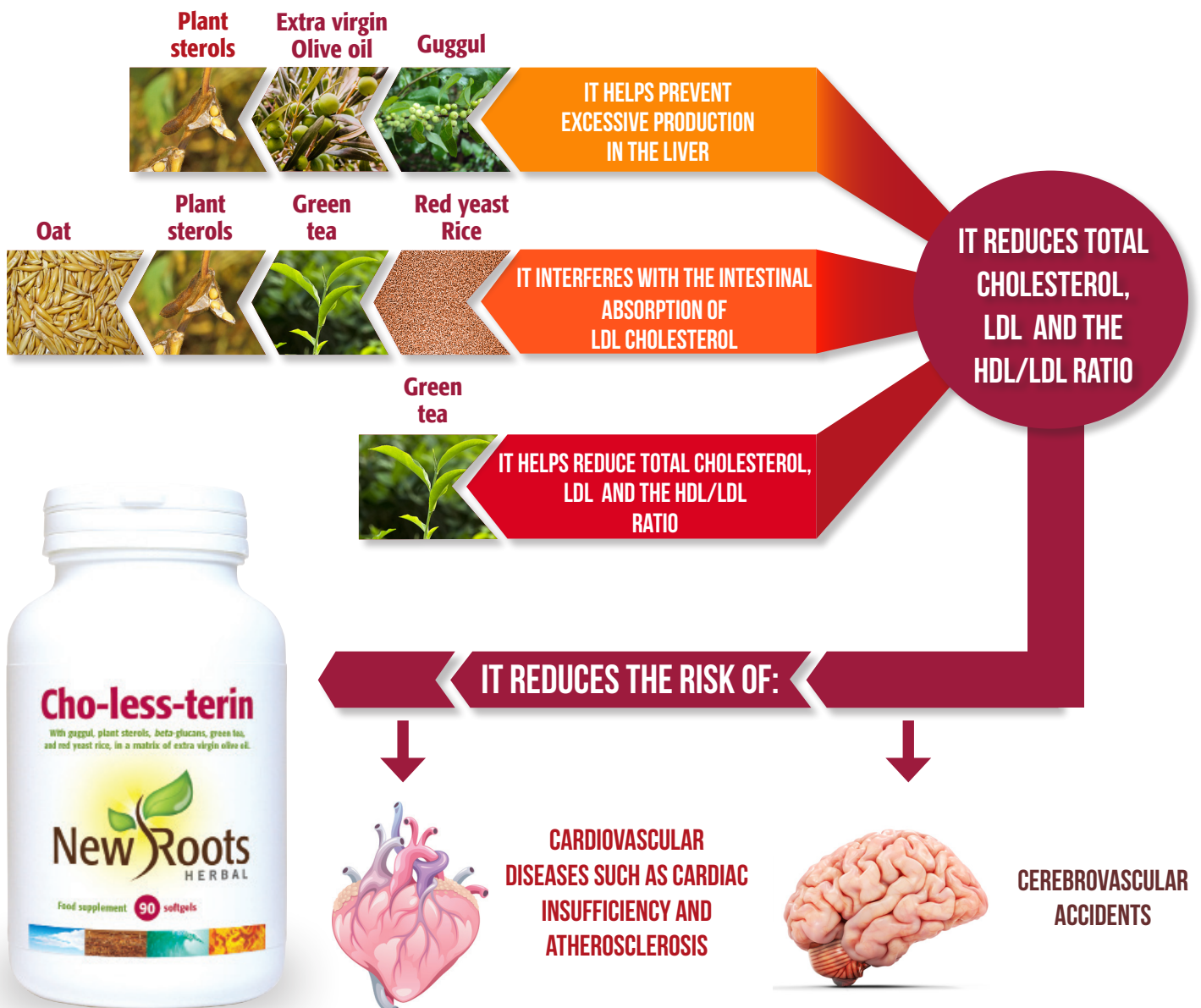


CHOLESTEROL IS A VITAL SUBSTANCE FOR THE PRODUCTION OF MANY HORMONES, VITAMIN D AND BILE ACIDS THAT HELP DIGEST FAT. WHEN THERE IS TOO MUCH CHOLESTEROL IN THE BLOODSTREAM, ANY EXCESS IS DEPOSITED IN THE ARTERIES, INCLUDING THE CORONARY ARTERIES, WHICH CAUSES NARROWING AND BLOCKAGE, LEADING TO CARDIAC DISEASES. THROUGH PROPER CHOLESTEROL MANAGEMENT, CARDIOVASCULAR HEALTH CAN BE IMPROVED, REDUCING THE RISK OF HEART ATTACK AND CEREbroVASCULAR ACCIDENTS.

Cho-less-terin

with BETA-SITOSTEROLS

“ A synergy of 6 Powerful Natural Ingredients, scientifically proven and formulated in a matrix of Extra virgin Olive Oil for the management of harmful cholesterol without adverse effects ”



THE MOST COMPLETE SYNERGIC FORMULA IN AN EXTRA VIRGIN OLIVE OIL BASE



Oat

22% **BETA-GLUCAN**

- It eliminates large amounts of LDL cholesterol
- Effective natural cholesterol inhibitor ^(9, 10)
- It doesn't modify HDL cholesterol levels ^(9, 10)



Green tea

50% **POLYPHENOL**

- The catechins in green tea are important antioxidants that protect LDL cholesterol from oxidation ^(11, 12)
- It limits intestinal absorption of cholesterol ⁽¹³⁾



Guggul

3.5% **GUGGULSTERONES**

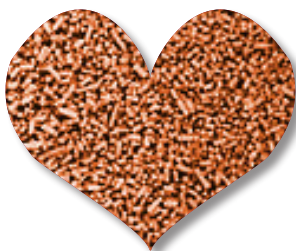
- Resin from the myrrh tree *Commiphora wightii*
- It increases cholesterol excretion ^(1,2,3)
- It notably decreases LDL cholesterol and triglycerides ^(4,5)



Phytosterols

40% **BETA-SITOSTEROL**

- They lead to greater excretion of LDL cholesterol ^(6,7)
- They inhibit intestinal absorption of cholesterol ^(7,8)
- They suppress the synthesis of bile acids ⁽⁸⁾



Red yeast rice

0,5% **MONACOLIN K**

- It inhibits the enzyme HMG-coA reductase, influencing one of the key steps of cholesterol synthesis ⁽¹⁴⁾
- It impedes biosynthesis in order to prevent the absorption of ingested cholesterol and to increase the elimination of circulating cholesterol ^(15, 16)



Extra virgin Olive oil

- Elaborated in a matrix of extra virgin olive oil, which improves the bioavailability of this complete formula and reinforces its benefits.
- This oil contains high levels of:
 - a natural source of vitamins A, D, E and K
 - monosaturated fatty acids
 - polyphenols
- As an antioxidant-rich source, it holds benefits for cholesterol control and for cardiovascular health and helps in cardio-vascular protection ⁽¹⁷⁾
- Its phenolic content can account for further benefits on HDL cholesterol levels and oxidative damage in addition to those from its monosaturated fatty acid content ⁽¹⁸⁻²⁰⁾



Nutritional information		4 softgels
Guggul (3.5% guggulsterone)		1 400 mg
Plant sterols		800 mg
<i>beta</i> -Sitosterol		320 mg
Campesterol		160 mg
Stigmasterol		160 mg
Oat (22% <i>beta</i> -glucan)		600 mg
Green tea (50% polyphenol)		320 mg
Red yeast rice (0.5% monacolin K, 1 mg)		200 mg
Extra virgin olive oil		2 334 mg

Recommended daily dose: 2 softgels twice daily with food.

Highlights:

● ● ● It's the safest and most effective natural way to reduce cholesterol, free from the side effects of statins.

||| The synergic ingredients in *Cho-less-terin* are formulated within an antioxidant-rich matrix of extra virgin olive oil for better bioavailability and multiple benefits.

Phytosterols themselves can reduce total cholesterol by up to 10%, but the synergic formula of *Cho-less-terin* can reduce it by up to 50%.

Cho-less-terin can also safely be used as a coadjuvant to medications for hypercholesterolemia.



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