

Understanding Standard Process Ingredients

Standard Process is dedicated to improving health and promoting wellness through whole food supplements. It is our philosophy that optimal nutrition is best achieved by eating whole foods.

Standard Process supplements are manufactured to preserve the whole food complex using innovative technology and organic farming practices, while meeting and exceeding the most demanding quality standards.

How we choose our ingredients

Standard Process chooses whole foods first

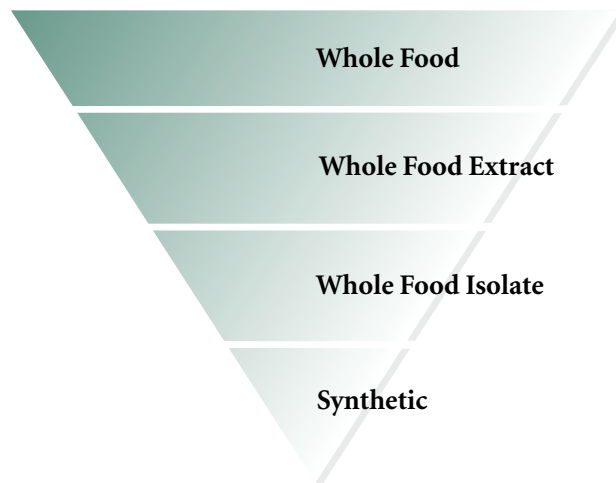
Whole foods contain a complex mixture of many known and unknown beneficial nutritional constituents. If you read our product labels, you will find many recognizable foods—kale, Brussels sprouts, barley grass, and beets. These whole food ingredients are grown locally on our certified organic farm so that we can control the quality of our ingredients from seed to supplement.

Whole food extracts

Standard Process products contain whole food extracts when a beneficial concentration of nutrients cannot be obtained using a whole food. Whole food extracts are always derived from whole foods. Fish oil is a good example since it is a product that is derived from the fish, but does not incorporate the entire fish. Our Tuna Omega-3 Oil is naturally rich in omega-3 fatty acids, DHA and EPA, which are found at levels naturally occurring in the fish.

Whole food isolates

Sometimes levels of specific nutrients are not available in sufficient quantities in foods to address certain health challenges. In this case, Standard Process uses evidence-based food isolates to complement whole food ingredients and provide optimal nutritional support. Standard Process uses food isolates like glucosamine in our products because they are well-researched and have strong evidence for efficacy. Isolates derived from whole food sources are combined with other whole food ingredients to maximize their efficacy and therapeutic potential.



Synthetic ingredients

Synthetics are used in instances where specific nutrients are not available from a whole-food source, like vitamin D for example. A natural form of vitamin D is produced when the skin is exposed to sunlight. All vitamin D supplements contain a synthetic form of vitamin D because there is not a natural source of vitamin D that would provide amounts sufficient in quantity to meet recommended intakes. Standard Process uses vitamin D₃ which research shows is the most effective form to maintain serum vitamin D levels.

If a whole food ingredient is not available due to the scarcity of a plant, prohibitive cost, or other manufacturing challenges, we research the next best alternative to a complete whole-food source.

Explanation of terms

Whole food—A complete food that is minimally processed for use in a supplement. Carrot powder, kale, Brussels sprouts, flax meal, bovine liver, and wheat germ are examples of whole foods found in our products.

Whole food extract—A portion of a whole food which contains two or more components and is minimally processed for use in a supplement. Buckwheat leaf juice, barley grass juice, tuna oil, grape seed extract, bovine thyroid PMG™, and green tea extract are examples of whole food extracts contained in our products.

Whole food isolate—A single component from a whole food. Lecithin, glucosamine, and chondroitin are whole food isolates.

Synthetic—A food component produced by chemical means. Vitamin D, vitamin A palmitate, vitamin B₆, and niacinamide (vitamin B₃) are examples of synthetic ingredients.

New product development and product enhancement

Standard Process develops products using both the whole food philosophy and scientific research. This means that we thoroughly research both the historical and current evidence on foods and their effects on health as we develop our products. Our Research and Development department extensively researches options to reformulate existing products with greater whole food nutrient content. This improves the nutrient profile of products while maximizing their whole food nutritional quality.

Manufacturing technology increasingly allows us to use a greater number of whole foods in both new and existing Standard Process products, maintaining our historic tradition of providing maximum whole food-based nutritional support.



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