

Wheat Germ Oil

8225

Please Copy for Your Patients

Wheat Germ Oil Contains Vitamin E From the Wheat Berry

Wheat germ oil comes from the heart of the wheat berry, the embryo of the new plant. This oil is unique among dietary supplements and foods in that it is unusually rich (65% by weight) in the most biologically-active forms of vitamin E. Vitamin E acts as an inhibitor of oxidation processes in body tissues. It protects unsaturated fats in the body from oxidation by peroxides and other free radicals. In fact, the tocopherols are used commercially as antioxidants to retard the spoiling of fats, especially other vegetable oils.†

Vitamin E is especially active in tissue cell walls, where it protects lipid membranes and strengthens this most basic cellular defensive line. It is also essential to the proper function of lysosomes, tiny organelles within the cell that transport potent chemicals to help maintain cellular security.†

How Wheat Germ Oil Keeps You Healthy

Supports the cell membranes of all tissues in the human body, especially those in the nervous system

Vitamin E is an antioxidant that protects and repairs cell membranes, especially those of nerve cells, from damage by the highly reactive oxygen compounds known as free radicals. The nerves need antioxidant support because free radicals are produced at an increased rate in nerve cells.†

Supports the proper functioning of the cardiovascular system

Vitamin E in wheat germ oil protects lipoproteins in the blood from damage by free radical oxygen and, in doing so, helps prevent the buildup of fatty deposits in the cell wall of the cardiovascular system.†

Maintains eye lens transparency

The eyes are constantly bombarded with ultraviolet rays that cause the release of tissue-damaging free radicals. Vitamin E can help preserve the clarity of the eye lens.†

Protects material in the cell nucleus from damaging free radicals

Studies have shown that vitamin E protects guanosine amino acid, a component of DNA, from damage by hydroxyl and superoxide radicals. It destroys peroxynitrite, a substance similar to the nitrogen dioxide compounds present in cigarette smoke. It also detoxifies singlet oxygen and peroxy radicals, thus protecting cell membranes, including those adjacent to nucleic material.†



Introduced in:

1939

Content:

60 Perles

Supplement Facts:

Serving Size: 1 perle
Servings per Container: 60

		%DV
Calories	3	
Wheat (Germ) Oil	385 mg	

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

Wheat Germ Oil

What Makes Wheat Germ Oil Unique

Unique Product Attributes

This is a vegetarian product

Cold-processing maintains integrity of unrefined, 100% pure, nutritionally-rich vegetable oil

- Protects valuable nutrients such as vitamin E

Ingredients are derived from whole-food sources

- Each perle supplies 385 mg of wheat germ oil

Packaged in perles, not sold in bulk

- Protects against oxidation and retains the integrity of the whole plant

Unique Processing

Degreed microbiologists and chemists in our on-site laboratories constantly 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

Dr. 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 synthetic nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to a synthetic or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.

Each perle supplies 385 mg wheat germ oil.

Other Ingredients: Gelatin, glycerin, water, and carob.

Suggested Use: One perle per meal, or as directed.

Sold to health care professionals.

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 Wheat Germ Oil.

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