

Arginex[®]

1140

Please Copy for Your Patients

Arginex Contains the Cleansing Properties of Buckwheat, Pea Vine, and Beet Juices to Promote Blood Purification

The kidneys serve as the primary filtration system for our blood by removing waste material from it and then disposing the debris through urination. The urinary system is a complex network and resorption system made up of over two million nephrons. The nephrons, in turn, are comprised of glomeruli and renal tubules that extract urea, salts, and all other soluble wastes from blood plasma under high pressure before returning the refined filtrate to the blood. Blood is made up of four different parts: plasma, red and white blood cells, and platelets. These four different parts of our blood each help sustain life by consistently performing their unique functions. If any of these operations are compromised in some way, it can have a direct consequence on overall health. A lack of important nutrients in the diet can diminish the kidneys' filtration efficiency and impair the blood's ability to perform its designated tasks. Each nutrient in Arginex provides a natural aid to help the kidneys remove metabolic by-products and toxins from the blood.†

How Arginex Keeps You Healthy

Keeps your blood cleaner and promotes healthy blood vessels

Specific nutrients help maintain healthy cholesterol and saturated fat in the blood. Oat flour contains niacin, lecithin, and vitamin E to assist in removing residual fats from the blood. The high-fiber content of oats boost its ability to reduce plaque buildup on arterial walls. Buckwheat contains rutin to help keep arterial vessels healthy. The tissue of the tillandsia plant can help promote healthy blood-sugar levels. Beets support blood purification.†

Keeps your heart healthy

Beets and oats help strengthen the heart muscle and improve circulation to help maintain vascular health.†

Supports renal function

The nutrients in Arginex work to help the kidneys remove metabolic waste from the blood.†



Introduced in:

1953

Content:

90 Tablets

Supplement Facts:

Serving Size: 1 tablet
Servings per Container: 90

		%DV
Calories	2	
Vitamin A	990 IU	20%

Arginex[®] 1140



800-558-8740 • www.standardprocess.com

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

What Makes Arginex Unique

Unique Product Attributes

Contains distinctive enzyme complexes from buckwheat juice and seed, pea vine juice, oat flour, bovine liver, and beet root with a special yeast strain of *Rhizopus oryzae*

- To support the cleansing ability of the kidneys†

Multiple nutrients from a variety of plant and animal sources

- Bovine tissues provide nutrients and support to the corresponding tissues in humans
- Vitamins, minerals, and nutrients from plants and animal tissues work synergistically for maximum effect†

Certified Organic Farming

A healthy ecosystem is created by using organic farming techniques, such as rotating crops, fertilizing the soil with nutrient-rich cover crops and by-products from our processing, practicing strict weed control standards, and continually monitoring the health of our plants

- Assures the soil is laden with minerals and nutrients
- Ensures plants are nutritionally complete and free from synthetic pesticides

Unique Processing

Upon harvesting, nutrient-rich plants are immediately washed and promptly processed

- Preserves nutritional integrity

Exclusive low-temperature, high-vacuum drying technique

- Preserves the enzymatic vitality and nutritional potential of ingredients

Not disassociated into isolated components

- The nutrients in Arginex are processed to remain intact, complete nutritional compounds

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.

Proprietary Blend: Dried buckwheat juice, buckwheat (seed), dried pea (vine) juice, oat flour, bovine liver, beet (root), extract of *Rhizopus oryzae* grown on *Tillandsia usneoides* and beet (root), dried beet (leaf) juice, and ascorbic acid.

Other Ingredients: Honey, calcium stearate, vitamin A palmitate, and gelatin.

Suggested Use: One tablet 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 Arginex®.

Anderson L.E. 1998. *Mosby's Medical, Nursing, & Allied Health Dictionary*. 5th ed. St. Louis, MO: Mosby; 899.
Arslanian R.L., et al. 1986. 3-Methoxy-5-hydroxyflavonols from *Tillandsia purpurea*. *J Nat Prod* 49(6): 1177-1178.
Balch J.E., Balch P.A. 1997. *Prescription for Nutritional Healing*. 2nd ed. Garden City Park, NY: Avery Publishing Group; 539.
Costa M., et al. 1989. Screening in mice of some medicinal plants used for analgesic purposes in the state of Sao Paulo. Part II. *Journal of Ethnopharmacology* 27(1-2): 25-33.
De Francischi M.L., et al. 1994. Chemical, nutritional and technological characteristics of buckwheat and non-prolamine buckwheat flours in comparison of wheat flour. *Plant Foods and Human Nutrition* 46(4): 323-329.
De Francischi M.L., et al. 1994. Immunological analysis of serum for buckwheat fed celiac patients. *Plant Foods and Human Nutrition* 46(3): 207-211.
Graham G.G., et al. 1990. The nutritional value of oat flour for very young children. *Journal of Pediatric Gastroenterology and Nutrition* 10(3): 344-350.
Hahn J.D., et al. 1990. Nutritive value of oat flour and oat bran. *Journal of Animal Science* 68(12): 4253-4260.
He J., et al. 1995. Oats and buckwheat intakes and cardiovascular disease risk factors in an ethnic minority of China. *American Journal of Clinical Nutrition* 61(2): 366-372.

Ilhne N., et al. 1996. Leg oedema protection from a buckwheat herb tea in patients with chronic venous insufficiency: a single-centre, randomised, double-blind, placebo-controlled clinical trial. *European Journal of Clinical Pharmacology* 50(6): 443-447.
Johansen H.N., et al. 1996. Effects of varying content of soluble dietary fibre from wheat flour and oat milling fractions on gastric emptying in pigs. *British Journal of Nutrition* 75(3): 339-351.
Lia A., et al. 1995. Oat beta-glucan increases bile acid excretion and a fiber-rich barley fraction increases cholesterol excretion in ileostomy subjects. *American Journal of Clinical Nutrition* 62(6): 1245-1251.
McAuliffe A.V., et al. 1998. Administration of ascorbic acid and an aldose reductase inhibitor (tolrestat) in diabetes: effect on urinary albumin excretion. *Nephron* 80(3): 277-284.
Pitchford P. 1993. *Healing with Whole Foods, Oriental Traditions and Modern Nutrition*. Revised ed. 1993. Berkeley, CA: North Atlantic Books; 122, 127, 240, 381, 429, 497.
Rout M.K., Churugoo N.K. 1999. The lysine and methionine rich basic subunit of buckwheat grain legumin: some results of a structural study. *Biochem Mol Biol Int* 47(6): 921-926.
Rout M.K., et al. 1997. Amino acid sequence of the basic subunit of 13S globulin of buckwheat. *Phytochemistry* 45(5): 865-867.
Witherup K.M., et al. 1995. Identification of 3-hydroxy-3-methylglutaric acid (HMG) as a hypoglycemic principle of Spanish moss (*Tillandsia usneoides*). *J Nat Prod* 58(8): 1285-1290.