

# PREMIER ACV

Organically Cultured Apple Cider Vinegar Capsules

Naturally Contains Organic Acids; Supports pH Balance

- ✓ Organically Cultured Apple Cider Vinegar (ACV)
- ✓ Low temperature, air-dried ACV
- ✓ No maltodextrin
- ✓ Helps support the natural alkalinity of the body
- ✓ Supplies postbiotic support



## CENTURIES OF USE

**Premier ACV** offers the most pristine, all natural, organically cultured Apple Cider Vinegar (ACV) created with our signature probiotic-cultured technology. It delivers all of the outstanding benefits of low temperature, air-dried apple cider vinegar, wrapped up into a convenient capsule form. This ancient folk elixir has graduated from the kitchen to the nutrition cabinet as science has demonstrated its wide-reaching effectiveness in many areas of overall beneficial support.

Researchers continue to learn about its potential of impressive health-supporting benefits that advocates have been tapping into for centuries. **Premier ACV** is a one-of-a-kind nutraceutical preparation designed to deliver the most preferred form of apple cider vinegar to help support the natural alkalinity of the body while delivering postbiotic support to the body's internal, intestinal microbiome.

## WHAT ARE "POSTBIOTICS"

"Postbiotics" is a term that refers to the vast array of metabolic byproducts produced from probiotic bacteria that have enormous biologic activity in the gut and thus, influence many of your body's vital functions. We now know that these probiotic-produced postbiotic compounds play impressively important roles in regulating and maintaining the body's healthy internal microbiome. Postbiotic metabolites are the biochemical flux that initiate thousands of chemical reactions in every one of your cells throughout the body.

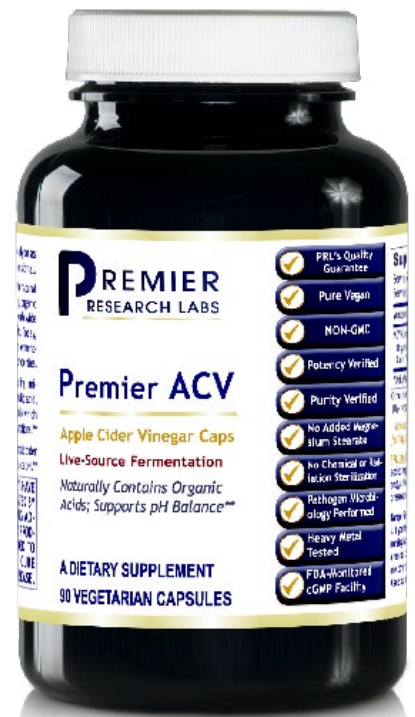
In his book, "The Mind-Gut Connection", Dr. E. Meyer points out that the specific host bacteria in your own

personal microbiome help transform the food you eat into hundreds of thousands of individual metabolites. To keep your microbiome at its healthiest, you must feed it well. Since different bacteria produce different kinds of metabolites, consuming a diversity of different kinds of probiotic bacteria can help create a healthier microbiome.

## A BROAD RANGE OF POSTBIOTIC ORGANIC ACIDS

While vinegar can be made from any fruit or substance that contains natural sugars, apple cider vinegar is one of the most popular type of vinegars in the natural health community. When you crush and ferment the apples, the fermentation method drastically diminishes the total sugar and carbohydrate content while yielding a significant amount of naturally occurring organic acid substrates, also known as postbiotics, which includes acetic, citric, formic, lactic, malic, and succinic acids.

Unfortunately, some types of apple cider vinegar can be so refined that their content of naturally occurring beneficial properties has been drastically reduced. Worse yet, some apple cider vinegars have been heated to extremely high temperatures which can derange the molecular configurations of the naturally occurring postbiotics within the apple cider vinegar. In contrast, **Premier ACV** is an all natural, unheated, organically cultured apple cider vinegar which is capable of delivering its naturally occurring postbiotics in their original form *without additives*.



THESE STATEMENTS HAVE NOT BEEN EVALUATED BY THE FOOD AND DRUG ADMINISTRATION. THESE PRODUCTS ARE NOT INTENDED TO DIAGNOSE, TREAT, CURE OR PREVENT ANY DISEASE.





## FEED YOUR MICROBIOME WITH BENEFICIAL POSTBIOTICS

Although a healthy, naturally diverse, intestinal microbiome should be able to produce all the postbiotics that a body needs, regularly consuming the SAD (Standard American Diet) and coming into frequent contact with environmental stressors (which includes exposure to pesticides, antibiotics, chlorine in water, smoking, etc.) can compromise this likelihood and in turn, your vitality may plummet.

A healthy countermeasure is to boost your microbiome with regular doses of premier quality, fermented foods, such as apple cider vinegar. Because fermented foods have been “pre-digested” with a host of probiotic bacteria, they are already in their end-stage form and are capable of naturally delivering a wide variety of highly beneficial postbiotic metabolites to the intestinal microbiome. Many types of fermented whole foods (such as apples, mushrooms, beets, turmeric, etc.) can all offer a plentiful array of prebiotic, probiotic and postbiotic metabolites. Among fermented foods, apple cider vinegar is incredibly popular and shines as a notable star with many health benefits.

## GET ALL OF ACV'S BENEFITS - WITHOUT THE TART TASTE

Although a wide range of healthy benefits from apple cider vinegar has been known for centuries, the challenge for many people is simply how to take it. For those who have difficulty with the tart taste of vinegar but still want all the benefits - or for those who simply want more convenience, an easy solution is to take it in capsule form. **Premier ACV offers organically cultured apple cider vinegar in capsule form** that is easy to swallow - with no tasting required. It has been naturally dried on an organic rice extract powder (*not maltodextrin*) with acetic acid levels that are maintained between 4-9% (each batch may somewhat vary).

## ACETIC ACID LEVELS ARE IMPORTANT

Unfortunately, apple cider vinegar pills sold in the U.S. may contain an acetic acid content that is labeled incorrectly. Although the Food and Drug Administration (FDA) has set basic standards for commercially produced apple cider vinegar, neither the FDA nor any other federal or state agency routinely tests apple cider vinegar products for quality prior to sale.

Although an apple cider vinegar product may claim to have a certain amount of ACV powder in each pill (such as 500 mg/pill), the acetic acid content of each pill may vary drastically (ranging from 2 mg to 182 mg per pill). If a product does not declare the acetic acid content, this can be troublesome to the consumer - since too little or too much acetic acid per pill is highly undesirable. In contrast, the amount of acetic acid content in **Premier ACV** is always declared on the label and the level is maintained within the most desirable range (4 to 9% per capsule).

## GENUINE QUALITY APPLE CIDER VINEGAR - WHERE TRUST IS EARNED

At the in-house, state-of-the-art scientific laboratory at PRL, our scientists perform an entire panel of laboratory testing on our apple cider vinegar raw material which meets and often exceeds the FDA's requirements. Why? Because we believe that **ultra-benefits are ONLY possible from ultra-quality**. And ultra-quality can ONLY be achieved by the use of consistent and routine quality testing. Once our apple cider vinegar raw material arrives at our plant and before it is made into a product, extensive quality testing is always performed. First, our scientists authenticate the botanical identity of the ACV (this helps to exclude raw materials that may have been adulterated in some way, such as the wrong species or other look-alike compounds).

Next, they complete an in-depth phytoforensic screening where they inspect for undesirable inorganic materials such as herbicide and pesticide residues. Our PRL Quality Guarantee ensures that our apple cider vinegar meets the FDA's requirements for identity, purity, strength and composition. In addition, they test for contaminants such as heavy metals (including arsenic, mercury, cadmium and lead), residual solvents in extracts and pathogenic microbiology. The raw material is also inspected to ensure it has not been solvent extracted or heat damaged. As you can see, through rigorous manufacturing methods and quality control standards, PRL strives to deliver a highly consistent quality product that contains premier quality apple cider vinegar manufactured *without* added undesirable agents such as magnesium stearate or talcum powder (*common but undesirable excipients*).

## PRL'S INDEPENDENT USP CERTIFICATION: ENSURING THE BEST PRODUCT QUALITY

In today's climate of increased customer concerns about the quality of dietary supplements across the U.S., PRL has chosen to voluntarily undergo the rigorous process of attaining and maintaining our USP Certification, a very prestigious manufacturing designation.

This independently verified USP Dietary Supplement Verification Program helps enhance brand recognition by promoting the manufacturer's solid commitment to produce verifiable quality products for consumers. Only dietary supplement products that meet the program's strict testing and evaluation criteria are awarded the distinctive USP Verified Mark. To date, only a handful of dietary supplement manufacturers across the U.S. have been awarded this coveted USP Certification. PRL is proud of its dedicated multi-team that has worked hard to attain and maintain this prestigious manufacturing designation.

## KICK OUT THE STEARATES

Although some manufacturers still use magnesium stearate as a flowing agent, PRL takes a solid stand *against* its use. We believe magnesium stearate has NO place in nutritional supplements and is best avoided. Ingesting magnesium stearate may partially metabolize into formaldehyde, which is listed as a carcinogen by the U.S. Dept. of Health and Human Services.

## GETTING THE BEST ACV

To consistently deliver the ultra benefits and ultra quality of this product to you and your practice, you can see that it requires a dedicated team of knowledgeable scientists and manufacturing personnel who take great pride in their work. We are proud of our excellent PRL multi-team that is always willing to go the extra mile to ensure reliable and consistent quality for our valued customers, batch after batch.

**Premier ACV offers the most pristine, all natural, organically cultured Apple Cider Vinegar (ACV) which has been created with our signature probiotic-cultured technology ... all without added excipients or unwanted fillers.** We sincerely hope you and your clients will enjoy the outstanding benefits of low temperature, air-dried apple cider vinegar in convenient capsule form.

## INGREDIENTS

Four Vegetarian Capsules Provide:

ACV Complex	1,500 mg
Organic Rice Extract, Organic Apple Cider Vinegar	
Other Ingredients: Plant-Source Capsules (cellulose, water)	

**Suggested Use.** Take 4 capsules daily or as directed by a health professional.

Code: 2940 (30 vegetarian caps/bottle) R1.0