

Many Americans have inadequate stores of Vitamin D, a condition that can cause fatigue, depression and can, in the long-term, exacerbate development of heart disease, diabetes and osteoporosis.

In August 2010, a landmark study was reported that Vitamin D was found to influence more than 200 genes, thereby having some role in many diseases. Specifically, the research team found 2,776 binding sites for the Vitamin D receptor along the length of the genome and were bundled near genes noted for susceptibility to autoimmune illnesses, and to certain cancers. This intensive study emphasizes the wide-ranging impact of Vitamin D - and correspondingly, lack of, upon health. (Genome Res doi:10.1101/gr.107920.110)

Not only is our mushroom flour an excellent source of D2 but it also provides a host of antioxidants along with a good source of other nutritional components such as Riboflavin, Niacin, and copper – all in a totally natural and organic product.

Monterey Mushrooms High D Mushroom Powder Specifications:

Physical Characteristics:

Particle Size (Sieve):	80 Mesh
Moisture level:	Less than 7%
Chemical Analysis:	
Vitamin D2	HPLC Greater than 500,000 IU /100g Compliant
Ergosterol	HPLC Greater than 550 mg/100g
Fatty Acid Profile:	
Total Monounsatur. Fats	Less than 1.0%
Total Polyunsaturated fats	Less than 5.0%
Microbiological:	
Total Plate Count: AOAC 966.23	Less than 3,000 CFU/g
Heavy Metals:	
Arsenic: MN 5013	Less than 2.0 ppm
Lead: MN 5013	Less than 1.0 ppm
Mercury MN 5012	Less Than 0.1 ppm
Cadmium MN 5013	Less Than 0.1 ppm
Pesticides:	
Meets USP & EU CH.561	Not detected
Organic Status:	Produced under certification of CCOF (California Certified Organic Farmers)



Amycel®

People, Products & Performance **You Can Trust**

WE'RE HELPING TO GROW YOUR BUSINESS

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