

GNLD Purity and Ethics Statements -- All GNLD products are certified pure!!!

Information From GNLD Product Marketing Department:

GNLD's Kashruth Certificate:

The Orthodox Rabbinical Council of San Francisco has issued a Kashruth Certificate, signed by Rabbi Jacob Traub, Kashruth Chairman, to GNLD International which states:

This is to certify that Golden Neo-life Diamite International of Fremont, California, is under the Kashruth supervision of our organization. The products listed herein should be considered as meeting the highest standards of the Jewish Dietary laws and are suitable for use, exclusive of Passover:

- Vegetarian Multi™ Multi-Vitamin
- Liqui-Vite® (Liquid Vitamins)
- Lipotropic Adjunct™
- All-Natural Fiber Food™ and Drink Mix
- Alfalfa Plus Fiber™
- All-C™ Chewable Vitamin C
- Chewable Neo-Cal™ Calcium
- Chelated Cal-Mag® (Calcium-Magnesium supplement)
- Chelated Zinc™
- Bio-Tone® Trimming System
- Full Motion™ (glucosamine)
- Super C Threshold Controlled™ Vitamin C
- Herbal Resp-Eleven™ (respiratory)
- Neo-Lax™ Laxative`
- Enersine®
- Betagard® (D) (antioxidant) *
- Chelated Iron™ (D) *
- Vita-Squares® (D) Multi-Vitamin *
- Lecithin™ **
- Daily Carotenoid Complex™ **
- Vitamin E Plus **
- Tre-en-en® Grain Concentrates **

NOTE: * Those marked with the letter (D) should be considered Dairy.

** The contents of our gel capsules are Kosher and can be ingested after discarding the gel capsule since the gel coating itself is not certified Kosher.

Kashruth Certificate signed by Rabbi Jacob Traub, Kashruth Chairman, available for viewing on-line.

ADDITIONAL INFORMATION:

Regarding any GNLD products which contain bovine ingredients (not listed on the Kosher list):

Bovine Spongiform Encephalopathy (BSE) has created concerns about cattle-derived products. The GNLD Scientific Advisory Board (SAB) has been aware of BSE since it was first detected in 1986 and long ago took all available precautions to insure that none of our products were affected in any way by this disease. Furthermore, the SAB and our Global Science Network is continuing to monitor the scope of BSE and is constantly reviewing the situation and making sure the strictest measures possible are always in place.

In the meantime, we can assure you that all bovine ingredients in GNLD products originate from cattle grown in non-BSE countries and are certified to attest to this fact. All of our raw materials are tested using a series of state-of-the-art scientific methods at many points along the production path to ensure their safety, efficacy, and quality.

Regarding any GNLD products which contain Ox Bile (not listed on the Kosher list):

Ox bile is used as an effective source of bile salts in GNLD's Enzyme Digestive Aid for its ability to emulsify lipids in the diet; bile salts assist in making fat globules smaller so they are easily digested and absorbed by the body.

Much like other digestive components such as enzymes or betaine, ox bile, though derived from a food source (beef), is not included for its nutritional value but rather for the ability to supplement normal body digestive secretion and enhance digestion.

We also want to remind you that at GNLD we base our products on Nature's blueprint. Our approach to product formulation is to always look first to nature for 100% natural, whole food ingredients from the human food chain.

Regarding gluten:

GNLD Neolife products are low-allergy! Wheat allergies are usually an allergy to the portion of wheat protein known as gluten. The wheat germ oil we use contains no wheat gluten. In fact, in the case of grain-based allergies, NONE of GNLD NeoLife products contain the gluten or protein portions of the grain that are commonly associated with allergic reactions.

Regarding our gelatin capsules:

Our gelatin is a protein, made from the hydrolysis of collagen from cows which is what makes up much of the connective tissue, tendons, and the protein part of bones. Hydrolysis in proteins is the process of adding a molecule of water to break the bonds between some of the amino acids, thereby making the protein chains smaller. Collagen forms a triple helix, where three chains of connected amino acids form weak hydrogen bonds between the double bonded oxygen atoms and the hydrogen atoms attached to the adjacent chain's nitrogens. The three chains then twist together like three cords in a rope. In gelatin, when the triple helices are heated in water, they open up, and some of the hydrolyzed ends fray out to tangle with other ropes, and water is trapped in the strands. The result is a gel -- a wiggly semi-solid mass.

Gelatin is very familiar as the gelling agent in Jell-O desserts. It is also used to thicken yogurt, sour cream, and ice creams, and is dried to form the dissolvable plastic capsules that make medicines easier to swallow. Gelatin is the binder that makes marshmallows possible, and is also what makes gummy bear candies gummy.

Regarding CO-enzyme Q10:

There has been quite a lot of research on Co-Enzyme Q-10. It is a substance which functions as an antioxidant; it is a lipid, somewhat similar to vitamin E. Although this substance occurs naturally in the body, there is, at present, no natural source available to manufacturers of supplements. All products currently sold contain synthetic Co-Enzyme Q-10. Moreover, the body itself manufactures Co-Enzyme Q-10. GNLD's Scientific Advisory Board (SAB) will continue to monitor the research on Co-Enzyme Q-10, but at this time we cannot justify producing a product that would certainly be very costly (it's quite an expensive ingredient) and yet would not be certain to provide real health and nutrition benefits, and would not be from natural sourcing.

<<http://www.kerrycoates.com/blog/coenzyme-q10-fad-or-fact/>>For more complete information on Co-enzyme Q10, read my blog article here.

Regarding Magnesium Stearate:

Magnesium stearate, also called magnesium salt, is a white substance which is solid at room temperature.

Magnesium stearate is considered safe for human consumption at levels below 2500 mg/kg per day.¹ In 1979, FDA's Subcommittee on GRAS (Generally Recognized As Safe) Substances (SCOGS) reported, "There is no evidence in the available information on magnesium stearate that demonstrates, or suggests reasonable grounds to suspect, a hazard to the public when they are used at levels that are now current and in the manner now practiced, or which might reasonably be expected in the future."²

Magnesium stearate is often used as a diluent³ in the manufacture of medical tablets, capsules and powders (E470b).⁴ In this regard, the substance is also useful because it has lubricating properties and is the most commonly used lubricant for tablets.⁵ Studies have shown that magnesium stearate may affect the release time of the active ingredients in tablets, but it does not reduce the bioavailability of those ingredients.^{6 & 7} Magnesium

stearate is used to bind sugar in hard candies.

Magnesium stearate is manufactured from both animal and vegetable oils. Some nutritional supplements specify that the magnesium stearate used is sourced from vegetables.

References:

- 1 D. Sndergaard, O. Meyera and G. Wrtzena; "Magnesium stearate: A short term study"; Toxicology, Volume 17, Issue 1, 1980, Pages 51-55
- 2 FDA's SCOGS Database; Report No. 60; ID Code: 557-04-0; Year: 1979
- 3 <http://pubs.acs.org/cen/whatstuff/86/8601sci3.html>
- 4 Sworbrick, James; James C. Boylan (1990). Encyclopedia of pharmaceutical technology. p. 2274. ISBN 0824728246, 9780824728243
- 5 Weiner, Myra L.; Lois A. Kotkoskie (1999). Excipient Toxicity and Safety. p. 10. ISBN 0824782100, 9780824782108.
- 6 Alija Uzunovic', Edina Vranic'; "Effect Of Magnesium Stearate Concentration On Dissolution Properties Of Ranitidine Hydrochloride Coated Tablets"; Bosnian Journal Of Basic Medical Sciences, 2007, 7(3): 279-283
- 7 Natalie D. Eddington, Muhammad Ashraf, Larry L. Augsburger, James L. Leslie, Michael J. Fossler, Lawrence J. Lesko, Vinod P. Shah, Gurvinder Singh Rekhi; "Identification of Formulation and Manufacturing Variables That Influence In Vitro Dissolution and In Vivo Bioavailability of Propranolol Hydrochloride Tablets"; Pharmaceutical Development and Technology, Volume 3, Issue 4 November 1998 , pages 535 - 547

Regarding Stearic Acid:

Stearic acid (first syllable pronounced either steer or stair) occurs in many animal and vegetable fats and oils, but it is more common in animal fat than vegetable fat. Stearic acid is prepared by treating animal fat with water at a high pressure and temperature, leading to the hydrolysis of triglycerides. It can also be obtained from the hydrogenation of some unsaturated vegetable oils. It is also used along with simple sugar or corn syrup as a hardener in candies.

Regarding Silicon Dioxide:

In respects other than inhalation, pure silicon dioxide is inert and harmless. Inhaling finely divided crystalline silica dust in very small quantities (OSHA allows 0.1 mg/m³) over time can lead to bronchitis as the dust becomes lodged in the lungs and continuously irritates them, reducing lung capacities. Silicon dioxide is indigestible, with no nutritional value and no toxicity. When silica is ingested orally, it passes unchanged through the gastrointestinal (GI) tract, exiting in the feces, leaving no trace behind. A study which followed subjects for 15 years found that higher levels of silica in water appeared to decrease the risk of dementia. The study found that with an increase of 10 milligram-per-day of the intake of silica in drinking water, the risk of dementia dropped by 11%.^[1]

References:

- 1 Rondeau, V; Jacqmin-Gadda, H; Commenges, D; Helmer, C; Dartigues, Jf (2009). "Aluminum and silica in drinking water and the risk of Alzheimer's disease or cognitive decline: findings from 15-year follow-up of the PAQUID cohort.". American journal of epidemiology 169 (4): 48996. doi:10.1093/aje/kwn348. PMID 19064650

Regarding Glycerin:

Glycerol is an organic compound, also called glycerin or glycerine. It is a colorless, odorless, viscous liquid that is widely used in pharmaceutical formulations. Glycerol has three hydrophilic hydroxyl groups that are responsible for its solubility in water and its hygroscopic nature. The glycerol substructure is a central component of many lipids. Glycerol is sweet-tasting and of low toxicity.

Glycerol forms the backbone of triglycerides. Glycerol is also produced as a byproduct of refining of cooking and salad oils, and various brands are sold to the retail market as "Pure Vegetable Source" glycerin, 100% pure, which is safe for ingestion.

Regarding Titanium Dioxide:

Titanium Dioxide is a pure pharmaceutical grade naturally occurring mineral. Titanium Dioxide has a long history of safe use, it is recognized as being biologically inactive in the body, and is internationally recognized as being

non-irritating and nontoxic.

More Information on Titanium Dioxide
(click here)

We would like to assure you that the Scientific Advisory Board (SAB) members would never allow a questionable ingredient to be used in any GNLD product. The members of the SAB continue to maintain a close watch on any research that might call into question the safety of any of the ingredients we use. We are convinced that you can trust our products for you and your family because we trust them with ours.

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