

Catalyn®

2140 & 2160

Please Copy for Your Patients

Catalyn Contains Vitamins A, B₁, B₂, B₆, C, and D Plus Important Minerals, Trace Minerals, and Enzymes

Believing that the most powerful and efficient approach to vitamin and mineral supplementation lies in capturing nutrients in their natural forms, Dr. Royal Lee, our founder, created Catalyn in 1929. This whole food concentrate contains important vitamins, minerals, enzymes, and trace minerals in combination with their naturally-occurring synergistic cofactors from their natural form so our bodies can assimilate these nutrients with ease. Dr. Lee chose the name Catalyn for this product because the vitamin and mineral complexes in Catalyn work, in effect, as organic catalysts, serving as the foundation product upon which all nutritional programs follow, stimulating and supporting both the physiological and the biochemical processes inside the human body.

Completely opposite of the “mega-dose” theory, Catalyn contains a variety of scarce nutrients, instead of a high content of simply a few. For example, nutrients such as trace minerals exist as integral parts of food concentrates, in organic combination and inseparable from the vitamin/mineral complexes and enzyme factors for which they serve as activators. Dr. Lee recognized that trace minerals are the most important components of nutritional compounds. Catalyn also contains ingredients from the adrenal glands, liver, kidney, and spleen. These substances provide nutrients and supply nutritional stimulation to the corresponding organs in humans. Catalyn derives its strength and bioavailability from these different complexes of organic catalysts that contain living units of nutritional activity.†

How Catalyn Keeps You Healthy

Maintains cellular health

Vitamin A works as an antioxidant and is vital for new cell growth. Vitamin B₁ (thiamine) assists in carbohydrate metabolism, vitamin B₂ (riboflavin) in cell respiration, and vitamin B₆ (pyridoxine) in nucleic acid synthesis. Vitamin C helps to metabolize folic acid and enhances iron absorption. Naturally-occurring magnesium plays a key role in initiating enzyme activity, especially those involved in energy production. Naturally-occurring potassium is essential for many chemical processes that take place within the cells. It is also responsible for passing nutrients in and out of the cell membrane.†

Keeps your skin healthy

Epithelial tissue in the skin and mucous membranes need vitamin A for repair and maintenance. Vitamin A is often used on bad skin associated with adolescence. Vitamin B₂ encourages oxygenation of the skin, nails, and hair. Vitamin C promotes healthy skin.†

Keeps your heart healthy

Many of the vitamins and minerals found in Catalyn contribute in a unique way to overall cardiac health, either by promoting healthy circulation, moderating homocysteine, or helping to maintain normal heart rhythm.†



Introduced in:

1929

Content:

90 Tablets - 2140

360 Tablets - 2160

Supplement Facts:

Serving Size: 3 tablets
Servings per Container: 30 or 120

		%DV
Calories	4	
Vitamin A	1,200 IU	25%
Vitamin C	4 mg	6%
Vitamin D	312 IU	80%
Thiamine	0.2 mg	15%
Riboflavin	0.2 mg	15%
Vitamin B ₆	1 mg	50%

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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.

What Makes Catalyn Unique

Unique Product Attributes

Whole-food multivitamin

- Contains important vitamins, minerals, enzymes, and trace minerals in combination with their naturally-occurring synergistic cofactors
- Combines vital nutrients from a wide variety of plant sources to introduce a unique diversity of complete vitamin and mineral complexes

Multiple nutrients from a variety of plant and animal sources

- Extracts from bovine and ovine 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 Catalyn 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: Defatted wheat (germ), carrot (root), calcium lactate, nutritional yeast, bovine adrenal, bovine liver, bovine spleen, ovine spleen, bovine kidney, dried pea (vine) juice, dried alfalfa juice, mushroom, oat flour, soybean lecithin, and rice (bran).

Other Ingredients: Honey, magnesium citrate, glycerin, arabic gum, ascorbic acid, pyridoxine hydrochloride, vitamin A palmitate, gelatin, co-carboxylase, riboflavin, and cholecalciferol.

Suggested Use: 3 tablets per day, 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 Catalyn®.

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