



# ENERGY + BURN

A Delicious Drink That Supports Your Body's Natural Ability to Burn Fat\*†

Energy + Burn is a premium metabolism support and antioxidant blend packed with essential vitamins, minerals, prebiotics and probiotics, digestive enzymes, and fiber to provide the body with the necessary nutrients to help burn fat naturally.\*

Key benefits include:

- Supports healthy gastrointestinal tract function and digestion\*
- Supports healthy metabolism and body composition\*
- Promotes healthy stress response and overall health and well-being\*
- Non-GMO, gluten-free, and no added sugars or artificial preservatives

## How Energy + Burn Works

Each scoop of Energy + Burn contains vitamins, minerals, and amino acids along with our Superfoods formula for comprehensive nutritional support.\* Superfoods is a premium nutrient-rich dietary supplement that provides powerful antioxidant capacity, satiety, lasting energy, and support for a healthy digestive system.\*

### Vitamins, Minerals, & Amino Acids

The vitamins, minerals, and amino acids in Energy + Burn help support healthy stress response and promote overall well-being.<sup>†1</sup> L-carnitine, chromium picolinate, and African mango powder are unique to the Energy + Burn formula and help promote the body's natural ability to burn fat.\* Clinical studies demonstrate the ability of L-carnitine, chromium picolinate, and African mango powder to promote healthy gut microbiota and support energy metabolism for fat loss<sup>\*2,3,4,5,6,7</sup>

### Fruit & Vegetable Antioxidant Blend

Fruit and vegetable blends provide additional essential vitamins and minerals along with polyphenols for supporting a healthy immune system.<sup>†8</sup> The nutrient-packed whole food ingredients are high in antioxidants, lignans, and phytonutrients to encourage healthy absorption and symbiotic intestinal flora.<sup>†9</sup> The fruits and vegetables support the body's metabolism, digestion, immunity, recovery, and longevity.<sup>†1,8</sup>

### Fiber Blend

The fiber in Energy + Burn contains potent antioxidants to promote satiety and support lipid levels already in the healthy range.<sup>†10,11</sup> Dietary fiber nourishes the gastrointestinal tract with beneficial microflora and provides sustained energy throughout the day.<sup>†12</sup> It also supports weight management and healthy bowel movements by increasing the bulk of food as it passes through the gastrointestinal tract.<sup>†13</sup>



GLUTEN-FREE



DAIRY-FREE



VEGETARIAN



NON-GMO



CGMP FACILITY

## How Energy + Burn Works Continued

### Digestive Enzymes & Probiotics

A healthy gastrointestinal tract is crucial for supporting a healthy immune system and promoting healthy body weight.<sup>14,15</sup> Energy + Burn contains a potent probiotic blend and key digestive enzymes to support the growth of healthy bacteria in the gastrointestinal tract allowing for nutrient absorption, proper digestion, and promotion of healthy inflammatory markers.<sup>16,17</sup>

### Why Use Energy + Burn?

Energy + Burn is the ideal nutritional supplement for individuals looking for a comprehensive formula to support the body's natural ability to burn fat.\* The delicious drink formula is a rich source of vitamins, minerals, amino acids, antioxidants, fiber, digestive enzymes, and probiotics with a host of health benefits.\*

## Supplement Facts

Serving Size: About 1 Scoop (5.05g)

Servings Per Container: About 30

	Amount per Serving	%DV*		Amount per Serving	%DV*
Calories	20		Vegetable Antioxidant Blend	770.4 mg	**
Total Carbohydrate	5 g	2%*	Beet Root Powder, Carrot Root Powder, Radish Root Powder, Purple Cabbage Leaf Powder, Japanese Knotweed Root Extract, Green Tea Leaf Extract, Ginger Root Powder, Turmeric Root Extract, Kale Leaf Powder, Kelp Powder, Chlorella Cracked Cell Wall Powder, Alfalfa Herb Powder, Spirulina Powder, Broccoli Head Powder.		
Dietary Fiber	<1 g	2%*	Fiber Blend	676 mg	**
Total Sugars	<1 g	**	Oat Bran Powder, Apple Fruit Powder, Prune Fruit Extract, Aloe Vera Leaf Powder.		
Vitamin C	14.3 mg	16%	Digestive Enzymes & Probiotics	400 mg	**
Calcium	116 mg	9%	Fructooligosaccharides, <i>Lactobacillus acidophilus</i> Protease, Amylase, Lipase, Cellulase, Lactase, Papain, <i>Lactobacillus casei</i> , <i>Lactobacillus rhamnosus</i> , <i>Bifidobacterium breve</i> .		
Iron	1.1 mg	6%			
Chromium	100 mcg	286%			
Sodium	20 mg	<1%			
L-Carnitine	500 mg	**			
African Mango Powder (fruit; <i>Irvingia gabonensis</i> )	150 mg	**			
Chromium Picolinate	825 mcg	**			
SuperFruitox Antioxidant Blend	1.4 g	**			
Raspberry Fruit Extract, Black Raspberry Fruit Powder, Blackberry Fruit Powder, Papaya Fruit Powder, Plum Fruit Powder, Strawberry Fruit Powder, Cranberry Fruit Powder, Kiwi Fruit Powder, Watermelon Fruit Powder, Bromelain, Pomegranate Fruit Extract, Quercetin Dihydrate, Grape Seed Extract, Blueberry Leaf Extract, Acerola Berry Powder, Bilberry Fruit Extract, Black Cherry Fruit Extract, Organic Acai Berry Powder, Organic Pomegranate Fruit Powder, Organic Raspberry Fruit Powder, Organic Bilberry Fruit Powder, Organic Blueberry Fruit Powder, Lycium (Goji) Berry Powder, Mangosteen Fruit Powder, Noni Fruit Powder.					

### Other Ingredients: Stevia, Natural Flavor, Citric Acid.

Directions: Mix 1 scoop in 8 ounces of water daily or as directed by your healthcare practitioner.

Caution: If you are pregnant, nursing, or taking medication, consult your healthcare practitioner before use. Keep out of reach of children.

### References:

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

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