

PROPRIETARY EXTRACTION PROCESS THAT SCIENTISTS TOOK 15 YEARS TO PERFECT

- We own the exclusive worldwide rights to the formula; No one else has it or ever will
- The first people to research Fucoidan and begin development of converting Fucoidan into a super-low molecular weight for optimal absorption and easier digestion in the body

ARVESTED FROM PRISTINE WATERS OFF THE SOUTH PACIFIC ISLANDS OF TONGA

- Tongan limu is the richest source of Fucoidan and is nutritionally superior to similar species found in other locations
- Soaks up literally every beneficial nutrient naturally found in the pure, unspoiled water
- No pollutants to contaminate the sea plant and collection areas
- Strictly controlled environment; no motorized boats allowed in the area
- Grows abundantly in this environment



HAND HARVESTED; 100% ORGANIC

- Trained Tongan natives are careful not to disturb its delicate structure
- It is kept in its natural state to preserve the nutrients the plant has absorbed over time in its dense aquatic habitat
- Plant quickly renews itself after harvesting, ensuring a continual supply
- Carefully cleaned to wash away sand and natural ocean debris without harming the plant or stripping it of any of its natural nutrients

EXTRACTION IS OF THE WHOLE LIMU PLANT

- In addition to Fucoidan, the other 70 pure minerals, vitamins, amino acids, plus a variety of other nutrients contained in the plant are retained
- The additional nutrients are highly beneficial to your bodily functions
- Keeping the additional nutrients with the Fucoidan when extracted makes the nutrient (Fucoidan) naturally "turbo charged" for greater synergistic effect





CHEMICAL FREE AND COLD PROCESSED

- The Fucoidan present in our extract is naturally "predigested" without the use of chemicals, thereby eliminating the risk of harmful side effects
- Cold processing ensures the limu doesn't lose any of its nutrients and retains its full potency
- The result is an abundance of Fucoidan with superior bioavailability and easy absorption

PROPRIETARY 10-STEP MANUFACTURING PROCESS

- Manufactured within an FDA-inspected and GMP-certified facility to ensure premium quality
- Strictly controlled process and environment ensures a consistent, standardized finished product
- 100% final batch testing to guarantee against bacteria, contaminants, heavy metals and other harmful substances

PROCESSED IN NEW ZEALAND

- Located in close proximity to the natural ocean source and harvesting in Tonga
- Scientists monitor every harvest, the transportation to the processing plant and perform the extraction process
- Continually check harvesting supply and conditions
- Short range transportation, thereby ensuring the extraction is done quickly after it is harvested
- Adheres to meticulous HACCP and NZFSA standards

FLASH-FROZEN AT 50 BELOW ZERO AND CONTINUALLY TRANSPORTED AND STORED IN REFRIGERATED CONTAINERS UNTIL PRODUCTION

- Preserves its purity and nutritional potency
- Prevents spoilage

