

# A.D.P.<sup>®</sup>

Proven Effective Against Yeast and Parasites



Science is making rapid progress in unlocking Nature's basic secrets, especially in the area of plants and foodstuffs, which supply more than just vitamins and minerals. One promising field is the study of the variety of spices used for centuries to add zest to a wide range of foods. Interestingly, long before the advent of refrigeration, it was recognized that herbs and culinary spices could slow food spoilage; natural antimicrobial principles were obviously at work.

Food scientists have become more interested in how to tap the innate properties found in essential oils and aromatic plants. Recent studies have focused on the effects of spices and associated oils on foodborne organisms in the context of food safety and spoilage. Attempts have been made to identify the active components of essential oils from spices, among them, oregano.

*Utilizing "The Best of Science and Nature" to Create Superior Nutritional Supplements*

6801 Biotics Research Drive • Rosenberg, TX 77471  
biotics@bioticsresearch.com • www.bioticsresearch.com

By emulsifying oregano extracts, the effective surface area of the oil is dramatically increased.

To place your order for **A.D.P.<sup>®</sup>** or for additional information please contact us:

**(800) 231-5777**

 **BIOTICS<sup>®</sup> RESEARCH CORPORATION**   
*Utilizing "The Best of Science and Nature" to Create Superior Nutritional Supplements*

# A.D.P.®

## Emulsified Oil of Oregano — Sustained Release: Patent #5,955,086

Analysis revealed two phenolic compounds, thymol and carvacrol, as primary constituents of oregano extracts, and their antioxidant properties were reported.

Biotics Research Corporation is widely recognized for its emulsified fat-soluble nutrients and other lipids, microemulsified with the practical objective of increased absorption and bioavailability. This technology has now been applied to the oil of oregano.

By emulsifying oregano extracts, the effective surface area of the oil is dramatically increased. An additional step was to apply a gradual release mechanism to **A.D.P.®**, assuring a slow release throughout the digestive tract. The combined effect of emulsification and gradual release optimizes intestinal exposure to the essential oil.

### References

1. Gilling DH, et al. Antiviral efficacy and mechanisms of action of oregano essential oil and its primary component carvacrol against murine norovirus. J of Appl Microbiology 2014
2. Pilan MR, et al. Antiviral activity of the Lippia graveolens (Mexican Oregano) essential oil and its main compound carvacrol against human and animal viruses. Brazilian J of Microbiology (2011) 42: 1616-1624.
3. Force M, Sparks WS, Ronzio RA. Inhibition of Enteric Parasites by Emulsified Oil of Oregano in vivo. Phytotherapy Research 14, 213-214 (2000).
4. Stiles JC, Sparks W, Ronzio RA. The inhibition of Candida albicans by oregano. J of Appl Nutrition, Vol. 47, No. 4, 1995.
5. Svensen AB, Scheffer JJC. Essential Oils and Aromatic Plants. Martinus Nijhoff/W. Junk Publishers (1985).
6. Akgul A, Kivane M. Inhibitory effects of selects of selected Turkish spices and oregano components on some food borne fungi. Int. J. Food Microbiology (1988) 6: 263.
7. Conner DE, Beauchat LD. Effects of essential oils from plants on growth of food spoilage yeast. J. Food Science (1984) 49: 429.
8. Deighton N, Glidewell SM, Deasn SG, Goodman BA. Identification by EPR spectroscopy of cavacrol and thymol as the major sources of free radicals in the oxidation of plant essential oils. J. Science Food Agriculture (1933) 63: 221
9. Sezik E., Tumen G., et al. Essential Oil Composition of Four Organum Vulgare Subspecies of Anatolian Origin. J. Essent Oil Res. (1933) 5: 425-31.

### Supplement Facts

Serving Size: 1 Tablet

	Amount Per Serving
Oregano Oil (Origanum vulgare) (extract from leaf)	50 mg*

\* Daily Value not established

**Other ingredients:** Cellulose, modified cellulose gum, potassium sorbate, stearic acid (vegetable source), silica, water and gum arabic.

**A.D.P.® supplies oregano oil which is emulsified and processed in a gradual release form for optimal effectiveness. This statement has not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.**

Patent #5,955,086

**This product is gluten, dairy and GMO free.**

**RECOMMENDATION:** One (1) tablet with meals and at bedtime as a dietary supplement or as otherwise directed by a healthcare professional.

**CAUTION:** Not recommended for pregnant or lactating women.

#### KEEP OUT OF REACH OF CHILDREN

Store in a cool, dry area.  
Sealed with an imprinted safety seal for your protection.

Product # 1101 Rev. 11/17

**(800) 231-5777**

6801 Biotics Research Drive • Rosenberg, TX 77471  
biotics@bioticsresearch.com • www.bioticsresearch.com



**BIOTICS**  
RESEARCH  
CORPORATION



Utilizing "The Best of Science and Nature"  
to Create Superior Nutritional Supplements