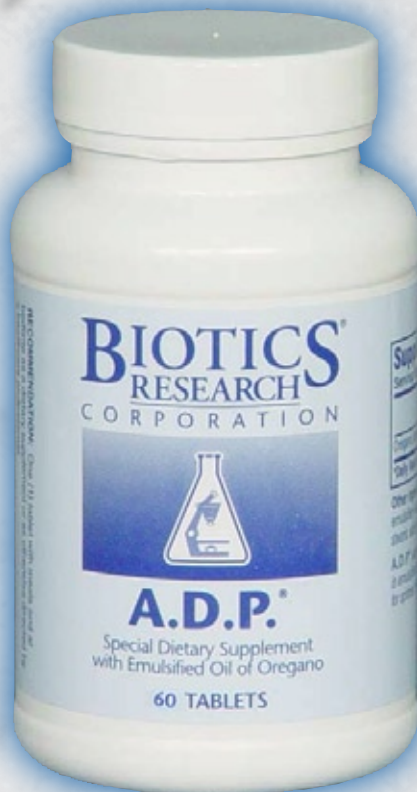


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These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.



# Emulsified Oil of Oregano - Sustained Release

# A.D.P.<sup>®</sup>

Patent #5,955,086

Science is making rapid progress in unlocking Nature's basic secrets, especially in the area of plants and food-stuffs, which supply more than just nutrients. One promising field is the variety of spices that have been 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 essential oils and aromatic plants. Recent studies have focused on the effects of spices and associated oils on food-borne 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 the oil of oregano. 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 sustained release mechanism to **A.D.P.<sup>®</sup>**, assuring a slow release throughout the digestive tract. The combined effect of emulsification and sustained release is to optimize intestinal exposure to the essential oil.

**Each tablet of A.D.P.<sup>®</sup> supplies:** A standardized extract of oregano (50 mg) in an emulsified form, incorporated into a sustained release mechanism.

**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.

**Recommended additional supplementation:**

**BioDoph-7 Plus™**

**Lactozyme™** - Providing lactobacillus acidophilus and bifidum, one tablet with each meal daily.

**BioDophilus-FOS™** - One to three (1/2 teaspoon) servings in a glass of water between meals to help normalize intestinal bacteria.

## Supplement Facts

Serving Size: 1 Tablet

	Amount Per Serving
Oregano (standardized extract from leaves)	50 mg*

\*Daily Value not established

**Other ingredients:** Cellulose, methyl-cellulose, potassium sorbate, stearic acid (vegetable source), emulsifier base (water and acacia gum) and silica.

*A.D.P.<sup>®</sup> supplies a standardized oregano extract which is emulsified and processed in a sustained release form for optimal effectiveness.*

Patent #5,955,086

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

**KEEP OUT OF REACH OF CHILDREN**

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

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

NDC #55146-01101 Rev. 2/09

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