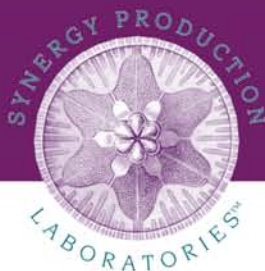


“My own experience and observation of thousands of other people points to an amazing ability of sprouts to regenerate body cells and tissues.”

— Ann Wigmore,
founder of the
Hippocrates Institute
and author

- 100% certified organic and kosher
- Fresh freeze-dried
- Extraordinary assortment: over 20 varieties
- Exceptional nutrient development
- Oxygen-free, moisture-free packaging
- Climate-controlled processing and storage
- Extensive microbiological testing
- Products of USA



SYNERGY PRODUCTION LABORATORIES™

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Moab, Utah 84532

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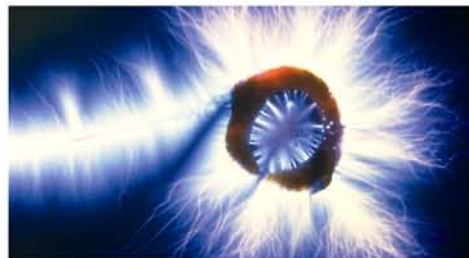
www.synergyproduction.com

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SYNERGIZED® Sprouts

100% Certified Organic Freeze-Dried Powders

Alfalfa, Amaranth, Barley, Broccoli, Buckwheat, Cabbage, Cauliflower, Daikon, Fennel, Fenugreek, Flax, Garlic, Kale, Kamut, Millet, Mung Bean, Mustard, Oat, Onion, Quinoa, Red Clover, Soy, Spelt, Sunflower, Wheat



The radiant electromagnetic energies of Synergized® Sprouts are captured on film with a Tesla-coil 200-pulse Kirlian research camera.



Germinating Synergized® Sprout, its first leaves bursting forth.

Synergy Production Laboratories' (SPL's) *Synergized® Sprouts* are the highest-quality, most potent and purest sprout powders available anywhere in the world. Amazingly, our premium sprouts are also competitively priced.

For eons, humans have instinctively known that sprouted seeds offer unmatched health benefits and abundant nutritional vitality. Most prominent natural health experts encourage the consumption of live sprouts, and for good reason. All of the vibrant energy destined to become the full-grown plant is concentrated within the emerging sprout. As a result, sprouts provide an astonishing array of amino acids, enzymes, vitamins, minerals and phytonutrients. In fact, during World War II, when meat was scarce, scientists advised people to use sprouted seeds as a protein replacement.

Sprouts contain not only all essential amino acids but also a wide assortment of vitamins and minerals in their naturally chelated form. Thus, the nutrients contained in sprouts are easily assimilated and utilized, making them a perfect source of concentrated nourishment. Perhaps even more important than the nutrients and amino acids that sprouts offer, is the variety of phytonutrients they provide. Numerous studies show that these plant constituents are extraordinarily important in preserving and restoring health. All green sprouts are a rich source of detoxifying chlorophyll. Other beneficial phytonutrients are specific to particular varieties of sprouts and include phytoestrogens, glucosinolates (including sulforaphane, iberin, AITC, indole-3-carbinol and erucin), sulfur compounds, sterols and sterolins, SOD and many others.

The live enzymes found in sprouts also make them a uniquely valuable source of nutrition. In effect, the enzymes create a pre-digested food, further enhancing nutrient assimilation in the body. The presence of live enzymes also makes growing and preserving sprouts a delicate, difficult process—particularly because bacterial contamination has become a genuine hazard for sprout consumers.

At SPL, we specialize in protecting and preserving vital, enzymatically active ingredients. Our *Synergized® Sprouts* grow from certified organic seed that is carefully selected to produce the most nutritious sprouts. Our seeds are gently activated in a proprietary broth, rich in catalytic minerals and other essential nutrients, and we use only oxygen-saturated, deep artesian well water for all stages of growth. *Synergized® Sprouts* burst to life in a precision-controlled environment. Meticulously attending to temperature, moisture, lighting and available oxygen allows us to enrich the sprouts' nutritional content as well as discourage bacterial growth.

At the peak of their nutrient development, *Synergized® Sprouts* are harvested, flash-frozen and *immediately* placed in a vacuum and freeze-dried for a minimum of 24 hours. Because our sprouts are not transported to another location for drying, there is no loss of enzymes or other valuable constituents between harvesting and freeze-drying. After drying, they are quickly cold-milled into a fine powder, and a composite sample from each batch is sent for physical and microbiological analysis to ensure that they are always free of pathogenic bacteria.

To further protect our sprout powders, we place them in USDA-approved food-grade, virgin, heavy-mil, oxygen-barrier bags, with an oxygen absorber. Additionally, we use a UV coating on the outside of the bags to ensure that no damaging light can reach the fragile sprout powders. Each bag is then hermetically sealed to create an oxygen- and moisture-free environment. All our finished sprout powders are stored in our temperature-controlled facility.

Synergy Production Laboratories' innovative and exclusive technologies give you the competitive edge in supplying exceptional finished products. In addition to our unique raw material offerings, we provide complete custom manufacturing and packaging services at our award-winning, certified organic, kosher, FDA-registered and OTC production facility.

The above statements are for informational purposes only. Under no circumstances should any claims made herein related to diseases or health conditions appear on product labels or in advertising.

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