

DUOLIFE

Chlorofil

Food supplement

DUOLIFE Chlorofil – a food supplement based on ingredients of natural origin, designed for people who wish to support an optimum condition and a youthful appearance. “Liquid energy” supporting the function of the immune system, the gastrointestinal tract, the heart and blood vessels. A composition of natural plant extracts, chlorophyllin and mint oil, containing a wealth of valuable antioxidants, amino acids, vitamins, and minerals, to keep the body and the mind in a perfect shape.



100% natural origin



IHHP™ fixation



Preservative
and GMO-free



Glass bottle



Gluten-free



When to use DUOLIFE Chlorofil?

During the period of intensive work – physical and mental effort, the body functions with increased pace and its demand for nutrients increases. Due to exposition to chronic stress, the body might be exhausted and weakened, and in consequence more prone to the adverse effects of external factors. The body detoxification processes might weaken, and the skin might lose its firmness. An optimum solution in such circumstances is supplying more nutrients in diet, also through supplements which support an optimum condition of the body.

DUOLIFE Chlorofil is intended to be used as a supporting preparation for people:

- ▶ wishing to support maintaining an optimum condition, energy and vitality;
- ▶ during periods of physical and mental exhaustion;
- ▶ exposed to chronic stress;
- ▶ willing to maintain proper blood morphology results, vegans and vegetarians;
- ▶ suffering from gastrointestinal disorders;
- ▶ prone to recurring infections, badly healing wounds;
- ▶ reconvalescents;
- ▶ elderly people/seniors.

How to use the DUOLIFE Chlorofil food supplement?

DUOLIFE Chlorofil contains beneficial plant extracts from alfalfa, chlorella and barley. The addition of mint oil and chlorophyllin synergistically supports the beneficial effect of plant extracts.

The ingredients of the DUOLIFE Chlorofil food supplement support:

- ▶ antioxidative processes;
- ▶ immune system functions;
- ▶ function of the hematopoietic system;
- ▶ body detoxification functions;
- ▶ cardiovascular system function;

- ▶ repair processes in tissues;
- ▶ skin well-being;
- ▶ physiological intestinal flora function;
- ▶ functions of the gastrointestinal tract.

i **Instructions for use:**

10 to 20 ml once a day.

i **Ingredients:** purified water, 20% sodium-copper chlorophyllin, chlorella (*Chlorella vulgaris*) standardised for 50% protein content, 25:1 barley (*Hordeum vulgare*) juice extract, mint (*Mentha piperita*) oil, 10:1 alfalfa (*Medicago sativa*) herb extract, plant glycerin – stabiliser.

Do not exceed the recommended daily dose. Food supplements should not be a substitute for a varied diet. A balanced diet and healthy lifestyle are essential for the proper functioning of the body.

What is chlorophyllin and what properties does it have?

Chlorophyllin is a derivative of chlorophyll, a green pigment in plants, enabling them to conduct the photosynthesis. Its structure is similar not only to chlorophyll, but also to the haem molecule – a component of haemoglobin found in red blood cells and transporting oxygen. Chlorophyllin has similar valuable properties to chlorophyll and is better than the initial compound in terms of durability and water solubility¹.

Chlorophyllin is a valuable antioxidant, protects cells from oxidative stress and premature aging, supports the cardiovascular system^{1,2} and body detoxification processes. It also helps protect the body against infections^{3,4} and supports the elimination of bad breath⁵.

Plant extracts from barley, chlorella and alfalfa herb synergistically support their valuable properties

- ▶ The iron contained in all three plants provides a substrate for haemoglobin synthesis, thus supporting immunity and normal blood-forming functions, helping to prevent anaemia⁶⁻⁹. 1 g of alfalfa herb contains almost twice as much iron as spinach⁶.
- ▶ These plants are also a source of amino acids, including exogenous ones, which are valuable building blocks for proteins; thus, they promote good skin condition, can help regenerate damaged tissues and heal wounds⁶⁻⁸.
- ▶ All 3 plants have antioxidant properties, scavenge harmful free radicals, supporting the function of the heart and vessels; they also help maintain normal blood cholesterol and glucose levels^{2,6-8,10}.
- ▶ They have a supportive effect on the digestive tract: they contribute to better digestion^{6,8,10}; chlorella and barley act as prebiotics, stimulating the growth of beneficial intestinal microflora^{8,10}. Barley is an important source of dietary fibre, which accelerates the intestinal passage and promotes the maintenance of normal body weight – fibre is a so-called ballast component – it is not digested, but fills the digestive tract, prolonging the feeling of satiety¹⁰.
- ▶ All 3 plants also support the proper functions of the immune system, help the body in the fight against infections, contribute to improving the processes of detoxification of the body^{6-8,10}.
- ▶ Alfalfa and chlorella are valuable sources of chlorophyll, with properties similar to those of chlorophyllin; both plants also contain vitamin K to support proper blood clotting^{6,8}.

Does mint oil only refresh and flavour?

Not only that! Mint oil helps to fight bacterial, viral and fungal infections. It supports anti-oxidative processes, thus fostering normal function of the cardiovascular system. It also contributes to the proper functioning of stomach and intestines, helping to fight indigestion, nausea and cramps¹¹⁻¹³.

What makes DUOLIFE Chlorofil so special?

- ▶ **The liquid form of the preparation with the preserved biological background of the components,** facilitating the release of active compounds and their absorption into the bloodstream, as well as increased absorption, translate into more efficient distribution to the place of action (beneficial effect on LADME processes*).
- ▶ **The product is preserved using IHHP™ by DUOLIFE** (Innovation High Hydrostatic Process™ by DUOLIFE), a method based on the concept of "minimal processing". The advantage of this method is high health quality and durability as well as preservation of the natural nutritional and sensory values, compared to products preserved using conventional methods. The technological process employed is conducted at a low temperature (to protect active ingredients) and is based on the principle of synergy of multiple fixatives, allowing to maintain the highest quality of the product without using preservatives.
- ▶ **100% natural origin,** including plant extracts synergistically supporting their properties.
- ▶ **A formulation taking into account the principles of synergy and antagonism of ingredients.**
- ▶ **The product DOES NOT CONTAIN preservatives or gluten and is GMO FREE** – the raw materials used to develop the supplement ARE NOT DERIVED from genetically modified organisms; furthermore, the preparation does not contain artificial flavourings and aromas.
- ▶ **Special bottle made of pharmaceutical-grade glass** – the dark glass protects against light and temperature fluctuations, and is resistant to release to the formulation of mineral substances from the inner surface of the bottle.

i Reference list for DUOLIFE Chlorofil formulation can be found in the separate sheet of the binder.

* LADME – an abbreviation describing processes to which an active substance is subjected in the body: release from the preparation form -> absorption into a bloodstream -> distribution in the body -> metabolism -> excretion.

References

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