

INTRODUCING THE SURE CHOICE

# Regenasure™

*GLUCOSAMINE*



REGENASURE® GLUCOSAMINE,  
PRODUCED FROM A VEGETABLE  
SOURCE, IS THE ONLY NON-  
SHELLFISH, NON-ANIMAL  
DERIVED GLUCOSAMINE

**Cargill™**

## REGENASURE® GLUCOSAMINE – AN ACTIVE INGREDIENT FOR ACTIVE LIFESTYLES

Numerous animal and *in vitro* studies as well as more than 30 human clinical trials have demonstrated the efficacy of glucosamine. Glucosamine is a molecule synthesized in the human body, and is an important constituent of connective tissues, such as joints.

*The World Health Organization reports that nearly 400 million people worldwide live with chronic bone and joint problems.*



### APPLICATIONS FOR REGENASURE® GLUCOSAMINE

**Regenasure® Glucosamine  
can be used in:**

#### **Vitamins**

- Tablets
- Capsules
- Chews

#### **Beverages/Foods**

- Fruit Juices
- Bars
- Energy Drinks
- Isotonic Drinks
- Teas
- Meal Replacements
- Smoothies & Yogurt

#### **Cosmetics**

As lives become more active – being always on the go – and as people deal with joint pain from aging, glucosamine is being used by millions of people to promote mobility and joint health.

Glucosamine may help build tissue that holds water providing cartilage thickness and giving it a cushioning effect. Regenasure® Glucosamine from Cargill Acidulants is a unique fermentation derived glucosamine. Produced from a vegetable source, Regenasure® is the only non-shellfish, non-animal glucosamine available for vitamin, food and cosmetic manufacturers.

### REGENASURE® GLUCOSAMINE

- **Non-Shellfish**
- **Non-Animal**
- **Consistent Quality**

## UTILIZE REGENASURE® GLUCOSAMINE – THE NON-SHELLFISH ALTERNATIVE

**Other glucosamine products derived from shellfish may cause food allergies**

A food allergy is an immune system response to a food that the body believes is harmful.

According to the Food Allergy & Anaphylaxis Network, 90% of all food allergies are derived from only eight foods of which shellfish is one.

While Regensasure® is a non-shellfish product, ordinary glucosamine products used today are derived from shellfish waste. Regensasure® Glucosamine is free of potential shellfish allergens, which are known to cause severe reactions in many people.

***In adults, the foods that most often cause allergic reactions include:<sup>1</sup>***

- ***Shellfish such as shrimp, crayfish, lobster and crab***
- *Peanuts*
- *Tree nuts such as walnuts*
- *Fish*
- *Eggs*

Regensasure® provides the ideal alternative to regular glucosamine produced from shellfish that may cause food allergies.

## ADVANTAGES OF REGENASURE® GLUCOSAMINE

- **Regensasure®** products can be **consumed by vegetarians**.
- **Regensasure®** products can be **consumed by people with shellfish allergies** or people concerned by leading food allergies.
- Unlike other glucosamine products, **Regensasure® Glucosamine is not produced from animals**.
- **Regensasure® Glucosamine** is **manufactured utilizing the highest manufacturing standards** insuring product consistency.
- **Regensasure® Glucosamine** will be promoted as a **high-value ingredient brand**. Manufacturers can utilize the Regensasure® trademarks to differentiate their products from other products containing regular glucosamine.

<sup>1</sup> *Food Allergy: An Overview*. National Institute of Allergy and Infectious Diseases. July 2004

## DO YOU REALLY KNOW HOW YOUR CURRENT GLUCOSAMINE PRODUCT IS MANUFACTURED?

### **Regenasure® Glucosamine Utilizes Trusted, Recognized Standards**

Compare the manufacturing methods and facilities used to make Regenasure® Glucosamine with other glucosamine products. Unlike other glucosamine products, Regenasure® Glucosamine is manufactured to meet the highest manufacturing standards. These include:

- Meets specifications of the United States Pharmacopoeia (USP)
- ISO 9002 certified facility
- Patented processes make Regenasure® Glucosamine unique
- Food Good Manufacturing Practices (GMP's)
- Comprehensive Hazard Analysis and Critical Control Points (HACCP) program
- Certified Kosher Pareve
- Certified Kosher for Passover
- Halal Certified
- Manufactured in the United States



## EXPERIENCE THE BENEFITS OF REGENASURE® GLUCOSAMINE

Interested in Regenasure® Glucosamine, start by contact Cargill Acidulants today at 1-888-REGENASURE (1-888-734-3627) to find out how Regenasure® Glucosamine can work into your product line.



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