

Suggested Use: Add 1 scoop to 8 oz. of your favorite beverage daily or as directed by a health professional.

Enjoy one of the premier super foods on the planet ... **beets!** The fermentation process unlocks the full nutritional potential of beets for optimal health.** Premier Fermented Beets delivers an organic, highly nutritional, easily digestible and bioavailable form of beet powder to support athletic performance, stamina and endurance.** Beets naturally contain **nitrates** and **phytochemical compounds with antioxidant properties**.

- Supports optimal nitric oxide function and healthy blood flow due to naturally occurring, performance-enhancing nitrates**
- The fermentation process can increase the nitrate level up to two times that of regular beets.
- Contains organic, whole, fermented beet root; no added sweeteners or flavors.

Keep out of reach of children.

****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.**

R19-0124 R1.0

PREMIER
RESEARCH LABS

Premier Fermented Beets

*Fermented, Organic
Beet Powder*



DIETARY SUPPLEMENT

NET WT. 6.3 OZ (180 g)

- ✓ PRL's Quality Guarantee
- ✓ Pure Vegan
- ✓ NON-GMO
- ✓ Gluten Free
- ✓ Purity Verified
- ✓ No Added Magnesium Stearate
- ✓ No Chemical or Radiation Sterilization
- ✓ Pathogen Microbiology Performed
- ✓ Heavy Metal Tested
- ✓ FDA-Monitored cGMP Facility

Supplement Facts

Serving Size 1 Scoop (6 g)
Servings Per Container 30

	Amount per serving	% Daily Value
Calories	20	
Total Carbohydrate	3 g	1% *
Dietary Fiber	2 g	7%
Protein	1 g	
Organic Fermented Beet Root	6 g	†

*Percent Daily Values are based on a 2,000 calorie diet.

†Daily Value Not Established

Tamper Seal: Use only if seal is intact. Consult your health care practitioner if you are nursing/lactating, taking medications or have a medical condition, before taking this or any other product. Store in a cool, dry place.

Premier Quality You Can Count On
For A Lifetime



This product uses a proprietary fermentation process.