RM-10° is a combination of 10 organically grown, tonic mushrooms that have been specially selected for their superior genetic heritage and then carefully cultivated to ensure they maintain their integrity and potency

This proprietary blend is synergistically balanced with Cat's Claw and Poten-Zyme® Selenium, a highly absorbable form of selenium. Selenium supports immune cell function and response.

CAUTION: As with any dietary supplement, consult your healthcare practitioner before using this product, especially if you are pregnant, nursing, anticipate surgery, take medication on a regular basis or are otherwise under medical supervision.

Vegetarian • Gluten Free • Dairy Free

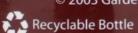
This product is made with natural ingredients; therefore color may vary from lot to lot. Store in a cool, dry place.

Do not use if safety seal is broken or missing. 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.

Distributed by Garden of Life LLC 4200 Northcorp Parkway Palm Beach Gardens, FL 33410 USA www.gardenoflife.com Made in the U.S.A.







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RM10120L-071614-07231 **Organically Grown Mushrooms** 

120 Vegetarian Caplets Whole Food Dietary Supplement

Garden of Life RM-10° Immune System Food™

## Not intended for children. **Supplement Facts**

Suggested Use: Adults may take 1 caplet twice a day.

Serving Size 2 Caplets Servings Per Container 60

	Amount Per Serving	%DV
Total Calories	10	
Total Carbohydrate	2g	1%
Dietary Fiber	1g	4%
Selenium**	100 mcg	143%
RM-10 Poten-Zyme® O	1165 mg	
Mushroom Blend**	1100 ma	+

Cat's Claw (Uncaria tomentosa) Bark 240 mg Percent Daily Values (DV) Based on 2,000 calorie diet.

+ Daily Value not established.

Other ingredients: Microcrystalline cellulose, magnesium stearate (vegetable source), sodium croscarmellose, silicon dioxide, organic brown rice, probiotic microorganisms.

\* Organic

\*\*Produced using the Poten-Zyme® fermentation process.