SUGGESTED USE: As a dietary supplement for adults, take one (1) vegetable capsule daily, preferably with a meal or as directed by a healthcare practitioner.

Supplement Facts

Serving Size: 1 Vegetable Capsule

Amount Per Serving

%DV

227%

25 mg

(from Koji Fermented

Zinc, Ultimine™)

DV = Daily Value

Other Ingredients: Microcrystalline Cellulose, Vegetable Cellulose, Organic Rice Hulls, Organic Rice Extract Blend.

FREE OF: Gluten, Wheat, Dairy, Soy, Yeast, Sugar, Sodium, Artificial Flavor, Sweetener and Color.

If you are pregnant, nursing, taking any medications or have any medical condition, please consult your healthcare practitioner before taking any dietary supplement. Discontinue use and consult your healthcare practitioner if any adverse reactions occur. Keep out of reach of children. Store at room temperature. Do not use if outer bottle seal is missing or damaged.

*These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or nrevent any disease

Solgar's KOF-K certification #K-1250 Ultimine™ is a trademark of Cura Global Health, Inc. Pat www.curaalobalhealth.com/patents



- EARTH SOURCE® -

KOJI FERMENTED Zinc



A food-based bioavailable form of Zinc

> Supports Immune System Health*

Supports Healthy Skin & Eves*

Zinc can function as an antioxidant within the body*

Carefully Manufactured by: Solgar, Inc. 500 Willow Tree Road Leonia, NJ 07605 U.S.A. Prod 30326 SOLGB10207 00A

For more information, call toll-free 1-877-SOLGAR 4 www.solgar.com ©2021 Solgar, Inc.

Part No. 22-30326



EARTH SOURCE® —

KOJI FERMENTED Zinc

— 25 MG —

Bioavailable Food-Based Form Supports Immune System Health*



12



nutrient.*

GLUTEN, WHEAT & DAIRY FREE SUITABLE FOR VEGANS . Non-GMO

30 VEGETABLE CAPSULES

DIETARY SUPPLEMENT

"Koji" is the Japanese term for "cultured grain". Fermentation is a natural process that preserves and enriches food. For over 2,000 years, the koji fermentation method has been used in Japan for making vinegar, miso and soy sauce.

Solgar® Earth Source Koji Fermented Zinc starts by growing the koji culture on cooked rice. As the koii matures and ferments, it's enriched with zinc. Then, it's harvested and processed into powdered Koji Zinc. This food-based bioavailable zinc is an important



