

**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	
Zinc	25 mg	227%
(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 prevent any disease.

Solgar's KOF-K certification #K-1250

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— EARTH SOURCE® —

KOJI FERMENTED

# Zinc

A food-based bioavailable form of Zinc

Supports Immune System Health\*

Supports Healthy Skin & Eyes\*

Zinc can function as an antioxidant within the body\*

Carefully Manufactured by:  
Solgar, Inc.  
500 Willow Tree Road  
Leonia, NJ 07605 U.S.A.  
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Since 1947

— EARTH SOURCE® —

KOJI FERMENTED

# Zinc

— 25 MG —

Bioavailable Food-Based Form  
Supports Immune System Health\*



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

60 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 koji 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 immune-supporting nutrient.\*

