## THE TRUE STRENGTH

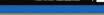
OF EGG PROTEIN Nutritionists commonly refer to eggs as the "gold standard" for protein quality because they're very easily digested and contain generous amounts of all the essential amino acids. Eggs are much more "forgiving" to active adults who have

trouble with dairy foods or milk based protein powders. Our Gold Standard 100% Egg™ takes the benefits a step further by significantly lowering the fat and cholesterol found in whole eggs Each scoop of Gold Standard 100%

Egg™ packs almost as much protein as 7 large egg whites with just 5 grams of carbs. By instantizing the powder for easy mixing, we may have elevated our egg to "platinum







a Spoor

## NATURALLY OCCURRING AMINO ACID PROFILE Series

Methionine

- REYOND THE BASICS
- > 24 Grams of Egg Protein Per Serving.
- ➤ Non-Dairy Protein Source > Nearly 5 Grams of BCAAs (Leucine, Isoleucine
- Complete Profile of Essential Amino Acids
- > Less Than 1 Gram of Sugar, so it's Great for Contest Preparation Instantized to Mix Easily With







**GOLD STANDARD** 





% Daily Value Total Fat Cholesterol Sodium Total Carbobydrate

**Nutrition Facts** 

POON STIRRED: Gold Standard 100% Egg\* is instantized. That means if you forgot your shaker cup or don't have time to get out the blender, you can it up with a spoon for about 30 seconds or until

with 6-8 oz of your favorite beverage. Cover and INDER: Add one scoop of Gold Standard 100%

your favorite beverage. Blend for 15-20 seconds Then add 3-4 ice cubes and blend for an additional 20 seconds. SHAKE UP YOUR SHAKE: By adding a few monts or other ingredients STACK YOUR SHAKE By adding supplements like Micronized Creatine

UGGESTED USE: Consume enough protein to meet

NOTICE: USE THIS PRODUCT AS A FOOD SUPPLEMENT