the FRENCH PARODOX *Revealed*

The French Paradox describes the seeming contrast between people in France partaking in a diet high in fats and alcohols, and French people still enjoying excellent **cardiovascular** health[1]. Scientists have often attributed this paradox to the French's love of red wine. Resveratrol is rich in antioxidants and helps in the maintenance of good cardiovascular health. This is especially good news in Canada because…

Annually, over **60,000** people are hospitalized for heart attacks

There is **1** cardiac arrest every **12** minutes

6 million people have high blood pressure[2]

Every **7** minutes, someone dies from heart disease or stroke

Key Ingredients in Isotonix Resveratrol

Trans-Resveratrol {grape seed extract}

Trans-Resveratrol is the active form of Resveratrol containing healthy polyphenols found in the skins, seeds and stems of red wine grapes that are proven in studies to:

- provide protection for LDL (good) cholesterol particles
- activate the longevity gene (SIRT1)
- enhance cellular productivity
- help decrease inflammation[3]

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VitaBlue® {blueberry extract}

VitaBlue® is a blueberry extract that provide concentrated amounts of blueberry polyphenols known as anthocyanins — heart-healthy nutrients linked with:

- improved cardiovascular health
- promotion of healthy aging
- enhancement of visual and mental health[4]

The aforementioned has not been approved or considered by Health Canada. The aforementioned are findings made in diverse scientific studies regarding the ingredient Resveratrol.

Primary Benefits of Isotonix Resveratrol

- An isotonic-capable dietary supplement
- Natural source of antioxidants for the maintenance of good health
- Contains all of the health benefits of approximately 20 glasses of red wine in each capsule without the calories or adverse effects of alcohol
- Proven ingredients that are effective and safe
- Suitable for vegetarians

Sources:
(1) Fremont, L., et al. Antioxidant activity of resveratrol and alcohol-free wine polyphenols related to LDL oxidation and polyunsaturated fatty acids. Life Sciences. 64(26):2511-2521, 1999.
(2) http://bit.ly/1nh6Ptc
(3) http://bit.ly/1ubnSlY; Fremont, L, et al.
(4) http://bit.ly/1rGF0vx