



ULTRALEAN GLUCO-SUPPORT BARS

CHOCOLATE • SPICE • CRISPY RICE • CHOCOLATE MINT
PEANUT BUTTER CRUNCH • MOCHA

FUNCTIONAL FOOD BARS FOR WEIGHT LOSS & BLOOD SUGAR STABILITY*

- Macronutrient balanced/micronutrient fortified healthy food nutrition bars
- Support healthy body composition, energy, and balanced blood sugar levels*
- Free of hydrogenated oils and artificial ingredients
- Low in many common allergens

BioGenesis UltraLean Gluco-Support Bars are a functional and delicious option for any patient looking to support body composition, blood sugar control, and stable energy levels. While there are many nutrition bars out there, few are free of unhealthy additives such as hydrogenated oils, refined sugars, or artificial sweeteners while still providing an appetizing snack. BioGenesis UltraLean bars contain all natural ingredients and supply a balanced profile of healthy carbohydrates, fats, and protein.*

HIGH QUALITY PROTEIN is essential for promoting healthy body composition and controlling appetite. UltraLean bars are formulated with whey protein OR rice protein concentrate to help your patients meet their protein needs.*

HEALTHY FAT from nut butters help promote cellular health and prolong satiety.* All UltraLean bars contain beneficial, unsaturated fats from almond butter OR peanut butter.

CARBOHYDRATES provide energy and are essential for fueling brain tissue. Controlling carbohydrate metabolism is an important component of managing blood sugar as well as appetite. BioGenesis UltraLean bars contain health-supporting carbohydrates to encourage balanced glycemic activity. All BioGenesis UltraLean bars contain at least two grams of dietary fiber to help prolong satiety and promote gastrointestinal health. Many are sweetened with low-glycemic sweeteners such as Fruitrim® and agave nectar.*

Spice

Made with Rice Protein and Almond Butter

Free of dairy, wheat, corn, soy protein, peanuts, and gluten.

Serving Size 1 bar (50 g) • Servings 1

	Amount Per Serving	% of DV
Calories	210	**
Calories from fat	80	**
Total fat	8 g	12%
Saturated fat	1 g	5%
Trans fat	0 g	**
Cholesterol	0 mg	0%
Sodium	115 mg	5%
Potassium	50 mg	1%
Total carbohydrate	24 g	8%
Dietary fiber	2 g	8%
Sugars	11 g	**
Protein	10 g	
Vitamin A	-	10%
Vitamin C	-	170%
Calcium	-	20%
Iron	-	8%
Vitamin D	-	25%
Vitamin E	-	170%
Riboflavin	-	590%
Niacin	-	250%
Vitamin B6	-	1000%
Folate	-	35%
Vitamin B12	-	830%
Biotin	-	100%
Pantothenic acid	-	750%
Phosphorous	-	2%
Magnesium	-	25%
Zinc	-	60%
Selenium	-	35%
Manganese	-	50%
Chromium	-	80%
Vanadium	-	**

* Percent Daily Value based on a 2000 calorie diet. Your daily value may be higher or lower depending on your caloric needs.

** Daily value not established

Contains tree nuts (almonds) and soy ingredients and is produced in a facility that processes other food products that may contain soy, tree nuts, peanuts, milk, egg, and/or wheat (gluten).

Ingredients: Almond butter, rice protein concentrate, Fruitrim® (fruit juices, natural rice dextrins), brown rice syrup, organic brown rice crisps (organic brown rice, sea salt, organic brown rice syrup), vanilla, rice bran, soy lecithin, natural apple flavor, cinnamon, sea salt, cloves, nutmeg, calcium citrate, magnesium citrate, ascorbic acid, D-calcium pantothenate, vitamin E succinate, niacinamide, biotin, zinc citrate, pyridoxine, niacin, riboflavin, cyanocobalamin, manganese AAC, selenium AAC, chromium AAC, vitamin A palmitate, vitamin D3, folic acid, vanadyl sulfate.

ULTRALEAN GLUCO-SUPPORT BARS

MICRONUTRIENT FORTIFIED to provide essential vitamins and minerals. Balanced intake of micronutrients is essential for all physiological metabolic processes. UltraLean bars also contain chromium and vanadium to help support proper insulin activity and glucose control.*

LOW IN ALLERGENS to be suitable for your patients. All BioGenesis UltraLean bars are free of gluten, soy protein, eggs, and wheat. Many of our bars are also free of dairy and corn, making it easy to find a suitable option for any of your patients.*

REFERENCES:

1. Agus MS, et al. Dietary composition and physiologic adaptations to energy restriction. *Am J Clin Nutr.* 2000 Apr;71(4):901-7.
2. Anderson RA. Chromium, glucose intolerance and diabetes. *J Am Coll Nutr.* 1998 Dec;17(6):548-55.
3. Redmon, JB, et al. One-year outcome of a combination of weight loss therapies for subjects with type 2 diabetes. *Diabetes Care.* 2003 Sep;26(9):2505-11.
4. Kirkmeyer SV, Mattes RD. Effects of food attributes on hunger and food intake. *Int J Obes Relat Metab Disord.* 2000 Sep;24(9):1187-75.
5. Warren JM, et al. Low glycemic index breakfast and reduced food intake in preadolescent children. *Pediatrics.* 2003 Nov;112(5):e414.