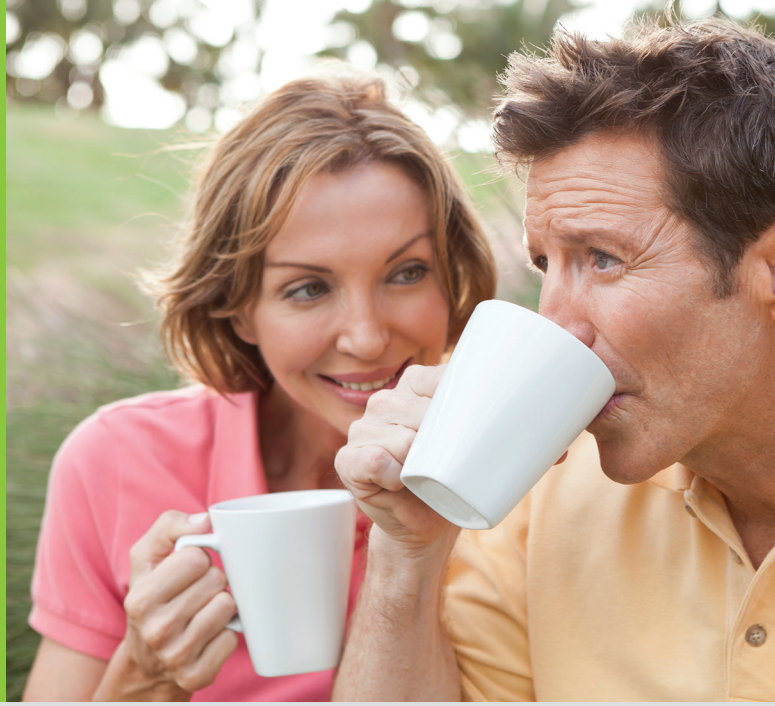

GCB70™
70% Chlorogenic Acid
Stimulant-free Support for
Healthy Weight Management*

Coffee's Mysterious Health Benefit

Scandinavian studies first revealed the curious connection between moderate coffee consumption and a tendency to maintain lifelong healthy blood glucose levels (Van Dam 2002, Ranheim 2005). The research community was certain this effect was not due to caffeine—which is known to actually enhance blood glucose spikes.*

Sure enough, the desirable effects could be replicated with decaffeinated coffee. It wasn't the caffeine. It was something else entirely.



Far More Than Caffeine in that Morning Pick-me-up

Coffee is a complex beverage, containing over a thousand different chemicals, including vitamins, minerals, and antioxidants. The latter have become the subject of ongoing metabolic health research. The primary focus is chlorogenic acid (CGA), which is present in both caffeinated and decaffeinated coffees.

CGA is a novel antioxidant that works on multiple pathways in the body, from affecting glucose uptake in the gut to promoting glucose utilization in muscle cells. CGA's multiple metabolic effects ultimately help to:

- Support healthy weight management*
- Maintain healthy blood glucose levels*
- Promote balanced appetite*

Those tangible benefits have been examined in numerous method-of-action animal and laboratory studies. Researchers have found that CGA is able to:

- Affect enzyme pathways in the gut, to support balanced glucose uptake*
- Promote balanced glucogenesis in the liver*
- Support healthy glucose transport into muscle cells, promoting healthy conversion of glucose into energy*

The end result of CGA's activities is stimulant-free, whole-body support for healthy metabolism. Additional preliminary studies have shown that its antioxidant activities may help maintain healthy blood pressure levels and even support cognitive health and balanced mood. The complex synergetic effects are invaluable for people with weight management goals.*

* These statements have not been evaluated by the FDA. This product is not intended to diagnose, treat, cure, or prevent any disease.

Chlorogenic Acid Science

Chlorogenic acid works on multiple pathways in the body, all of which contribute to healthy metabolism and normal, balanced appetite.*

- Healthy glucose ⟶ energy transport*
- Balanced glucogenesis*
- Healthy glucose uptake*

Cepham's Superior CGA Source: GCB70™

Highest Chlorogenic Acid Concentration in the Market Today

For weight management goals, CGA is typically provided through green coffee bean (GCB) extract. Compared to other GCB extracts, GCB70™ is clearly the superior ingredient.

- The most common GCB extracts in the market are 45 to 50 percent total CGA with 15 percent 5CQA.
- In contrast, GCB70™ contains 70 percent chlorogenic acids, which includes 35 percent 5CQA (the most potent of CGAs).

With approximately 1 percent caffeine (equivalent to decaf coffee), GCB70™ qualifies for use in stimulant-free products. Its metabolic effects are derived purely from its superior CGA content.*

A Better Product from a Better Bean

GCB70™ is extracted from Coffea robusta bean. Most green coffee bean extracts are derived from the Arabica bean. The Robusta bean comes from a stronger plant that grows at lower elevations and requires less water and fewer (or no) pesticides. While 50 percent of the Arabica crop comes from one nation, Robusta is grown more globally. All these factors contribute to a higher quality bean with a more stable price. Cepham utilizes natural, hot-water processing to extract the caffeine and yield a truly jitter-free and cost effective weight management ingredient.*

GCB70™ Ingredient Summary

GCB70™ is a superior green coffee bean extract, containing 70 percent chlorogenic acid for powerful, jitter-free, weight management support.*

- US patent pending for novel GCB70™ manufacturing process
- Leading CGA Concentration: 70 percent total chlorogenic acid
- Only 1 percent caffeine – suitable for stimulant-free blends (spec limit is 2 percent)
- US GLP Safety Study – Acute oral toxicity established at greater than 5,000mg/kg of body weight
- No toxicity or lethality at 1000mg/kg/day for 28 days
- GMO-free
- Water soluble – Optimal bioavailability and manufacturing versatility
- Manufactured in NSF-GMP certified plant

GCB SAFETY: Ames' bacterial reverse mutation assay demonstrated the non-mutagenic potential pf GCB70™, and toxicity evaluations affirmed its broad spectrum safety. GCB ingredients have been used for years in human clinical studies with no adverse effects associated with the CGA content. Historically, mild unwanted effects were associated with GCB products containing caffeine. This is not an issue with GCB70™, which qualifies as decaffeinated and stimulant-free.

About Cepham

Cepham is an NSF and GMP certified manufacturer of fine herbal ingredients. We draw upon our vast research experience in the pharmaceutical industry to find the most bioactive compounds in herbal medicine. We have offices in both the U.S. and India, and our ethnobotanists travel the globe looking for the most promising and efficacious herbal solutions for human health goals.

Our quality control team monitors every step in our manufacturing processes to ensure full compliance with all GMPs and regulations in Europe, North America, and Asia. We also make it our goal to obtain NSF certification for our products, as well as USDA Organic Certifications and Kosher Certifications when applicable. We're committed to upholding the highest standards for purity, safety, and efficacy.

CEPHAM

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