

SlimmerSystem



A unique combination of effective nutrients for weight control



60 vegetable capsules

Indications and uses:

- *Garcinia cambogia* inhibits the formation and buildup of fats, and it also has been shown in studies to suppress appetite^(1,2).
- *Coleus forskohlii* initiates the release of stored fat to be used for energy^(3,4).
- Choline and Inositol help the body to get rid of excess fat by helping the liver to break down fat and excrete it from the body^(5,6).
- Betaine helps stimulate the flow of bile (bile is essential for lipid metabolism)⁽⁷⁾.
- *Gymnema sylvestre* enhances insulin production^(7,8); Chromium picolinate improves insulin sensitivity⁽⁹⁾.
- Nutrients with thermogenic properties like Ginger, Cayenne pepper and Green Tea, increase the body's metabolism to burn more calories, and also curb hunger and appetite^(10,11).
- Kola Nut (10% caffeine) stimulates body and mind and can delay the onset of hunger⁽¹²⁾.
- Includes several vitamins and minerals necessary for healthy weight loss.

Recommended daily dose:

2 capsules three times daily with food.

Nutritional information:	6 capsules (4 368 mg)
Malabar tamarind (<i>Garcinia cambogia</i>), 50% hydroxycitric acid	1 500 mg
Kola nut, 10% caffeine	510 mg
Green tea, 6% caffeine	400 mg
EGCG (pure)	300 mg
Coleus forskohlii, 10% forskolin	300 mg
Gymnema sylvestris, 25% gymemic acid	150 mg
Inositol	100 mg
Spirulina platensis	100 mg
Cayenne	100 mg
Choline picolinate	100 mg
Ginger	100 mg
Betaine hydrochloride	25 mg
Riboflavin (vit. B ₂)	1,7 mg (121%*)
Niacin (vit. B ₃)	20 mg (125%*)
Vitamin B ₆	1,65 mg (118%*)
Vitamin B ₁₂	6 µg (2400%*)
Vitamin C	60 mg (75%*)
Vitamin E [30 IU]	20,1 mg AT (168%*)
Biotin	300 µg (6000%*)
Folate	400 µg (2000%*)
Iodine	150 µg (100%*)
Selenium	50 µg (91%*)
Chrome	235 µg (588%*)

*NRV: Nutrient Reference Value in %

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