





EZ-Zinc®

A PATENT PENDING SALT OF ZINC GLUCONATE, LACTIC ACID & GDL WITH EXCELLENT CLARITY, SOLUBILITY AND LOW TASTE

Benefits :

- Excellent solubility up to concentration of 20%
- 0.075g of EZ-Zinc provides 100% of RDA of Zinc
- Neutral pH and very clear
- Excellent bio-availability

1 gram of EZ-Zinc® equals:

	=	50 OYSTERS
	=	4 KGS BEEF
	=	100 EGGS
	=	25 cups PUMKIN SEEDS

- Bottled water & fruit juices
- Isotonic drinks
- Soya Milk
- Milk & Yogurt
- Cereal Bars

Technical information

Appearance :

- White crystalline powder
- Zinc content 14-15%
- Lead < 2 ppm
- Arsenic < 2 ppm
- Cadmium < 2 ppm

Physical Properties :

- Solubility: Freely Soluble
- Bulk density: 0.6-0.8 kg/m
- Shelf life: 3 years

Typical Microbiology :

- Total aerobic count < 500 CFU/g
- Total Yeasts & Molds < 50 CFU/g
- Salmonella Absent
- E.Coli Absent
- P. Aeruginosa Absent

Kosher & c GMP :

- Kosher Certificate Star K
- HALAL ISOM
- WHO cGMP HACCP

Labeling and GRAS status :

Labeled as : Zinc Gluconate, Lactic Acid and GDL. All three are included in the US GRAS list for use as direct substances



Global Calcium
Adding life to life

