FIT Food® Lean Complete



Available in French Vanilla 10 single serving packets Available in Dutch Chocolate 10 single serving packets

Discussion

VegaPro™, XYM0GEN's proprietary blend of highly digestible pea protein isolate, glycine, taurine, rice protein concentrate, and L-glutamine, is the cornerstone of FIT Food Lean Complete. Aminogen is added to enhance protein digestion and absorption.^[1] The combination of pea protein and rice protein achieves an amino acid score of 100% and supports protein metabolism and healthy body composition.^{†[2]}

Protein is required for cell and tissue repair, hormone and enzyme synthesis, and a variety of metabolic functions. It is especially important for maintaining Vegan body mass during increased physical activity. Protein supplementation has been found to be a determining factor in increasing fat-free mass and exercise-stimulated fat oxidation. Subjects who consumed a significantly higher protein intake (~80 g/d versus ~59 g/d) experienced a significant increase in fat oxidation and fat-free mass with a significant decrease in fat mass and body fat percentage.^[3] Studies have indicated that increased protein intake enhances satiety^[2,4-6] and supports diminished food intake during subsequent meals.^[7] One randomized crossover study suggested that pea protein was superior to milk protein with respect to satiety and intermeal interval.^[8] Research has also demonstrated that pea protein stimulates release of cholecystokinin and glucagon-like peptide 1, gastrointestinal hormones that modulate appetite sensations.^{†[9]}

While pea-based protein provides a satisfying and versatile source of protein, it also supports cardiovascular health. Animal studies have suggested that it positively affects lipid homeostasis by modulating gene expression; that is, upregulating genes that affect hepatic cholesterol uptake and downregulating genes that affect fatty acid synthesis. [10,11]

Artinia® Chitin-Glucan is incorporated into FIT Food Lean Complete to support antioxidant activity and cardiovascular health. Artinia is a purified, insoluble, gluten-free fiber ingredient composed of chitin (N-acetyl-D-glucosamine) and beta(1,3)-glucan chains. [12] Artinia has been researched for its effects on maintaining oxidative balance and artery health, key components of cardiovascular health. A 12-week animal study indicated that chitin-glucan supports cardiovascular health by maintaining healthy arteries, reducing

Clinical Applications

- » Supports Protein Metabolism and Healthy Body Composition[†]
- » Supports Cardiovascular Health[†]
- » Supports Gastrointestinal Health[†]
- » Supports Antioxidant Systems[†]
- » Provides Essential Micronutrients[†]

FIT Food® Lean Complete is a nutrient-rich shake mix ideal for vegans, individuals sensitive or allergic to soy and/or dairy, or those seeking an alternative source of quality protein. FIT Food Lean Complete features VegaPro™, an all-natural pea and rice protein blend; Aminogen®, a plant enzyme that enhances protein digestibility and absorption; and Artinia® chitin-glucan, a novel fiber that supports antioxidant systems in the body. This fructose-free formula provides an array of micronutrients as well, including high-potency vitamins C and B12, activated B vitamins, and Albion® TRAACS® chelated minerals (the real amino acid chelate system).[†]

cardiac superoxide anion and liver malondialdehyde (markers of oxidation), and enhancing superoxide dismutase and glutathione peroxidase activity.¹¹³

Human trials have revealed significantly positive results as well. A six-week, multicenter, randomized, double-blind, placebo-controlled study (n = 130) of Artinia revealed that 1.5 g/d significantly supported subjects' LDL cholesterol at levels already within normal range, and 4.5 g/d significantly supported subjects' natural antioxidant systems and oxidative balance of LDL cholesterol. [14,15] A 28-day pilot study found Artinia to be safe and well-tolerated at a dose of 4.5 g/d. [16] FIT Food Lean Complete provides 2.25 g of Artinia per serving. Artinia is a healthy alternative to phytosterol supplementation and has not been observed to interfere with absorption of fat-soluble vitamins or antioxidants. †

Micronutrient Support FIT Food Lean Complete delivers a balanced profile of vitamins, minerals, and antioxidants, nutrients vital to supporting the vast array of metabolic processes in the body. B vitamins are present in their bioactive forms, including riboflavin 5'-phosphate, pyridoxal 5'-phosphate, methylcobalamin, and 5-methyltetrahydrofolate as Quatrefolic®. Fi[8]

Fructose-Free FIT Food Lean Complete contains dried cane syrup and stevia in place of fructose. Animal and human research suggests that superfluous consumption of fructose increases visceral adiposity, disrupts lipid regulation, and elevates cardiometabolic risk. †[19-23]

Glutamine The conditionally essential amino acid glutamine is important for replenishing amino acid stores, especially after exercise or stress.^[24] Glutamine also supports intestinal cell proliferation and thereby preserves gut barrier function and intestinal health.^{‡[25-27]}

Inulin This soluble fiber is fermented by colonic bacteria into short-chain fatty acids that exert a positive effect on lipid metabolism and support healthy colon transit time. 1(28,29)

FIT Food® Lean Complete French Vanilla Supplement Facts

Serving Size: 1 Packet (about 41 g)

| | Amount Per Serving | %D\ |
|---|--------------------|-------|
| Calories | 160 | |
| Total Fat | 4.5 g | 6% |
| Saturated Fat | 2 g | 10% |
| Total Carbohydrate | 14 g | 5% |
| Dietary Fiber | 7 g | 25% |
| Total Sugars | 5 g | *: |
| Includes 5g Added Sugars | | 10% |
| Protein (from Pea Protein Isolate and Rice Protein Concentrate) | 15 g | |
| Vitamin A (75% as natural beta-carotene and 25% as retinyl palmitate) | 560 mcg | 62% |
| Vitamin C (as sodium ascorbate, potassium ascorbate, zinc ascorbate, and calcium ascorbate) | 125 mg | 139% |
| Vitamin E (as d-alpha tocopheryl succinate) | 33.5 mg | 223% |
| Thiamin (as thiamine mononitrate) | 5 mg | 4179 |
| Riboflavin (as riboflavin 5'-phosphate sodium) | 5 mg | 385% |
| Niacin (as niacinamide and niacin) | 16 mg | 100% |
| Vitamin B6 (as pyridoxal 5'-phosphate) | 5 mg | 2949 |
| Folate (as [6S]-5-methyltetrahydrofolic acid, glucosamine salt) ^{S1} | 100 mcg DFE | 25% |
| Vitamin B12 (as methylcobalamin) | 125 mcg | 52089 |
| Biotin | 250 mcg | 833% |
| Pantothenic Acid (as d-calcium pantothenate) | 50 mg | 1000% |
| Choline (as choline dihydrogen citrate) | 9 mg | 2% |
| Calcium (as dicalcium malate ^{s2} and ingredients with naturally occurring calcium) | 40 mg | 3% |
| Iron (naturally occurring) | 3 mg | 179 |
| lodine (as potassium iodide) | 25 mcg | 179 |
| Magnesium (as di-magnesium malate) ^{s2} | 25 mg | 6% |
| Zinc (as zinc bisglycinate chelate) ^{S2} | 3.25 mg | 30% |
| Selenium (as selenium glycinate complex) ^{\$2} | 25 mcg | 45% |
| Manganese (as manganese bisglycinate chelate) ^{S2} | 0.125 mg | 5% |
| Chromium (as chromium nicotinate glycinate chelate) ^{\$2} | 125 mcg | 357% |
| Molybdenum (as molybdenum glycinate chelate) ^{S2} | 12.5 mcg | 28% |
| Sodium (naturally occurring) | 330 mg | 149 |
| Potassium (from tripotassium citrate, potassium glycinate complex ^{s2} , and ingredients with naturally occurring potassium) | 510 mg | 119 |
| Chitin-glucan (from <i>Aspergillus niger</i>) ^{S3} | 2.25 g | * |
| Mixed Tocopherols | 18 mg | * |
| Inositol | 9 mg | * |
| PABA (para-aminobenzoic acid) | 3.25 mg | * |
| Vanadium (as vanadium nicotinate glycinate chelate) ^{\$2} | 187.5 mcg | * |
| [‡] Percent Daily Values (DV) are based on a 2,000 calorie diet. ** Daily Value (DV) not established. | | |

Other Ingredients: Dried cane syrup, inulin (from chicory), sunflower oil, glycine, natural flavors (no MSG), medium-chain triglyceride oil, taurine, fungal proteases^{s4}, cellulose gum, xanthan gum, guar gum, silica, L-glutamine, and stevia leaf extract.

DIRECTIONS: Mix the contents of one packet (41 g) in 6-8 oz cold water and consume. Adjust amount of water according to thickness desired. May be used as a snack or meal supplement, or taken as directed by your healthcare practitioner.

Consult your healthcare practitioner prior to use. Individuals taking medication should discuss potential interactions with their healthcare practitioner.

STORAGE: Keep closed in a cool, dry place out of reach of children.

FORMULATED TO EXCLUDE: Wheat, gluten, yeast, soy protein, animal and dairy products, fish, shellfish, peanuts, tree nuts, egg, artificial colors, artificial sweeteners, and artificial preservatives.



Quatrefolic • S1. Quatrefolic • is a registered trademark of Gnosis S.p.A. Produced under US Patent 7,947,662.



S2. Albion®, DimaCal®, TRAACS®, and the Albion Gold Medallion® are registered trademarks of Albion Laboratories, Inc. Malates covered by US patent 6,706,904.

S3. ARTINIA® is a registered trademark of Novus Nutrition Brands, LLC. Protected by US patent 7,556,946



S4. AMINOGEN® is a registered trademark of Innophos Nutrition, Inc

AMINOGEN® is protected under U.S. patent 5,387,422.

Typical Amino Acid Profile Per Serving:

| 71 | 0 | | |
|---------------|----------|---------------|----------|
| Alanine | 800 mg | Methionine | 210 mg |
| Arginine | 1,610 mg | Phenylalanine | 1,020 mg |
| Aspartic Acid | 2,120 mg | Proline | 830 mg |
| Cysteine | 190 mg | Serine | 980 mg |
| Glutamic Acid | 3,110 mg | Threonine | 500 mg |
| Glycine | 2,760 mg | Taurine | 720 mg |
| Histidine | 460 mg | Tryptophan | 190 mg |
| Isoleucine | 830 mg | Tyrosine | 710 mg |
| Leucine | 1,550 mg | Valine | 930 mg |
| Lysine | 1.320 ma | | |

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Additional references available upon request

