

- Aged Garlic Extract™ [300 mg];

Red Yeast Rice [300 mg](per capsule).

- Red yeast rice is a food supplement that has been in use for centuries. The nutritional benefits include fiber and many plant sterols. It is made by fermenting *Monascus purpureus* over steamed rice.

- As part of a healthy diet, the select combination of nutrients in Kyolic Formula 107 is highly recommended

- **Supplement Facts**
- **Scientific References**
- **Next Kyolic Product**
- **Previous Kyolic Product**
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- **Consumer Price List**

Kyolic Formula 107

SUGGESTED USE:
Take two capsules **with a meal** twice daily.

Supplement Facts Serving Size 2 capsules		**Product Codes:** **107-41: 80 capsules**
	Amount per serving	%Daily Value
Aged Garlic Extract™ Powder (bulb)	600mg	**
Red Yeast Rice	600mg	**
**Daily Value not established		

OTHER INGREDIENTS:
Gelatin, Silica and Magnesium Stearate (vegetable source).

Yeast, Sodium, Gluten and Dairy Free.

TOP

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