

Collagen Bone Broth

Artfully crafted with bone broth from grass-fed cows and pink Himalayan rock salt

Best Ways to Broth

Mix & Drink

Stir one pack with 120 - 240 mL heated water and sip the steamy sensation.

Whip Up Into a Soup

Add your favourite cooked vegetables and/or cooked meat.

Enhance Recipes

Combine with your favourite recipes and warm dishes for added flavour.

Importance of Collagen

Did you know Collagen is the most abundant protein in the body? Collagen is a key component for the connective tissue throughout the body such as your skin and joints.

Why You Need Collagen

The natural production of Collagen declines with age, but it's a lot sooner than you think! This process can begin as early as your mid-20s. No one wants wrinkles to form and cartilage to weaken before they're 30s, which is why it's important to consume collagen on a regular basis.

Isagenix Collagen Bone Broth

- 8 g of protein
- 6.5 g of grass-fed collagen peptides
- Tri-Amino Complex of hydroxyproline, glycine and proline
- Antioxidant Vitamin C to promote collagen production and overall health
- Savoury snack for your intermittent fasting
- Natural ingredients with no artificial colours, flavours or sweeteners
- Ages 4+



2344_ANZ_en_Collagen_Bone_Broth_PLG_230919

ISAGENIX
Australia and New Zealand



GRASS-FED
COWS



GLUTEN-FREE



SOY-FREE



RESPONSIBLY
SOURCED



CLEANSE DAY
APPROVED