

# 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
- Savoury snack for your intermittent fasting
- Natural ingredients with no artificial colours, flavours or sweeteners
- Ages 4+



GRASS-FED  
COWS



GLUTEN-FREE



SOY-FREE



RESPONSIBLY  
SOURCED



CLEANSE DAY  
APPROVED



Roasted chicken  
+ herb flavour

Vegetable  
flavour

**ISAGENIX**  
Australia and New Zealand