

Collagen Bone Broth FAQ

What is Isagenix Collagen Bone Broth?

Isagenix Collagen Bone Broth is sourced bone broth protein and collagen peptides from grass-fed cows. Enjoy it daily as a warm, savoury beverage, or mix it into your favourite recipes.

How is Collagen Bone Broth made?

All flavours of Collagen Bone Broth start with grass-fed cows. First, beef bones are slowly simmered to extract nutrients, making a rich and nourishing base. Next, the flavours of bone broth are enhanced with collagen peptides. Finally, these ingredients are expertly blended with natural, savoury flavours to make a delicious powdered broth mix.

What are collagen peptides, and how are they different from other types of collagen?

Collagen peptides are a form of collagen. While ordinary foods like meat, poultry, and fish contain collagen, it's mainly in the form of long collagen fibers. Collagen peptides are created through an enzymatic process that breaks long collagen fibers into short collagen peptides for easier digestion.

How much collagen is in each serving?

Collagen Bone Broth provides 6.5 grams of collagen peptides per serving in addition to the naturally occurring collagen and gelatin provided by bone broth protein.

What types of collagen are in Collagen Bone Broth?

Collagen Bone Broth contains collagen peptides from type I and type III collagen, which are among the most abundant forms of collagen. Type I collagen is found throughout the body in the bones and skin. Type III collagen is also found in many parts of the body.

What makes Isagenix Collagen Bone Broth different?

Most bone broth, whether homemade or purchased, is unlikely to contain as much collagen as Isagenix Collagen Bone Broth or the same forms of collagen as Isagenix Collagen Bone Broth. Our broth reinforces the benefits of slowly simmered bone broth with collagen peptides and key nutrients.

Collagen Bone Broth is made with non-GMO ingredients, including bone broth protein and collagen peptides sourced from grass-fed cows that are not treated with hormones or routine antibiotics.

Is there milk in Collagen Bone Broth?

Roasted Chicken + Herb Flavour Collagen Bone Broth displays the allergen statement "Contains milk ingredients." This is because Collagen Bone Broth contains a small amount of butter as part of the natural flavouring ingredients.

Who is Collagen Bone Broth recommended for?

Collagen Bone Broth is recommended for anyone ages 12 and up.

Can I drink Collagen Bone Broth on a Cleanse Day?

Yes! Collagen Bone Broth provides 45 calories per serving and can be added to your Cleanse Day schedule.

