

- Supports healthy liver function*
- Provides ingredients with antioxidant activity
- Our pre-clinical research shows some compounds in kale and Brussels sprouts promote the liver's natural phase one and two detoxification processes in cell and animal models.^{1,2*}









Warning: This product contains naturally occurring Vitamin K1. If you are taking blood-thinning medicines, are pregnant or nursing, or have been directed to eat a diet low in oxalates, please consult with your health care professional before taking this product.

Supplement Facts

Serving Size: 1 Capsule Servings per Container: 90

	Amount per Serving %Daily	Value
Vitamin K1	4 mcg	3%
Proprietary Blend Organic kale (aerial parts) a	500 mg and organic Brussels sprouts (aerial parts).	†
†Daily Value not established	l.	

Other Ingredients: Gelatin, water, and calcium stearate.

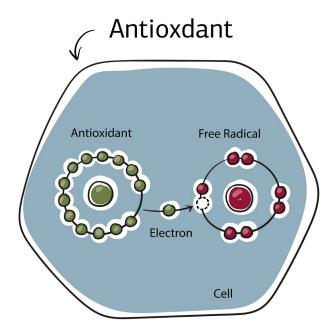
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Please consult the actual product label for the most accurate product information

Nutritional Support for Healthy Liver Function*

Concerns of the liver have been increasing steadily over the years.³ Dietary support of the liver with plant-based ingredients is an important constituent of nutritional support.⁴ Any imbalance of the cellular redox system leads to oxidative stress, and that is one of the factors that affects liver health.⁵⁻¹²

Cruciferous vegetables are rich sources of sulfur-containing compounds (glucosinolate), and the biological actions of glucosinolate-derived isothiocyanates contributes to various health-promoting effects. High intakes of fruits and vegetables have been associated with a positive health status along with a healthy inflammatory and metabolic process. 5-12



Antioxidants defend against harmful free radicals by donating their own electrons

Overview of Antioxidants

Kale and Brussels sprouts possess antioxidant properties and can directly scavenge free radicals and stabilize membranes of cells. ¹⁴ They contain phenolics, specifically glucosinolates and isothiocyanates. In pre-clinical trials, Kale and Brussels Sprouts may also affect the endogenous antioxidant, glutathione, which is necessary for healthy liver homeostasis. ¹⁴

*These statements have not been evaluated by the Food and Drug Administration. These products are not intended to diagnose, treat, cure, or prevent any disease.



Cruciferous Complete™

Cytochrome P450s (CYPs)

Cruciferous vegetables and their compounds can induce a family of enzymes called cytochrome P450s (CYPs).15-18 metabolism and are critical for detoxification.¹⁹ Our research in animal studies show compounds in cruciferous vegetables like Brussels sprouts may help promote liver detoxification through modulating CYP expression.^{20,21}

CYPs account for 70 to 80% of enzymes involved in drug







· Spanish Black Radish

Garlic

Livaplex®

Additional Liver Support

We regularly grow the organic kale and

Brussels sprouts used in Cruciferous Complete™ on the Standard Process organic farm.



Freshly picked crops are often processed within a day to maintain vital nutrients

We harvest more than **6.5 million** pounds of ingredients on our certified organic and sustainable farm

Healthy Soil. Healthy Plants. Healthy Lives.

Standard Process is a family-owned company dedicated to making high-quality and nutrient-dense therapeutic supplements for three generations.

We apply a holistic approach to how we farm, manufacture and protect the quality of our products. This comprehensive strategy ensures that our clinical solutions deliver complex nutrients as nature intended. It's how we define the whole food health advantage.

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