

Delivering Optimal Nutrition Throughout the Lifespan with **NEW Z-life™ Zinc Max** *27% Zinc Bisglycinate Chelate*



Manufactured in the majestic mountains of Ogden, Utah, **Zinc Max** is the newest zinc bisglycinate chelate innovation under the **Z-life™** brand. **Zinc Max** supplies **27% elemental zinc**, the highest concentration zinc product offered by **Balchem®**. Higher elemental zinc equates to a more efficient and more economical solution for today's most popular applications like gummies and sachets and continues to perform well in traditional supplements like tablets and capsules. Its neutral taste profile makes **Zinc Max** the ideal choice in chelated zinc formulations.

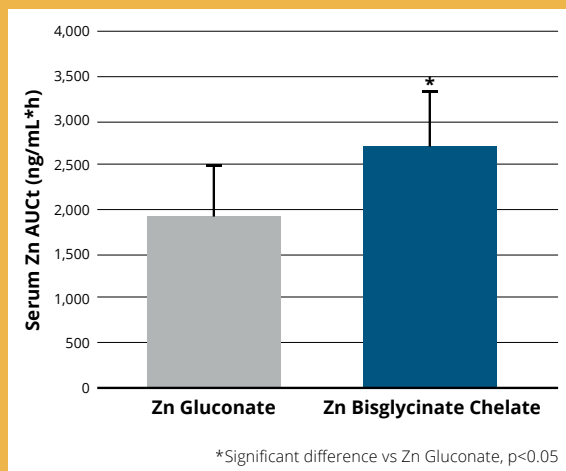
Due to its optimized chelation manufacturing process, **Z-life** zinc has been demonstrated to outperform inorganic zinc salts in absorption studies.²

Like its predecessor, **Zinc Max** is created by binding zinc to two organic glycine ligands, resulting in a neutral pH, highly stable structure that is easily absorbed. This is because the chelated structure of **Zinc Max** limits the interference with other 'anti-nutrients' in foods, such as phytates and polyphenols, which can inhibit absorption of key minerals. Mineral chelates in general are less prone to interference from these anti-nutrients and have been shown to be more bioavailable than traditional inorganic mineral salts.

Zinc Max is suitable for vegetarian and vegan lifestyles, animal-free, silica-free and not labeled USDA bioengineered (BE).



Zinc bisglycinate chelate significantly changed zinc status, demonstrating superior bioavailability over other zinc forms¹



**Zinc chelates were
43% better absorbed**

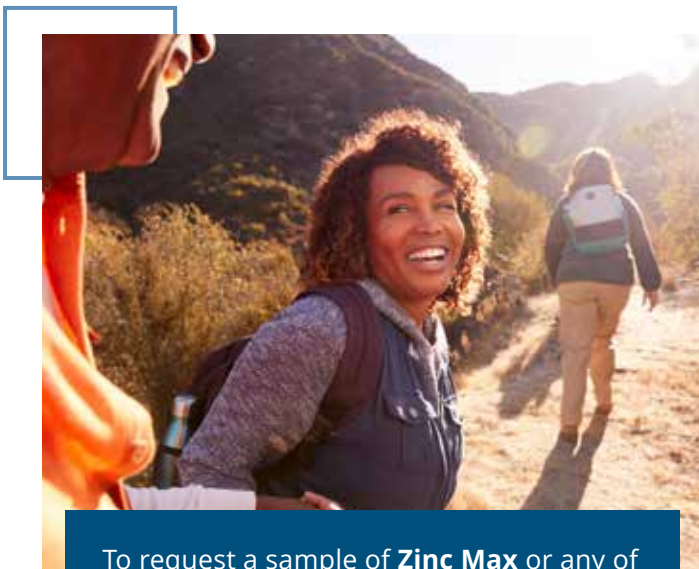




Zinc is an important nutrient that contributes to several key physiological human functions. Well-studied for its role in immune health, zinc also supports the body's antioxidant defense system, aids in protein metabolism, supports skin health, assists with wound healing and supports digestive health. Zinc is essential throughout the lifecycle and has been clinically proven to support normal growth and development during pregnancy, adolescence and childhood.³

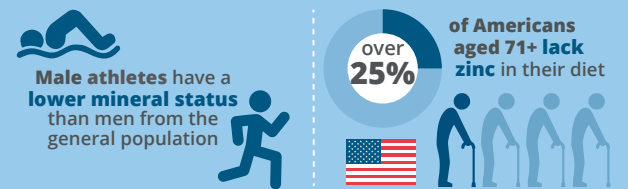
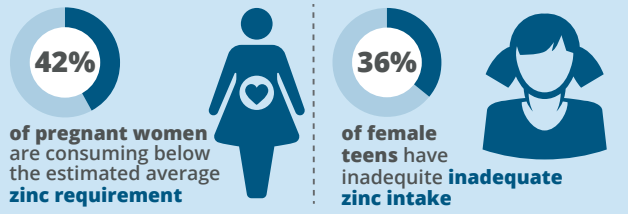
Like all other minerals, the body cannot produce zinc on its own. Nearly 1 in 5 Americans do not get enough zinc in their diet, so supplementation and food fortification can help deliver optimal levels of this important mineral to consumers. While all sources of zinc are beneficial to improve nutrient status, consumers around the globe trust the high quality and efficacy of **Albion® Minerals** to deliver safe and well-tolerated chelates.

Join industry pioneer **Balchem®** at the forefront of mineral chelate innovation and try **Z-life™ Zinc Max** in your food, beverage and dietary supplement applications today!

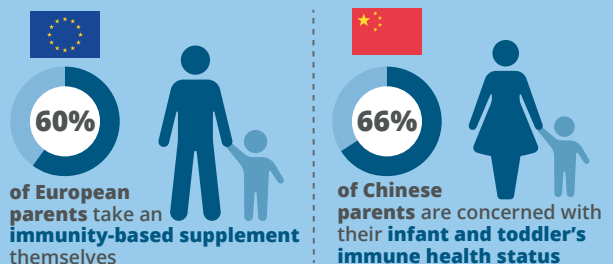
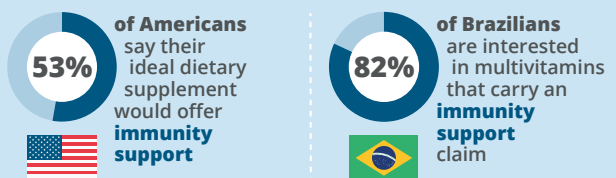


To request a sample of **Zinc Max** or any of the **Albion® Minerals** chelates, [click here](#).

Consumers throughout the world are looking for safe, efficacious and easy-to-digest supplements to improve their health. **ZINC** is a top nutrient of interest yet deficiencies in several key demographics exist.^{4-6, 13}



Consumer interest in immunity is prevalent in most regions:⁷⁻¹³



Sources: 1. Gandia P (2007) Int J Vitam Nutr Res, 77(4):243-8; 2. DiSilvestro R (2015) Biol Trace Elem Res, 168(1):11-4; 3. Food and Nutrition Board, Institute of Medicine 2001; 4. Office of Dietary Supplements, <https://ods.od.nih.gov>; 5. USDA, What We Eat In America NHANES 2015-2018. <https://www.ars.usda.gov/northeast-area/beltsville-md-bhnrc/beltsville-human-nutrition-research-center/food-surveys-research-group/docs/wweia-usual-intake-data-tables>; 6. Wessells et al, "Prevalence of Zinc Deficiency", 2012; 7. Balchem Proprietary A&U, FRC, Nov 2021. n=600; 8. Mintel GNPD April 2021; 9. Lightspeed/Mintel; KuRunData/Mintel, Brazil, 1500+ users aged 16+; 10. Lightspeed/Mintel, 2020 Infant study; 11. Mintel, Patent Insights: boosting immune health a future focus", 2020; 12. Mintel, "Covid-19: Boost Immunity in baby food/milk", 2020. 13. Maynar M, et al; J Int Soc Sports Nutr 2020; Jul 9;17(1):35, doi: 10.1186/s12970-020-00367-4.