

Neuropathy Support Kit

Inside-Out, Plug-and-Play
Nutrition Support



Biogenetix™
Nutrition Uncompromised





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To be provided by health care professionals only. The dosage recommendations are only for your health care provider’s consideration. Please consult your health care provider for your individual dosing instructions. This product is for nutritional purposes only. It is not designed to diagnose, treat, reverse, cure or prevent any disease. This product is not intended to replace or delay the use of prescription medication. These statements have not been evaluated by the FDA.



The Neuropathy Support Kit

The Biogenetix Neuropathy Support Kit can be used as part of a healthy lifestyle to promote proper function in the face of degenerative neuropathic changes.

Neuropathy can be a progressive degenerative process associated with a broad spectrum of metabolic changes, both lifestyle and environmentally-induced.

Making healthy lifestyle choices remains key for patient progress and using the Neuropathy Support Kit to bolster the body’s ability to clean up damaging oxidative stress is an ideal way to move forward.

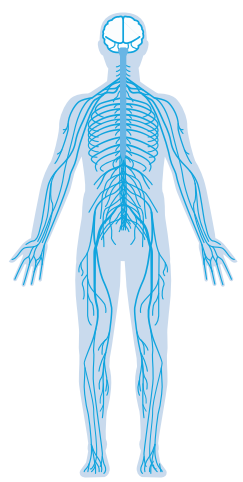




Manifestations of Neuropathy

At the onset, symptoms can develop rapidly or progress gradually.

The distribution of neuropathy in the body may affect specific nerves or all the nerves in a particular body area. It can occur as isolated episodes or persist as a chronic condition.



Symptoms of Neuropathy

Numbness and Tingling: Patients often experience a loss of sensation, accompanied by a tingling or “pins and needles” sensation, typically in the extremities, such as the hands and feet.

Burning Pain: A burning or scalding sensation in affected areas is a frequent symptom of peripheral neuropathy.

Sharp or Shooting Pain: Some individuals report experiencing sudden, sharp, or shooting pains in the affected limbs.

Muscle Weakness: Muscle weakness of the affected areas can lead to difficulties with fine motor skills and muscle control.

Sensitivity to Touch: Some people with neuropathy are hypersensitive to touch, even to the point where light pressure or clothing can cause discomfort.

Loss of Coordination: Neuropathy can affect balance and coordination, making it challenging to walk or perform precise movements.

Muscle Cramps and Spasms: Cramps and muscle spasms are common, often leading to discomfort and pain.

Changes in Temperature Sensation: Neuropathy can affect the ability to detect temperature changes, increasing the risk of burns or frostbite.

Loss of Reflexes: Reduced or absent reflexes, such as the knee-jerk reflex, can be indicative of peripheral neuropathy.

Some patients might experience symptoms related to constipation, diarrhea, heart palpitations, high or low blood pressure, heart rate, digestion, and sweating due to neuropathy.



NERVE DAMAGE BY OXIDATIVE STRESS



OXIDATIVE AGENTS: A chemical species that steals electrons from another substance, leading to the chemical imbalance of oxidation. These are reactive oxygen species (ROS), a group of highly reactive molecules and free radicals containing oxygen.

ANTIOXIDANTS: Molecules that help protect the body from the damage caused by ROS and free radicals. Antioxidants neutralize free radicals by donating an electron without becoming destabilized themselves, restoring chemical balance.

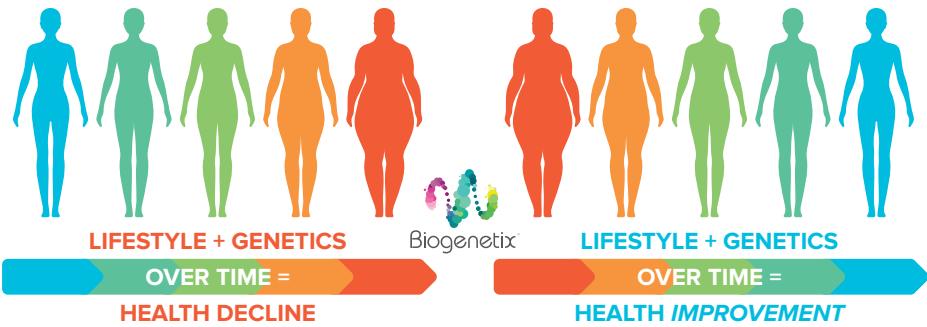
THE KIT'S BALANCING PROCESS

The products in this clinical-grade protocol are scientifically formulated to introduce waves of antioxidants that combat oxidative stress caused by free radicals.





Lifestyle + Genetics (Over Time)



Lifestyle, including the environment you live in, can promote the development of chronic conditions over time.

Improvements in chronic conditions can be promoted by living a lifestyle compatible with health and healing.

Lifestyle Sources of Harm

Even people trying to lead a clean, organic lifestyle are bombarded with harmful chemicals. The list below shows some of the primary sources of toxins that are very likely in your body right now, so you can see just how widespread and unavoidable they are.

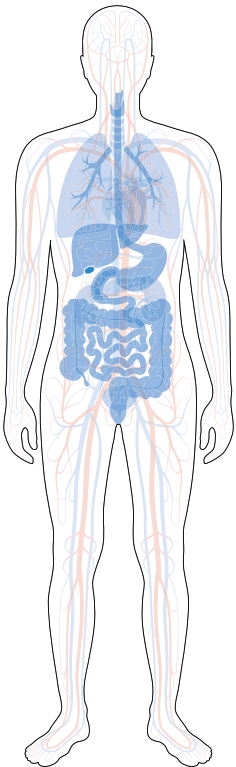
Food Additives	Detergents	Soil Amendments
Beverage Additives	Dry Cleaning	Biocides and Pesticides
Food Packaging	Paints	Insecticides
Plastic Products	Pigments and Dyes	Herbicides
Dairy and Meat Processing	Textile Treatment	Fungicides
Aquaculture and Fisheries	Swimming Pools	Nematicides (for roundworms)
Cookware	Automotive Products	Miticides/Acaricides (ticks and mites)
Water Treatment	Coatings and Linings	Molluscicides
Pharmaceuticals	Industrial Applications	Desiccants (for drying plants)
Cleaning Products	Manufacturing Pollution	Rodenticides
Household Products	Wood Preservatives	Disinfectants and Sterilants
Personal Care Products	Metal Plating	Repellents
Cosmetics	Air Pollution	Plant Growth Regulators
Fragrances	Mold	
Cleaning Products	Fertilizers	

The Three Rs of Nutritional Support

You're about to begin the Rescue stage, but looking forward, ask your practitioner when the Repair and Recovery Stages would be right for you.

Rescue Stage

The Neuropathy Support Kit provides acute support for your neuropathy as detailed in this guide.



Repair Stage

The 21-Day Metabolic Clearing Program gives a strategic, at-home nutritional support necessary in reducing harmful inflammation, normalizing and improving metabolism, enhancing digestion and optimizing liver detox function for the elimination of damaging chemicals and hormones.

Recover Stage

At this point, you're well on your way to wellness and the goal is now to maintain the gains you've achieved and nurture the body with less intensive, ongoing care that would be nutritionally advisable for anyone.





These expertly crafted nutritional formulations have been developed to promote enhanced nerve function by combining scientifically validated neuro-focused nutrients. These supplements support metabolism, detoxification, and vascular health—all essential to the body. In addition, our antioxidants combat oxidative stress and are vital in supporting nerve cell structure and longevity. This multifaceted approach supports optimal nerve health and overall well-being.



The Products in the Kit



NeuronaStem:

A combination of scientifically validated neuro-focused nutrients, professionally crafted to support optimal nerve function.

(Take 2 capsules twice per day with Breakfast + Lunch.)



Pure NAC:

NAC is an ingredient required for the natural formation of glutathione, a powerful antioxidant supporting nerve regeneration and detoxification activity.

(Take 2 capsules twice per day with Breakfast + Dinner.)



MDS:

A broad-spectrum nutritional formulation that supports proper metabolism and clearance of neuro-toxic exposures. MDS also supports optimal vascular function.

(Take 3 capsules twice per day with Breakfast + Dinner.)



Liquid D 2000:

Provides a concentrated dosage of Vitamin D3. Healthy Vitamin D3 levels offer the body support in numerous areas including blood sugar metabolism, immune health, and nerve health.

(Take 2 drops twice per day with Breakfast + Dinner.)



REFRIGERATE

BioG-Max CoQ10:

CoQ10 is a critical antioxidant for the function of mitochondria, the energy-generating unit of all the cells, which help combat the neuropathy-causing chronic oxidative stress.

(Take 3 pumps 15 minutes before Breakfast + Dinner. Hold in mouth for 30 seconds, then swallow.)



REFRIGERATE

BioG-Max NAD+:

Plays a pivotal role as an essential antioxidant in the proper functioning of mitochondria, the cellular powerhouses responsible for generating energy. This vital compound assists in mitigating the chronic oxidative stress that leads to neuropathy.

(Take 3 pumps 15 minutes before Breakfast + Dinner. Hold in mouth for 30 seconds, then swallow.)



REFRIGERATE

BioG-Max PC:

PC (Phosphatidylcholine) is a vital component required for neuron cell structure, integrity and longevity.

(Take 1 teaspoon 15 minutes before Breakfast + Dinner. Hold in mouth for 30 seconds, then swallow.)



Some of the products require refrigeration, so open the kit right away and store these items first in your refrigerator. You can store the other products in a cool, dry place.



Biogenetix clinical-grade formulations work strategically to enhance the results on your journey to wellness.



Foods to Eat ✓

- Fruits, including blueberries, strawberries, blackberries, lemons, bananas, avocados and apples
- Herbal teas
- Vegetables, including celery, carrots, zucchini, cucumbers, beets, eggplant, asparagus, onion, garlic, spinach, lettuce, butternut squash, cauliflower, broccoli, peppers, yams and sweet potatoes
- Beans, including pinto, black, navy, white and red kidney
- Peas (fresh, split or snap)
- Consume mainly fish (no shellfish)
- Moderate amounts of chicken, turkey and lamb
- Use mainly olive oil, coconut oil and avocado oil
- Seeds and nuts, with the exception of peanuts
- Almond butter & cashew butter
- Unsweetened almond or coconut milk
- Turkey bacon and/or sausage patties (nitrite and gluten free)

- Turkey or chicken lunch meat without additives or preservatives
- Stevia
- Xylitol
- Grade A dark syrup
- Coconut sugar

DRINK PLENTY OF WATER!

It's best for you to drink half your body weight in ounces of water.

Lemon or cucumber infused water are acceptable but avoid store-bought water flavoring products.

- 100 lbs = 50oz. / 6.25 cups / 1.5 liters
- 120 lbs = 60oz. / 7.5 cups / 1.8 liters
- 140 lbs = 70oz. / 8.75 cups / 2.0 liters
- 160 lbs = 80oz. / 10 cups / 2.4 liters
- 180 lbs = 90oz. / 11.25 cups / 2.7 liters
- 200 lbs = 100oz. / 12.5 cups / 3 liters
- 220 lbs = 110oz. / 13.75 cups / 3.3 liters
- 240 lbs = 120oz. / 15 cups / 3.5 liters
- 260 lbs = 130oz. / 16.25 cups / 3.8 liters
- 280 lbs = 140oz. / 17.5 cups / 4.1 liters
- 300 lbs = 150oz. / 18.75 cups / 4.4 liters



Foods to Avoid ✗

- **Foods that produce any allergic reaction for you**
- Fast food
- Dairy—milk, cheeses, yogurt and butter
- Eggs
- Margarine
- Shortening
- Foods prepared with gluten
- All grains including corn, rice and quinoa
- Tomatoes & tomato sauces
- White potatoes
- Peanuts and peanut butter
- Soy
- Products made from soy including soy milk, meat substitutes and tofu
- Beef
- Pork
- Bacon
- Cured meats including cold cuts, hot dogs, canned meat and sausage
- Shellfish
- Honey
- Sugar
- Artificial sweeteners
- Alcohol
- Caffeine including coffee, decaf coffee, black tea and soda or diet soda
- Fruit juices

Proper Nutrition

A proper diet is essential to the processes of the Neuropathy Support Kit. Be sure to eat enough food throughout the day.

Talk to your health care provider about your meal portions and schedule, especially if you have specific dietary considerations.



Scan this QR code with your smartphone's camera to view the recipes in this section online.



Anti-inflammatory Meal Recipes

These recipes are just some examples of the many easy, wholesome meals that align with an anti-inflammatory diet. If you follow the recommended foods to eat and foods to avoid (pages 12 and 13), you can adapt many recipes you already know, discover in books or find online.

Salad Dressing – Savory

SERVES: 1+ TIME: 5 mins

Add all the ingredients to a jar and shake well. Refrigerate for up to 1 week.



INGREDIENTS

- 3 parts olive oil
- 2 parts lemon juice
- 1-2 tsp Dijon mustard
- 1 garlic clove, minced
- Salt and pepper to taste

Salad Dressing - Sweet & Spicy

SERVES: 1 TIME: 5 mins

Add all the ingredients to a jar and shake well. Refrigerate for up to 1 week.

INGREDIENTS

- 2 Tbsp Grade A Dark Syrup
- 2 Tbsp spicy mustard
- 1 Tbsp olive oil
- Fresh cracked pepper

Turkey Roll-Ups

SERVES: 1 TIME: 8 mins

Lay out turkey slices, add vegetables and avocado, drizzle with olive oil then roll deli-sliced turkey up like a burrito.



INGREDIENTS

- 2-3 slices of organic nitrite-free turkey breast
- Avocado cubed
- Diced onions
- Diced red peppers
- Olive oil





Crispy Kale Chips

SERVES: 1 TIME: 25 mins

Wash and thoroughly dry the kale leaves. Cut the ribs out of the leaves and place in a single layer on a baking sheet (line with parchment paper to reduce cleanup), rub with olive oil then add salt and pepper. Place in an oven preheated to 350°F for 20 minutes. The kale will be crisp and delicious!

INGREDIENTS

- Kale leaves
- Olive oil
- Salt and pepper
- Optional seasonings: garlic powder, paprika, cayenne, herbes de Provence, Italian or Old Bay seasoning

Makes a great side dish to other anti-inflammatory diet meals.



Berries, Fruits and Nuts

SERVES: 1+ TIME: 2 mins

Your choice of a cup of berries or fruit with a handful of nuts or seeds.

BERRIES	FRUIT	NUTS	SEEDS
Strawberries	Citrus fruit	Almonds	Pumpkin seeds
Raspberries	Melons	Cashews	Sunflower seeds
Blueberries	Stone fruit	Pecans	Sesame seeds
Blackberries	Kiwi	Brazil nuts	Hemp seeds
Coconut	Cherries	Macadamia	Flax seeds
Cranberries	Star fruit	Walnuts	Chia seeds
Currants	Avocado	Hazelnuts	
	Olives	Pistachios	
		Pine nuts	



Fish and Veggies in Parchment

SERVES: 1 TIME: 30 mins

Cut parchment paper 4 times the size of the fillet. Cut veggies into similar-sized pieces. On one half of the paper, place the fillet on the vegetables and drizzle with olive oil. Season with salt and pepper. Lay lemon slices on the fillet, and optionally add thyme, fennel seeds or herbs of your choice. Fold the paper over, cinching the center together by folding the edge over itself. Roll the other two sides. Place on a baking sheet in an oven preheated to 375°F for 15-20 minutes, until fish is done. Time will vary with the thickness of the fillet. Be careful, the contents will be hot! Open packet on a plate and enjoy.

INGREDIENTS

- Fish fillet (your choice, but try to avoid bottom-feeding fish like carp, halibut or catfish as they tend to have higher levels of toxic PCBs and heavy metals)
- Variety of vegetables
- Olive oil
- Salt and pepper
- Lemon slices
- Parchment paper





Braised Chicken Thighs

SERVES: 2 TIME: 35 mins

Over medium-high heat, coat a large skillet with olive oil. Season the chicken lightly with garlic powder, onion powder, salt and pepper. Place the chicken in the pan and sear for about 4 minutes each side. Turn the heat to medium and add the chicken broth, stirring with a wooden spoon to scrape up the bits from the bottom of the pan. Cover with the pan lid and let simmer for 25 minutes, stirring and flipping occasionally to prevent scorching. Transfer the chicken to a platter, sauce with the braising liquid and enjoy!

INGREDIENTS

- 6 boneless or bone-in chicken thighs
- 2 cups organic chicken broth
- Olive oil
- Garlic powder
- Onion powder
- Salt and pepper



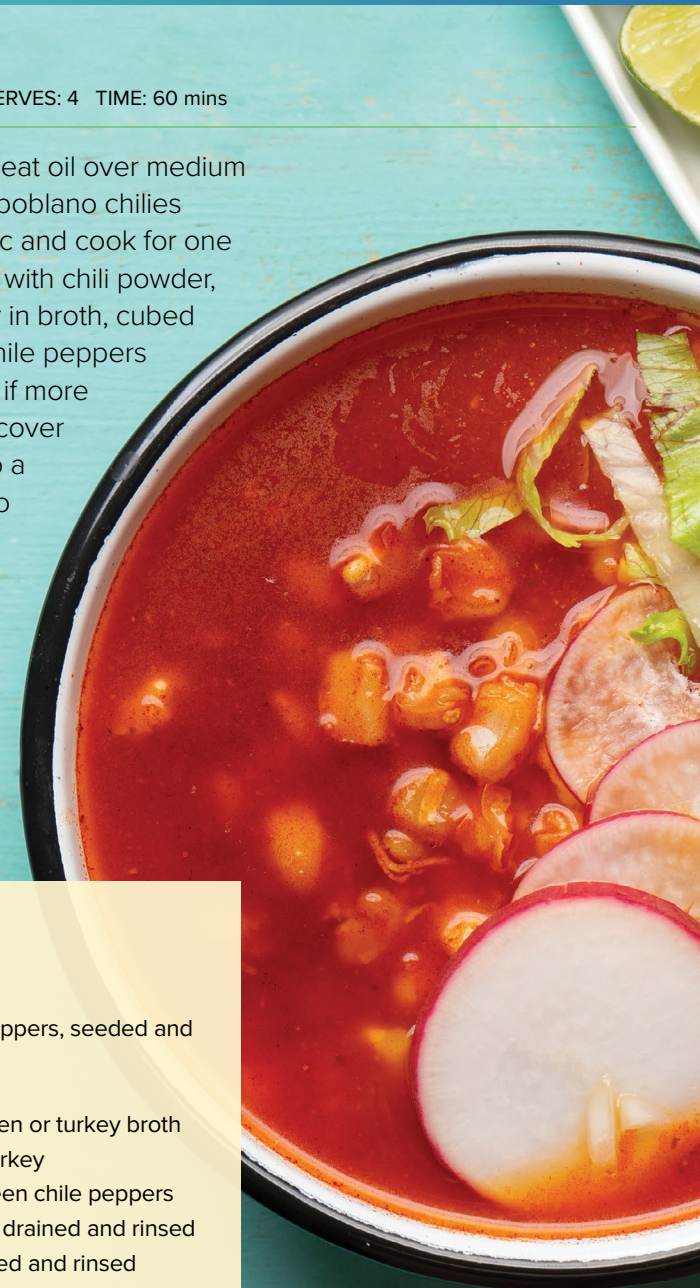
Turkey Pozole

SERVES: 4 TIME: 60 mins

In a large Dutch oven, heat oil over medium heat. Cook onions and poblano chilies until soft. Stir in the garlic and cook for one or two minutes. Season with chili powder, cumin and oregano. Stir in broth, cubed turkey, canned green chile peppers and beans. Stir in water if more liquid is needed to just cover the ingredients. Bring to a boil, then reduce heat to low and cover. Simmer, stirring occasionally, for about an hour to blend flavors. Garnish with sliced radishes, shredded cabbage and a squeeze of lime juice.

INGREDIENTS

- 3 tablespoons olive oil
- 2 yellow onions, cubed
- 2 fresh poblano chile peppers, seeded and cut into ½ inch strips
- 2 cloves garlic, minced
- 1½ quarts organic chicken or turkey broth
- 4 cups cubed cooked turkey
- 1 (4 oz) can chopped green chile peppers
- 2 cans cannellini beans, drained and rinsed
- 1 can black beans, drained and rinsed
- 1 Tbsp chili powder
- 2 Tbsp ground cumin
- 2 Tbsp dried oregano
- Water
- Salt and pepper to taste





Grilled Lamb Chops

SERVES: 3-4 TIME: 20 mins

INGREDIENTS

- 1 lb of lamb chops
- 2 tsp olive oil
- 1 Tbsp ground cinnamon
- 1 Tbsp ground coriander
- ½ tsp sea salt
- ¼ tsp fresh cracked pepper

Preheat grill or broiler. Brush lamb with olive oil and rub with salt, pepper, cinnamon and coriander. Grill over medium heat for 7-10 minutes, turning once until done (an internal temp of 135°F).



Snapper Fillets

SERVES: 3-4 TIME: 25 mins

INGREDIENTS

- 1 lb of red snapper or fish of your choice
- ½ cup organic vegetable broth
- 2 Tbsp parsley, minced
- 1 Tbsp shallots, minced
- 1 Tbsp fresh dill
- ¼ cup fresh lemon juice
- 1 garlic clove, minced
- ¼ tsp salt

Preheat oven to 450°F. Arrange fish in the center of a baking dish, add broth, parsley, shallots, garlic, salt and dill. Place dish in the oven and roast until fish is opaque in the center or to desired doneness (about 15 minutes). Transfer fish to a serving dish. Add the lemon juice to the pan drippings and pour over fish.



Garlic Mashed Cauliflower

SERVES: 2 TIME: 25 mins

INGREDIENTS

- 1 medium head of cauliflower, cut into florets
- 1 cup purified water
- 3 garlic cloves, minced
- 2 tsp fresh chives, chopped
- ½ tsp fresh parsley, chopped
- ½ tsp onion powder
- 2 Tbsp. organic chicken broth

In a medium pot, place cauliflower in water and bring to a boil. Reduce heat to simmer and cover. Cook for an additional 12 minutes or until soft. Drain, transfer cauliflower to a bowl and mash. Blend in garlic, chives, onion powder, parsley and broth with the mashed cauliflower. Serve hot and enjoy.



Cauliflower Rice

SERVES: 2 TIME: 25 mins

INGREDIENTS

- 4 tablespoons olive oil
- 1 medium onion, diced
- 1 cup celery, finely diced
- 1 head cauliflower, trimmed and coarsely chopped
- ¼ teaspoon Celtic sea salt
- ½ tsp fresh cracked pepper

In a large skillet, heat olive oil and sauté diced onion over medium heat for 10 minutes, until soft. Add celery to skillet and sauté for 5 minutes. Meanwhile, place cauliflower in a food processor with the “S” blade and pulse until the texture of rice. Add the cauliflower to the skillet, cover and cook 5-10 minutes, until soft, then add salt and pepper.



Turkey Lettuce Wraps

SERVES: 2 TIME: 20 mins

Heat onions and garlic in olive oil until translucent. Add ground turkey and cook thoroughly. Add remaining ingredients, except for the carrots and cook for 5 minutes. Serve in a bowl. Add a spoonful of meat mixture and a sprinkle of carrots to the middle of a lettuce leaf. Wrap, eat and enjoy!



INGREDIENTS

- 2 Tbsp olive oil
- 1 garlic clove, minced
- ½ small onion, finely chopped
- ½ lb ground turkey
- 1 or 2 Tbsp fresh cilantro
- ½ cup julienned or shredded carrots
- 2 Tbsp lime juice
- ½ Tbsp fresh ginger, sliced
- 1 tsp cumin
- 1 tsp pepper
- 1 tsp salt
- ⅓ cup almonds, crushed
- 1 head iceberg, bibb or romaine lettuce

Slow Cooker New Mexican Stew

SERVES: 2-3 TIME: 2-5 hours

Brown the ground turkey in a skillet and pour off any fat. Add the turkey to the slow cooker. Add the remaining ingredients, stir to combine. Turn on your slow cooker to high (for 2 hours) or low (for 5 hours). Before serving, stir in the juice of one lime and 2-3 Tbsp of fresh chopped cilantro. If more liquid is needed, add more broth, heat through.



INGREDIENTS

- 1 lb fresh ground turkey or chicken breast
- 1 onion diced
- 4 cloves garlic, minced
- 1 tsp cumin
- 1 tsp chili powder, hot or mild
- 1 ½ cups peeled and diced butternut squash
- 2 large yams or sweet potatoes, peeled and diced
- 3 medium carrots, chopped
- 1 cup roasted green chiles chopped, mild or hot
- 1 quart organic chicken broth
- Sea salt and ground pepper to taste



Stuffed Peppers

SERVES: 2 TIME: 60 mins

Heat oil in a saucepan over medium heat. Add ground turkey and sauté until no longer pink. Drain turkey. Add onion and celery, cook for 5 minutes. Add cumin and garlic, sauté 1 minute. Stir in spinach and ¼ cup chicken broth until spinach is wilted or about 3 minutes. Stir in beans, carrots, and ¾ cup chicken broth. Cover and simmer for about 10 minutes. Preheat the oven to 400°F. Pour 1 cup of chicken broth (gluten free) into the bottom of a baking dish. Fill each bell pepper half with a heaping ¾ cup of filling and place in the baking dish. Cover the dish with foil and bake for 35-40 minutes. Let stand for 5 minutes. Transfer stuffed peppers to serving plates. Optional: drizzle each pepper with the remaining pan juices. These freeze very well!

INGREDIENTS

- 2 Tbsp olive oil
- 2 cups organic chicken broth
- 1 medium onion, minced (1 cup)
- 2 celery ribs, minced (½ cup)
- 1 tsp ground cumin
- 2 cloves garlic, minced
- 10 oz organic chopped spinach, or if frozen, thawed and squeezed dry
- 15 oz can black beans, rinsed and drained
- ½ lb ground turkey breast
- 3 large carrots, grated (1 ½ cups)
- 4 large red bell peppers, halved lengthwise

Roasted Vegetables

SERVES: 2-4 TIME: 30 mins

Preheat oven to 400°F. Place the chopped veggies on a baking sheet. Coat with olive oil, salt and pepper and bake until veggies are tender (about 15-20 minutes). These are good at room temperature as well as hot. You can also prepare these on the grill.

INGREDIENTS

- A variety of vegetables can be used in this recipe, just cut them to a similar size. Suggested vegetables are butternut squash, sweet potatoes, eggplant, onions, carrots, beets, etc.





Southwestern White Fish Fillet

SERVES: 2 TIME: 20 mins

INGREDIENTS

- 10 oz fish fillet, skin removed (any white fish of your choosing)
- 2 Tbsp cilantro, minced
- 2 cloves garlic, minced
- 2 limes, juiced
- 3 Tbsp olive oil
- ¼ paprika
- ¼ tsp cayenne pepper (optional)
- Salt and pepper

Preheat oven to 500°F. Brush a glass baking dish with 1 Tbsp olive oil. Brush 1 Tbsp olive oil on one side of the fillet, then rub half of the garlic, cilantro, lime juice, cayenne pepper, salt and pepper on the fish. Repeat on the other side and add lime juice on top. Bake for 10 minutes.



Crockpot Chicken Breasts

SERVES: 4 TIME: 6-7 hours

INGREDIENTS

- 4 skinless, boneless chicken breasts
- 1 can of artichoke hearts, rinsed and finely chopped
- 2 cloves of garlic, finely chopped
- ½ cup of pecans, finely chopped
- 2 Tbsp olive oil
- 1 Tbsp apple cider vinegar
- 1 tsp dried basil (or 1 Tbsp fresh chopped basil)

Blend the chopped artichoke hearts, garlic, pecans, olive oil, vinegar and basil to make the pesto. Place the chicken and pesto in a bag to marinate for 1-2 hours in the refrigerator. Pour the entire contents into a crockpot on low heat for 3 ½ hours. Plate the chicken breast, pouring the sauce over them. Allow them to rest for 5 minutes before serving.



Tuna Fish Salad

SERVES: 2 TIME: 10 mins

INGREDIENTS

- 2 cans (6 oz) tuna fish (packed in spring water, NOT in oil)
- 2 dill pickles, chopped
- 1 Tbsp of Lemonaise (found at health food stores, or use a gluten free mayo)
- 1/4 medium red onion, chopped
- 1 celery rib, chopped
- Salt and pepper

- 5 oz fresh baby spinach
- 1 Tbsp olive oil
- 1 tsp fresh lemon juice

Mix the first 6 ingredients in a bowl to make the tuna salad. In a separate bowl, drizzle olive oil and lemon juice over the spinach and toss. Divide the spinach onto two plates and top with the tuna salad.



Chicken Kabobs

SERVES: 4 TIME: 30 mins

INGREDIENTS

- 1 lb of skinless, boneless chicken breast cut into 1-inch cubes
- 2 cups of zucchini, cubed
- 2 cups yellow squash, cubed
- 2 cups red pepper, chopped
- ½ lb of small portobello mushrooms, chopped
- 2 cups of purple onions, chopped
- Lemon wedged for garnish

Preheat grill to 350°F. Assemble skewers by alternating chicken and vegetables. Grill for 15-20 minutes, turning at least once, until chicken is cooked through. Plate and serve with lemon wedges.



SAMPLE DOSAGE STRATEGY

Supplements can be taken with or without a meal. Take these supplements as below, or as directed by your health care provider.

Some products may finish before others. Continue dosage strategy until products are completed.

NeuronaStem:

2 Capsules Breakfast + Lunch

MDS:

3 Capsules Breakfast + Dinner

Pure NAC:

2 Capsules Breakfast + Dinner

Liquid D 2000:

2 Drops Breakfast + Dinner

KIT INCLUDES:

- 2x NeuronaStem
- 2x MDS
- 1x Pure NAC
- 1x Liquid D 2000
- 2x BioG-Max CoQ10 ❄️
- 2x BioG-Max NAD+ ❄️
- 2x BioG-Max PC ❄️



BioG-Max CoQ10: ❄️

3 Pumps Breakfast + Dinner,
15 minutes before meals

BioG-Max NAD+: ❄️

3 Pumps Breakfast + Dinner,
15 minutes before meals

BioG-Max PC: ❄️

1 teaspoon Breakfast + Dinner,
15 minutes before meals

PRODUCT	15 MINUTES BEFORE BREAKFAST	BREAKFAST	LUNCH	15 MINUTES BEFORE DINNER	DINNER
BioG-Max CoQ10					
BioG-Max NAD+					
BioG-Max PC					
Liquid D 2000					
NeuronaStem					
MDS					
Pure NAC					



FOR A PDF OF THIS SCHEDULE, SCAN THIS CODE WITH YOUR PHONE OR VISIT: <http://biogenetix.com/neuropathyschedule.pdf>

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