

S.O.D MORE

S.O.D MORE is the Right Choice for Me

"Just drink a shot per day
...like me"

Mario Maurer



***Cautions :** This product is not intended to diagnose, treat, cure or prevent any disease. Pregnant women and children should avoid taking this supplement. / Should regularly eat different varieties of full 5 categories of food, in an appropriate proportion.



www.successmore.com

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S.O.D MORE is the dietary supplement that contains value selected from 125 types of fruits and vegetables through the manufacturing process for 180 days to obtain phytonutrients and SOD ENZYME (Superoxide Dismutase)

Superoxide dismutase [SOD]

One of the best antioxidant enzymes found in all living cells, essential enzyme to completed defense system. This enzyme can do the antioxidant action against up to DNA within the cell.

Phytonutrients

The antioxidation within all the colors of vegetable and fruits. Has special ability to take care of an organs and the body system.

Oxygen Radical Absorbance Capacity

The capability level of antioxidation. The higher the rate reflect to the effectiveness in the greater antioxidant activity.



Essential nutrients from five-color fruits and vegetables

<p>White or Brown : Quercetin</p>	<ul style="list-style-type: none"> • White grape • Mushroom • Radish
<p>Green : Sulfuraphane</p>	<ul style="list-style-type: none"> • Spinach leaf • Rosemary powder • Broccoli • Plum
<p>Purple or Blue : Anthocyanins</p>	<ul style="list-style-type: none"> • Blueberry • Blackcurrant • Grape seed • Cranberry • Mulberry • Prune
<p>Red : Lycopene</p>	<ul style="list-style-type: none"> • Acerola Cherry • Tomato • Pomegranate • Goji berry • Raspberry
<p>Orange or Yellow : Beta-carotene</p>	<ul style="list-style-type: none"> • Lemon • Orange • Carrot • Pineapple • Cordyceps

What is ORAC Score or Oxygen Radical Absorbance Capacity?

A measurement of food, spice, other substance's ability to quench oxidative free radicals in a test tube by using international standards assessment.

THE MANUFACTURING PROCESS OF S.O.D

Stage 1

5 multi colors selected from 125 types of fruits and vegetables from all 4 crop seasons

Extracted by a method called biosymbiotic culture technology using ripening process of the juice conducted in large wooden barrels to obtain sod and orac score within

60 Days



Stage 2

Converting large wooden barrels (1st stage)

To stainless container controlled by Computer Integrated Manufacturing processes for **60 days**

ORAC : 738,000 μ mole Trolox equivalent

SOD Enzyme : 78,600,000 IU

Filled in 1 Bottle (600 ml) * SOD and ORAC value measured throughout the laboratory



Stage 3

Going through Quality Assurance Process

in dealing with contaminants and toxins up to **60 days** and

including all 3 stages of production for

180 days



Alcohol



Color additives



Toxic chemicals

SUGGESTED USAGE :



To maintain overall health, recommend to take 15 ml daily



To restore your health, recommend to take 15-30 ml 2 times a day (Morning-Evening)

**Remark: 1 shot is equivalent to 15 ml For the best result, shake well before use and keep taking this product until it's finished within 45 days.