



**Nature's Treasure**

*Coffee cherries*

**GCB 70**

**Stimulant-free Support for  
Healthy Weight Management\***

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# Coffee's Mysterious Health Benefits

Scandinavian studies first revealed the curious connection between moderate coffee consumption and a tendency to maintain lifelong healthy blood glucose levels (Van Dam 2002, Ranheim 2005). The research community was certain this effect was not due to caffeine—which is known to actually enhance blood glucose spikes.\*

Sure enough, the desirable effects could be replicated with decaffeinated coffee. It wasn't the caffeine. It was something else entirely.



## Far More Than Caffeine in that Morning Pick-me-up



The end result of CGA's activities is stimulant-free, whole-body support for a healthy metabolism. Additional preliminary studies have shown that its antioxidant activities may help to maintain healthy blood pressure levels and even support cognitive health and balanced mood. The complex synergetic effects are invaluable for people with weight management goals.\*

Coffee is a complex beverage, containing over a thousand different chemicals, including vitamins, minerals, and antioxidants. The latter has become the subject of ongoing metabolic health research. The primary focus is chlorogenic acids (CGA), which is present in both caffeinated and decaffeinated coffees.

CGA is a novel antioxidant that works on multiple pathways in the body, from affecting glucose uptake in the gut to promoting glucose utilization in muscle cells. CGA's multiple metabolic effects ultimately help to:

- Support healthy weight management\*
- Maintain healthy blood glucose levels\*
- Promote balanced appetite\*

Those tangible benefits have been examined in numerous method-of-action animal and laboratory studies. Researchers have found that CGA is able to:

- Affect enzyme pathways in the gut, to support balanced glucose uptake\*
- Promote balanced gluconeogenesis in the liver\*
- Support healthy glucose transport into muscle cells, promoting healthy conversion of glucose into energy\*

# Chlorogenic Acid Science

Chlorogenic acids works on multiple pathways in the body, all of which contribute to healthy metabolism and normal, balanced appetite.\*

Healthy glucose → energy transport\*

Balanced gluco-genesis\*

Healthy glucose uptake\*



## CHERESO'S Superior CGA Source: GCB70™

### Highest Chlorogenic Acids Concentration

For weight management goals, CGA is typically provided through green coffee bean (GCB) extract. Compared to other GCB extracts, GCB70™ is clearly the superior ingredient.

GCB70™ contains 70 percent chlorogenic acids, which includes more than 30 percent 3CQA (the most potent of CGAs).

With approximately 1 percent caffeine (equivalent to decaf coffee), GCB70™ qualifies for use in stimulant-free products. Its metabolic effects are derived purely from its superior CGA content.\*



## Patents Granted

Country	Patent No.	Title
US	US10,335,444 B2	Method for Extracting High Content of Chlorogenic Acids From Green Coffee Beans
INDIA	372977	Green Coffee Bean Extract and Method thereof
JAPAN	JP 6250157 B2	Green Coffee Bean Extract and Method thereof

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# A Better Product from a Better Beans

GCB70™ is extracted from Coffee robusta beans. The Robusta bean comes from a stronger plant that grows at lower elevations and requires less water. While 50 percent of the Arabica crop comes from one nation, Robusta is grown more globally. All these factors contribute to a higher quality beans with a more stable price. CHERESO utilizes a proprietary & patented method for extraction of caffeine-free innovative extract - GCB70™ to ensure jitter-free and cost effective weight management ingredient.



## GCB SAFETY

AMES' bacterial reverse mutation assay demonstrated the non-mutagenic potential of GCB70™, and toxicity evaluations affirmed its broad spectrum safety. Green coffee beans ingredients have been used for years in human clinical studies with no adverse effects associated with the CGA content. Historically, mild unwanted effects were associated with Green coffee beans products containing caffeine. This is not an issue with GCB70™, which qualifies as decaffeinated and stimulant-free.

## GCB70™ Ingredient Summary

GCB70™ is a superior green coffee bean extract, containing 70 percent chlorogenic acids for powerful, jitter-free, weight management support.\*

- US patented for novel GCB70™ manufacturing process
- Leading CGA Concentration: 70 percent total chlorogenic acids
- Only 1 percent caffeine – suitable for stimulant-free blends (spec limit is 2 percent)
- US GLP Safety Study – Acute oral toxicity established at greater than 5,000mg/kg of body weight
- No toxicity or lethality at 1000mg/kg/day for 28 days
- GMO-free
- Water-soluble – Optimal bioavailability and manufacturing versatility
- Manufactured in NSF-GMP certified plant.

## About us

CHERESO is in the business of manufacturing plant-based active ingredients, nutraceuticals and health supplements supported with clinical studies, patents and publications in international journals. We have two state-of-the-art manufacturing facilities having ISO 9001: 2015, WHO-GMP, COPP, NSF-GMP, Halal, Kosher, ISO 22000: 2018, ZED-Gold, FSSC 22000 certifications.

Our innovations are based on various health applications like Glucose Management, Men's Health, Prostate Health, Women's Health, Immunity as well as Respiratory Health. We have been granted 24 international patents towards our innovation.

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## References

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**\* These statements have not been evaluated by the FDA. This product is not intended to diagnose, treat, cure, or prevent any disease**

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