

NUTRILITE™ MEAL REPLACEMENT (GLOBAL) 9-STEP TRACEABILITY STORY

The below messaging details the 9-step traceability story for Meal Replacement. This soy ingredient story can be leveraged in a variety of ways and on multiple channels to support the Nutrilite Traceability Program in your market. Don't forget to offer the story to your ABOs, so they too can leverage traceability to help differentiate Nutrilite products.

STEP 1 - CHOOSING THE BOTANICAL



When it comes to a high-quality, plant-based protein, the non-GMO soy featured in the BodyKey by Nutrilite™ meal replacement shake is a superstar! It's cholesterol-free, low in fat, easily digestible and contains all the amino acids needed to support muscles. Plus, it can help support healthy weight-loss because the proteins are easily digestible and helps keep you feeling full.

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STEP 2 - SELECTING THE SEED



We're serious about non-GMO soy – and so are our NutriCert™ partner farms! So serious that they test samples of every batch of soybean seeds before planting them to verify that the seeds meet our non-GMO standards.

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STEP 3 - CHOOSING THE FARM



Growing non-GMO soybeans using sustainable methods takes extra work and commitment – few farms do it to our standards, and that's what makes our soybean partner farms in the United States special. The farms help protect bordering lands, to maintain creek banks from erosion, provide wildlife habitat and filter run-off from adjacent farmland.

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STEP 4 - GROWING



Minimizing exposure to potential GMO* cross-contamination from neighboring agriculture is crucial, and our partner farms go the extra mile just as we do on our own Nutrilite™ farms. They select field locations strategically, use buffer zones around crops and even use alternative planting dates to reduce their crops' exposure to other pollens.

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STEP 5 - HARVESTING



Ripe soybeans are harvested using freshly cleaned equipment. Then they are immediately whisked away and stored in dedicated non-GMO grain bins to keep them pure. Samples of every crop must pass our testing standards for GMO cross-contamination as well as for crop quality, dirt and weeds.

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STEP 6 - EXTRACTING



Protein isolate is extracted from the dried soybeans using a proprietary water technology, then dried and made into powder. The powder is highly concentrated in protein and contains beneficial calcium, potassium, zinc and phosphorous as well.

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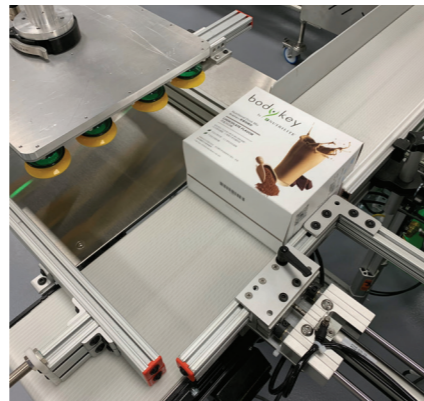
STEP 7 - MANUFACTURING



We're so obsessed with cleanliness that we even banned street shoes from our manufacturing areas because they might track in tiny amounts of dirt, bugs or moisture! But just to be sure, every batch of powder is analyzed and tested hundreds of times for purity and safety as it goes from ingredient to finished product. If something bad gets in, we toss the whole batch – so you won't find contaminants here!

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STEP 8 - PACKAGING



Every step of your meal replacement's journey is documented, so every batch has its own long trail of packaging paperwork that includes item produced, production date, batch code, quantity and identity of raw materials used, equipment used, and employees responsible. That's how we can assure you that what's on the label is what's in the bottle – no more and no less.

NUT_TRACE_SOY_PACKAGING

STEP 9 - YOU



We mean it when we say you can ask us anything about the making of your meal replacement. Every shipment of finished product has a production and packaging record that details every step of the ingredients, from the seed to the finished product to you.

*Not a genetically engineered ingredient.

NUT_TRACE_SOY_HOME