

BARE BONES

a broth company

WHAT'S YOUR GUT FEELING?

» DID YOU KNOW THIS?!

3 out of 4 Americans feel the pain and frustration of gut malnutrition EVERY DAY, and most people consider it just "part of life." Even if you know better than to ignore the pain, you're probably feeling it. Do any of these symptoms sound familiar: bloating, gas, abdominal pain, diarrhea...?

OKAY... SO?

So here's the thing. Your gut is one of the only parts of your body that **never rests!** With billions of bacteria working to process food, absorb nutrition, and even fight disease, your gut is constantly working to make you as healthy and energetic as you can be. That means if your gut isn't functioning at 100%, then *you are not functioning* at 100%!

BE 100%!!

Enhancing your gut's performance can have life-changing impact on your energy level and your overall health. One of the best ways to boost your gut and provide it with much-needed nutrition is to consume **real** bone broth on a regular basis.



GOT REAL BONE BROTH?



Real Bone Broth is loaded with nutrients and enzymes that help your gut to be all it can be. To name a few...

- Collagen
- Calcium
- Glucosamine
- Phosphorus
- Magnesium
- Keratin
- Fluoride
- And many more!

Real bone broth is extracted from the bones of grass-fed, pastured animals over a period of days, and is unlike any cooking stock you'll find at your local grocery store.



Due to the extensive time and cost of making broth from natural and nutritious ingredients, major brands opt for the high-profit model of **RAPID FLAVOR EXTRACTION!**

BUT WHAT IF...

But what if there were a delicious flavor-rich broth that also contained the nutrients that are so critical to promoting a healthy gut?



The result is a flavor-rich but nutrient-poor "stock" that nearly no American has ever heard of.



INTRODUCING...

A New Kind of Broth!

Bare Bones Broth Co. was founded by Chef Ryan Harvey and his wife Kate, in San Diego, CA. Driven by a strong commitment to living a healthy lifestyle, and mentored by Chef Peter Servold, founder of Pete's Paleo, Ryan and Kate sought to make their own broth to supplement their active lifestyles and enrich their gut health.

Since its inception in 2013, Bare Bones has grown to be a nationally recognized source of nutrient-rich bone broth made from sustainable grass-fed, free range animals. Now shipping to the entire United States, Bare Bones is the healthy upgrade from major broth brands that you'll find in your local grocery store.

THE ORIGINS OF BARE BONES BROTH...



Nutritious, pasture-raised bones are taken straight from the farm.



Bones simmer for 24-48 hours. Organic veggies are added for flavor.



Your REAL bone broth is sealed in a nifty package.



Your nutritious broth finds its way onto a truck.



You enjoy delicious, nutritious broth at home!

▶▶▶ VISIT BAREBONESBROTH.COM IMMEDIATELY!

Place your first order for real bone broth right now! You can also discover more astonishing health benefits of real bone broth, and read up on our company's history!

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