Standard Process Scientists Identify Powerful Anti-Inflammatory Properties in Purple Carrots

*In Vitro* Study Shows New Understanding of Polyacetylenes

A class of phytochemicals found in purple carrots has for the first time been linked to powerful anti-inflammatory properties, according to findings reported in *The Journal of Agriculture and Food Chemistry*, a peer-reviewed journal. The journal article reports that polyacetylenes, a class of phytochemicals, demonstrate stronger anti-inflammatory activity on *in vitro* markers of inflammation than anthocyanins, a well-researched class of phytochemicals with established anti-inflammatory properties. Anthocyanins are pigments found in deeply blue or purple plants such as blueberries and purple carrots. The research was conducted by scientists at Standard Process and investigators at the University of Wisconsin-Madison. According to the authors of the paper, no other study has looked at carrot polyacetylenes and markers of inflammation.

“The diverse phytochemical make-up of the purple carrot makes it a good target as a functional food. Further research is needed to look at the synergistic effects of these anti-inflammatory phytochemicals,” said Brandon Metzger, lead investigator and a PhD candidate in Nutritional Sciences at UW-Madison. Metzger is a research scientist who is part of a five-person team in the Standard Process Discovery Science laboratory that identifies and quantifies key chemical markers within Standard Process ingredients and analyzes them throughout the manufacturing process to ensure quality and optimal nutritional capacity.

The study, entitled “Purple Carrot (*Daucus carota* L.) Polyacetylenes Decrease Lipopolysaccharide-Induced Expression of Inflammatory Proteins in Macrophage and Endothelial Cells,” was published in *The Journal of Agriculture and Food Chemistry*. It is available online at http://pubs.acs.org/cgi-bin/abstract.cgi/jafcau/2008/56/i10/abs/jf073494t.html.

For more than 75 years, Standard Process has provided health care professionals with high-quality, nutritional whole food supplements. Standard Process is involved in every step of production. The company grows crops on company-owned, organically certified farmland, utilizes state-of-the-art manufacturing processes, and employs the highest quality control standards. Standard Process strictly adheres to the Food and Drug Administration’s good manufacturing practice requirements. Through these measures, Standard Process can ensure that its products are of the utmost quality and potency.

Standard Process offers more than 300 products through three product lines, Standard Process whole food supplements, Standard Process Veterinary Formulas*, and MediHerb* herbal supplements. The products are available only through health care professionals. The company continuously researches and develops new whole food nutritional products to address patient needs. For additional information about Standard Process, contact Tammi Geiger, director of marketing, or visit www.standardprocess.com.

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