

IsaDelight®

Happy Chocolates That Satisfy™

Satisfy cravings in a healthy way.

Indulge in a rich, delicious, no-guilt chocolate treat. The ideal reward.

What should I know about IsaDelight?

- ▶ Delicious IsaDelight treats are only 50 calories each.
- ▶ The gourmet grade of dark chocolate in IsaDelight contains over 70% non-alkalized cocoa powder, produced by a low-temperature process in a state-of-the-art US facility, preserving the cocoa's potent antioxidants.
- ▶ Delectable IsaDelight satisfies food cravings, thereby reducing your appetite. Within minutes of savoring a luscious IsaDelight treat, you feel satiated and ready to coast through the day with less temptation. When you satisfy cravings, you won't overeat.
- ▶ It's a feel-good indulgence: The chocolate in IsaDelight stimulates the production of your brain's endorphins, providing feelings of pleasure.
- ▶ IsaDelight is very low in sugar, containing the amount equivalent to the sugar in 1/8 of an apple, and it contains no artificial sweeteners.

These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease.



How can I benefit from IsaDelight?

- ▶ The antioxidant content of IsaDelight's cocoa exceeds that of tea, berries and grapes. IsaDelight's ORAC value of 5,700 per serving (two chocolates) delivers the same antioxidant capacity as approximately one cup of blueberries.
- ▶ The antioxidants in IsaDelight's dark chocolate help support cardiovascular and circulatory health. IsaDelight's antioxidants help protect your body from the effects of free radicals.
- ▶ Chocolate has a low glycemic index, which means it is less likely to cause your blood sugar to spike, then crash.
- ▶ IsaDelight contains a special blend of B vitamins, healthy minerals and amino acids, which boost the natural benefits of chocolate.



ISAGENIX®

How does IsaDelight® compare to the competition?



IsaDelight®

ORAC value: 5700 per 2 pieces
(ORAC value measures antioxidant power)

As compared to the dark chocolate in IsaDelight, milk chocolate, chocolates lower in cocoa, and chocolates that are cooked at high temperatures are far less antioxidant-rich. When the cocoa beans are processed by heating, there is a loss of antioxidants. IsaDelight is produced by a low temperature process that preserves the potency of its antioxidants.

IsaDelight Frequently Asked Questions

WHAT MAKES ISADELIGHT A HEALTHY TREAT?

Made from cocoa beans grown on cocoa trees, chocolate contains many of the health benefits derived from fruits and dark vegetables. Dark chocolate is loaded with flavonoids (nearly eight times the number found in strawberries), which act as antioxidants to protect your body from free radicals. The dark chocolate in IsaDelight helps support healthy circulation and cardiovascular health.

DOES THE CHOCOLATE IN ISADELIGHT CONTAIN CAFFEINE?

Chocolate has relatively small amounts of caffeine. IsaDelight contains only 10 milligrams or less of naturally occurring caffeine (less than a cup of green tea) from its chocolate.

DOES THE INGREDIENT "CHOCOLATE LIQUEUR" MEAN THAT ISADELIGHT CONTAINS ALCOHOL?

IsaDelight contains zero alcohol. It's a term to describe the liquid form of chocolate.

DOESN'T CHOCOLATE HAVE A LOT OF FAT AND SUGAR?

The majority of fats contained in chocolate are healthy fats. Chocolate contains oleic acid (a healthy monosaturated fat also found in olive oil), and stearic acid (a saturated fat with a neutral effect on cholesterol). IsaDelight is very low in sugar, containing the equivalent of 1/8 the sugar in an apple.

HOW DOES ISADELIGHT SUPPORT NUTRITIONAL CLEANSING?

IsaDelight has potent nutrients and a rich taste to satisfy your strongest cravings and strengthen your will to cleanse. It's ideal for both Cleanse and Shake days.

HOW IS THE CHOCOLATE IN ISADELIGHT CREATED?

The cocoa bean in IsaDelight is 100% ethically traded and grown on family farms near the equator that offer fair wages and humane working conditions. Growing cocoa on family farms promotes sustainable forest farmlands. Sun-dried at its source, we insure the highest quality dark chocolate.

For more information, please contact your Isagenix Independent Associate:

