

Chromatogram

A chromatogram is an analytical technique which identifies components of a solution by means of color absorbed by filter paper.

Dr. Pfeifer, M.D., a biochemist, during the 1950s perfected a method of separating two or more substances, then making each substance visible on a special filter paper by means of reagent.

The process worked so well in analyzing various oils – for instance two soils with identical chemical analysis but very different biological values such as yield, and the quality of protein content.

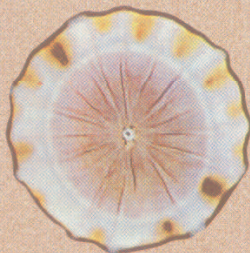
This method was found to be just as effective to differentiate values between two foods or two vitamins which may have virtually the same chemical analysis yet have significantly different biological values, such as effectiveness, function, and quality.

You'll note on the poster there is a picture of Ascorbic acid and just above it naturally occurring vitamin C complex. Note the difference in the biological activity between the two.

A definite pattern can be seen using a chromatogram for all natural or organic elements contained in the substance, whether it is whole wheat, orange juice or natural vitamin C. The fresher the material, the more evident its biological activity and enzyme formations.

Unnatural substances, such as a man-made chemicals or synthetic foods, and vitamins, show only varied colored rings, there is no definite pattern in the chromatogram because they are inactive, dead, void of all biological activity.

Natural is Beautiful & more



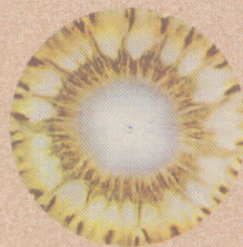
orange juice



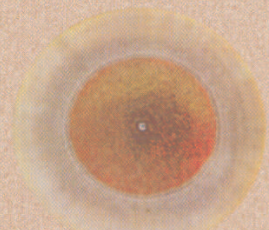
natural whole food Vitamin C



popular orange drink



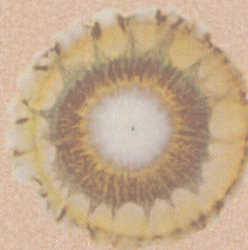
Brubakers



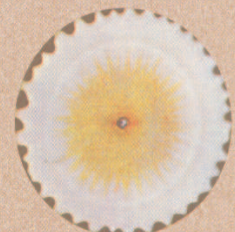
synthetic ascorbic acid



homemade whole wheat flour



Altoona



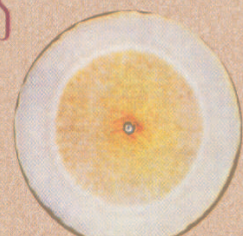
natural C with BHA



commercial white flour

COMPARE
CHROMATOGRAMS
OF NATURAL AND
SYNTHETIC PRODUCTS

*Standard Process
Supplements
Do It Naturally*



natural C with BHT