

Marinecol Mobility 275 g

EAN: 8437022223339 **FABRICANTE: WEBOTANIX**



Marinecol Mobility is a food supplement based on collagen, plant extracts, vitamins and minerals, which takes advantage of the benefits of collagen in joints, bones and muscles. Contains MegaFlora9 probiotics. It is a gluten-free, lactose-free product, without added sugars and without artificial sweeteners.

DESCRIPTION

What is Marinecol Mobility for?

Vitamin C contributes to the normal formation of Collagen, for the normal functioning of cartilage, bones and skin.

Copper contributes to the maintenance of connective tissue under normal conditions.

What are the ingredients in Marinecol Mobility?

- Hydrolyzed Marine Collagen .
- Hemp Protein.
- Turmeric.
- Organic Silicon.
- Hyaluronic acid.
- · Black pepper.
- Magnesium.
- Copper.
- Vitamin C.

What is the recommended daily dose of Marinecol Mobility?

Mix 2 measuring scoops in water, juice or any other drink and stir well. Take once a day, preferably with breakfast.

Why should you take collagen?

Collagen supplementation can provide multiple health benefits.

When is it recommended to take Marinecol Mobility?







Marinecol Mobility 275 g

EAN: 8437022223339 **FABRICANTE: WEBOTANIX**



People who want to take advantage of the benefits of collagen to strengthen joint, bone and muscle health.

What makes Marinecol Mobility different?

The synergy of its ingredients, highlighting low molecular weight hydrolyzed collagen, MegaFlora9 probiotics that facilitate absorption and hemp protein, which provides all the essential amino acids.

And what is so special about marine collagen?

According to the findings of research published in the Journal of Agricultural and Food Chemistry*, it is evident that our marine collagen is absorbed more efficiently compared to other sources of collagen, such as those of porcine or bovine origin. Likewise, an independent study carried out by INSA (Institut National des Sciences Appliquées de Toulouse) confirms that the marine collagen we use at Marinecol is the one with the greatest assimilation capacity, thanks to its hydrolyzation process.

