



LUCKY IRON FISH®

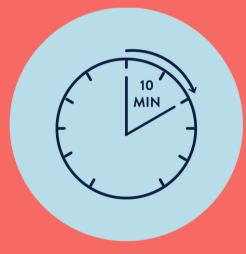
Welcome To The Lucky Iron Family!

## A Simple Solution For Low Iron

The Lucky Iron Fish/Leaf was designed to make iron intake easier. Unlike other solutions for low iron, the Fish/Leaf does not cause any side effects such as nausea or constipation.









## Boosting iron intake is as easy as 1-2-3

Simply drop it in <u>any boiling</u> <u>liquid that is slighly acidified</u> (such as soups, stews, or even water with citrus).

10 minutes later, the dish will be fortified with easily absorbable iron without impacting the taste!

# Clinically proven to improve iron levels naturally

Clinical trials and Lab trials conducted by researchers from University of Guelph, Harvard University, and more, find that the Lucky Iron Fish/Leaf boosts stored and circulating iron when used regularly.



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1 use of = 7 chicken or turkey breasts

1 use of  $\bigotimes$  =  $\frac{1}{2}$  cup of tofu

1 use of  $\approx 3 \frac{1}{2}$  cups of pumpkin seeds

### Non Heme

Heme

source: USDA

#### The Lucky Iron Fish/Leaf releases 6-8mg of iron per use.

The average daily recommended iron intake for adults is 8mg - 18mg (could be higher based on lifestyle and demographic).

## Perfect for vegans & folks with other sensitivities

Since the Lucky Iron Fish/Leaf releases natural and easily absorbable iron, it is the preferred iron solution for those with dietary limitations or with digestion sensitivities like IBD, etc.





### Foods to avoid with iron

As you showcase recipe ideas to your audience, keep in mind that iron absorption is inhibited by foods rich in calcium, caffeine, and/or tannins. So it is best to not pair dairy, coffee, or nonherbal teas with the Lucky Iron Fish.

## Family-friendly Eco-friendly Wallet-friendly

The Lucky Iron Fish is made to last 1,800+ uses (that's 5 years of daily use)!

It is safe for children over 6 months and even for pregnant or breastfeeding women.





# We Are On A Mission To End Iron Deficiency Globally

A portion of each sale is used to provide training and free units to undernourished communities locally and internationally.





For recipes, product tips, and more info, visit

www.luckyironfish.com