

New Zealand Whey Launched By XP Labs

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XP Labs, a business based in North Bay, Ontario, Canada, has launched the ISO XP New Zealand Whey on Amazon. The company points out that this is 100 percent grass fed New Zealand whey, which is a protein isolate containing probiotics and amino acids. According to XP Labs, the nutrition that it provides is designed to boost muscular growth and support exercise recovery.

John Messenger from XP Labs says, "This product is optimized to support you no matter what your goals are. The high concentration of protein, amino acids, and probiotics per scoop is the perfect combination for muscular growth, weight management, and general health supplementation. ISO XP is even a great choice for seniors looking to combat age-related muscle loss. There is no better protein out there."

The XP Labs ISO XP is produced by using cold-processed New Zealand whey isolate. John explains that this ensures that the most naturally wholesome whey supplement will be obtained. Also XP Labs makes use of Lactospore probiotics to enhance digestive health and boost the immune system. John adds, "And to enhance the creamy, ice-cream-like flavor, a touch of Stevia has been added for sweetness and depth."

John points out that it is 100 percent free of genetically modified organisms (GMOs) and hormones. He states, "It is guaranteed to be free of rBGH, or Recombinant Bovine Growth Hormone. There are also no

GMOs, no antibiotics, and no other undesirable chemicals. ISO XP is nothing but natural, healthy ingredients. Also, whey protein isolate is more bioavailable than other protein sources and has been proven in university research to be superior for muscle growth than other protein sources."

XP Labs has assured that no products used in the process of manufacturing the protein powders have any exposure to genetic modification at any point in time. The dairy that was chosen for the whey comes from grass-fed cows. These cows never spend any time in a feedlot and were never given any GMO grains, filler chow, or other mass-produced feed.

John says, "While there are many different protein sources, ranging from soy to isolate to egg, whey is arguably the most popular and widely-used type of protein. This protein is sourced from whey, the watery portion of milk produced during the cheese production process. But it is essential to choose grass fed whey from New Zealand, and not from any other cow raised elsewhere."

In New Zealand, most of the farmers and cattle raisers never give their cows grains that can negatively affect the quality of the dairy products from the cows. That is why the cows in New Zealand are raised in open fields all year round. The cows live on a natural diet of grass, clover, and fresh pasture. There is no need to feed them with grains and chemical-based nutritional supplements. Because of that practice, New Zealand has become known to produce cows that are healthy and their dairy products are completely natural.

John says, "Robust pastures also provide more vitamins, antioxidants, minerals, and valuable enzymes to the livestock grazing on them. As you can easily guess, that makes for very healthy animals. For example, grass-fed cows typically have high amounts of antioxidants in their system. Antioxidant vitamins and antioxidant enzymes are important for extinguishing free radicals, preventing DNA damage and protecting cell functionality."

Studies have linked free radical damage to a number of health issues, from aging problems to chronic illnesses and even cardiovascular problems. Thus, it is vital to have a way to combat free radicals. Meanwhile, naturally grazing cattle also tend to have smaller quantities of omega-6 fatty acids compared to grain-eating cows. This is important because omega-6 fatty acids have been linked to inflammation.

And to ensure that it has the right sweetness but none of the health issues that come from sugar, stevia is used to provide that milkshake-like flavor without introducing carbohydrates and calories. Aside from its sweetening characteristics, stevia is believed to have a number of health benefits. For instance, research are currently being conducted on the ability of stevia to lower blood pressure.

The New Zealand whey protein isolate is not just low-fat and low-carb, it is also gluten free. This makes it safe for anyone who wants to avoid the gluten bloat. XP Labs also includes LactoSpore to enhance the

metabolic properties of the New Zealand whey.

Meanwhile, it appears that the above statements are true because the few reviews that have already been made are all five star reviews. One Amazon customer says, "Awesome proteins, great taste, good recovery."

Those who need more information about the New Zealand whey or about the company XP Labs, can visit their website.

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XP Labs

XP Labs is the creation of a passionate team of sports nutritionist experts who are relentlessly committed to helping athletes of all levels achieve their maximum physical potential.

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