

TruPlenish Pumpkin Spice Shake

- √ Vegan friendly
- √ Low Glycemic
- √ Gluten free
- ✓ Free from soy and dairy or dairy-derived ingredients
- ✓ Free from MSG, artificial colors, artificial flavors and artificial sweeteners



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TruPLENISH™ Pumpkin Spice Shake

Feeling full never tasted so good! You'll fall in love with this delicious way to start your day. Limited quantities available, so order our new Pumpkin Spice Shake now!

Also available as a flavor option for both the TruHealth System and Maintenance Bundles.

Item #47701

Not for Resale in Canada.

Contact Vibrant Health Inc to order or for more information.

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The TruPLENISH Nutritional Shake is one of the core components of the TruHealth Fat-Loss System.

The TruPLENISH Shake†*:

- ✓ Helps promote your body's composition through the maintenance of lean muscle.
- ✓ Helps reduce feelings of hunger and increases satiety.
- ✓ Promotes healthy weight loss, for a healthier, leaner body.
- ✓ Supports healthy weight management.
- ✓ Promotes healthy digestion.
- ✓ Is new and healthy and habit forming.
- ✓ Helps you feel and look better.



†When taken in conjunction with the TruHealth Fat-Loss System.

*These statements have not been evaluated by the Food and Drug Administration. These products are not intended to diagnose, treat, cure or prevent any disease.



Pumpkin Spice TruPLENISH Latte

- 1 cup freshly brewed black coffee (hot or cold)
- ½ cup almond milk
- 2 scoops TruPLENISH Pumpkin Spice
- Optional 1 cup crushed ice (more or less to taste)

Combine all ingredients and blend!

TruPLENISH Pumpkin Pie Shake

- 1 1/2 cups almond milk or water (more or less, depending on how thick you want it)
- 2 scoops TruPLENISH Pumpkin Spice
- ½ cup organic, canned pumpkin
- 1 tsp maple syrup
- 1 tsp vanilla extract
- ½ crushed ice (more or less to taste)

Combine all ingredients in a blender and enjoy!