

→ Metabolic Detoxification

FirstLine Therapy® Clear Change® 28-Day Program Guide



Over time, the buildup of harmful substances from the environment and lifestyle choices can compromise the way our bodies work, and even affect our health. While many people are familiar with the idea of detoxification, there is a great deal of confusion about how to do it safely. For example, trendy water or juice fasting may cause muscle wasting and an increased feeling of fatigue. In order to support liver detoxification function, the body needs macronutrients such as quality protein and carbohydrates, plus specific micronutrients (e.g., vitamins, minerals) that provide targeted nutritional support.

The Clear Change Program enhances the body's natural metabolic detoxification process while providing adequate fuel for both cleansing and other daily activities, supporting energy metabolism and overall well-being.*



Components of the Clear Change Program

The Clear Change Program, recommended by your healthcare provider, is an easy-to-follow program that will get you on track to feel better and more energized in just 28 days. Components include:



Metagenics Powdered Nutritional Product provides you with all the nutritional support needed to be successful on the program.



AdvaClear® capsules provide detoxification and antioxidant support that promotes overall well-being. This innovative product is a great daily supplement that supports balanced detoxification.*

Your healthcare provider may also recommend:



UltraFlora® Balance

A patented blend of pure probiotic strains that have been clinically shown to support a healthy intestinal environment and immune health.*

OmegaGenics® Omega Fatty Acids

A comprehensive line of purity-tested omega fatty acid formulas available in varying concentrations in liquids, softgels, and chewables to help meet individual preferences and health support needs.*

NOTE: If you currently take a prescription medication, please speak with your prescribing physician before beginning this program.

^{*} This statement has not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

Support for Success

We are here to support you! Visit our website at www.clearchangeprogram.com and sign up to receive daily tips and extra recipes. You can also view a webinar hosted by a practitioner who will walk you through the program.



Before you get started, please read the guidelines below to ensure your success on this program.

- Use the General Food Choices provided as your food guide for the program. Do not make substitutions except those that are recommended by your healthcare practitioner. Be sure to avoid any foods to which you know you are intolerant or allergic.
- If you normally consume significant amounts of caffeinated beverages
 or simple sugars, you may not want to discontinue them all at once. We
 recommend that you gradually decrease these items in your diet before
 starting the program.
- Be sure to take all of the recommended servings of the supplements.
 These products contain critical ingredients to nutritionally support your body's detoxification processes. If you miss a dose of supplements, that's okay. Just remember to take it with your next meal.
- You should not be hungry on the program. Eat as much of the allowed foods as you want.
- Ensure that you are experiencing a daily bowel movement on this
 program. Please speak with your healthcare provider to determine if
 the addition of a fiber supplement, such as MetaFiber®, would
 be beneficial.*
- Remember to drink at least two quarts (64 ounces) of plain, filtered, or mineral water each day.
- Strenuous or prolonged exercise should be reduced during the program.
- The Powdered Nutritional Product should be consumed within 30 minutes of mixing for maximum benefit. Discard any unused portion.

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3-Step Program

For best results, follow as closely as possible at home or when dining out.

Step 1—Days 1-6: Initial Clearing

Begin to eliminate potentially allergenic foods as summarized in the **General Food Choices** on the next page, while you slowly increase intake of recommended nutritional supplements.

	Powdered Nutritional Product	AdvaClear Supplement	Dietary Guidelines	
Day 1	½ scoop, 2 times	1 capsule, 2 times	Eat only RECOMMENDED foods	
Day 2	1 scoop, 2 times	1 capsule, 2 times	(all categories)	
Days 3-6	2 scoops, 2 times	2 capsules, 2 times		

Step 2—Days 7-13: Metabolic Detoxification

You will be eating from a limited menu and increasing supplements as indicated or recommended by your healthcare provider.

	Powdered Nutritional Product	AdvaClear Supplement	Dietary Guidelines
Days 7-13	2 scoops, 3 times	2 capsules, 3 times	Eat only from the following categories: Fish (OR Legumes, if vegetarian), Beverages, Spices/Condiments. Eat only Core Fruits & Vegetables.

Step 3—Days 14-28: Reintroduction

Slowly reintroduce approved foods while reducing supplements as directed. Careful attention should be paid to any reactions you may have as you reintroduce foods. Keep an accurate record.

	Powdered Nutritional Product	AdvaClear Supplement	Dietary Guidelines
Days 14-16	2 scoops, 3 times	2 capsules, 3 times	Add white rice and reintroduce approved Vegetables & Fruits
Days 17-19	2 scoops, 3 times	2 capsules, 3 times	Add remaining Rice/Grains, Legumes & Milk Substitutes
Day 20	2 scoops, 2 times	2 capsules, 2 times	Add Nuts/Seeds
Days 21-28	2 scoops, once daily	1 capsule, 2 times	Add Meat/Poultry & Sweeteners

Days 29 & Beyond: Maintenance

You're finished. Continue to slowly reintroduce foods from the avoid column one at a time and wait 24-48 hours to see if you note a reaction. Ask your healthcare provider if you should start on Clear Change® Daily Essentials for ongoing nutritional support for detoxification. Also speak with your healthcare provider about other simple foundational health programs from Metagenics to keep you feeling better long term.*

Food Choices Select foods from this list or as advised by your healthcare provider.

Category Recommended (organic preferred) Avoid			
Apples, pears (fresh, canned, juiced with no added sugars), lemon, lime, avocados All other unsweetened, fresh, frozen, water- packed, canned fruits, 100% fruit juices and dried fruit Vegetables Core Vegetables: Cruciferous vegetables (broccol), cauliflower, kale, cabbage, Brussels sprouts); raw greens (red and green lettuce, romaine, spinach, escarole endive) onions, leeks, garlic, and scallions All other frozen or fresh vegetables Unsweetened vegetable juices Legumes All other canned, frozen, or dry beans/peas, hummus, and fresh peas vegetable protein, protein powders, edamame, wasabi peas, soy sauce Fish Fresh, wild-caught fish, including cod, halibut, salmon, flounder, sole, mahi mahi, frout Rice/Grains White rice Gluten-free oats, buckwheat, millet, potato flour, taploca, arrownot, amaranth, quinoa, brown rice, ree pasta Gluten-containing products. & Milk Substitutes Nuts/Seeds All other nuts and seeds including milks and unsweetened butters Butters: sessame ((ahini) allowed all days Peanuts, peanut butter Wild game Peanuts, peanut butter Eggs, egg substitutes, beef, pork Poultry Free-range lamb, chicken, turkey Wild game Peanuts, peanut butter Eggs, egg substitutes, beef, pork Poultry (and fresh or dry herb/spices, olives) All vinegars (except malt) All fresh or dry herb/spices, olives Water. filtered, mineral, seltzer, herbal teas Peocesed and hydrogenated olis, mayonnaise/dressings with dairy/gluten/sugars, preparkaged seasonings with diluted and decaf beverages Spices/ Condiments Poos with refined sugars, cane sugar/juice, com syrup, cortacts Sweeteners Sweeteners Sweeteners Froods with refined sugars, cane sugar/juice, com syrup, extracts	Category	Recommended (organic preferred)	Avoid
Vegetables Core Vegetables: Core Vegetables: Cruciferous vegetables (broccoli, cauliflower, Isale, cabbage, Brussels sprouds), raw greens (red acchabage, Chabage, Cha	Fruits	Apples, pears (fresh, canned, juiced with no	
Cruciferous vegetables (broccoli, cauliflower, kale, cabage, Busses sprouts); raw greens (red and green lettuce, romaine, spinach, escarole endive) onions, leeks, garlic, and scallions All other frozen or fresh vegetables Unsweetened vegetable jurices Legumes All other canned, frozen, or dry beans/peas, hummus, and fresh peas All other canned, frozen, or dry beans/peas, hummus, and fresh peas All other canned, frozen, or dry beans/peas, hummus, and fresh peas Shellfish; farm-raised seafood salmon, flounder, sole, mahi mahi, trout Rice/Grains White rice Gluten-free oats, buckwheat, millet, potato flour, aphoca, arrowroot, amaranth, quimoa, brown rice, rice pasta Dairy Products & Milk Substitutes Dairy Products & Milk Substitutes Nuts/Seeds All other nuts and seeds including milks and unsweetened butters Butters: sesame (tahini) allowed all days Meat/ Poultry Free-range lamb, chicken, turkey Wild game Beverages Water: filtered, mineral, seltzer, herbal teas Peanuts, peanut butter Eggs. egg substitutes, beef, pork Poultry fed hormones/antibiotics Breaded patiles, fish sticks Processed/canned meats, sausages Beverages Water: filtered, mineral, seltzer, herbal teas Paguar and diet sodas, energy/sport drinks, alcoholic beverages, coffee, non-herbal teas, other caffeinated and decel beverages Spices/ Condiments All resh or dry herb/spices, olives Tiasseed, canola, safflower, sunflower, sessame tahini allowed in all days), wainut, pumpkin, almond, coconut Sweeteners Brown rice syrup, fruit sweetener (fuice concentrates), stevia glucose, sucrose, dextrose, honey, maple syrup, extracts		packed, canned fruits, 100% fruit juices and	
Legumes All other canned, frozen, or dry beans/peas, hummus, and fresh peas Fresh, wild-caught fish, including cod, halibut, salmon, flounder, sole, mahi mahi, trout Rice/Grains White rice Gluten-free oats, buckwheat, millet, potato flour, tapioca, arrowroot, amaranth, quinoa, brown rice, rice pasta Dairy Products & Milk Substitutes Unsweetened milk alternatives: rice, hazelnut, hemp, almond, coconut Nuts/Seeds All other nuts and seeds including milks and unsweetened butters Butters: sesame (tahini) allowed all days Meat/ Poultry Free-range lamb, chicken, turkey Wild game Water: filtered, mineral, seltzer, herbal teas Peanuts, peanut butter Eggs, egg substitutes, beef, pork Poultry led hormones/antiblotics Brocessed/canned meats, sausages Beverages Water: filtered, mineral, seltzer, herbal teas Spices/ Condiments All vinegars (except malt) All fresh or dry herb/spices, olives All vinegars (except malt) All fresh or dry herb/spices, olives All vinegars (except malt) All fresh or dry herb/spices, olives Sweeteners Brown rice syrup, fruit sweetener (fuice concentrates), stevia Brown rice syrup, fruit sweetener (fuice concentrates), stevia Sweeteners Spicos, sucrose, dextrose, honey, maple syrup, extracts	Vegetables	Cruciferous vegetables (broccoli, cauliflower, kale, cabbage, Brussels sprouts); raw greens (red and green lettuce, romaine, spinach, escarole	Corn, breaded or creamed vegetables
hummus, and fresh peas vegetable protein, protein powders, edamame, wasabi peas, soy sauce Fresh, wild-caught fish, including cod, halibut, salmon, flounder, sole, mahi mahi, trout Shellfish; farm-raised seafood			
Rice/Grains White rice Gluten-free oats, buckwheat, millet, potato flour, tapioca, arrowroot, amaranth, quinoa, brown rice, rice pasta Dairy Products & Milk Substitutes Nuts/Seeds All other nuts and seeds including milks and unsweetened butters Butters: sesame (tahini) allowed all days Beverages Water: filtered, mineral, seltzer, herbal teas Spices/ Condiments All vinegars (except malt) All fresh or dry herb/spices, olives All organic, extra virgin, cold-pressed oils: olive, flaxseed, canola, safflower, sunflower, sesame (tahini) allowed; all days), walnut, pumpkin, almond, coconst. Sweeteners Brown rice syrup, fruit sweetener (juice concentrates), stevia Cornmeal/flour, com starch Foods with wheat and wheat flours; processed cereals, gluten-containing products: spelt, kamut, rye, barley floods with wheat and wheat flours; processed cereals; gluten-containing products: spelt, kamut, rye, barley floods with wheat and wheat flours; processed cereals; gluten-containing products: spelt, kamut, rye, barley floods with wheat and wheat flours; processed cereals; gluten-containing products: spelt, kamut, rye, barley floods with wheat and wheat flours; processed cereals; gluten-containing products: spelt, kamut, rye, barley gluten-containing products: spelt, kamut,	Legumes		vegetable protein, protein powders, edamame, wasabi
Gluten-free oats, buckwheat, millet, potato flour, tapioca, arrowroot, amaranth, quinoa, brown rice, rice pasta Dairy Products & Milk Substitutes Nuts/Seeds All other nuts and seeds including milks and unsweetened butters Butters: sesame (tahini) allowed all days Meat/ Poultry Free-range lamb, chicken, turkey Wild game Free-range lamb, chicken, turkey Wild game Beverages Water: filtered, mineral, seltzer, herbal teas Spices/ Condiments All vinegars (except malt) All fresh or dry herb/spices, olives Glussed, canola, safflower, sunflower, sesame (tahini allowed, sunflower, sesame (tahini allowed in all days), walnut, pumpkin, almond, coconut Sweeteners Broods with wheat and wheat flours; processed cereals, gluten-containing products: spelt, kamut, rye, barley Milk, cheese, cottage cheese, cream, yogurt, butter, margarine, ice cream, non-dairy creamers, soy milk Milk, cheese, cottage cheese, cream, yogurt, butter, margarine, ice cream, non-dairy creamers, soy milk Peanuts, peanut butter Regular and diet addas, energy/sport drinks, alcoholic beverages, coffee, non-herbal teas, other caffeinated and decaf beverages Chocolate, BBQ sauce, ketchup, dijon mustard, relish, processed and hydrogenated oils, mayonnaise/dressings with dairy/gluten/sugars, prepackaged seasonings with gluten/dairy/sugars, prepackaged seasonings with gluten/dairy/sugars, processed and hydrogenated oils, mayonnaise Foods with refined sugars, cane sugar/juice, corm syrup, extracts	Fish		Shellfish; farm-raised seafood
Milk Substitutes hemp, almond, coconut margarine, ice cream, non-dairy creamers, soy milk Nuts/Seeds All other nuts and seeds including milks and unsweetened butters Butters: sesame (tahini) allowed all days Peanuts, peanut butter Meat/Poultry Free-range lamb, chicken, turkey Wild game Eggs, egg substitutes, beef, pork Poultry fed hormones/antibiotics Breaded patties, fish sticks Processed/canned meats, sausages Beverages Water: filtered, mineral, seltzer, herbal teas Regular and diet sodas, energy/sport drinks, alcoholic beverages, coffee, non-herbal teas, other caffeinated and decaf beverages Spices/Condiments All vinegars (except malt) All fresh or dry herb/spices, olives Chocolate, BBQ sauce, ketchup, dijon mustard, relish, processed and hydrogenated oils, mayonnaise/dressings with dairy/gluten/sugars, prepackaged seasonings with gluten/dairy/sugars Oils Organic, extra virgin, cold-pressed oils: olive, flaxseed, canola, safflower, sunflower, sesame (tahini allowed in all days), walnut, pumpkin, almond, coconut Butter, margarine, shortening, spreads, processed and hydrogenated oils, mayonnaise Sweeteners Brown rice syrup, fruit sweetener (juice concentrates), stevia Foods with refined sugars, cane sugar/juice, corn syrup, glucose, sucrose, dextrose, honey, maple syrup, extracts	Rice/Grains	Gluten-free oats, buckwheat, millet, potato flour, tapioca, arrowroot, amaranth, quinoa,	Foods with wheat and wheat flours; processed cereals;
Meat			
Poultry Fed hormones/antibiotics Breaded patties, fish sticks Processed/canned meats, sausages Beverages Water: filtered, mineral, seltzer, herbal teas Regular and diet sodas, energy/sport drinks, alcoholic beverages, coffee, non-herbal teas, other caffeinated and decaf beverages All vinegars (except malt) All fresh or dry herb/spices, olives Chocolate, BBQ sauce, ketchup, dijon mustard, relish, processed and hydrogenated oils, mayonnaise/dressings with dairy/gluten/sugars, prepackaged seasonings with dairy/gluten/sugars, prepackaged seasonings with dairy/sugars Oils Organic, extra virgin, cold-pressed oils: olive, flaxseed, canola, safflower, sunflower, sesame (tahini allowed in all days), walnut, pumpkin, almond, coconut Brown rice syrup, fruit sweetener (juice concentrates), stevia Foods with refined sugars, cane sugar/juice, corn syrup, glucose, sucrose, dextrose, honey, maple syrup, extracts	Nuts/Seeds	unsweetened butters	Peanuts, peanut butter
Spices/ Condiments All vinegars (except malt) All fresh or dry herb/spices, olives Chocolate, BBQ sauce, ketchup, dijon mustard, relish, processed and hydrogenated oils, mayonnaise/dressings with dairy/gluten/sugars, prepackaged seasonings with dairy/sugars Oils Organic, extra virgin, cold-pressed oils: olive, flaxseed, canola, safflower, sunflower, sesame (tahini allowed in all days), walnut, pumpkin, almond, coconut Brown rice syrup, fruit sweetener (juice concentrates), stevia Foods with refined sugars, cane sugar/juice, corn syrup, glucose, sucrose, dextrose, honey, maple syrup, extracts			Poultry fed hormones/antibiotics Breaded patties, fish sticks
Condiments All fresh or dry herb/spices, olives processed and hydrogenated oils, mayonnaise/dressings with dairy/gluten/sugars, prepackaged seasonings with gluten/dairy/sugars Oils Organic, extra virgin, cold-pressed oils: olive, flaxseed, canola, safflower, sunflower, sesame (tahini allowed in all days), walnut, pumpkin, almond, coconut Butter, margarine, shortening, spreads, processed and hydrogenated oils, mayonnaise Butter, margarine, shortening, spreads, processed and hydrogenated oils, mayonnaise Foods with refined sugars, cane sugar/juice, corn syrup, glucose, sucrose, dextrose, honey, maple syrup, extracts	Beverages	Water: filtered, mineral, seltzer, herbal teas	beverages, coffee, non-herbal teas, other caffeinated
flaxseed, canola, safflower, sunflower, sesame (tahini allowed in all days), walnut, pumpkin, almond, coconut Sweeteners Brown rice syrup, fruit sweetener (juice concentrates), stevia Foods with refined sugars, cane sugar/juice, corn syrup, glucose, sucrose, dextrose, honey, maple syrup, extracts	•		processed and hydrogenated oils, mayonnaise/dressings with dairy/gluten/sugars, prepackaged seasonings with
concentrates), stevia glucose, sucrose, dextrose, honey, maple syrup, extracts	Oils	flaxseed, canola, safflower, sunflower, sesame (tahini allowed in all days), walnut, pumpkin,	Butter, margarine, shortening, spreads, processed and hydrogenated oils, mayonnaise
	Sweeteners	Brown rice syrup, fruit sweetener (juice concentrates), stevia	glucose, sucrose, dextrose, honey, maple syrup, extracts

Step 1	Step 2	Step 3			
Days 1-6	Days 7-13	Days 14-16	Days 17-19	Day 20	Days 21-28
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Day-by-Day Dietary Guidelines

Here's a comprehensive daily menu and recipe guide to make your 28-day program easier to follow.

For the first 6 days, please follow the **General Food Choices** as described to give your digestive tract a well-deserved rest from potential food allergens and irritants. At the same time, you will be slowly increasing servings of the Powdered Nutritional Product and AdvaClear. During these 6 days you will eliminate the following:

- Refined and added simple sugars
- Artificial colorings, flavorings, and sweeteners
- Caffeinated beverages
- Gluten grains (wheat, rye, barley, spelt, kamut)
- Shellfish, beef, pork, cold cuts, frankfurters, sausage, canned meats
- Eggs and dairy products

The easiest route may be simply choosing from the meal suggestions as listed. If you wish to be creative and develop your own menus, just keep the guidelines in mind. There are no caloric restrictions. You may eat as much of anything on the allowed list as you would like unless otherwise noted by your healthcare practitioner. As always, try to eat a healthy variety of foods.

Suggested Mixing Instructions for the Powdered Nutritional Product

Put ingredients in a blender (if using whole pieces of fruit or ice) or a shaker cup. For 2 scoops of the Powdered Nutritional Product, add approximately 8 to 10 ounces water or desired liquid (or a combination of ½ water and ½ unsweetened fruit juice or milk substitute). Adjust liquid according to personal taste and blend or shake to the desired consistency. If using a blender, frozen fruit—such as berries, peaches, or bananas—may be used in place of ice cubes; adjust liquid accordingly. There are additional beverage recipes at **www.clearchangeprogram.com**. Also remember to adjust the amount of liquid when using less than the full dose of 2 scoops.



Day 1: Ready. Set. Go.

Follow the **General Food Choices** and begin nutritional supplements as indicated.

Sample Menu for Day 1



Breakfast: Oatmeal or cream of rice cereal with rice/oat/almond milk, combined with mashed banana or applesauce, then sprinkled with cinnamon and chopped raw nuts



Morning Snack: ½ scoop Powdered Nutritional Product mixed with 2 oz. of liquid of choice; 1 AdvaClear capsule; sliced pears and kiwi fruit, sprinkled with cinnamon



Lunch: *Minestrone Soup* with rice crackers

OR

Hummus with sliced avocado and tomato on rice cakes



Afternoon Snack: ½ scoop Powdered Nutritional Product mixed with 2 oz. of liquid of choice; 1 AdvaClear capsule; almonds and dried apples



Dinner: *Pasta and Beans*; steamed broccoli tossed with olive/flaxseed oil and herbs of your choice; tossed green salad with sliced cucumber, radish, and red onion



Additional Snack: Sliced peach and raspberry fruit salad



Italicized recipes are included in this guide. Recipes denoted with a § symbol may be found at www.clearchangeprogram.com

Day 2: Watch for Symptoms.

You may begin to feel some discomforts, particularly if you're accustomed to caffeinated drinks and highly sugared or processed foods. This is normal and to be expected. Increase serving size of the Powdered Nutritional Product today.

Sample Menu for Day 2



Breakfast: Crispy brown rice cereal (cold)—or cooked cream of rice, oatmeal, or quinoa flakes—topped with almonds



Morning Snack: 1 scoop Powdered Nutritional Product, mixed as desired using 4 oz. liquid; 1 AdvaClear capsule; mango slices



Lunch: Quinoa Salad§ and/or leftover *Minestrone Soup* with rice crackers; mixed green salad with *Basic Salad Dressing*; Crispy Rice Treats§



Afternoon Snack: 1 scoop Powdered Nutritional Product, mixed as desired using 4 oz. liquid; 1 AdvaClear capsule; raw vegetable sticks dipped in *Hummus*



Dinner: Brown rice pasta topped with Ratatouille§ and/or Red Cabbage and Apple Salad§



Additional Snack: Baked Apple with Cashew Topping§



Days 3-6: Keep Moving Forward.

Now you'll increase the nutritional supplements. You can choose from the following menu ideas, as well as those from Days 1 & 2.

Sample Menu for Days 3-4



Breakfast: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; Optional: crispy brown rice cereal (cold) topped with rice/almond milk, sliced banana, sprinkled with cinnamon



Morning Snack: Sliced fresh peaches and berries, sprinkled with sunflower seeds



Lunch: Spicy Black Beans and Tomatoes with steamed brown rice



Afternoon Snack: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; vegetable sticks dipped in *Hummus* or unsweetened salsa



Dinner: Vegetarian Chili and Red Potato & Green Bean Salad



Additional Snack: Banana-Strawberry Cream§

Sample Menu for Days 5-6



Breakfast: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; Optional: cooked cream of rice topped with rice/almond milk, berries, sprinkled with cinnamon



Morning Snack: Sliced papaya or nectarine, sprinkled with chopped pecans



Lunch: Minestrone Soup with rice cakes topped with almond butter



Afternoon Snack: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; carrot, celery, cucumber sticks, almonds, and pumpkin seeds



Dinner: Baked red potato, topped with leftover Ratatouille[§]

Mixed green salad with sliced red peppers and red cabbage, garbanzo beans, sliced onion, tossed with *Basic Salad Dressing*



Additional Snack: Tropical Salad

Italicized recipes are included in this guide. Recipes denoted with § symbol may be found at www.clearchangeprogram.com

Days 7-13: Over the Hump.

Congratulations! You've now made it through the preparation. Now starts the more vigorous part of the program in terms of detoxification. Increase supplements as indicated. For the Powdered Nutritional Product, bottled or fresh apple or pear juice with no sugar added (diluted ½ with water) may be used for mixing. Food intake for these 7 days is very simple: you will consume only those foods outlined below.

- Fish (or Legumes are an acceptable substitute)
- Broccoli, cauliflower, cabbage, kale, Brussels sprouts
- Onions, garlic, leeks, scallions
- Greens: spinach, collards, arugula, Swiss chard, radicchio, endive, and lettuce (romaine, Boston, red/green leaf)
- Allowed Spices/Condiments, including oils, vinegar, and herbs

Sample Menu for Days 7-8



Breakfast: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules



Morning Snack: Apple or pear



Lunch: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; steamed spinach, red kale, and/or Swiss chard (thinly chopped) topped with flaxseed oil or garlic lightly sautéed in olive oil



Afternoon Snack: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules



Dinner: Broiled halibut (or other approved fish) or legume of choice; mixed greens, cabbage, and broccoli florets with *Basic Salad Dressing*

Sample Menu for Days 9-11



Breakfast: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules



Morning Snack: Raw carrots, celery, and cucumber



Lunch: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; arugula/radicchio/endive salad topped with olive/flaxseed oil and vinegar



Afternoon Snack: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules



Dinner: Roasted Brussels sprouts topped with flaxseed oil; steamed fish or legume of choice

Sample Menu for Days 12-13



Breakfast: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules



Morning Snack: Apple slices



Lunch: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; large mixed green salad, steamed broccoli, and green peas, topped with olive oil and vinegar



Afternoon Snack: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules



Dinner: Steamed fish, steamed spinach, and collards topped with olive oil

Days 14-16: Reintroduction Begins.

You're now starting the process of reintroducing a wider range of foods. Please **add back recommended Vegetables and Fruits plus white rice** from the **General Food Choices**. Go easy and don't overdo it. It's very important that you gently restart the more serious process of digestion that has had time to rest over the past few weeks. Keep track of any symptoms you may have when reintroducing foods. This is good information for you and your healthcare practitioner, and may be useful in pinpointing hidden food allergies or intolerances. Continue supplements as indicated.

Sample Menu for Days 14-16



Breakfast: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules



Morning Snack: Sliced peaches and blueberries or raspberries



Lunch: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; Vegetarian Chili

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Afternoon Snack: Unsweetened salsa with carrot, celery, and cucumber sticks

Italicized recipes are included in this guide. Recipes denoted with § symbol may be found at www.clearchangeprogram.com





Dinner: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; baked filet of sole (or legume of choice); large tossed salad with mixed greens (red or green leaf lettuce, escarole, radicchio, endive, romaine, arugula) with oil and vinegar; baked sweet potato§



Additional Snack: Tropical Salad

Days 17-19: Add Back More.

Over the next 3 days, you'll add back the other non-gluten Rice/Grains and Milk Substitutes from the **General Food Choices**. If you have previously been eating Fish as your primary protein source, you may now add back Legumes in addition to Fish beginning today. Continue supplements as indicated.

Sample Menu for Days 17-19



Breakfast: Cooked oatmeal, quinoa flakes or cream of brown rice, mixed with rice milk, combined with applesauce or mashed banana, then sprinkled with cinnamon



Morning Snack: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; Baked apples or pears§



Lunch: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; Quinoa Vegetable Soup§

OR

Quinoa Salad§



Afternoon Snack: Mango slices



Dinner: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; broiled fish of your choice; large tossed salad with mixed greens (arugula, romaine lettuce, spinach, beet greens), red cabbage, green peas, shredded carrot, and lightly steamed broccoli, topped with oil and vinegar

OR

Rice pasta topped with Ratatouille§



Additional Snacks: *Hummus* with raw green beans, snow peas, cucumbers, and baby carrots



Day 20: You're Almost There.

Today you'll add back Nuts/Seeds, continuing to use the **General Food Choices**. You may also refer to any menu suggestions from Days 7-19. Decrease nutritional supplements as indicated.

Sample Menu for Day 20



Breakfast: Crispy brown rice cereal (cold) or cooked oatmeal with rice/almond milk, your choice of fruit, then sprinkled with cinnamon and chopped raw nuts



Morning Snack: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules



Lunch: Brown rice and beans (topped with herbs and flaxseed oil); Red Cabbage and Apple Salad§

OR

Bean & Spinach Soup§ with rice crackers



Afternoon Snack: 2 scoops Powdered Nutritional Product mixed as desired; 2 AdvaClear capsules; rice cakes topped with walnut butter



Dinner: Broiled salmon or halibut with vegetable stir-fry over steamed brown rice; or quinoa tossed salad

OR

Cooked kasha (buckwheat) or quinoa; green peas or asparagus; Carrot Salad§



Additional Snack: Melon-berry compote (your choice of melon and berries topped with chopped nuts or sunflower seeds)



Italicized recipes are included in this guide. Recipes denoted with § symbol may be found at www.clearchangeprogram.com

Days 21-28: The Home Stretch.

On these days you may add back organic poultry and lamb, as well as allowable Sweeteners. You may also refer to any menu suggestions from Days 1-20. Continue nutritional supplements as indicated.

Sample Menu for Days 21-24



Breakfast: Cooked cream of rice cereal or oatmeal, combined with mashed banana or applesauce, topped with cinnamon, and sprinkled with raw nuts OR

Smoked salmon on rice cakes with sliced red onion



Morning Snack: 1 AdvaClear capsule; Crispy Rice Treats§ and fruit



 $\pmb{\text{Lunch:}}$ Any leftover soup (such as Escarole and White Bean Soup§) and tossed salad OR

Curried Chicken Salad§



Afternoon Snack: 2 scoops Powdered Nutritional Product mixed as desired;

1 AdvaClear capsule



Dinner: Grilled salmon or roast lamb, chicken, or turkey; steamed broccoli tossed with olive/flaxseed oil and herbs of choice: roasted red potatoes



Additional Snack: Fresh fruit salad sprinkled with raw nuts or seeds

Sample Menu for Days 25-28



Breakfast: Rice Pancakes§ topped with sautéed apples or apple butter OR

Cold puffed rice or millet cereal, topped with sliced banana or berries, and rice/oat/almond milk



Morning Snack: 1 AdvaClear capsule; fruit and nuts or hummus and veggies



Lunch: Quinoa Salad§ and/or large tossed salad with chopped vegetables, chunks of chicken, and chick peas



Afternoon Snack: 2 scoops Powdered Nutritional Product mixed as desired; 1 AdvaClear capsule



Dinner: Oven baked fish, or roast lamb or turkey plus nutty green rice and spinach sauteed in extra virgin olive oil and garlic



Additional Snack: Tropical Salad

Italicized recipes are included in this guide. Recipes denoted with § symbol may be found at www.clearchangeprogram.com

Add a Foundational Plan.

Congratulations on completing the 28-day program. Continue to SLOWLY add back the foods you have been avoiding over the past 4 weeks. Try starting with 1-2 foods per day so it will be easier to assess if you have any reaction to items that you've eliminated. If you suspect a reaction, please wait at least 2 additional days before reintroducing another food you have been eliminating. If you are unsure if you had a reaction, retest the same food in the same manner.

Keep that re-energized feeling and speak with your healthcare provider about a simple foundational program from Metagenics including:

- Nutritional beverages and bars support healthy body composition
- Clear Change® Daily Essentials packets containing 3 nutritional supplements
 designed to complement your daily foundation nutrition program and support
 daily detoxification. This one-month program features AdvaClear®, GlutaClear®,
 and Renagen™ DTX for targeted, daily support.*
- UltraFlora® Balance probiotic supplement for gastrointestinal health support*



^{*} This statement has not been evaluated by the Food and Drug Administration.
This product is not intended to diagnose, treat, cure, or prevent any disease.

Sample Recipes (additional recipes available at www.clearchangeprogram.com)

The easiest route may be simply choosing from our recipe suggestions. If you wish to develop your own recipes, keep the **General Food Choices** in mind. You may eat as much of anything on the allowed food list as you would like.

Beverages

Fruit Smoothie

(1 serving) 2 scoops Powdered Nutritional Product

8-10 oz. water

2-3 ice cubes

One of the following: ½ banana or peach

1-2 pineapple rings 1/3-1/2 cup berries

Mix ingredients in a blender to desired consistency. Adjust liquid according to personal taste.

Lunch & Dinner

Minestrone Soup

(8 servings)

1 Tbsp. olive oil 1 medium to large onion.

chopped 3 carrots, sliced or diced

2 stalks celery, diced

2 cloves garlic, minced

6 cups vegetable stock or water

1 bay leaf

28-oz. can tomatoes with juice ¹/₃ cup brown rice

16-oz. can organic kidney beans, undrained, or 2 cups home-cooked beans

1 lb. fresh green beans, cut into 1" pieces or a 10-oz. package frozen cut green beans

In a 6-qt. pot. sauté onion. celery, carrots, and garlic until softened. Add stock or water. tomatoes, rice, and bay leaf. Bring to a boil and cover, reducing heat to a simmer for 50 minutes; stir occasionally. Stir in kidney beans and green beans and simmer for 5-10 minutes more until all vegetables are tender. Remove bay leaf before serving.

Spicy Black Beans and Tomatoes

(8 servings)

1 tsp. olive oil

1 small onion, chopped

1 can chopped stewed tomatoes or 2-3 fresh tomatoes, chopped

4-oz. can diced green chilies

1 Tbsp. chopped fresh cilantro or parsley

Sauté chopped onion and minced garlic in olive oil over medium heat until tender. Add tomatoes and green chilies. Reduce heat and cook uncovered for 6 to 8 minutes or until thickened. Stir in beans and remaining ingredients Cover and heat 5 minutes more.

Vegetable Rice Soup

(8 servings)

1 Tbsp. olive oil

1 medium to large onion, chopped

3 carrots, sliced or diced

28-oz. can tomatoes with juice ½ cup brown rice

1" pieces or a 10-oz. package frozen cut green beans

(chopped cabbage, spinach, peppers, etc.) if desired

Follow same cooking instructions for Minestrone Soup.

2 cloves garlic, minced

15-oz. can black beans, drained or 2 cups home-cooked beans

½ tsp. cumin

½ tsp. ground red pepper 1/4 tsp. chili powder

each dried herb)

2 stalks celery, diced

2 cloves garlic, minced 6 cups vegetable stock or water

1 bay leaf

1 lb. fresh green beans, cut into

Vegetables of your choice

(reserve juice)

Red Potato & Green Bean Salad

(4-6 servings)

4 medium red potatoes, washed, unpeeled, steamed. or baked and cut into chunks (leftover potatoes may be used)

1 lb. fresh green beans, cleaned, cut into thirds and lightly steamed

2-4 Tbsp. olive or flaxseed oil 2 tsp. balsamic vinegar

1/4-1/2 cup red onion, thinly sliced

2 garlic cloves, slivered 2 Tbsp. fresh basil and/or oregano, chopped (or 1 tsp.

Combine potatoes and beans with olive or flaxseed oil. vinegar, onion, garlic, basil and/or oregano. (For a pleasant flavor, mix all the ingredients together except for the potatoes and chill. Just before serving, add warm potatoes to the cold salad.)

Vegetarian Chili (4 servings)

1 Tbsp. olive oil

1 medium onion, chopped

2 whole carrots, diced 4 cloves garlic, minced

1 sweet red bell pepper, chopped

1 green bell pepper, chopped

1 jalapeño pepper, fresh or canned, finely chopped

2 Tbsp. chili powder 1 tsp. cumin

1 cup cooked kidney beans

1 cup cooked pinto beans 28-oz. can tomatoes, chopped

½ tsp. freshly ground pepper 2 Tbsp. parsley, finely chopped In a large (non-aluminum) soup kettle, heat oil over low heat; add onion, carrot, garlic, and peppers. Cover and cook until vegetables are very soft, about 10 minutes. Remove lid. add chili powder and cumin and cook an additional 2-3 minutes, stirring occasionally. Add beans, tomatoes, and their iuice. Simmer 20 minutes. Add pepper. Top bowls of chili with

Pasta and Beans (4 servings) 16-oz. can white beans (navy,

parsley. Freeze leftovers for

Great Northern) 3 Tbsp. olive oil

later use.

2 onions, chopped

2 carrots, chopped

2 Tbsp. dried basil

1 tsp. dried oregano 16-oz. can tomatoes or 4 tomatoes, peeled, seeded, and chopped

½ cup bean liquid 1-2 tsp. salt

½ lb. rice elbow macaroni

Drain beans, reserving liquid. Heat 1-2 Tbsp. olive oil in a heavy casserole dish. Add onions, carrots, oregano, and basil: cook until onions are wilted. Add tomatoes and juice, bean liquid, salt, and pepper. Cover and simmer for about 10 minutes, until the carrots are tender. Add the drained beans and simmer for another 10 minutes. Meanwhile, cook and drain the macaroni. Toss with 1 Tbsp. more olive oil and then mix with bean sauce.

Side Dishes, Snacks, & Dressings

Cauliflower Popcorn (4 servings)

2 Tbsp. olive oil 3/4-1 lb. cauliflower Salt to taste

Preheat oven to 425 degrees. Brush 1 or 2 baking sheets with some olive oil. Cut cauliflower into 1-inch florets. Toss with olive oil and spread evenly on the baking sheet(s). Roast for about 10 minutes. Shake around or toss with a spoon so that they brown evenly. Roast for another 5 minutes. Taste at this point to see if they are done to your liking. Allow to cool for a few minutes before sprinkling with salt and serving. This may also be served at room temperature.

Kale Chips (4 servings)

Large bunch of kale 2 Tbsp. olive oil Sea salt Curry powder or cumin to taste (optional)

Preheat oven to 425 degrees. Remove kale from stalk, cutting the greens into strips. Place olive oil in a bowl, and toss kale until lightly coated. Lay the kale on a baking sheet and bake for 5 minutes or until it starts to turn a bit brown. Keep an eye on it: it can burn quickly. Turn the kale over, add a little salt, curry, or cumin to taste, and bake another 5-7 minutes. Remove and serve.

Tropical Salad

(4-6 servings) 1 avocado, cubed 8 pineapple slices, cubed

1 papaya or mango, cubed ½ cup celery, diced ½ cup mango or pineapple juice

Combine all and garnish with fresh mint leaves.

Basic Salad Dressing

(2-3 servings)

1/4 cup flaxseed oil (or 2 Tbsp. each flaxseed and olive oils) 1-2 Tbsp. vinegar (apple cider, rice, red wine, balsamic) ½-1 Tbsp. water

1 tsp. mustard (any type except Dijon) (optional, but delicious), whisked into liquid for easy mixing

Whole or minced garlic, oregano. basil, or other herbs of choice

Increase recipe for more servings. Mix well in a shaker jar and store any leftovers in your refrigerator. Keep a jar in the refrigerator at work and one at home for convenience.

Hummus (6 servings) 16-oz, can garbanzo beans (chickpeas), or 2 cups home-cooked

□ Jicama

■ Kohlrabi

■ Lettuce (all kinds)

Onions, leeks, garlic,

shallots, scallions

□ Kale

Okra

Olives

Peppers

Potatoes

□ Radishes

■ Rutabaga

■ Spinach

■ Sea vegetables

Summer squash

1/3 cup lemon juice 2 Tbsp. olive oil or flaxseed oil 2 cloves of garlic, crushed Paprika, sea salt, and fresh parsley to taste

1 tsp. cumin 1/4 cup tahini (sesame butter)

Drain beans and reserve liquid. Blend beans with remaining ingredients. If mixture seems dry, add some of the reserved liquid slowly to the blender to make a smooth paste. Garnish with a sprinkle of paprika and parsley.

Shopping List

Let's go shopping! Be sure to go shopping for everything you need to successfully support your 28-day program. Buy organic foods when possible.

Vegetables	Sweet potatoes/	Prunes, raisins	□ Tahini
(fresh or frozen)	yams	•••••	■ Walnuts
■ Alfalfa sprouts	☐ Taro	Rice/Grains	•••••
■ Artichoke	□ Tomatoes (canned	☐ Amaranth	Spices/Condiments
□ Arugula	& fresh)	☐ Buckwheat	☐ All herbs & spices
■ Asparagus	□ Turnips, parsnips	☐ Gluten-free oats	☐ Dry mustard
■ Avocado	Water chestnuts	☐ Millet	☐ Oils (almond,
■ Beets	Winter squash	☐ Quinoa & quinoa	extra virgin olive,
■ Bok choy	(acorn, etc.)	flakes	pumpkin, safflower,
■ Broccoli	Zucchini	☐ Rice, rice bread	sesame, sunflower,
■ Brussels sprouts	***************************************	(unsweetened),	walnut, flaxseed,
☐ Cabbage	Fish	rice cereal, rice	coconut, canola)
□ Carrots	(Wild, not farm-raised)	cakes, rice pasta	☐ Vinegar: apple cider,
☐ Cauliflower	☐ Cod	☐ Tapioca	rice, red wine,
☐ Celery	☐ Flounder	☐ Teff	balsamic
☐ Cilantro	☐ Halibut	•••••	•••••
□ Cucumber	■ Mahi mahi	Legumes	Sweeteners
■ Eggplant	■ Salmon	(Vegetable Protein)	☐ Brown rice syrup
☐ Endive, escarole	☐ Sole	☐ Beans (white, black,	☐ Blackstrap molasses
☐ Green or yellow	☐ Trout	kidney, great	☐ Fruit sweetener
beans	***************************************	Northern, navy,	☐ Stevia
☐ Greens (mustard,	Fruits	mung, pinto,	
arugula, beet, turnip,	(fresh or frozen)	garbanzo)	Beverages
chard)	☐ Apple	☐ Hummus	D Almond milk

■ Lentils

Nuts/Seeds

butter

butter

□ Coconut

□ Flaxseed

■ Hazelnuts

☐ Pine nuts

☐ Pumpkin seeds

■ Sesame seeds

■ Sunflower seeds

Pecans

■ Peas (green, snow)

☐ Almonds & almond

☐ Cashews & cashew

■ Applesauce

■ Apricot

■ Banana

□ Cherries

■ Mango

■ Nectarine

□ Pineapple

■ Papaya

■ Peach

■ Pear

☐ Plum

□ Kiwi

(unsweetened)

☐ Berries (all types)

☐ Lemons/limes

☐ Melon (all types)

□ Almond milk □ Coconut milk

☐ Hemp milk ☐ Herbal tea,

decaffeinated ☐ Juices from allowable fruits without added

sugar ☐ Rice milk

■ Water (filtered. distilled, mineral)

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3-Step Program

For best results, follow as closely as possible at home or when dining out.

Step 1—Days 1-6: Initial Clearing

Begin to eliminate potentially allergenic foods as summarized in the **General Food Choices**, while you slowly increase intake of recommended nutritional supplements.

	Powdered Nutritional Product	AdvaClear Supplement	Dietary Guidelines
Day 1	½ scoop, 2 times	1 capsule, 2 times	Eat only RECOMMENDED foods (all categories)
Day 2	1 scoop, 2 times	1 capsule, 2 times	
Days 3-6	2 scoops, 2 times	2 capsules, 2 times	

Step 2—Days 7-13: Metabolic Detoxification

You will be eating from a limited menu and increasing supplements as indicated or recommended by your healthcare provider.

	Powdered Nutritional Product	AdvaClear Supplement	Dietary Guidelines
Days 7-13	2 scoops, 3 times	2 capsules, 3 times	Eat only from the following categories: Fish (OR Legumes), Beverages, Spices/Condiments. Eat only Core Fruits & Vegetables.

Step 3—Days 14-28: Reintroduction

Slowly reintroduce approved foods while reducing supplements as directed. Careful attention should be paid to any reactions you may have as you reintroduce foods. Keep an accurate record.

	Powdered Nutritional Product	AdvaClear Supplement	Dietary Guidelines
Days 14-16	2 scoops, 3 times	2 capsules, 3 times	Add white rice and reintroduce approved Vegetables & Fruits
Days 17-19	2 scoops, 3 times	2 capsules, 3 times	Add remaining Rice/Grains, Legumes & Milk Substitutes
Day 20	2 scoops, 2 times	2 capsules, 2 times	Add Nuts/Seeds
Days 21-28	2 scoops, once daily	1 capsule, 2 times	Add Meat/Poultry & Sweeteners

Days 29 & Beyond: Maintenance

You're finished! Continue to slowly reintroduce foods and wait 24-48 hours to see if you note a reaction. Ask your healthcare provider if you should start on Clear Change Daily Essentials for ongoing nutritional support for detoxification. Also speak with your healthcare provider about other simple foundational health programs from Metagenics to keep you feeling better long term.*



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