



LYOPHILISATE BASED ON ORGANIC PEAR VINEGAR

PRICE: **95,00** PLN

SHIPPING TIME: 24 GODZINY

BRAND: SAJSAD

EAN CODE: 5903111753177

ITEM DESCRIPTION

LYOPHILISATE BASED ON ORGANIC PEAR VINEGAR

DIET SUPPLEMENT IN CAPSULES - 60 CAPSULES, 18 G (60X300 MG)

INGREDIENTS: LYOPHILISATE PEAR VINEGAR 80%, MICRONIZED APPLE FIBER 20% (\pm 5%), CELLULOSE CAPSULE SHELL.

NUTRITIONAL VALUE IN 100 G OF THE PRODUCT: 1090 KJ /260 KCAL, FAT: 0,31 G, SATURATED FATTY ACIDS: 0,17 G, CARBOHYDRATES: 53,5 G, INCLUDING SUGARS: 33,5 G, DIETARY FIBER: 9,23 G, PROTEIN: 0,09 G, SALT: 0,03 G

RECOMMENDED DAILY INTAKE: TWO (2) CAPSULES PER DAY, PREFERABLY BEFORE A MEAL. DO NOT EXCEED THE RECOMMENDED DAILY INTAKE.

ADDITIONAL INFORMATION: STORE IN A DRY AND SHADY PLACE, KEEP OUT OF REACH OF SMALL CHILDREN, AFTER OPENING STORE AT ROOM TEMPERATURE. DO NOT USE IF THE SEAL UNDER THE PLUG IS DAMAGED OR MISSING.

THE MANUFACTURER OWNS MOST OF THE RAW MATERIALS FROM ITS OWN **ORGANIC FARM**, WHICH IS UNDER CONSTANT CONTROL OF THE BIOEKSPERT CERTIFICATION BODY

THE OUTSKIRTS OF THE BIAŁOWIEŻA AND KNYSZYN PRIMEVAL FORESTS WERE SELECTED FOR THE CULTIVATION OF THE PLANTS FROM WHICH JUICES ARE OBTAINED DUE TO THE LOWEST CONTENT OF HEAVY METALS, INDUSTRIAL POLLUTION, PESTICIDES AND OTHER TOXIC COMPOUNDS.

FOUND IN SCIENTIFIC RESEARCH

1. PEAR HEALTH PROPERTIES

MOST VALUABLE SUBSTANCES IN A PEAR CAN BE FOUND IN AND JUST UNDERNEATH ITS SKIN. THESE ARE PRIMARILY

FLAVONOIDS, NATURAL PIGMENTS AS WELL AS POWERFUL ANTIOXIDANTS WITH ANTI-INFLAMMATORY AND ANTICANCER EFFECT.

THE SKIN OF A PEAR CONTAINS SIZABLE AMOUNTS OF HYDROXYCINNAMIC ACID WHICH PREVENTS THE GROWTH OF LUNG AND STOMACH TUMORS.

QUERCETIN, WHICH CAN BE FOUND IN THE SKIN, IS A STRONG ANTIOXIDANT WHICH HAMPERS THE DEVELOPMENT OF ALIMENTARY CARCINOMA. THIS IS WHY IT IS WORTH TO EAT THE WHOLE FRUIT IF THE PEAR HAS QUITE THIN AND SMOOTH SKIN.

PEARS ARE A VALUABLE SOURCE OF MICROELEMENTS AND VITAMINS. THEIR FLESH IS RICH IN VITAMIN K WHICH CONTRIBUTES TO NORMAL BLOOD CLOTTING AND IMPROVES BLOOD CIRCULATION OF THE WHOLE ORGANISM. PEARS ARE ALSO A GOOD SOURCE OF FOLIC ACID THAT PREVENTS NEURAL TUBE DEFECTS IN FETAL LIFE. THIS IS WHY THEY SHOULD BE IN THE DIET OF A PREGNANT WOMAN.

PEARS HAVE A HIGH IODINE CONTENT - ESSENTIAL FOR PRODUCING THYROID HORMONES AND STRENGTHENING THE IMMUNE SYSTEM. IODINE HELPS IN THE FIGHT AGAINST ACNE, BLEMISHES AND SKIN INFECTIONS.

PEARS CONTAIN BORON, AN ELEMENT WHICH IS INVOLVED IN THE PROCESS OF BONE MINERALIZATION. EATING FRESH FRUITS OR DRINKING DRY PEAR BREW SHOULD BE PART OF OSTEOPOROSIS PREVENTION.

PEARS ARE A VALUABLE SOURCE OF POTASSIUM (OVER 200MG OF POTASSIUM IN ONE AVERAGE-SIZED PEAR) THAT REGULATES PROPER FUNCTIONING OF MUSCLES, INCLUDING THE HEART MUSCLE.

ONE AVERAGE-SIZED PEAR CONTAINS 15% OF THE GDA OF COPPER. COPPER IONS TAKE PART IN CONDUCTING NERVE SIGNALS WHICH AFFECTS THE ABILITY TO LEARN AND MEMORIZE.

WHAT IS MORE, THE ALREADY MENTIONED ANTIOXIDANT - QUERCETIN PROTECTS OUR BRAIN AGAINST DEGENERATIVE PROCESSES, INCLUDING ALZHEIMER'S DISEASE. EPICATECHIN CONTAINED IN PEARS IMPROVES BLOOD SUPPLY TO THE BRAIN, IMPROVES MEMORY AND PREVENTS STROKE. THE LAST EFFECT IS ALSO SUPPORTED BY ABUNDANT ANTIOXIDANT - GLUTATHIONE WHICH LOWERS HIGH BLOOD PRESSURE AND SO REDUCES THE RISK OF STROKE.

LUTEIN AND ZEAXANTHIN, OTHER TWO ANTIOXIDANTS WHICH CAN BE FOUND IN PEARS, PREVENT MACULAR DEGENERATION.

AVERAGE-SIZED PEAR PROVIDES ABOUT 30G OF FIBRE, INCLUDING VALUABLE PECTIN. PECTIN IS CAPABLE OF WATER RETENTION AND SWELLING. THAT IS WHY EATING PEARS RICH IN PECTINS PREVENTS FLATULENCE AND CONSTIPATION, IMPROVES INTESTINAL PERISTALSIS (NATURAL MOVEMENT OF INTESTINE FROM THE STOMACH TO THE RECTUM), ACCELERATES THE BODY METABOLISM. PEAR FIBRE FACILITATES THE ASSIMILATION OF VITAMINS AND MINERALS AND LOWERS CHOLESTEROL LEVELS.

2. PEARS FOR CONSTIPATION AND DIARRHOEA

YOU MUST HAVE HEARD IT MANY TIMES THAT PEARS ARE DIFFICULT TO DIGEST. THE TRUTH IS THAT IT'S THE THICK SKIN OF SOME PEAR VARIETIES AND THE FRUIT OF WILD PEAR (DUE TO THE NUMEROUS CELLS SATURATED WITH SILICA, THE SO CALLED "STONES") WHICH ARE INDIGESTIBLE. ONLY PEOPLE WITH SENSITIVE OR SUFFERING FROM BILIARY TRACT DISEASES WHO CAN FEEL NEGATIVE EFFECT OF EATING RAW PEARS (IT IS BETTER TO EAT THEM BOILED). IN FOLK MEDICINE, SOFT AND JUICY PEARS ARE RECOMMENDED IN THE EVENT OF CONSTIPATION. ABUNDANT FLAVONOIDS AND CAROTENOIDS POSSESS STRONG ANTI-INFLAMMATORY PROPERTIES, PREVENTING TUMOR-PROMOTING IN INTESTINES; THEY EVEN MITIGATE STOMACH ACHE. IT IS PRECISELY BECAUSE OF THE HIGH CONTENT OF PECTIN AND WATER THAT PEARS SOFTEN STOOL AND FACILITATE BOWEL EMPTYING. HOWEVER, IN CASE OF DIARRHOEA IT IS RECOMMENDED TO EAT DRIED PEAR WHICH CONTAIN HIGHER AMOUNTS OF ANTI-DIARRHOEAL TANNINS.

3. PEARS FOR SORE THROAT

AN INFUSION MADE OF DRIED PEARS WITH HONEY HELPS SOOTHE SORE THROAT AND EVEN TREATS VOCAL CORDS INFECTIONS. FOLK MEDICINE USES DRIED PEAR INFUSION IN THE CASE OF COLDS AND PERSISTING COUGH AS IT HELPS TO CLEAN THE RESPIRATORY TRACT FROM EXCESS MUCOUS. THE INFUSION IS NOTHING MORE THAN A DRIED PEAR COMPOTE - THE SAME ONE WOULD PREPARE FOR CHRISTMAS EVE. WITH THE ABUNDANCE OF PEARS, IT IS WORTH TO DRY THEM (OR BUY AT THE SHOP) AND PREPARE A DELICIOUS AND HEALTHY DRINK FOR THE ENTIRE FAMILY DURING THE AUTUMN-WINTER PERIOD.

4. PROPERTIES OF PEAR VINEGAR IN BRIEF

·A NATURAL SOURCE OF PHOSPHORUS, MAGNESIUM, POTASSIUM AND CALCIUM.

- PREVENTS HEARTBURN AND SUPPORTS DIGESTION, IS A GREAT ADDITION TO THE WEIGHT LOSS DIET.
- SUPPORTS PROTEIN DIGESTION, MAINTAINING ALKALINE BLOOD AND LYMPH SLIGHTLY.
- HELPS TO REMOVE TOXINS FROM THE BODY.
- SUPPORTS THE BODY'S IMMUNITY, STIMULATES THE IMMUNE SYSTEM.
- HELPS MAINTAIN CORRECT CHOLESTEROL LEVEL.
- NATURAL BACTERICIDAL AND FUNGICIDAL EFFECT (OUTSIDE AND INSIDE THE BODY).