



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)

ESSENCE FROM ECOLOGICAL PEAR VINEGAR. IT IS A VERY RICH SOURCE OF FLAVONOIDS, NATURAL DYES AND STRONG ANTIOXIDANTS. IN PARTICULAR, IT CONTAINS LARGE AMOUNTS OF HYDROXYCINNAMIC ACID, QUERCETIN, EPICATECHIN, GLUTATHIONE AND CAROTENOID

INGREDIENTS: LYOPHILISATE PEAR VINEGAR 80%, MICRONIZED APPLE FIBER 20% (± 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.

PRODUCT ADVANTAGES:

- **SMALL SIZE** - 1 CAPSULE IS A SUBSTITUTE OF 50 ML CUP CONTAINING THE FRESH JUICE
- **CONDENCED SOURCE** OF VITAMINS AND OTHER NUTRIENTS HELPFUL FOR THE BODY
- **BEST WAY** FOR PEOPLE WHO CAN'T DRINK OR EAT PICKLED FOODS DUE TO GASTROINTESTINAL PROBLEMS
- **SUITABLE FOR VEGANS** - CAPSULE SHELLS ARE MADE FROM CELLULOSE
- **QUALITY GUARANTEE** MADE OF CAREFULLY SELECTED VARIETIES OF FRUIT AND VEGETABLES ON PROPERLY PREPARED SOIL (PATENT CLAIM)

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. PEAR IS 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 PEAR 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 PEAR, 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 PEAR 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).

MANUFACTURERS AND PRODUCTION PROCESS CONFIRM:

AS THE PRODUCER CONFIRMS ALL PRODUCTS ARE MADE BY USING THE FIBER OF ORIGINAL VARIETY OF GOLD MILENIUM® APPLES. THEY INTRODUCED BIOACTIVE ACTIVE COMPOUNDS IN THE FORM OF DIETARY SUPPLEMENTS MADE ON THE BASE OF VEGETABLE AND FRUIT FUNCTIONAL FOOD OF ORGANIC ORIGIN. THEY GET MOST OF THE RAW MATERIALS FROM THEIR OWN ORGANIC FARM WHICH IS CONTROLLED BY A CERTIFYING BODY (BIOEKSPERT).

DUE TO THE LOWEST LEVELS OF HEAVY METALS, INDUSTRIAL POLLUTION, PESTICIDES AND OTHER TOXIC CHEMICALS, THEY PRODUCE IN THE AREAS OF THE KNYSZYN AND BIALOWIEZA PRIMEVAL FORESTS. THIS IS WHY THE RAW MATERIALS USED IN THE PRODUCTION OF THIS SUPPLEMENTS HAVE THE HIGHEST QUALITY.

THANKS BOTH TO THE PROPER METHOD OF SOIL PREPARATION AS WELL AS TO THE PROPER CHOICE OF VEGETABLE AND FRUIT VARIETIES USED IN THE PRODUCTION OF BIOPREPARATIONS, THIS SUPPLEMENTS FEATURE A STABLE LEVEL OF ANTIOXIDANTS.

BOTH THE BACTERIA USED IN THE BIOPREPARATIONS PRODUCTION AND THE PRODUCTION TECHNOLOGY OF DIETARY SUPPLEMENTS HAVE BEEN PATENTED.

EACH PRODUCT RELEASED TO THE MARKET HAS BEEN TESTED WITH REGARD TO THE HEAVY METALS, PESTICIDES, BIOACTIVE COMPOUNDS (FITAMINS) CONTENT. ALSO THE BASIC MICROBIOLOGY LEVELS WAS CHECKED.

THE VIABILITY OF PROBIOTIC BACTERIA IN PREPARATIONS IS BETWEEN 90 AND 95%

SUPPLEMENTS SHOW VERY WIDE SPECTRUM OF HEALTH-SUPPORTING ACTIVITIES WHICH HAVE BEEN IDENTIFIED BY RESEARCHES AND PUBLICATIONS.

LYOPHILIZATION IS A LOW TEMPERATURE DEHYDRATION PROCESS THAT INVOLVES FREEZING THE PRODUCT, LOWERING PRESSURE, THEN REMOVING THE ICE BY SUBLIMATION. LYOPHILISATES ARE OBTAINED IN THE FORM OF AMORPHOUS POWDERS OR LUMPS WITH A LARGE SURFACE, WHICH MAKES THEM DISSOLVE FASTER THAN CRYSTALLINE OR GASSY PREPARATIONS. ALSO THEY CAN BE HYGROSCOPIC. THE PRIMARY PURPOSE OF FREEZE DRYING WITHIN THE FOOD INDUSTRY IS TO EXTEND THE SHELF-LIFE OF THE FOOD WHILE MAINTAINING THE QUALITY.