



LYOPHILISATE BASED ON ECOLOGICAL APPLE CIDER VINEGAR

PRICE: **95,00** PLN

SHIPPING TIME: 24 GODZINY

BRAND: SAJSAD

EAN CODE: 5903111753146

ITEM DESCRIPTION

LYOPHILISATE BASED ON ECOLOGICAL APPLE CIDER VINEGAR

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

ESSENCE FROM ORGANIC APPLE CIDER VINEGAR, WHICH IS A VERY RICH SOURCE OF POLYPHENOLIC COMPOUNDS (GALLIC ACID, CATECHIN, EPICATECHIN), ACIDS: CHOLROGENIC, COFFEE, COUMARINIC, LACTIC AND CITRIC ACIDS, AMINO ACIDS, ENZYMES, VITAMINS, MICROELEMENTS AND PECTINS.

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

NUTRITIONAL VALUE IN 100 G OF THE PRODUCT: 1190 KJ /284 KCAL, FAT: 1,56 G, SATURATED FATTY ACIDS: 0,37 G, CARBOHYDRATES: 43,5 G, INCLUDING SUGARS: 11,2 G, DIETARY FIBER: 36,0 G, PROTEIN: 6,14 G, SALT: 0,13 G, SODIUM: 0,05G

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

THE APPLE CIDER VINEGAR HAS ANTIBACTERIAL PROPERTIES

THE MAIN INGREDIENT OF APPLE CIDER VINEGAR - ACETIC ACID - HAS CONFIRMED ANTIBACTERIAL AND ANTISEPTIC EFFECTS. APPLE CIDER VINEGAR HAS TRADITIONALLY BEEN USED TO CLEAN SURFACES AND TO DISINFECT THEM, TO TREAT ONYCHOMYCOSIS, LICE, WARTS AND EAR INFECTIONS. MANY OF THESE APPLICATIONS HAVE NOT BEEN CONFIRMED IN SCIENTIFIC RESEARCH. HOWEVER, APPLE VINEGAR HAS BEEN SHOWN TO INHIBIT THE PROLIFERATION OF PATHOGENIC BACTERIA, BUT ONLY AT CONCENTRATIONS THAT CAN DAMAGE THE DERMIS CELLS.

THEREFORE, IT IS BETTER NOT TO USE IT DIRECTLY ON THE SKIN IN A HIGHER CONCENTRATION, BUT TO USE IT FOR DECONTAMINATION OF TOOLS AND SURFACES. A 2% SOLUTION OF ACETIC ACID AT PH = 2 IS EFFECTIVE IN THE TREATMENT OF OTITIS MEDIA, BUT IT CAN IRRITATE THE SKIN. IT SEEMS THAT THE BEST USE OF THE ANTIMICROBIAL PROPERTIES OF APPLE CIDER VINEGAR IS TO USE AS A NATURAL FOOD PRESERVATIVE TO PROTECT FOOD AGAINST DETERIORATION. RINSING AND WASHING VEGETABLES AND FRUITS IN A 4% ACETIC ACID SOLUTION IS A GOOD METHOD OF PROTECTION AGAINST INFECTIONS WITH PATHOGENIC MICROORGANISMS THAT CAN LIVE ON FRESH FOOD PRODUCTS.

THE APPLE CIDER VINEGAR POSITIVELY AFFECTS THE CIRCULATORY SYSTEM

IN A RAT STUDY, ADMINISTRATION OF APPLE VINEGAR HAS BEEN SHOWN TO LOWER CHOLESTEROL AND TRIGLYCERIDES. THE CHLOROGENIC ACID PRESENT IN VINEGAR ALSO INHIBITS THE OXIDATION OF LDL CHOLESTEROL, WHICH REDUCES THE RISK OF ATHEROSCLEROSIS. IT HAS ALSO BEEN PROVEN THAT ENRICHMENT OF THE ANIMAL DIET WITH ACETIC ACID RESULTS IN A SIGNIFICANT REDUCTION IN SYSTOLIC BLOOD PRESSURE (BY 20 MMHG) COMPARED TO RATS IN WHICH THE DIET INSTEAD OF VINEGAR USES DEIONIZED WATER. THERE ARE NO STUDIES THAT WOULD CONFIRM THE HYPOTENSIVE EFFECT OF APPLE VINEGAR IN HUMANS. ITS REGULAR USE MAY REDUCE THE RISK FACTORS FOR CARDIOVASCULAR DISEASE. PEOPLE WHO CONSUMED VINEGAR SALADS AT LEAST 5-6 TIMES A WEEK WERE SIGNIFICANTLY LESS AT RISK OF ISCHEMIC HEART DISEASE THAN THOSE WHO ATE IT RARELY.

THE APPLE CIDER VINEGAR REGULATES THE LEVEL OF GLUCOSE IN THE BLOOD

THE APPLE CIDER VINEGAR REDUCES BLOOD GLUCOSE AND INCREASES INSULIN SENSITIVITY OF CELLS. IT IS RECOMMENDED IN THE DIET OF PEOPLE WITH PRE-DIABETES, DIABETES, INSULIN RESISTANCE AND ALL DISORDERS OF CARBOHYDRATE METABOLISM. THE HYPOGLYCEMIC EFFECT OF VINEGAR IS ONE OF ITS BEST-DOCUMENTED PROPERTIES, AND ACETIC ACID IS RESPONSIBLE FOR IT.

THEREFORE, NOT ONLY APPLE CIDER VINEGAR, BUT ALL TYPES OF VINEGAR AND PRESERVED FOODS HAVE A POSITIVE EFFECT ON THE REGULATION OF CARBOHYDRATE METABOLISM, WHICH HAS BEEN CONFIRMED IN MANY STUDIES.

ACETIC ACID IS MULTIDIRECTIONAL AND CORRESPONDS TO THE ACTIVITY OF UP TO THREE TYPES OF DRUGS USED IN DIABETIC PROBLEMS - SLOWS THE ABSORPTION OF SUGAR FROM FOOD INTO THE BLOOD AND DECOMPOSITION OF STARCH TO SIMPLE SUGARS (ANALOGOUS TO ACARBOSE MEDICINE), REDUCES POSTPRANDIAL GLYCEMIA AND INCREASES THE SENSITIVITY OF CELLS TO INSULIN (IN ANALOGY TO METFORMIN), AND TAKEN BEFORE BEDTIME LOWERS FASTING GLUCOSE, SUGGESTING THAT IT INCREASES INSULIN SECRETION (ANALOGOUS TO NATEGLINIDE).

IN HEALTHY SUBJECTS, AFTER ADMINISTRATION OF 50 G OF SUCROSE AND 60 ML OF APPLE VINEGAR NO SIGNIFICANT CHANGE IN THE GLUCOSE CURVE WAS OBSERVED, WHILE INSULIN SECRETION DECREASED BY 20% IN RELATION TO THE ADMINISTRATION OF SUCROSE ALONE.

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.