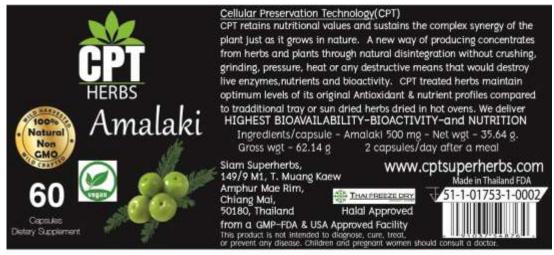


60 Capsules Bottle



Amalaki: Scientific Name: **Phyllanthus Emblica** Amalaki shares being the highest natural source of vitamin C, with 3000 mg per fruit.

Amalaki is thought to reduce inflammation, alleviate pain, promote detox, sharpen memory, and protect against cancer.

In Ayurveda, Amalaki is said to aid in the treatment of the following health conditions:

Atherosclerosis – Diabetes – Diarrhoea - High blood pressure - High cholesterol - Joint pain. Obesity.

If we eat Amalaki daily? It acts as a natural conditioner for healthy, shiny hair. It also slows down the greying process.

Regular intake of **Amalaki** not only leads to a healthy and glowing skin but also improves eye sight, boosts the immune system, and regulates blood sugar and lipids

Amalaki is one of the important components in Chyawanpraash that has immunity boosting, digestive and **liver**-protective action. ... It is said to have the ability to clear toxins from the **liver** as well as strengthen its functioning.



Ayurveda ("the Knowledge of Life") is one of the oldest medicinal traditions practiced continuously for over five thousand years. As Buddha traveled through China with his physicians Ayurveda became a pillar of Chinese medicine. Within Ayurveda, Amalaki is the "Great Rejuvenator." In Sanskrit the word for Amalaki translates as "the nurse."

Amalaki has been used in India as a traditional remedy to treat the blood, bones, liver and the heart. Ayurveda attributes Amalaki with the ability to help rebuild and maintain new tissues and improve red blood cell count. Like other Adaptogens it has a wide range of properties. It is used to stimulate brain function, assist the body in elimination disorders (used for both constipation and diarrhea), connective tissue disorders, and to protect against heart and nervous system disorders, blood sugar regulation, and strengthen bone and teeth, capillaries and the eyes. Initial research suggests that Amalaki may help to inhibit atherosclerosis, carcinogenesis, and degeneration from Alzheimer's, dispels nausea and vomiting, throat congestion and respiratory problems.

VITAMIN C: Amalaki is the highest natural source of vitamin C, with 3000 mg per fruit. Amalaki juice contains approximately 20 times more vitamin C than orange juice. This extraordinarily high vitamin C content provides Amalaki with strong antioxidant properties among the other known health benefits of vitamin C. The vitamin C in Amalaki is protected from oxidation from heat by tannins which protect and preserve its vitamin C. Naturally occurring vitamin C is more bio-available and substantially more effective than synthetic vitamin C.

ANTI-AGING: Amalaki is most famous as an anti-aging and rejuvinative botanical. It is the most important of the *"rasayana"* herbs which improve the blood and thereby promote the health of all the tissues of the body. This, in combination with the cleansing and balancing effects of Amalaki described below make it a powerful anti-aging botanical.

DETOX: Amalaki cleanses your entire elimination system including intestines and colon, liver, kidney and bladder. According to Ayurveda (and other medical systems) the colon is the "mother of all disease." When waste products are not properly eliminated, the body gets sick. The accumulated waste products (toxins) interfere with the natural functioning of our body and prevent optimum functioning of our physical systems, "when the sinus is congested, clean the colon, this is the plug at the bottom of the pond." Throughout India and Asia Amalaki is widely used to clear sinus, throat, and lung conditions. Masters of Yoga have used Amalaki for thousands of years to cleanse their system in preparation for deep meditation.

BALANCE: In Ayurveda self-healing is achieved through conscious creation of balance (Homeostasis). Ayurveda describes the transference of energy into matter and matter into energy. Aberrations in this energy transference create malfunctions in the cells. The remedy is not in the chemistry per se, but in the creation of balance. In fact, when the body is balanced (as in meditation) our metabolism slows down (as measured by oxygen consumption), cardiac output (work load on your heart) drops, while blood circulation increases at the same time. Lactic acid levels (a measurement of stress) decrease. In balance, the entire function of our physiology becomes optimized and super-efficient. The essence of

healing is embodied in Adaptogens, of which Amalaki is one of the most potent on the planet.

AYURVEDIC COSMETICS: are made from natural sources such as herbs and botanicals in response to modern consumers' interest in chemical- free natural alternatives. Natural beauty products combined with healthy eating and lifestyle result in beauty from the inside out. Amalaki is a rich dietary source of amino acids, phenolic compounds, and antioxidants. It also provides antioxidant protection for the skin which makes Amalaki extremely helpful in promoting skin health and beauty.

COLLAGEN SYNTHESIS: Recent studies have shown that Amalaki (the richest source of vitamin C in the plant kingdom) helps to control collagen metabolism.

Vitamin C plays the most important role in collagen synthesis because it is a component of the first step of collagen synthesis, the creation of procollagen which provides the chemical building blocks for the production of a dozen different types of collagen and connective tissue. Keep in mind that you do not have the ability to make your own vitamin C and so must get it from foods, supplementation and topical application. Vitamin C is fat-soluble and penetrates the skin rapidly.

Collagen is a life-sustaining structural protein that provides strength and elasticity to your tissues, skin, and organs.

Skin protein collagen is particularly susceptible to free radical damage especially in our face and neck which are chronically exposed to sunlight. When collagen protein molecules break down due to free radical damage they may link back up again in a different way; this is known as "cross-linking" which causes the normally mobile collagen to become stiff and less mobile.

Collagen production declines naturally due to aging and in response to nutritional deficiencies and exposure to toxins. If your collagen production declines or if your skin protein collagen is damaged as a result of free radical activity surface wrinkles, laxity, uneven pigmentation, brown spots, and a leathery appearance may result.

Vitamin C does more than assist in collagen synthesis. It is also a highly effective antioxidant; this makes Amalaki extremely helpful in promoting skin health and beauty.

In addition to the incredible health benefits of Amalaki as a dietary supplement, it is a highly desirable component in our natural cosmetic Siam Superherbs formulation.

SKIN LIGHTENING: As a skin lightening agent, amalaki shows significant reduction in UV-Induced pigmentation, due to its quenching effect on free radicals that form on the skin. It has also been shown to lighten naturally pigmented skin. Independent clinical studies for skin lightening demonstrate that the skin of Hispanic and Asian subjects showed a visible lightening of the skin.

The anti-aging effects, dramatically described in ancient Ayurvedic texts, are validated by modern science which shows Amalaki to be very useful in natural skin care.

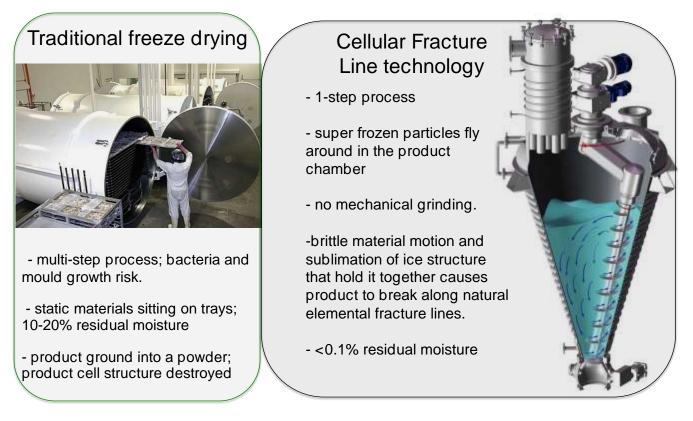


The Technology – Cellular Preservation Technology (CPT)

Cellular Preservation Technology or CPT is a proprietary technology which utilizes a modified form of freeze drying.

Freeze Drying has been used for centuries however the common industry standard freeze dry method typically uses traditional 'static' freeze drying with a further process of mechanical grinding.

Image 1 – Traditional Vs Cellular Preservation Technology (CPT)



CPT is a key component in the creation of our functional foods. It allows us to preserve a whole food in its fresh form, thus maintaining all of the medicinal activity of a live plant while providing the safety of a stable commodity.

This proprietary and transitional preservation process gives us the unique ability to provide a superior product compared to anything else available on the market today. The 'secret' to our

technology is the Herbs are dried while they remain frozen in a vacuum state, rather than sitting motionless on trays (as in the traditional tray freeze drier), the product is flying round in a vortex. The deeply flash-frozen CPT granules decrease in size due to sublimation of the connecting ice structure and break into increasingly smaller particles along natural elemental fracture lines.

This creates a smaller particle size and porous structure without cellular hemorrhaging, caused by mechanical grinding of the <u>traditional</u> process as used in the industry today. CPT particles are much more easily absorbed and metabolized (more bio-available), and are more soluble for use as a catalyst ingredient in other formulations.

<u>Solubility</u>

As a food ingredient our herbs are highly soluble. Solubility ties into taste as well as ease to combine with other ingredients. This high level of solubility (enhanced by the CPT freeze dry process creates a <u>more soluble particle structure</u>),

Fresh Super herbs and Super foods

As soon as our botanicals are harvested they naturally begin to degrade. It is critically important to get them into the CPT process immediately after harvest. The logistics are challenging in any case, but the fact that they are grown at our doorstep in the mountains surrounding Chiang Mai, Thailand makes it all possible.

Higher Bioactivity Superior Efficacy

The objective achieved by CPT is preservation not only of the targeted ingredients but preservation of the entire cellular and molecular structure of the live plant. This is achieved by:

- An Evolutionary and Transitional Freeze Dry Process where the product is never exposed to the destructive oxidative forces of heat.
- Plant tissue fractures between/along the layers of the cell walls preserving cellular integrity and improving the retention of the bioactive intracellular contents.
- Water removed as a liquid at an extremely low constant temperature (minus 55 deg C) evaporates at a constant rate while the quantity of water steadily decreases. This creates surface tension. Any solid structure in contact with the water will normally experience surface tension strong enough to damage fragile cell walls; CPT removes water in its gaseous state (water vapor) and avoids this destructive surface tension.
- Exposure of the entire surface area to sublimation results in "even" drying which preserves cellular integrity.

The net result is preservation of the complex synergistic structure as close as possible to how it exists in nature. This translates to a more highly bioactive more effective powder.

Higher Absorption and Higher Bio-Availability

Particles break down inside the product chamber with minimal need for mechanical grinding. They break down due to the movement of the super frozen particles and sublimation of the ice structure that holds the particles together. This causes them to fall into small porous particles along the natural Cellular Lines creating soft, porous particles which have more surface area per unit of weight and therefore are absorb more easily.

The function and value of our food supplements lie not in lab tests alone, but in their energetic breakdown and uptake inside your body and the preservation of enzymes, proteins and vitamins.

The ability of your body to store or use these nutrients is called bio-availability – yet another huge advantage of our Cellular Preservation Technology activated botanicals.

The quality and effectiveness of our Products are the result of the remarkable protocols and processes we employ from the fields to the finished product. For details on this evolutionary process, please contact us at <u>www.cptsuperherbs.com</u>