



### **GINGER:** (*Zingiber officinale*)

Ginger is among the healthiest (and most delicious) spices on the planet. It is loaded with nutrients and bioactive compounds that have powerful benefits for your body and brain. Here are 12 health benefits of Ginger that are supported by scientific research

 Ginger Contains Gingerol, a Substance with Powerful Medicinal Properties.
Ginger Can Treat Many Forms of Nausea, Especially Morning Sickness.
Ginger May Reduce Muscle Pain and Soreness
Ginger May Drastically Lower Blood Sugars and Improve Heart Disease Risk Factors
The Anti-Inflammatory Effects Can Help With Osteoarthritis
Ginger Can Help Treat Chronic Indigestion
Ginger Powder May Significantly Reduce
Menstrual Pain
Ginger May Lower Cholesterol Levels
Ginger Contains a Substance That May Help Prevent Cancer (6 Shogaols)
Ginger May Improve Brain Function and Protect Against Alzheimer's Disease.
The Active Ingredient in Ginger Can Help Fight Infections.
Ginger Fights Migraines



Ginger is worthy of being classified as one of the most effective "superfoods." There are many species and varieties of ginger and focus on a rare ancient indigenous ginger found in the forests of Northern Thailand. Side by side this variety is significantly smaller in size but incomparably stronger in fragrance and taste. The difference between this and the commercial ginger that has been bred for a higher yield (for higher profitability) is apparent. Lab analysis shows the superiority of our primitive local variety in detail. Our "Kin Kaeng" ginger grows in a forest that is organically certified by ACT as is the ginger. This

is the variety the Northern Thai Hill Tribe people eat and sell in the small local farmers markets. The general and export market are supplied the commercial variety – still good, but just not the best.

Ginger is a root traditionally used to aid digestion, relieve nausea, and help fight the flu and common cold. Gingerol is natural oil and the bioactive compound most responsible for its powerful antioxidant and anti-inflammatory properties. (1) Ginger has a long history as a sea sickness and anti-nausea remedy and can be highly effective for relieving "morning sickness" (pregnancy-related nausea). (2)

Ginger may reduce soreness and muscle pains due to exercise (3) as a result of its anti-inflammatory properties as well as joint pains and stiffness due to osteoarthritis (4)

Ginger's anti-diabetic properties are noted in a 2015, study of 41 participants with type 2 diabetes. Two grams of ginger powder lowered fasting blood sugar by 12% (5) and in another study the markers for long-term blood sugar levels experienced a 10% reduction over 12 weeks.

Ginger has been shown to speed up the emptying of the stomach which helps to reduce chronic indigestion (6) and women's menstrual pain relief is a traditional use of ginger supported in a study where 150 women taking 1 gram of ginger powder per day during their first 3 days of menstruation reduced pain as effectively as commonly used drugs. (7)

In a 45 day clinical study of 85 people with high LDL ("bad") cholesterol, 3 grams of ginger powder daily significantly reduced cholesterol markers (8) Animal studies support this study and the bottom line is that evidence suggests that ginger can lead to reductions in LDL cholesterol as well as blood triglyceride (fat) levels both of which are associated with cardiac health. Ginger also was found to reduce the markers for oxidized lipoproteins, a risk factor for heart disease.

Cognitive health is fast overtaking all other health considerations as people live longer lives. Both chronic Inflammation and oxidative stress accelerate the aging process and may promote age-related cognitive decline. The antioxidants and other biologically active compounds in ginger may help to inhibit inflammatory responses in the brain (9).

Infections and harmful bacteria are inhibited by Gingerol. (10). Gingivitis and periodontitis (oral infections) (11) as well as the RSV virus known to cause common respiratory infections may also be mediated by ginger. (12)

All this makes ginger a top candidate for the list of the top 10 superfoods. A super ginger such as the rare indigenous variety found growing wild in the forests of Northern Thailand processed by Cellular Fraction-Line Technology will spice up your life and may make a highly significant contribution to your greatest asset.

# You Won't Believe How Powerful Ginger Can Be for Fighting Migraines Naturally

See how powerful ginger for migraines can be. This herb can be an effective way to fight migraines naturally — even more powerful than one of the top-selling drugs for the treatment of migraines!

The migraine treatment in this clinical trial *is easy to use, 2,000 times cheaper than the most widely used drug, and amazingly effective*. See what it is and how to put it into action



If you've ever suffered from a migraine, you know a migraine is more than a headache.

Migraines make normal activities impossible for an estimated one billion people worldwide. And they are responsible for billions of dollars in healthcare costs.

#### But could a natural remedy work as well as drugs, with fewer side effects?

Food Revolution Summit speaker Michael Greger, MD, of Nutritionfacts.org, see why ginger may be a great treatment option for migraine sufferers.

# About The Study Comparing Ginger to the Drug Imitrex for Migraines

A double-blinded, randomized, controlled <u>clinical trial</u> with 100 participants compared ginger to Sumatriptan, also known as Imitrex — one of the top-selling billion-dollar drugs in the treatment of migraines.

The researchers used one-eighth of a teaspoon (250mg) of powdered ginger versus a standard dose of the drug. And the results? Both worked equally as fast.

Most participants started out with moderate or severe pain. After taking either the drug or ginger, they were either in mild pain or were completely pain-free. The same proportion of migraine sufferers reported satisfaction with the results, whether they took sumatriptan or ginger.

But with ginger, there were *substantially fewer negative side effects*. With Sumatriptan, people reported dizziness, a sedative effect, vertigo, and heartburn. The only adverse side effect reported for ginger was an upset stomach, and that occurred in only about one out of 25 people.

# How to Use Siam Superherbs Ginger for Migraines

At the first sign of a migraine coming on, take 1 to 2 Ginger capsules with a little water., and see if your migraine lessens or goes away within a half hour

As Dr. Greger says,

This is not only up to 2,000 times cheaper than the drug, but you're probably less likely to end up as a case report yourself—of people who have had a heart attack, or died, after taking the drug."

## From Ocean Robbins, Food Revolution Network CEO:

If you want to take advantage of the healing and anti-inflammatory power of ginger, here's a resource you might want to know about. Combine Ginger with Curcumin, (Turmeric) with added Black Pepper (this provides a delivery mechanism that's been found to increase bioavailability by up to 185 times.) CPT Superherbs Turmeric already contains added Black Pepper

## **Can 1 Tsp Dried Ginger Kill Cancer Cells? – answer in Hyperlink**

A hyperlink to a short video of Ginger vs Cancer.

# https://youtu.be/IS0IPWvFcUI

## To Open Hyperlink – Right click the hyperlink above.

This is a scientific study to back up the video information....very heavy reading though!!!

https://www.ncbi.nlm.nih.gov/pmc/articles/PMC3010581/



## **CELLULAR PRESERVATION TECHNOLOGY**

It is this process that distinguishes our herbs from all others.

- 1. Our herbs do not require any preservatives or heat treatment to prevent degradation. If this were a crème or liquid it would require preservatives since moisture is the medium for the enzymes and microorganisms to degrade the product.
- 2. The enzymes, vitamins, minerals and other vital ingredients are preserved with their full potency intact. The value of the herbs and botanicals are kept at their highest level.
- 3. It is exactly this high level of preservation of the vital ingredients that create the results that we would otherwise not achieve in traditional drying methods, even if we had used exactly the same ingredients in exactly the same proportions.
- 4. If we use heat to remove the moisture (de-hydration), the heat will denaturize the enzymes (making them ineffective), reduce the protein levels considerably and oxidize thermo-sensitive vitamins such as Vit C and beta-carotene.
- 5. The freeze dry process eliminates water without exposure to heat thereby preserving all of the enzymes, vitamins, minerals, and bioactive compounds.
- 6. The very small particle size (micronization no need for grinding) and porous particle structure achieved by the Bio-Dynamic Freeze Dry Process allow our herbs to be more easily absorbed and metabolized. Vitamins such as Vit C are fat soluble and are easily and quickly absorbed into our body.
- 7. The effectiveness and capabilities of all our herbs are greatly enhanced due to the particulate size and structure produced by our transitional and evolutionary Freeze Dry process.

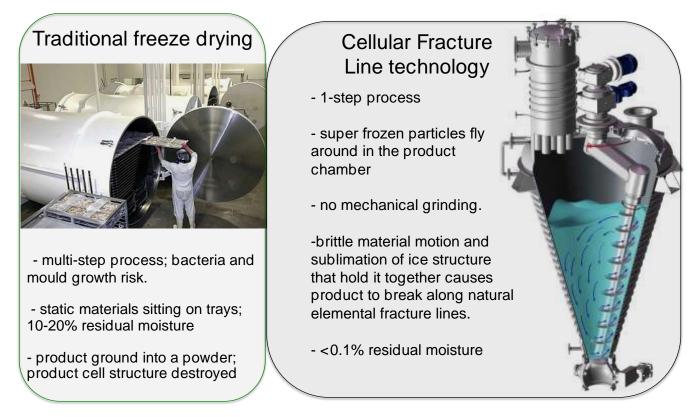


### The Technology – Cellular Preservation Technology (CPT)

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>

End Notes:

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