

Weight Management is formulated to provide all of the nutrients that you should consume in a <u>COMPLETE MEAL</u>. This <u>Formula</u> is a <u>Functional Super Food</u> with a <u>Well Balanced Nutritional Profile</u>, <u>High</u> in Antioxidants, with Omegas **3 – 6 - 9** and a <u>FULL AMINO ACID PROFILE</u>.

<u>Ingredients</u> - Sprouted Black Rice - Sacha Inchi - Jiaogulan - Moringa Matcha Green Tea - Stevia - 100% Vegan

# 250g Bottle - Take 10 to 20g per Day

Naturally Filling, Satisfies Hunger, Sustains Energy 10 to 20g can replace a Meal – Feel Satiated up to 4 Hours <u>Weight Management Smoothie suggestion at end of Brief</u>



One of the greatest health challenges today is weight management. Long term success depends on a holistic approach with diet, exercise, and meditation.

There are various ways to manage your weight. Some of these are temporarily effective but dangerous at the same time.

Thermo genic weight loss: This refers to losing weight by increasing your rate of metabolism. You will burn more carbs, stored fats and you will lose weight. The danger lies in the fact that your body is not designed to maintain this superficially high metabolic rate without straining your kidneys, liver, and other vital organs.

Diuretic weight loss: This refers to losing weight by losing water. This is effective as long as you are taking the diuretic product. Very quickly after going off the diet you will gain back the water weight that you lost. Water balance is part of your natural equilibrium and when we throw off our water content we are creating imbalance.

Many diets work by having you eat only one food group. This is in line with "conscious combining" of food and it works but only as long as you stay on a regime of conscious combining which is, in fact, a good way to eat.

### Nutrients

Nutrition: Satiation is a complex neurobiological phenomenon mediated by hormones and enzymatic reactions that send signals to the brain associated with the recognition of the feeling of fullness (satiety). In general, when your food provides adequate nutrition, receptors in the brain say "enough." Your body is getting what it needs and this subconscious neurobiological realization signals you to stop eating.

When you cut back on calories, it can be difficult to get all of the nutrients you need from your diet.

CPT Superherb's <u>Weight Management</u> contains protein, fibre and essential vitamins and minerals. Our <u>Weight Management</u> is formulated to provide all of the nutrients that you should consume in a **complete meal** this formula is a functional super food with a well balanced nutritional profile, high in **antioxidants**, with omegas **3 – 6 - 9** and a **full amino acid profile**.

Sprouted black rice is a perfect functional food for a <u>Weight Management</u> blend. It is nutritionally well balanced. Moringa and Sacha Inchi are added to insure you are getting an adequate level of proper nutrition. Jiaogulan and Macha Green Tea are included to increase the efficiency of your energy systems.

**Satiation**: Black rice has a super-satiation effect - **C3G**. In the dark purple flavonoid pigments in the black rice kernel there are seven distinct species of anthocyanin most of which are localized. Due to the localization patters these are not released and digested in the same place and at the same time in your digestive tract. The effect is felt over time, in a sense, "time released."

**C3G**: Black rice is one of natures' most concentrated sources of **C3G**. This is a rare anthocyanin antioxidant that changes the gene expression of fat metabolism from storage to usage. You burn fat instead of storing it.

**High Fibre** for location specific delivery: Fiber-rich powder will carry the dietary ingredients into the lower intestine where they need to be. Let's say, for example, that we use green coffee extract (cafeic acid) as an ingredient. Without a carrier, 90% of the green coffee will be digested before it reaches the large intestine. Siam Superherbs provide a more effective meal replacement product by using black rice as a carrier for location-specific delivery of the dietary ingredients contained in our herbal blend.

**Bottom Line:** Since our meal replacement provides all the nutrients you should be consuming in a meal, they can help you meet your nutrient needs while cutting calories. This product should allow you to exchange a meal without feeling hungry or lacking in energy. This is a safe and painless way to achieve <u>Weight Management</u>.

## **Information with reference to the Ingredients**

A video Link to Sprouted Black Rice Info on Fox News (6 min)...interesting ! https://youtu.be/cWzkyrZ21sc

#### **SPROUTED BLACK RICE FOR HIGH PERFORMANCE**

Black rice is rich in anthocyanin antioxidants, minerals, vitamins and amino acids. It is the most nutritional variety of rice. Black rice is a wholegrain which is non-GMO, gluten free, cholesterol free, low in fat, sugar and salt, yet high in fiber, antioxidants, Vitamins B and E, niacin, thaimin, magnesium, iron, zinc and phosphorous.

#### **Protein synthesis:**

Black rice is a good source of energy, and contains in the range of 7-8% high performance plant-based protein, but of even greater significance, is its rich amino acid content which provides the body with <u>all</u> of the basic building blocks for proteins. Our bodies synthesize proteins from amino acids, a strong amino acid profile results in increased protein synthesis.

#### Cyanidin-3-glucoside -- C3G:

One of the rare antioxidants abundant in black rice is Cyanadine-3-Glocuside (C3G). C3G can have a dramatic positive effect on your body's ratio of fat to muscle as well as energy levels. C3G changes the gene expression of fat metabilism from storage to usage. <u>(6)</u>

When your digested food reaches the lower gut it must be either stored or used immediately. C3G promotes usage rather than storage and as a result your body will achieve lower fat content and an improved ratio of fat to muscle. Sending your digested food into the bloodstream rather than placing it in storage adds to your energy levels at the same time.

C3G helps to override the body's dysfunctional inflammatory nutrient uptake signals that cause fat cells to store high levels of glucose. Decreased levels of leptin (fat cell signaling protein secretions) and increased levels of AMPK (an enzyme that helps to regulate your weight) trigger the use of stored energy from fat. The result is more energy and less fat.

### A Strange Thing to Say:

You can't experience the benefits of black rice by eating black rice. First, it should be sprouted as discussed above. In addition, rice for export ("cargo rice") has had most of the beneficial ingredients milled away, and in some cases, the rice must be steamed prior to export. These precautions are taken to prevent spoilage during shipment. The result is like throwing out the baby with the bath water. The black rice is a shadow of its true self before it gets loaded onto the boat. You then must cook the black rice for a much longer time than white or brown rice which further exposes it to the oxidative damage from heat. The health benefits are substantially diminished. In contrast, our Freeze Dried Cellular Preservation activated black rice powder sustains the benefits of black rice as it grows in nature and delivers it in a totally natural, sprouted, easily digestible and culturally correct form.

# Details on Cellular Preservation Technology (CPT) and Sprouted Black Rice including lab tests please refer to the end notes at the end of this brief

#### **MORINGA LEAVES:** "THE TREE OF LIFE"



Supports natural holistic health. Its nutritional value and curative properties make moringa one of natures' most gifted botanicals Most parts of the moringa tree have been used in traditional medicine throughout the world for centuries, with focus on the

moringa leaves which we have bio dynamically freeze dried to bring to you their maximum benefit.

The National Science Foundation, National Geographic Society and the Andrew Melon Foundation have financed a project to collect the world's 13 Moringa species and "Trees for Life" actively supports moringa cultivation in impoverished areas of the world that face severe malnutrition and starvation.

Ayurveda sites 300 conditions improved or prevented by moringa. Its strong nutritional value supports the contention that moringa provides long lasting energy, increased endurance and mental alertness. It strengthens our bones and enriches our blood. Nutrition along with exercise are the primary tools your body needs for preventative maintenance. Your body can achieve a high level of self-healing and vitality given the right materials.

#### Nutritional Value of Moringa Leaves

Fresh Moringa Leaves:

4X more beta carotene than carrots. 7X more vitamin C than oranges. 4 X more calcium than milk.

2X more protein than milk or yoghurt. 3X more potassium than bananas. 74% more iron than spinach

#### Dried Moringa Leaves (gram for gram)

10X more Vitamin A than carrots. 50% more Vitamin C than oranges. 17 X more calcium than milk.

9X more protein than yoghurt. 15X more potassium than bananas. 25 X more iron than spinach

Moringa leaves contain a full complement of minerals and all the amino acids of meat. These highly nutritional properties of moringa make it an excellent natural, organic energy and endurance health dietary supplement. Scientific studies have found moringa effective in regulating blood pressure, blood sugar levels, reducing inflammation, and calming the nervous system.

#### JIAOGULAN LEAVES: "THE HERB OF IMMORTALITY"



Jiaogulan has been used for centuries in the remote mountain villages in S.W. China to boost energy, relieve fatigue and increase longevity. The Chinese medical establishment first began to study Jiaogulan after China's first census in the late 1970's revealed an isolated population living to

extraordinarily old ages and vigorously working in the fields at ages well into their late 80's. Jiaogulan became known to the West during the Summer Olympics in Atlanta (1994). The Chinese athletes won so many Olympic metals, that they were tested for anabolic steroids, b none were found. Later, the Chinese field and track coach let it be known that Jiaogulan was part of their training regime.

Independently, at about this same time, Jiaogulan began to be studied in Japan as Japanese scientists were searching for natural sugar substitutes. The phyto- chemical compounds they discovered were similar to Korean ginseng but there were many more such compounds (saponin gypenosides) and in higher concentrations. The intense study of Jiaogulan carried on in Japan for thirty years during which time the many health benefits including improved oxygen utilization and heart functions were scientifically demonstrated.

#### SACHA INCHI



Sacha inchi has been cultivated and used as a food source for thousands of years in the Amazon rainforest. This superfood is rich in Omega 3, 6, and 9 polyunsaturated fatty acids. Sacha Inchi is also a very strong plant-based protein source 58.95 g/100g with a rich amino acid profile that

promotes endogenous protein synthesis. It is also high in antioxidants Vitamin A (carotenoids) and Vitamin E (alpha tocopherol). Sacha Inchi takes it rightful place among the world's top superfoods.

Thailand has listed Sacha Inchi on its list of its top 5 agricultural products to be promoted. Large co-ops in Northern Thailand, where the perfect growing conditions exist for growing top quality Sacha Inchi, provide a sustainable income for dozens of Sacha Inchi farmers and their families. Only natural fertilizers and pesticide-free cultivation produces hand-harvested, premium quality under the highest international standards.

Omega 3 is essential for the development of the brain and nervous system, regulates our immune system, fights chronic inflammation and infections and helps to relieve blood-clotting disorders as well as supporting overall cardiovascular health.

Weight management: Sacha inchi seeds contain a substantial quality of tryptophan, a precursor for endogenous serotonin synthesis. Serotonin is a neurotransmitter (the "feel good hormone") that helps us deal with stress and anxiety, helping to keep us calm and happy. This can have a huge positive effect on overall well-being. Serotonin helps to regulate appetite by helping us to overcome cravings that may cause excessive snacking and overeating.

**Cognitive Function:** The human brain largely consists of fat cells and we need a constant supply of healthy whole food fats to fight inflammation in the brain that may cause depression, memory loss, fatigue, exaggerated pain response etc. Increased serotonin synthesis helps fight stress, anxiety and keep a positive attitude.

**Cardiac Health:** Sacha Inchi improves cardiac functions that improve blood circulation, lower blood pressure, and fight inflammation. At the same time Sacha Inchi lowers bad cholesterol (LDL) and raises good cholesterol (HDL). This supports your cardiovascular system.

#### **GREEN TEA LEAVES**



Traditional medicinal uses of green tea goes back 5000 years in China. Tea was introduced to Japan about 600 AD by priests who had gone to China to study Buddhism. A natural stimulant, green tea leaves contain low levels of caffeine but in combination with L-Theanine, a water soluble

amino acid that neutralizes the speedy effect and jagged edge typical of caffeine without reducing its energizing effects. Tea energizes without draining your energy. Bamboo Hut utilizes a proprietary "Matcha Green Tea" powder that is produced without the need for mechanical grinding. The less we process tea leaves (such as fermentation to produce black tea or oolong tea) the better we preserve its natural benefits. The result is a better preserved more bioactive and bio-available form of unfermented green tea powder. Matcha Green Tea provides the unadulterated benefits from the entire tea leaf designed only by nature.

#### Stevia



Our unique herbs are not all delicious. Some are bitter; others are sour, astringent etc. Please do not expect super sweet "bubble gum" herbs and herbal formulations. Taste tests indicate that a slightly sweeter taste is often preferred and may be helpful in terms of compliance. Stevia provides natural sweetness. It is a healthy herbal alternative. It contains no sugar but is sweeter than sugar with no calories, no toxicity and none of the negative health effects of sugar.

Stevia glycosides is approved as a dietary supplement/food additive in more than 30 countries including EU, U.S.A., Australia, New Zealand and most ASIAN countries and has been approved by the Thailand F.D.A. since 2002. The indigenous people of Paraguay were using stevia to sweeten their medicines and drinks as early at the 16<sup>th</sup> century.

Stevia is not only "harmless" but is healthy. Most often you are getting a refined extract (liquid or powder) that has isolated stevia's sweet compounds. However, true to our mission to "revive your relationship to natures' complete foods", we prefer to use the entire leaf and deliver its health benefits as per nature's design.

Stevia is an effective sweetener for people on sugar and carbohydrate-controlled diets such as diabetics and people concerned with weight management and anyone/everyone interested in overall good health. Lab studies confirm reductions in blood glucose levels attributed to chlorogenic acid which reduces enzymatic conversion of glycogen to glucose as well as decreasing absorption of glucose in the gut.

Natural stevia and stevia extract formulations are both marketed as substitutes for high calorie sugar. Both are considered healthier options compared to sugar and most artificial sweeteners. However there are significant differences between natural stevia leaves and man-made stevia extracts.

#### Whole Natural Stevia Leaves vs. Stevia Extract Formulations

**Natural Stevia** provides a safe, affordable and tasty alternative to expensive and potentially dangerous sweeteners.

Stevia, a suitable calorie-free sweetener with both pharmacological and therapeutic properties, includes anti-oxidant, anti-microbial, anti-hypertensive, anti-diabetic, and anti-cancer. Stevia <u>reduces blood sugar</u>, <u>reduces blood pressure</u>, combats infections, and reduces risks of diabetes. No Bitter aftertaste.

**Stevia Extract** formulations are being represented as zero-calorie natural alternatives to sugar /artificial sweeteners. Beware of this marketing hype. Stevia leaves are being highly processed by a chemical-laden formula into a white powder that looks like sugar and tastes sweet but is nothing like natural stevia and lacks the health benefits of natural stevia. We use only our own CPT dried Stevia.

For more information please read Stevia Brief at <u>www.cptsuperherbs.com</u>

#### Calculating BMI Using the Metric System

- Formula: weight (kg) / [height (m)]<sup>2</sup>
- Calculation: [weight (kg) / height (cm) / height (cm)] x 10,000

With the metric system, the formula for BMI is weight in kilograms divided by height in meters squared. Since height is commonly measured in centimetres, an alternate calculation formula, dividing the weight in kilograms by the height in centimetres squared, and then multiplying the result by 10,000, can be used. When using a hand-held calculator:

- If your calculator has a square function, divide weight (kg) by height (cm) squared, multiply by 10,000 and round to one decimal place.
- If your calculator does not have a square function, divide weight by height twice as shown in the calculation formula above, multiply by 10,000 and round to one decimal place.

Calculations for BMI can be completed as a continuous equation. (Note that the formula for the latter calculation is on the CDC Clinical Growth Charts and will be the calculation used in this module).

Example - We know that Sam's weight is 16.9 kg and his height is 105.4 cm. What is Sam's BMI?

(16.9 kg / 105.4 cm / 105.4 cm ) x 10,000 = 15.2

An article that could help explain – Healthy Weight? + A weight calculator.

https://www.heartfoundation.org.au/your-heart/know-your-risks/healthy-weight/bmi-calculator

#### **BMI Chart Template** File Edit View Insert Format Data Tools Add-ons Help All changes saved in Drive 10 • B $I \neq \underline{A}$ • $\overleftrightarrow{}_{*} + \boxplus + \boxplus + \boxplus + \underrightarrow{}_{*} = - \underbrace{1}_{*} + \underbrace{1}_{*} +$ 🖶 🗠 🗥 📮 💲 % .0\_ .00\_ 123 - Arial fx B C D E F G H I J K L M N O P Q R S T U V W X Y Z A **BMI Chart Table** fppt.com Weight Ibs 100 105 110 115 120 125 130 135 140 145 150 155 160 165 170 175 185 190 195 200 210 215 45.4 47.6 49.9 52.2 54.4 56.7 59.0 61.2 63.5 65.8 68.0 70.3 72.6 74.8 77.1 79.4 81.6 83.9 86.2 88.5 90.7 93.0 95.3 97.5 99.8 kas Underweight Height in/cmts Overweight Extremely Obese Healthy 152.4 154.9 22 23 32 33 157.5 29 30 160.0 162.6 20 21 165.1 35 34 33 167.6 170.2 172.7 175.3 177.8 180.3 182.9 185.4 188.0 190.5 193.0

#### BMI Chart to assist as a guide to the quantity of Weight Management Sachets to take.

BMI 12 to 24 - Suggest using CPT Superherbs Vegan Protein Mix. BMI 25 to 29 - Meal Replacement – 2 to 3 Teaspoons of Weight Management

#### BMI 30 to 40 – 4 to 5 Teaspoons of Weight Management BMI 41 + – 6 + Teaspoons of Weight Management

#### A Weight Management Smoothie – suggestion.



#### Banana Smoothie

Although this recipe may sound plain by its name, it is in fact very smooth and exquisitely delicious with our **Sprouted Black Rice.** If you buy more bananas than you can use, just peel, slice and freeze them and they will last indefinitely.

Makes a 12oz glass.

Add contents to blender jar in the following order:

1 cup of an alternative milk or water and/or 2 tablespoons of yoghurt

1 to 2 Sachets of Weight Management (Dependent upon your B.M.I.) see chart above.

1/2 banana (Fresh or Frozen pieces)

Blend 15 to 20 seconds

You can add some frozen or fresh fruit or fruit concentrate

1 to 2 cups of ice

Blend again until perfect consistency is achieved.

An alternative way to take the sachet would be to empty contents into a yoghurt mix and eat.

Or for quickness, mix sachet contents with water, allow 1 min to dissolve stir well and drink using a straw. <u>WWW.cptsuperherbs.com</u>



#### **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)



Cellular Fracture Line technology

- 1-step process

- super frozen particles fly around in the product chamber

- no mechanical grinding.

-brittle material motion and sublimation of ice structure that hold it together causes product to break along natural elemental fracture lines.

- <0.1% residual moisture



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>