

Power Antioxidant

with Curcuminoids

Code: 105

Package Size: 60 capsules

Suggested Use: Adults take 1 capsule with a glass of water at meals twice daily.

A new and improved concept in Antioxidant Protection

Power Antioxidant™ is a unique dietary supplement that contains a powerful array of eleven herbal and nutritional antioxidants and supporting herbs. This combination contains two patent-pending herbal extracts from Sabinsa Corporation: Curcumin C Complex derived from the fruits of the black pepper plant. Also included is a green tea extract that contains over 50% polyphenols - a class of plant principles which have powerful antioxidant properties. Selenium is supplied in the organically-bound amino acid form of L-selenomethionine, and is recognized as a powerful antioxidant trace mineral. Other herbs and spices with traditional adaptogen, preservation, or antioxidant properties include: Ginseng root, ginger rhizome, cranberry fruit, Astragalus root, lemon peel, and allspice fruit.

Why Take Antioxidants?

Antioxidants have been around since life began. Basically they are natural substances found in plants and animals that protect the fats, oils, proteins, and nucleic acids from premature aging and destruction from ultraviolet light found in sunlight, cosmic radiation, chemicals, internally generated free radicals, etc. Certain spices such as ginger and turmeric were used as natural food "preservatives" long before the word "antioxidant" was coined. Basically, certain spices, herbs and nutrients, called antioxidants, help prevent damage to fats, oils, proteins, and nucleic acids in plant and animal tissues by neutralizing destructively active molecules called "free radicals." Examples of damage include rancid butter, rancid cooking oils and older refrigerated cooked meats. Rancidity is often described as an unrefreshing, refrigerator-like taste. Other examples of antioxidant activity include extreme skin wrinkling on those who get excessive sun exposure. In this case, skin loses its flexibility because parallel protein fibers become cross-linked. Other examples include: car dashboards with sun and heat cracks, warped, wrinkled vinyl, cracked inflexible garden hoses left out in direct sunlight. Dietary antioxidants basically slow down free radical damage by quenching and neutralizing excess free radicals, and preventing their destructive effects upon the body's oils, fats, proteins, nucleic acids and other sensitive materials. While excess free radicals are undesirable, the body does need and use some free radicals it generates, such as hydrogen peroxide and the superoxide radical, as part of the immune system, to attack and kill invading bacteria. So, it is not desirable to eliminate all free radicals, just excess production which can damage the body's cells and tissues.

Why Combine Antioxidants?

Antioxidants often work synergistically with each other—that is the action of two or more antioxidants is often greater than the sum of their individual components. Furthermore, different antioxidants may neutralize different varieties of free radicals; and some antioxidants seem to gravitate toward different parts of the body. For example, turmeric appears to have an affinity toward the liver, while selenium concentrates in the skeletal muscles and heart muscles.

Various Selected References

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Ingredients

CURCUMIN C3 COMPLEX - Is a patent-pending, trademarked extract made by Sabinsa Corp., derived from turmeric (*Curcuma longa*) rhizome. Turmeric has been used as a spice preservative, and as a food in India for centuries. Curcumin C Complex is an extract of 90 to 95% mixed curcuminoids. These curcuminoids are very strong antioxidant phenolic compounds, especially against the hydroxyl radical. They helped prevent free radical damage to lard as measured by the Rancimat method about three times longer than the synthetic preservative BHT, and their control group. Curcuminoids not only help neutralize free radicals, but may prevent free radical damage from starting in the first place.

BIOPERINE™ - Is a patent-pending, trademarked extract made by Sabinsa Corporation. It is a 95-98% pure piperine extract from black pepper plants. Black pepper contains only a small percentage of the crystalline alkaloid piperine. Using this highly concentrated extract of Bioperine™, makes larger quantities of piperine readily available for assimilation without a long digestive process, and without the necessity of consuming an excess of overly stimulating pepper.

GREEN TEA EXTRACT - Contains over 50% polyphenols - plant principles regarded as powerful antioxidant materials. Green tea (*Camellia sinensis*) is from an evergreen shrub that originated in China several thousand years ago. Black tea is fermented green tea, and is not considered to be as healthful as green tea. Green tea is steamed to prevent fermentation. Whole (unextracted) tea leaves and buds contain large amounts of tannins or phenolic substances including flavonoids, such as rutin and quercetin, and vitamin C. Tannic substances including catechin, epigallocatechin, and epigallocatechin gallate have been reported to have antioxidant properties. Tea does contain some caffeine and other xanthine alkaloids.

SELENIUM - Is a trace mineral used by the body to form one of its most important antioxidant enzymes, glutathione peroxidase. This enzyme is most active in the liver. It concentrates in the heart muscle and skeletal muscles and helps destroy the peroxide radical before it can attack the cellular membrane which surrounds and protects the cell. Selenium is also believed to enhance the effectiveness of vitamin E, another antioxidant nutrient. Selenium, bound to the amino acid methionine as L-selenomethionine, can be incorporated into tissue proteins without further metabolic change. Selenium is evenly distributed in U. S. soils, with some states being very low and some very high. Past glacial activity and rainfall deplete the soil, and thus plants, of this valuable trace mineral.

CABBAGE POWDER - (*Brassica oleracea*) is a member of the cruciferous family of vegetables which includes broccoli, brussels sprouts, and cauliflower. The "lowly" cruciferous vegetables have recently gained fame in the popular press. Whole raw cabbage contains various compounds such as phenolics, isothiocyanates, indoles, dithiolthiones, glucosinolates, and coumarins - many of which are thought to induce antioxidant mechanisms. Raw fresh cabbage also is a good source of vitamin C, potassium and sulfur. Sulfur can be incorporated into some of the sulfur containing antioxidant amino acids and enzymes.

ASTRAGALUS ROOT - (*Astragalus membranaceus*) is the root of a Chinese "Ch'i tonic herb" that has been used for thousands of years by Chinese herbalists and classified as a "superior herb." Its Chinese name, "Huang-chi," means "yellow leader" because it was considered one of the most important "tonic" herbs. It was thought to supplement the Ch'i, or life force, and increase yang, or warmth and movement. It contains various plant pigments such as flavones, and astrogosides I-VII. It was often used with Ginseng Root where lack of Ch'i was present.

KOREAN GINSENG ROOT - (*Panax ginseng*) is the root of a plant long valued in the Orient as a "Ch'i tonic." It was said to powerfully tonify the original Ch'i. It contains ginsenosides, panaxosides, sterols, and various vitamins, minerals, natural sugars, and other complex substances. Asians classify Ginseng as physical stress and builds the Ch'i or "life force." Ginseng's many tonifying and adaptogenic properties may indicate an antioxidant function.

LEMON PEEL - (*Citrus limon*) is the outer yellow rind of the lemon fruit. The lemon tree is a small evergreen tree indigenous to Northern India, but now cultivated worldwide in warmer climates. It contains about 2.5% of volatile oil with a smell characteristic of lemon, a bitter principle, bioflavonoids (antioxidants) including hesperidin, vitamin C and other flavone glycosides, mucilage and calcium oxalate. Lemon peel preparations were used as tonics in Europe, and as flavoring agents.

CRANBERRY FRUIT - (*Vaccinium* spp.) grow wild in North America, Europe, and Asia, with most of the world's crop produced in the U.S. Cranberries are easily preserved in their natural form because of their benzoic acid component. Fresh cranberries contain benzoic acid which joins with glycine to produce hippuric acid. They also contain potassium and Vitamin C. Certain plant acids may complex with trace mineral pro-oxidants (oxidation causing agents), such as iron, and enhance preservation properties by sequestering (separating out) such oxidation promoters.

ALLSPICE - (*Pimenta* spp.) is the full-grown but unripe fruit of an evergreen tree native to the West Indies and South America. Jamaica is a major producer. It is a spice and condiment. It was used as an addition to "tonics." Allspice contains a volatile oil with eugenol present to 60 to 80%. Eugenol is a phenol thought to help potentiate trypsin, a protein digesting amino acid. Like various other spices, allspice has antioxidative properties.

VEGETABLE MAGNESIUM STEARATE - is an excipient, or capsule-making lubricant, added to formulations to help reduce friction while encapsulating. It is a compound with 4.11% magnesium and vegetarian plant sources of stearate and palmitate. Even dilute acids can decompose this compound. Less than one quarter of one percent magnesium stearate is used in the product.

Special Notice

"For ♦Mor makes no representation or warranty, expressed or implied, including warranties of fitness for a particular purpose and of merchantability of this product, except as indicated on its label."

If you are not fully satisfied with the results after using Power Antioxidant™, your full purchase price will be refunded by the distributor you purchased it from.

"This statement has not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease."