ACAI research

Five official research papers were published about the high Antioxidants' capacity found in the ACAI berry, and books on the benefits of ACAI including "The Perricone Promise". In it, Dr. Perricone names ACAI as "the Number One Superfood" for its unusually nutritious properties.

Other than books, there is a published research on ACAI by Asst. professor Steven Talcott from Univ. of Florida on ACAI's effects on Cancer cells in a petri-dish. According to studies in his lab, the ACAI berry pulp "triggered a self-destruct response in up to 86 percent of leukemia cells tested. This is extremely promising news for cancer victims everywhere, but as of yet there have not been any follow-ups.

Some References:

Cook-Fuller C, editor. Annual Editions Nutrition 00/01-12th ed. Connecticut: Dushkin/Mcgraw Hill; 2000

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Pegel K. The importance of sitosterol and sitosterolin in human and animal nutrition.

S African J Science. 93, 263-268, 1997. Miura T, et al. Effect of guarana on exercise in normal and epinephrine-induced glycogenolytic mice. Biol Pharm Bull. 1998 Jun; 21 (6):646-8.

ACAI (THE MEDICINAL BERRY)

Studies have demonstrated that blood antioxidants' capacity increases within 2 hours of consuming ACAI juice. It is believed that ACAI berry has 15-20 times the antioxidants (anthocyanins) that of red grapes.

it is also believed that ACAI's antioxidants' capacity is equivalent to that of black cherry or cranberry juice, and is higher than that of orange juice, apple juice, and tea.

Disclaimer:

Acai has not been tested by The U.S. Food and Drug Administration, nor approved by them, and should not be used to diagnose, prevent, treat or cure any disease.



5753-G573 E. Santa Ana Cyn Rd Anaheim Hills, CA 92807-3296 Tel: 714-223-0647 Fax: 714-223-0646 www.nature4science.com



New-MEGAÇAI[®] (ACAI BERRY) The #1 Superfood



ACAI may help:

Immune system
Digestive system
Sleep apnea
Enhance visual acuity
Slowdown aging process

ACAI's active ingredients:

Anthocyanins Polyphenolic flavonoids

Other ingredients:

Omega făts Amino acids Electrolytes Protein Vitamins A, B1 and E Beta carotene Vitamin C Magnesium

What is ACAL?

ACAI is a purple berry indigenous to the Amazon Rainforest. The ACAL Berries grow in bunches like bananas or large palm trees in the thick forest; and can reach 82 feet high. Each palm tree can yield anywhere from 3 to 8 bunches. ACAI is naturally rich in Omega fats, amino acids, electrolytes, antioxidants, protein, vitamins A, B1 and E. Other than its claimed health benefits, like treatment of digestive problems. skin irritation, sexual dysfunction, and even insomnia. The ACAI berry is naturally low in sugar. The people of the Amazon rainforest use ACAI as drinks and shakes for breakfasts. Brazilians use ACAI to flavor meat and fish entrees. Only in recent years have people in North America discovered how ACAI makes them feel energetic and healthy. NBC's Today did a feature story on ACAI in 2004, and more recently, it has become very popular and can be found in most stores.

One of the major benefits of the ACAI berry is the large number of antioxidants that the berry contains. These ACAI antioxidants are much more powerful than those found in other ACAI fruits and vegetables. antioxidants are believed to prevent diseases as well as promote the body's overall health.



Family: Arecaceae Common names: ACAI

Scientific Name: Euterpe Oleracea

Country of Origin: Brazil

Active Ingredient: Anthocyanins

Appearance: Pink/purplish Taste: Wine/chocolaty

Soluble: yes

Available in powder, or bulk tablets

ACAI powder is organic, free of pesticides, low in heavy metals & micro, complying with all current USP/NF .

For samples and /or any additional information, please contact us via Tel, Fax or e-mail your request to: info@nature4science.com

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Nutritional Contents of ACAL

Most of the researches to date on ACAI have focused on F/D form. This powder preparation of freeze-dried ACAI fruit pulp and skin was reported to contain / 100 g of extract:

533.9 calories, 52.2 g carbohydrates, 8.1 g protein and 32.5 g total fat.

The carbohydrate portion included 44.2 g of fiber. The powder also contained vitamin C, 260 mg calcium. 4.4 mg iron, and 1002 U vitamin A, as well as aspartic acid and glutamic acid: the amino acid content was

7.59% of total dry weight.

ACAI has an exceptional content of fatty acids, including oleic acid (56.2% of total), palmitic acid (24.1% of total), and linoleic acid (12.5% of total), as well as a high amount of betasitosterol (78-91% of total sterols). ACAI fruit is in polyphenols such as procyanidin oligmers and vanillic acid, syringic acid, phydroxybenzoic acid, protactechuic acid, and ferulic acid which were shown to degrade substantially during storage exposure to heat.

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