



Purple Corn Standardized Powder (The MEDICINAL MAIZE)

Purple corn, a traditional Andean food, is cultivated in Peru for thousands of years. A variety of Zea mays, it has a high phenolic and anthocyanin content more than blueberries with antioxidant, anti-inflammatory, & anticarcinogenic properties. Our purple corn powder is created by juicing the corn and then slowly evaporating the liquid at low temperatures until reaching a pure powder or the essence of the purple corn. As it is so potent, 1,000 mg per day is the suggested dose. The people of the Andes in Peru use it to make a refreshing and highly nutritious drink called "chichi morada". A variety of Zea mays, purple corn has a high phenolic content and at least six different anthocyanins even more than blueberries. Anthocyanins, the flavonoids that produce blue, purple, or red colors, are known for their anti tumoral, anti cancer, and anti aging properties.

What is Purple corn Used For?

Studies have shown that the consumption of foods with polyphenolic compounds is associated with reduced risk of developing cardiovascular disease and colon cancer. Scientists claimed that Purple corn has a role in the prevention of obesity, hypoglycemia, and diabetes. Anthocyanins, the chemical compound that brings about color to most purple, blue and red fruits and veggies significantly decelerate the development of colon cancer cells. Other claimed attributes of the purple corn being in-progress studies are: anti-inflammatory capabilities, anti-obesity potential, preventing cancer and reversing aging-related deficits in several neuronal and behavioral parameters. There is a study claiming that purple corn contains cell-protecting antioxidants with the ability to inhibit carcinogen induced tumors in rats.

Disclaimer: Purple corn 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



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NEW-PC Omega® (Purple Corn)



Purple corn may help :

- Lower cholesterol
- Fight obesity
- Cancer prevention
- Stabilize connective tissue
- Promote collagen formation

Purple corn's active ingredient:

Anthocyanin

Other ingredients:

- Lutein or zeaxanthin
- Cyanidin 3-O-beta-D-glucoside.



What is a Purple Corn?

Purple corn is a variety of Maize, a crop native to the Valleys of the Andes Mountains in Peru & South America. The kernels of purple corn (maiz morado) have long been used by the people of Peruvian Andes to prepare foods and beverages, specifically a popular drink called "Chichi Morada". Purple corn is being classified as a functional food.

Purple corn is also used as a food coloring due to its deep color pigments resulting from the concentration of anthocyanins.

Purple Corn is loaded with phenolics and anthocyanins and has the highest antioxidant rating of any food including blueberries. As the healing reputation of purple corn became worldwide, researchers have shown more interest in it.

Recent animal studies on Anthocyanins have shown that anthocyanins may protect the cell walls from oxidation hazards.



Botanical name: Zea mays
Common Names: Purple corn, Kulli
Scientific Name: Oreganum Vulgare
Country of Origin: PERU
Species: Zea mays
Active Ingredient: Anthocyanins
Appearance: Dark purple
Taste: Characteristic
Soluble: yes
Available in powder , or bulk tablets

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

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Health Benefits Of Purple Corn

Cyanindins (the type of anthocyanins most prevalent in Purple corn) was found to "function as a potent antioxidant in vivo. Studies have shown that the anthocyanins known as cyanidins are four times more powerful than Vitamin E as antioxidants. A US study found that anthocyanins can be effective in reversing age-related deficits in several neuronal and behavioral parameters. Bulgarian researchers found that anthocyanins have anti-inflammatory and antihistamine effects on animals.

A famous test on hamsters in Italy demonstrated that anthocyanins help prevent capillary damage by stabilizing capillary walls.

References:

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