



What is Borojo used for?

The pulp of the Borojo fruit is used to prepare juice : (jugo del amor, or the juice of love) compotes, marmalades, candies and wine. The thick juice/pulp is used by the natives in Panama to heal injuries, & is believed to balance blood sugar levels & to control Arterial Hypertension. Borojo is found to contain malic acid. Malic acid has been found to fight against fatigue and has been the subject of several clinical studies on fibromyalgia. Borojo has high content of amino acids as well; 1 lb of Borojo is equivalent to 3 lbs of fresh meat (in amino acids value).

What Does Borojo Taste Like?

The Borojo fruit has a pleasant sweet/sour taste, it contains NO chemicals, and NO antibiotics (usually used in the US and Canada to control sickness in bees.)

Borojo

The Medicinal and Aphrodisiac

Borojó is an exotic plant of the tropic that grows in wild form in the Colombian Pacific Coast, & in Panama. The most common form of Borojo is a popular drink. In Colombia., other than its claimed aphrodisiac effect, it is given to cancer patients as a nutrient: (8 glasses/day). Tabulated, the recommended dosage is 2,000mg/day.

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

info@nature4science.com

Borojo 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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BOROJO

The passion fruit



Borojo may help :

- Boost energy
- Balance blood sugar levels
- Control arterial hypertention

Borojo's active ingredient:

- Sesquiterpelantond

Other ingredients:

- Malic Acid
- Amino acids
- Soluble B Vitamins
- Phosphorus



What is a Borojo?

Borojo is a nutritious, energetic, & exotic fruit. It is commonly used in Colombia and Panama. It is also known for its aphrodisiac properties. The ripe Borojo fruit has exceptional properties for the food & health markets.

Research at the University of Santiago in Cali, had shown an abundance of a chemical called "sesquiterpelantond", which inhibits the cell growth in harmful tumors and is believed to be promising in treatments of cancer.

it was recognized recently in the Congress of SIAL in Paris. Many researchers & European businesses are focusing on the Borojo fruit, as it seems to be the only Natural Energy on the market



Family: Rubiaceae
Common names: Borojo.
Scientific Name: *Borojoa patinoi* Cuatrec.;
Borojoa sorbilis Cuatrec. Both species are very similar, varying per area soil.
Country of Origin: Colombia & Panama
Active Ingredient: sesquiterpelantond

Appearance: beige to light pinkish powder
Taste: sweet & sour
Soluble: yes
Used in drinks & can be tabulated

Available in powder, or bulk tablets

Borojo is known to have a **very high percentage of phosphorus**. Phosphorus is excellent for the brain functions, such as memory and concentration. Borojo has one of the **highest levels of water-soluble B vitamins** among fruits. In fact it is highly energetic, with a high content of soluble solids (30° Brix), consisting mainly of fructose and glucose, and a **high protein content**, with apparently non-limiting amounts of essential amino acids for adults; the phosphorus content (150 mg/100 g of pulp) is surprising, especially when compared to low soil content in the growing areas. The vitamins, minerals and proteins found in this fruit are an excellent source of energy for the active people. In Panama, Borojo is known by the natives for centuries, due to its high energy, Borojo is carried by the natives in their long journeys through the jungle.



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