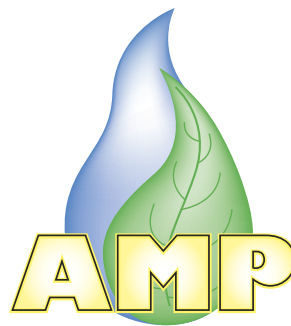


“Let food be your medicine, Let medicine be your food.” – Hippocrates

It's not surprising that chili peppers can trace their history to Central and South America, regions whose cuisines are renowned for their hot and spicy flavors. Chili peppers have been cultivated in these regions for more than seven thousand years, first as a decorative item and later as a foodstuff and medicine. Chili peppers are now grown on all continents, however, China, Turkey, Nigeria, Spain and Mexico are among the largest commercial producers. Chili peppers contain a substance called capsaicin, which gives peppers their characteristic pungence, producing mild to intense spice when eaten. Capsaicin is a potent inhibitor of substance P, a neuropeptide associated with inflammatory processes. The hotter the chili pepper, the more capsaicin it contains.

- Cardiovascular
- Respiratory system
- Immune system
- Anti-bacterial



— EARTHTRIBE —
FARMACY

Quality that demands reverence— Pure, Clean, Organic

Usage

Health applications

Take 1 tablespoon of Yacon with 1/4 teaspoon of your favorite Preventatives product.

Pleasure applications

Add in 1/4 teaspoon increments at the end of the cooking process until taste meets your desire. (see website for recipes)

Ingredients

Ingredients: Purified Water, Gum Arabic, Chili Extract, Rosemary Anti-Oxidant.

No Artificial Flavors, Colors, Chemicals, Preservatives, Yeast, or Alcohol. This product is GMO Free.