

 This promotional graphic for a 'Special Class' features a woman smiling in a circular frame, a bowl of colorful salad, and a price tag. The text 'Special Class' is in a large, elegant script. The price tag indicates '\$20 or FREE FOR SALADMASTER OWNERS WHO BRING A GUEST.'

Nourish to Flourish: Building Immune Resilience Through Food

Join pediatrician and integrative health expert Dr. Michelle Perro with Saladmaster Nutritional Instructor Marlowe Bassett for a powerful, practical event on how to build robust immune resilience as we approach the winter respiratory season through everyday foods.

Topic:

You'll learn how toxicants, soil health, gut ecology, and nutrient density shape immunity at every age and how simple shifts in the kitchen and cookware can transform long-term wellbeing. Following the lecture, watch the magic in the Saladmaster Kitchen for a food demo where you'll see immune-supportive dishes prepared using clean, organic, nutrient-preserving cooking techniques. Of course, you will get to enjoy the immune boosting menu!

Dr Michelle Perro
Pediatrician and integrative health expert



**SUNDAY
DECEMBER 7TH 2025.**



**FROM 11:00 AM
TO 01:00 PM**



**LOCATION: WINDSOR SALADMASTER
5803 SKYLANE BLVD, STE A1
WINDSOR, CA 95492**

RSVP NOW

Questions? Please contact Dr. Michelle at info@gmoscience.org.

Nourish to Flourish: Presentation Outline



Creating Immune Resilience

- 1. What's in your food?**
- 2. Links to your health?**
- 3. Why Saladmaster?**
- 4. Menu planning with a focus on immune health**
- 5. Think FLOSN: Fresh, Local, Organic, Seasonal, Nutritious.**



GMOScience is an educational hub for articles, parent advice, videos, and podcasts focusing on the impacts of genetically modified organisms (GMOs) with a lens on health and the environment.

Michelle Perro, MD, is an acute and integrative care pediatrician. She leads GMOScience with a focus on regenerating health through organic food.

GMOScience
educate to regenerate

www.GMOScience.org

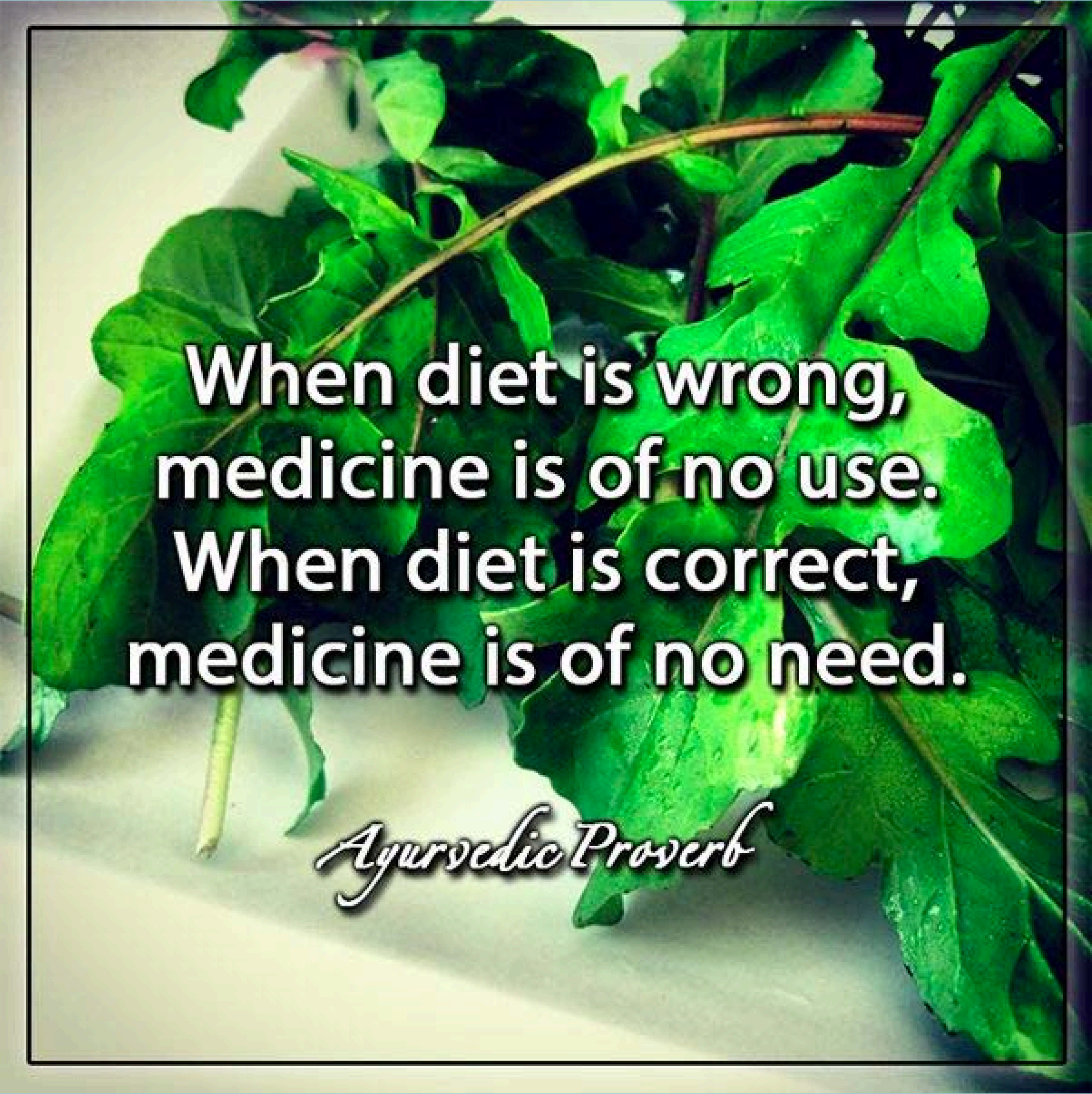


Correct
diet feeds
the
soul



Correct
diet feeds
the
microbes





When diet is wrong,
medicine is of no use.
When diet is correct,
medicine is of no need.

Ayurvedic Proverb

Perro's Pearls:
Change the SAD
(Standard American Diet)
to the HAD
(Happy American Diet)

GMOS AND THEIR ASSOCIATED HERBICIDES

GENETIC TRAITS EXPRESSED IN GMOS IN THE U.S.

APPLE

Genetic Traits
Non-browning
Uses: Food



POTATO

Genetic Traits
Reduced Bruising
and Black Spot
Non-browning
Low Acrylamide
Blight Resistance
Uses: Food



FIELD CORN

Genetic Traits
Insect Resistance
Herbicide Tolerance
Drought Tolerance
Uses:

- Livestock and poultry feed
- Fuel ethanol
- High-fructose corn syrup
and other sweeteners
- Corn oil
- Starch
- Cereal and other food ingredients
- Alcohol
- Industrial uses



CANOLA

Genetic Traits
Herbicide Tolerance
Uses: Cooking oil,
Animal feed



ALFALFA

Genetic Traits
Herbicide Tolerance
Uses: Animal feed



SOYBEAN

Genetic Traits
Insect Resistance
Herbicide Tolerance
Uses:

- Livestock and poultry feed
- Aquaculture
- Soybean oil (vegetable oil)
- High oleic acid
(monounsaturated fatty acid)
- Biodiesel fuel
- Soymilk, soy sauce, tofu,
other food uses
- Lecithin
- Pet food
- Adhesives and building
materials
- Printing ink
- Other industrial uses



RAINBOW PAPAYA

Genetic Traits
Disease Resistance
Uses: Table fruit



COTTON

Genetic Traits
Insect Resistance
Herbicide Tolerance
Uses: Fiber, Animal feed,
Cottonseed oil



SUGAR BEET

Genetic Traits
Herbicide Tolerance
Uses: Sugar, Animal feed



SWEET CORN

Genetic Traits
Insect Resistance
Herbicide Tolerance
Uses: Food



SUMMER SQUASH

Genetic Traits
Disease Resistance
Uses: Food



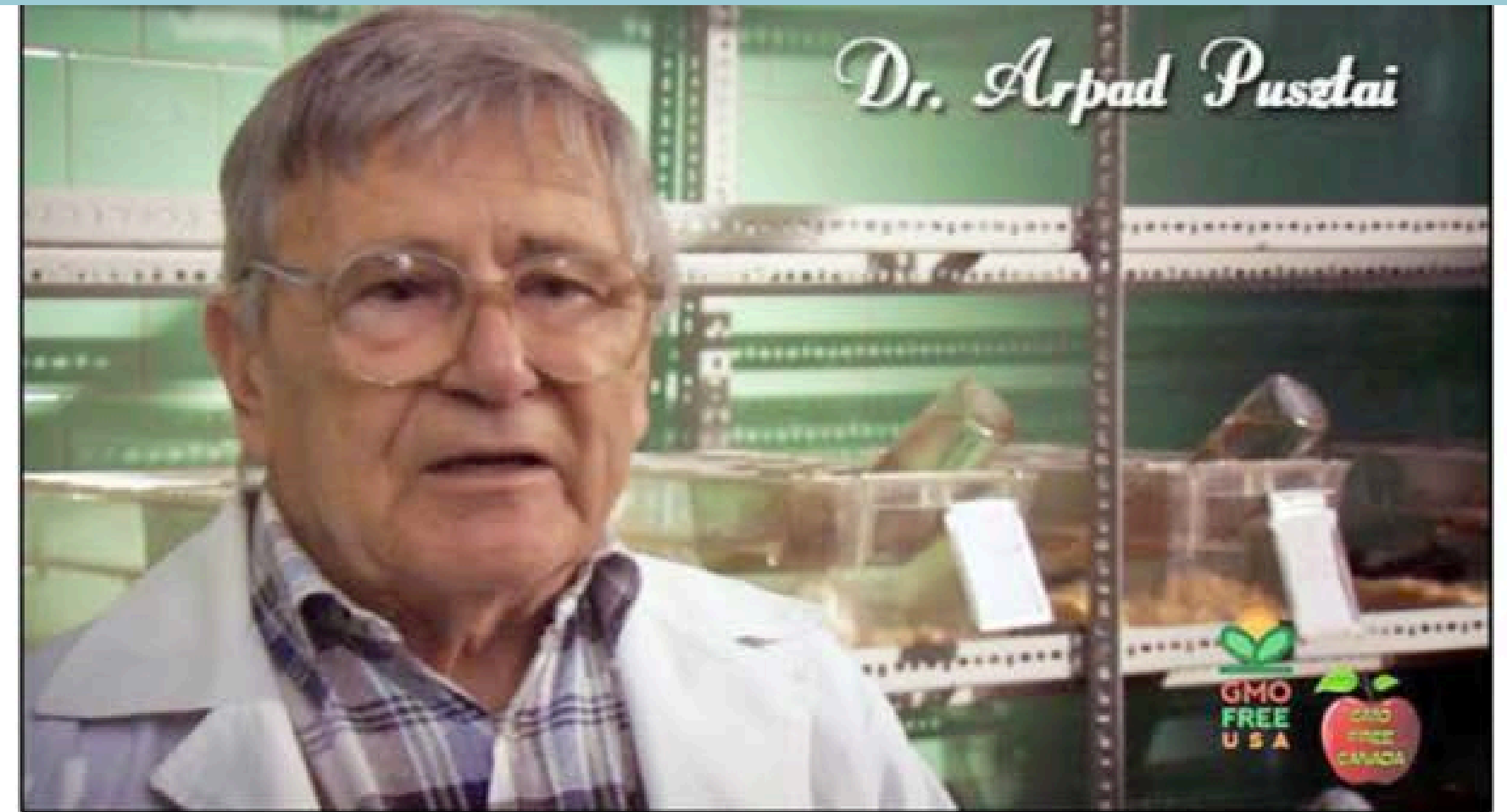
**A NEW CONVERSATION, PUBLIC Q&A AND CENTRAL
ONLINE RESOURCE FOR INFORMATION ON GMOS.
ASK. LINK. FOLLOW. TWEET.**

WWW.GMOANSWERS.COM | @GMOANSWERS



Are GMOs Safe To Eat?

- White blood cells were sluggish
- Changes to immune organs (thymus and spleen)
- Organs (brain, liver, testicles) were smaller
- Organs (pancreas, intestines) were enlarged
- Livers – partially atrophied (wasted)
- Hypertrophy (increased growth) of cells of the stomach
- Abnormal architecture of the intestinal lining



If it was left to me, I would certainly not eat it (GMO foods). We are putting new things into food which have not been eaten before. The effects on the immune system are not easily predictable and I challenge anyone who will say that the effects are predictable.

Professor of the Food, Gut and Microbial Interactions Group – Rowett Research Institute – on the health risks of genetically engineered food.

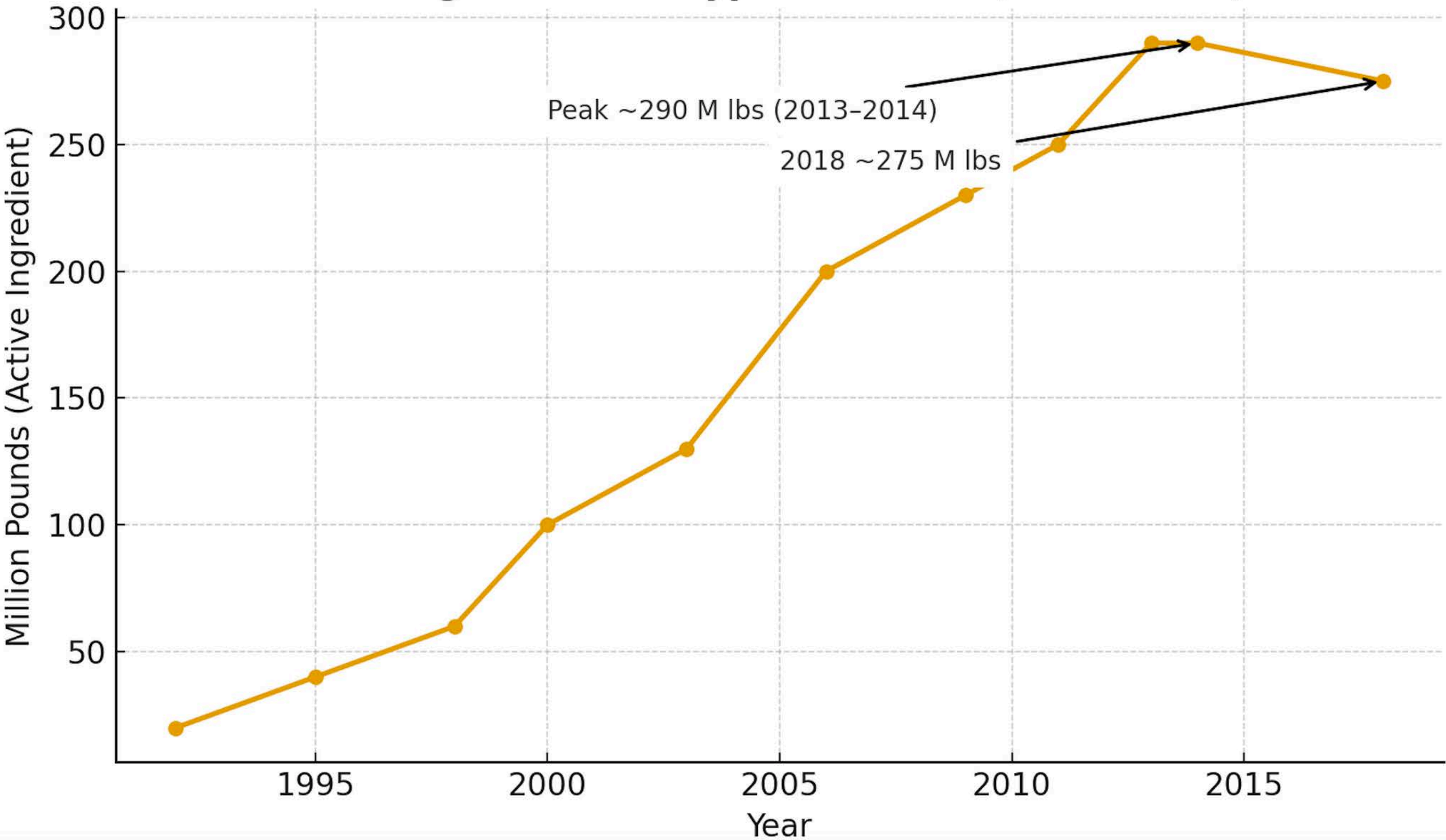
After 36 years at the institute, following his controversial research on GM potatoes, Rowett **did not renew his contract.**

Glyphosate

- Carcinogen
- Antibiotic
- Binds minerals



U.S. Agricultural Glyphosate Use (1992-2018)



Product	Brand	Level
1. 100% Whole Wheat Bread		1,150 ppb
2. Whole Wheat Sandwich Bread		1,040 ppb 
3. Chickpeas		889 ppb
4. 100% Whole Grain Wheat Bread		587 ppb
5. Quaker Oats		535 ppb 



DECEMBER 2, 2025

Trump administration sides with Bayer in seeking Supreme Court ruling on Roundup fight

CAREY GILLAM





Immune Booster Food Superstars

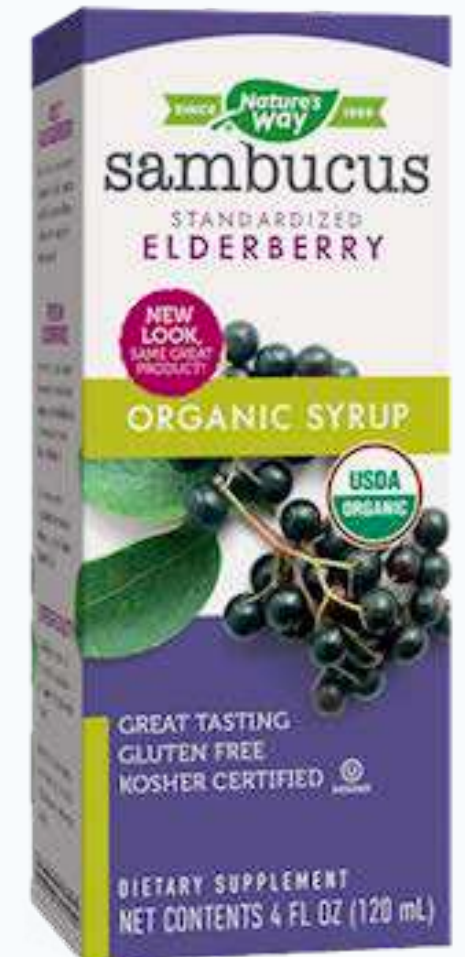
Plant

Commercial Preparation



Elderberry

- Berries and flowers
- Plant species **Sambucus nigra**
- High amounts of antioxidants and vitamins
- Antiviral (especially upper respiratory infections)



Plant

Commercial Preparation



Turmeric

- **Curcumin** is the active ingredient
- Targets anti-inflammatory cytokines
- Helpful as anti-inflammatory (allergy, asthma, arthritis)
- Found in curry
- Fat and/or black pepper improve bioavailability





What Is Turmeric Coffee? Health Benefits and Recipe

Putting turmeric in your morning coffee has become increasingly popular. This article explains the health benefits of turmeric coffee and gives a recipe for a golden milk latte.

How to Make a Golden Milk Latte at Home:

INGREDIENTS

- 1 cup of milk, dairy or plant-based
- 1/2 teaspoon of turmeric
- 1/4 teaspoon of black pepper
- 1/4 teaspoon of cinnamon
- 1/4 teaspoon of vanilla extract
- Honey to taste
- 1–2 ounces of espresso or strong coffee
- 1/2 tablespoon of butter or coconut oil

DIRECTIONS

- In a small saucepan, heat the milk, turmeric, pepper, cinnamon, vanilla, optional coffee, and optional butter or oil on low. Whisk regularly until hot.
- Transfer the latte to a large heat-safe mug and sweeten with honey to taste, if desired.
- Optional: For a frothy latte, transfer just a small amount of the drink to your mug and use a frothing wand to make it bubbly. Fill the cup with the remainder of the latte.



Cinnamon Laboratory Test Results

Independent, 3rd Party Lab Testing



Comparative Third-Party Laboratory Test Results Popular Cinnamon Sticks & Powder Products

All Measurements Are In Parts Per Billion (PPB)

Arranged in order of **CADMIUM** level, ascending. Chart Updated Dec 04, 2025.

	1	2	3	4	5	6	7	8	9	10	11
	 Ceylon	 Ceylon	 Ceylon	 Ceylon	 Ceylon	 Ceylon	 Ceylon	 Saigon	 Saigon	 Saigon	 Saigon
Toxicant:	Jan 2025 Report	Oct 2024 Report	Dec 2024 Report	Oct 2024 Report	Oct 2025 Report	Oct 2024 Report	Oct 2024 Report	Nov 2025 Report	Oct 2024 Report	Oct 2025 Report	Oct 2025 Report
Lead (Pb)	1000	243.0	16.0	17.0	543.2	<5	26.0	109.6	56.0	545.4	493.4
Cadmium (Cd)	52.0	84.0	120.0	131.0	131.7	146.0	165.0	165.7	289.0	301.2	382.7
Mercury (Hg)	149.0	<5	<5	<5	7.16	103.0	<5	<5	8.0	10.55	12.79
Arsenic (As)	24.0	12.0	<5	<5	16.71	<5	<10	<10	5.0	31.38	14.94

ORANGE - low threshold of detection is higher than the 2021 Proposed Action Levels for Food Ingested By Children

RED - toxicant is present at levels at-or-above the 2021 Proposed Action Levels

GREEN - Level is Safe By All Standards

All measurements above are in parts per billion (ppb)



See the full lab reports
& read the related articles on
LeadSafeMama.com

Plant

Commercial Preparation



Ginger

- Anti-inflammatory
- Anti-oxidant
- Aids viral infections, allergies, asthma



Plant

Commercial Preparation



Garlic

- The edible bulb in the lily family
- Immune booster (contains sulfur-containing compounds: Allicin)
- Reduces inflammation
- Protects against certain bacteria (*H. pylori*)
- Detox, blood sugar regulator



Glyphosate depletes sulfur



Phase II Detox Pathways Requiring Sulfur

Phase II Pathway	What It Does	Sulfur Nutrient Role
Sulfation	Detoxifies hormones, neurotransmitters, drugs, phenols	Sulfur-containing amino acids required (cysteine)
Glutathione conjugation	Neutralizes toxicants, pesticides, metals, mold toxins	Glutathione = glutamate + cysteine + glycine
Methylation / Transsulfuration link	Balances inflammation + detox	Sulfur needed to convert homocysteine → cysteine

Plant

Commercial Preparation

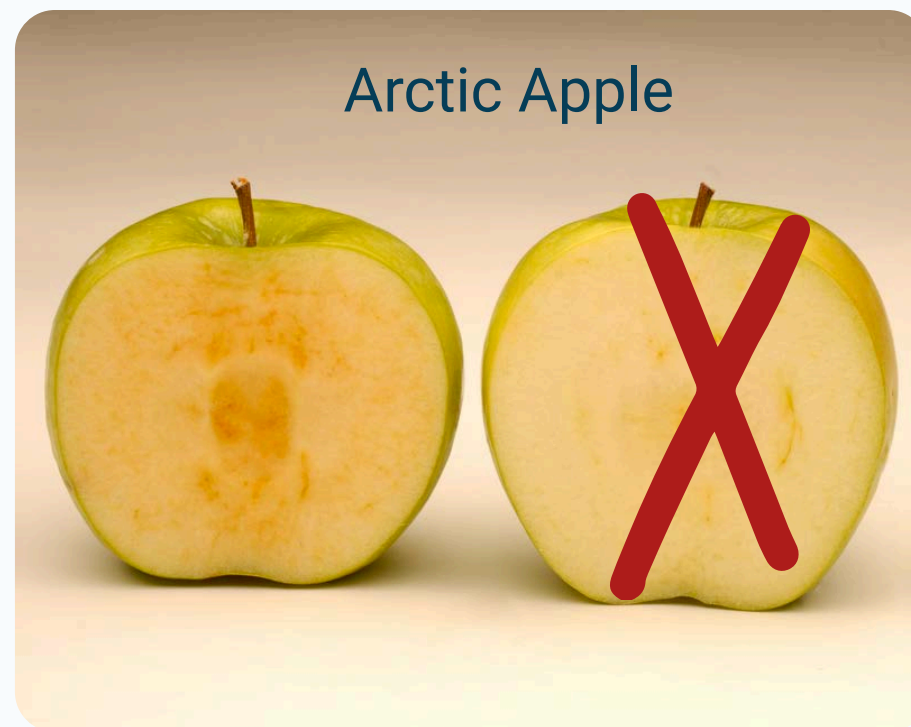


Cruciferous Veggies

- Brassica veggies
- Cabbage, collards, broccoli, Brussels sprouts, kale and mustard greens
- Sulfur-containing veggies
- Antimicrobial activity
- High levels of polyphenols and Vitamin C
- Eat raw, steamed or lightly cooked
- If boiled, use the water (soup)



Plant



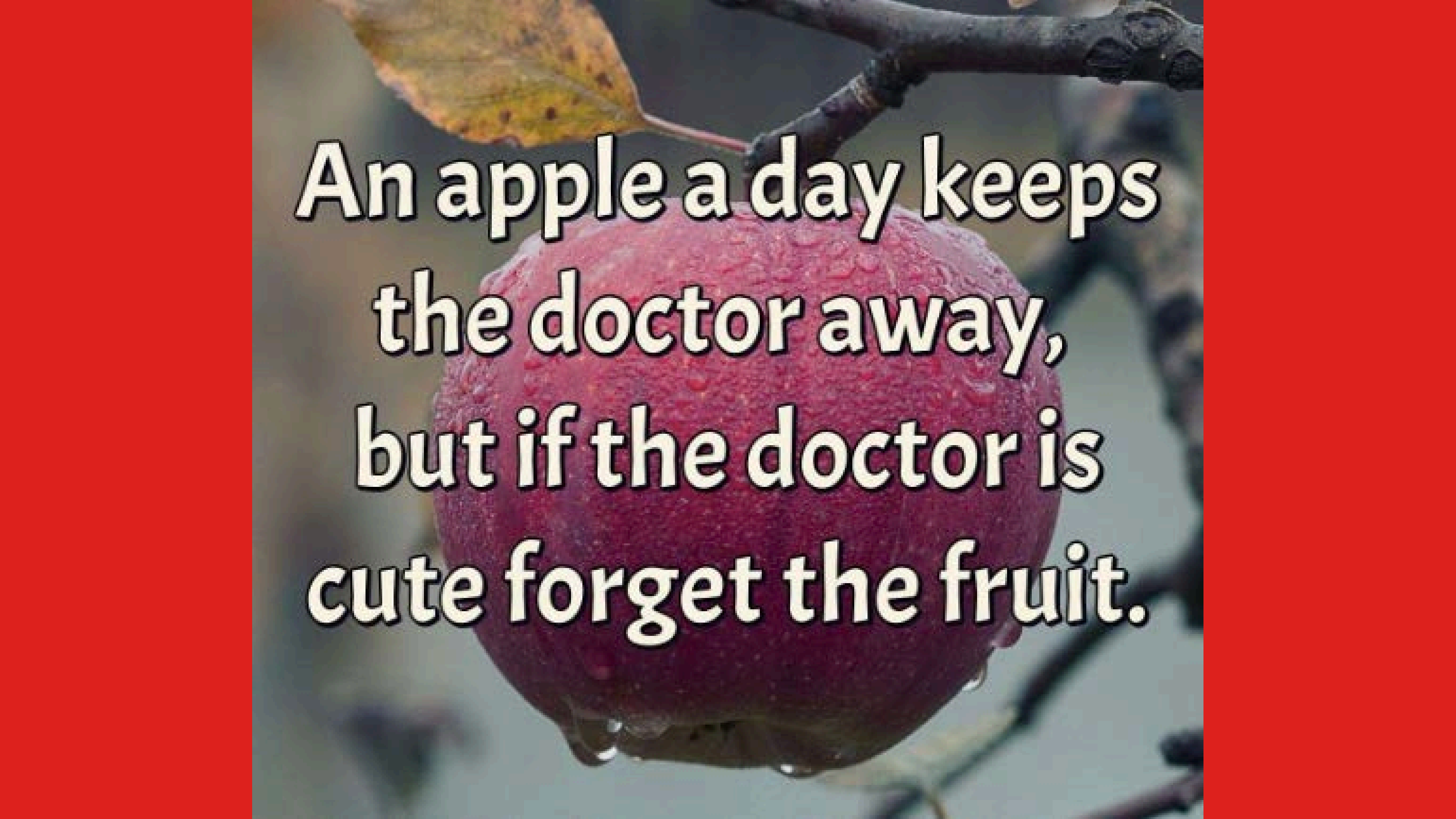
<https://www.livescience.com/48870-genetically-engineered-arctic-apple.html>

Apples

- Contains quercetin (flavonoid); pigment that can regulate immune system: ionophore - key thtt helps zinc enter cells
- Quercetin also found in berries, grapes, broccoli and some teas; anti-inflammatory
- Helps immunity, allergies and asthma
- Pectin fiber good for poops

Commercial Preparation





**An apple a day keeps
the doctor away,
but if the doctor is
cute forget the fruit.**

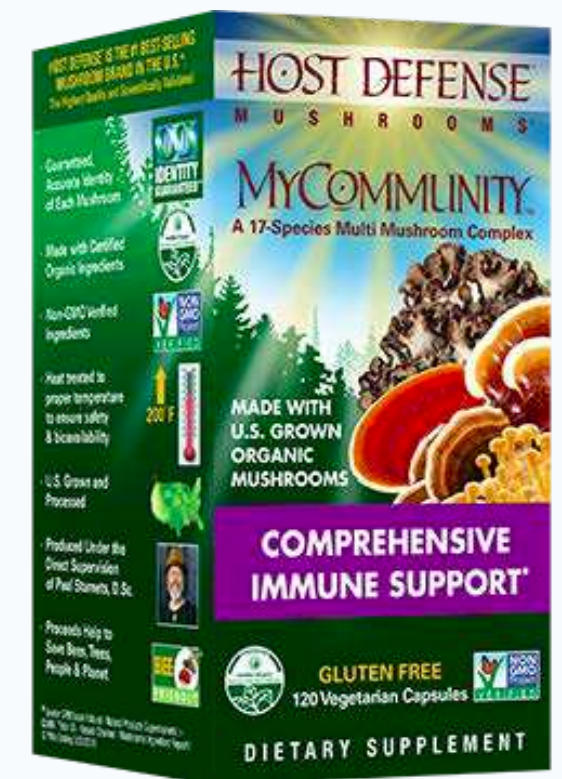
Fungi

Commercial Preparation

Shitake Mushrooms



- Culinary and medicinal
- Polysaccharides which have antiviral activity
- Contain selenium
- Contain B1, B2, B12, C, D and E
- Anti-inflammatory
- Contain beta-glucans -
immune stimulator and prebiotic
- Also Chaga, Cordyceps, Lion's Mane,
Maitake, Oyster, Reishi and Turkey Tail
- Anti-cancer



How to Consume Mushrooms

- Medicinal mushrooms are available as liquid extracts, powders, and capsules
- Culinary mushrooms (maitake and shiitake) may be used in soups, stews, stir-fries, pasta and omelettes
- Tea can be made from whole fresh or dried mushrooms: steep from 3-10 grams (10 gms = 1/3 oz) in hot water for 5-10 minutes
- Woody mushrooms (reishi and chaga) may need to be steeped longer
- May need a sweetener



Plant



Commercial Preparation

Nuts

- Excellent source of Vitamin E; fat soluble anti-oxidant
- Supports immune function by increasing NK cells
- Decrease the risk of respiratory infections



(Seed)

- Digestive support → relieves gas, bloating, indigestion
- Nervous system → mild calming, supports sleep & mood
- Anti-inflammatory → eases pain in joints & muscles
- Oral health → antibacterial, freshens breath
- Metabolic support → antioxidants aid circulation, liver & blood sugar
- Caution: Safe in small culinary amounts. Toxic in large doses → nausea, palpitations, hallucinations, organ risk.
- Takeaway: Nutmeg can be a health ally when used sparingly, but respect the dose.



Nutmeg

Plant



Oats

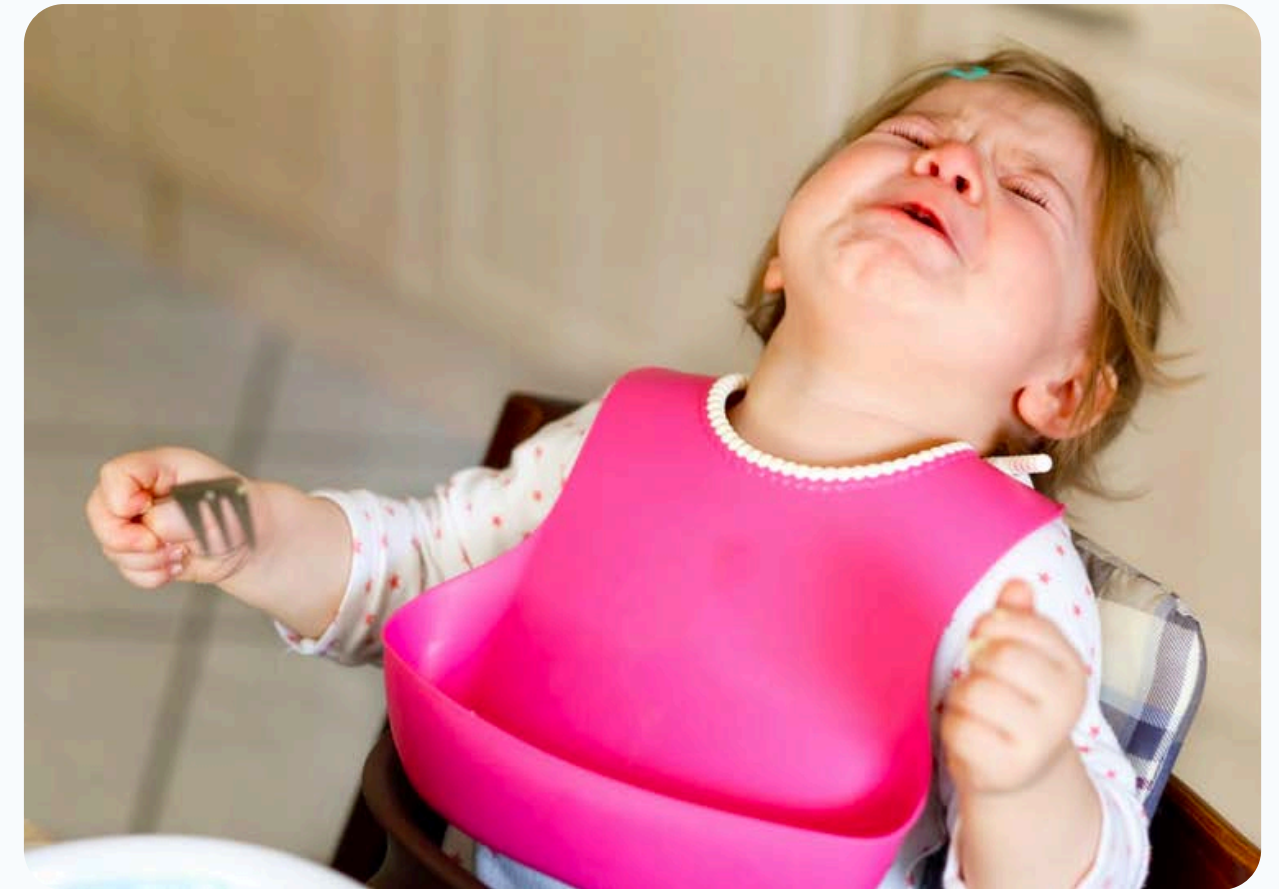
- Pure oats contain avenin, a protein with similar amino-acid structure as gluten
- Some GF sensitive people do not react to avenin
- Whole oats contain beta-glucans - increase NK activity and other immune cells
- Beneficial against many pathogens
- Rich in selenium, zinc and Vitamin E

Commercial Preparation



How to Consume Oats

Consume in whole grain form, such as thick oats, whole grain groats (contain bran, germ and endosperm) and steel-cut oats (healthier than rolled oats).



Bonus Oats Recipe

INGREDIENTS

- 1 C **ORGANIC** steel-cut OATS
- 1 C warm filtered water
- 1 1/2 tsps apple cider vinegar
- 1/2 tsp sea salt
- 2 Tbsps of unsalted grass-fed butter (or coconut cream, coconut oil)
- 1/2 C crushed pecans
- 1 banana
- Cinnamon

DIRECTIONS

- Pour 1 C of oats in a glass bowl
- Stir in 1 C of water
- 1.5 tsps of apple cider vinegar
- Cover loosely, and leave overnight
- Allow to soak for at least 7 hours and up to 24 hours
- Pour soaked oats into a pot, with 1 C of water, and 1/2 tsp salt
- Turn heat to high and bring to a boil
- Once boiling, cover and turn heat to low to finish cooking for 5 more minutes.

Plant



Olive Oil

- Contains oleocanthal; a phenolic compound
- Anti-inflammatory
- High in antioxidants (Vitamin E)
- Daily consumption showed increase in immune health against viruses

*Not just
from
Italy*

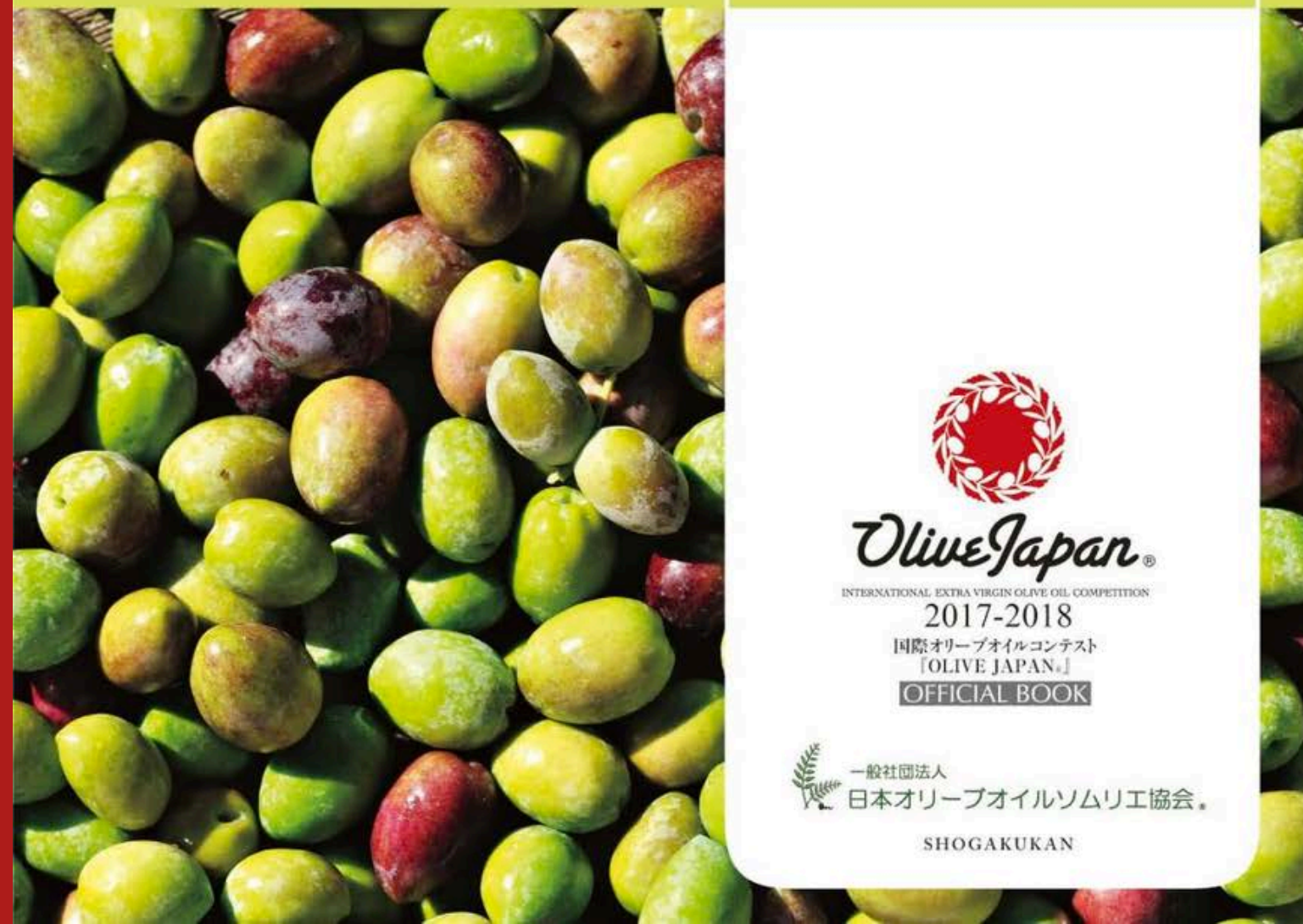
Lady Bird 小学館実用シリーズ

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本物の
オリーブオイルは
これを選びなさい



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2017-2018

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一般社団法人

日本オリーブオイルソムリエ協会。

SHOGAKUKAN

Plant

Beans



- Beans are the seeds from flowering plants in the Fabaceae family (classified as legumes)
- Staple protein world wide
- High in fiber - gut bugs love it
- High amounts of folate - support immune function
- High in antioxidants
- Improve intestinal barrier function and increase beneficial bacteria

How to Cook Beans

To soak or not to soak?

- Reduces lectins/carbs; may reduce flavor if you toss the water
- Reduces cooking time
- Will expand 2-3 x their volume
- Clean before you soak
- Hot water may allow beans better rehydration



How to Cook Beans

- Earthenware (clay) is the traditional method. Prefer Saladmaster
- Simmer - they won't break up
- Add more water as they cook and stir occasionally
- Early salting helps, not harms during soaking or early cooking
- Foam is natural - add a tbsp of olive oil to reduce it
- Onions/garlic/spices can be added any time; more flavor if added when the beans are almost cooked
- Avoid adding acidic foods until the beans have cooked
- Crock pot, pressure cooker and Instapot all work
- Try SaladMaster cookware - no toxic metals exposure

My friend, organic regenerative farmer, Mark Doudlah:



Shop

All Organic Products come in a beautiful Custom Designed Doudlah Farms Organic Kraft Box with LOGO, crinkle paper along with Recipe Cards. This is a great gift for that "special" Baker or the family that Bakes together,...

 Doudlah Farms





Is Baby Food Good for Babies?

<https://www.youtube.com/watch?v=-weQAuFaYP0&t=2s>

The New MDS Moms, Doctors and Scientists working together to heal our children

Episode 31:

What's in Your Cookware?

Come into the kitchen with nutritionist/chef, Isis Israel, CEO/Owner of Foodture and Senior Dealer for Saladmaster.

The New MDS discuss why clean cookware is imperative to good health and a class in making baby food from a seasoned chef and mom.



www.gmoscience.org/the-new-mds

Parent Hand-outs

Toxic Metals vs. Mineral Nutrients: A Pediatric Health Perspective

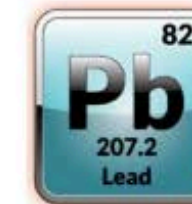
Toxic Metals and the Mineral Nutrients They Disrupt

Lead (Pb)

Displaces: Calcium, Zinc, Iron

Impacts:

- Calcium: Interferes with neuronal signaling and bone growth
- Zinc: Impairs immune function and antioxidant enzyme systems
- Iron: Worsens anemia, affects oxygen transport and brain development

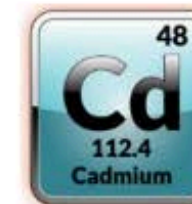


Cadmium (Cd)

Displaces: Zinc, Iron, Selenium

Impacts:

- Zinc: Disrupts enzyme activity and DNA repair
- Iron: Increases risk of anemia
- Selenium: Impairs thyroid function and antioxidant defense

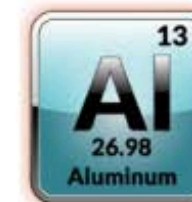


Aluminum (Al)

Displaces: Magnesium, Calcium, Iron

Impacts:

- Magnesium: Affects mood regulation, sleep, and neuromuscular coordination
- Calcium: Disrupts bone mineralization and neural function
- Iron: Interferes with hemoglobin synthesis and oxygen delivery

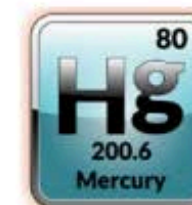


Mercury (Hg)

Displaces: Selenium, Zinc

Impacts:

- Selenium: Reduces detox enzyme function and thyroid hormone regulation
- Zinc: Impairs neurodevelopment and immune response



LAWSUIT CLAIMS GIRL SCOUT COOKIES CONTAIN HEAVY METALS, PESTICIDES, OTHER TOXINS



Girl Scout Cookies Lawsuit

SAFE COOKWARE FOR A HEALTHY IMMUNE SYSTEM:

Why cookware matters:

1. Metals can leach into foods, esp. aluminum, nickel, chromium, and lead
2. These metals can disrupt the microbiome, burden detox pathways, drive chronic inflammation and cause oxidative stress

How is Saladmaster different?

1. Made with 316Ti surgical-grade stainless steel
2. Titanium strengthened = high corrosion resistance
3. No toxic non-stick (PFAS) coatings and no microplastics
4. No aluminum contact with food
5. Stable in high-heat and acidic cooking: no metal leaching

Cookware Can Leach Metals & Chemicals

HARMFUL FOR YOUR HEALTH

DANGER



Stainless Steel
Leaches Nickel,
Chromium
& Aluminum



Non-stick
PFOA Teflon chemical,
Aluminum
Linked to: Thyroid Disease,
Flu Symptoms, Cancers.



Ceramic Nonstick
PTFE chemical or
Nano Plastics
leaches Aluminum



Enamel Leaches lead,
cadmium, nickel, chromium,
aluminum



Glass releases
Aluminum
Lead
Cadmium



Cast Iron Linked to
Alzheimer's disease,
Dementia, Inflammation,
Leaky Gut



Aluminum:
Contributes to Alzheimer's
disease.



Copper linked
to Alzheimer's
& Nerve disorders

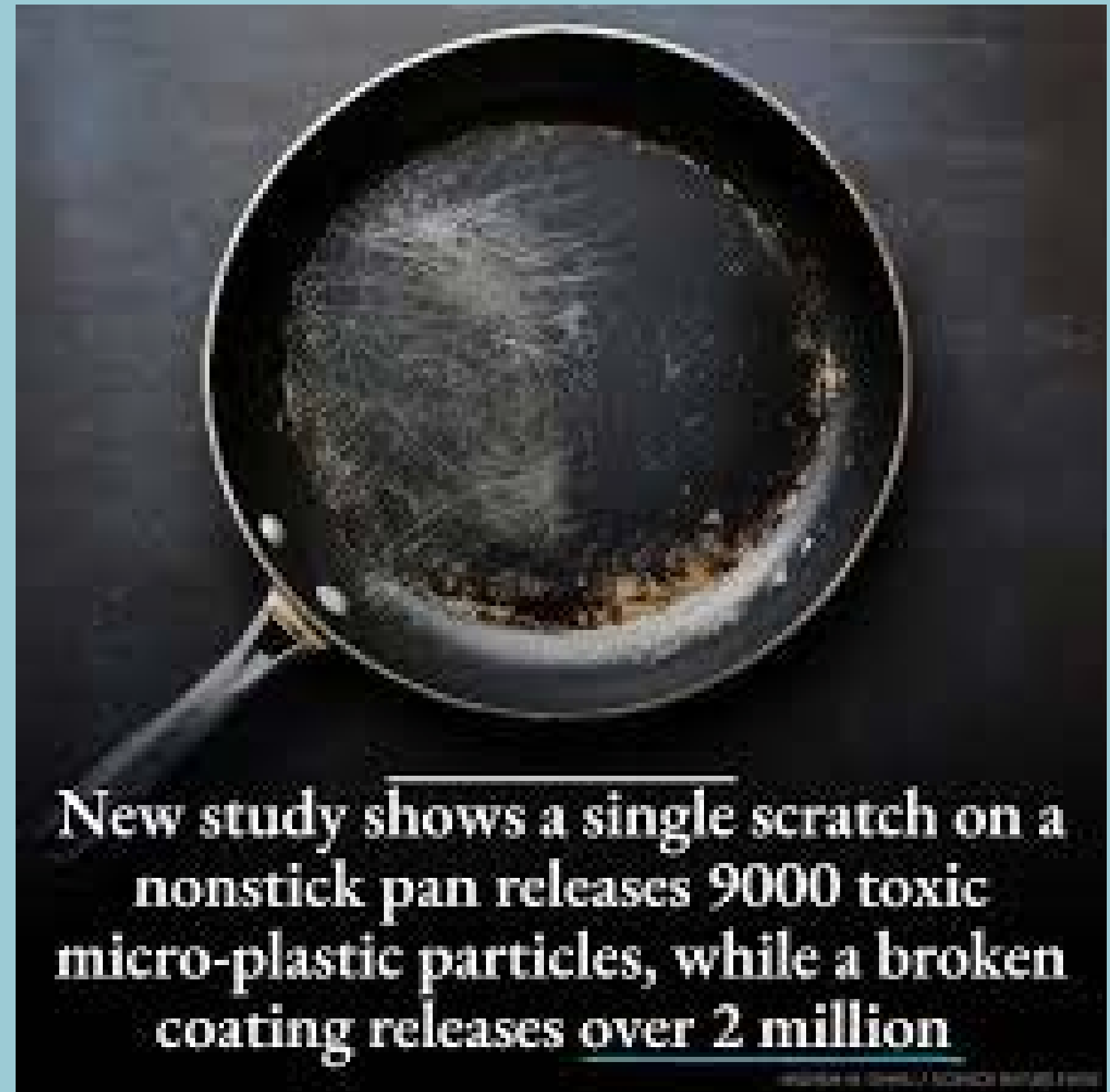
Let us share with you the **CLEANEST MOST NON-TOXIC** Cookware.

We offer **FREE** workshops to learn more.

ReACH Out

Take-Home:

**Your cookware
should protect
your food; not
contaminate it.**



New study shows a single scratch on a nonstick pan releases 9000 toxic micro-plastic particles, while a broken coating releases over 2 million

NUTRIENT PRESERVATION THROUGH VAPOR TECHNOLOGY

Nutrients are fragile. Standard cooking can destroy:

1. Up to 50–90% of vitamins
2. Heat-sensitive nutrients like B/C vitamins, polyphenols, enzymes

How is Saladmaster different?

**Uses Vapor Cooking™: a closed, low-moisture method:
Lower temperature + reduced oxygen**

1. More vitamins, minerals & antioxidants preserved
2. Even heat distribution → less burning, oxidizing, nutrient loss
3. Food retains color, flavor, texture — nature's signals of nutrient density

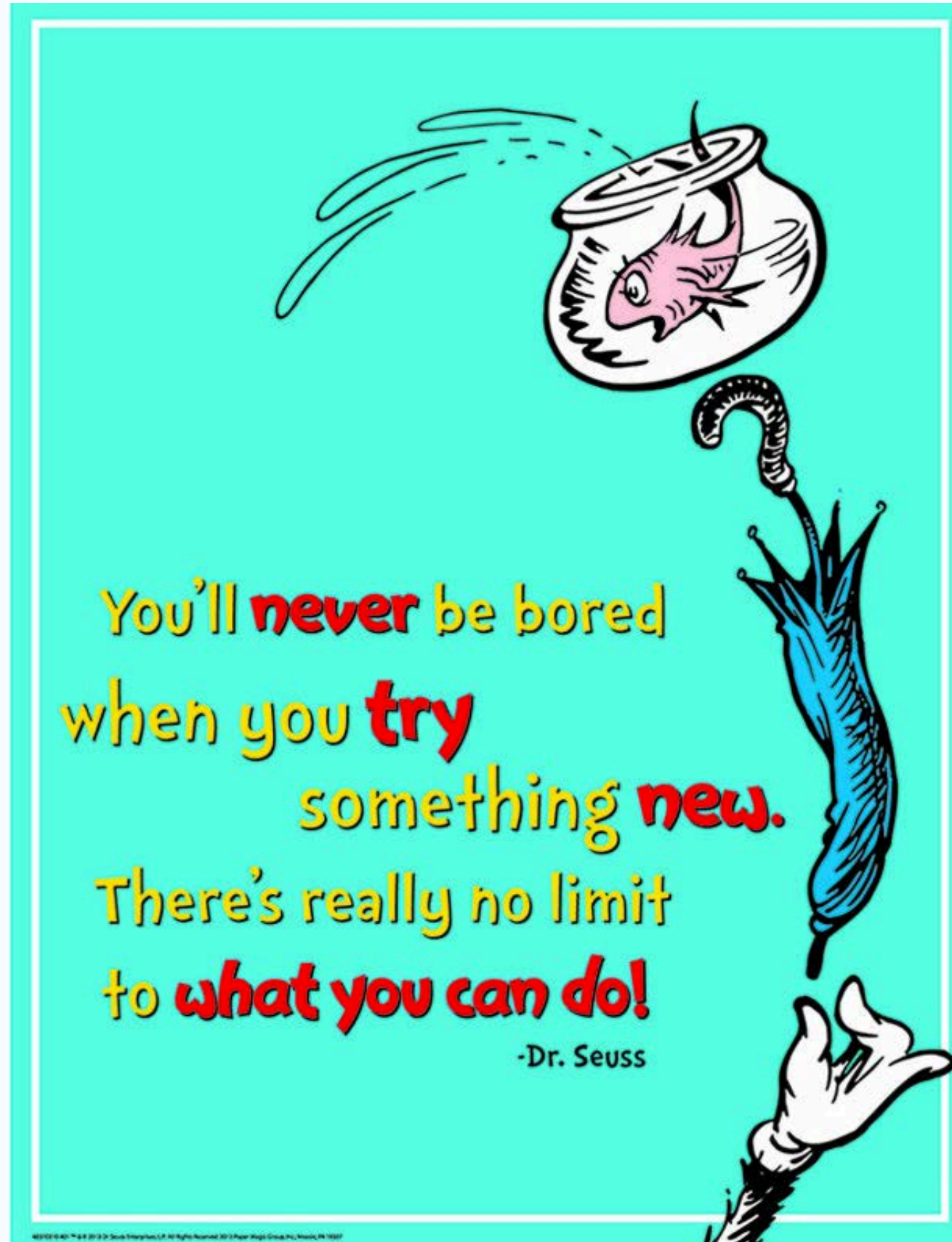
IMMUNE RESILIENCE THROUGH FOOD

Safe Cookware for a Healthy Immune System

- Hazardous metals can leach into food (aluminum, nickel, chromium, lead)
- These metals disrupt the microbiome & fuel chronic inflammation
- Saladmaster = 316Ti surgical stainless steel — no toxic coatings or microplastics
- No aluminum contact with food → minimal to near-zero metal leaching

Vapor Technology Preserves Nutrition

- Standard cooking destroys fragile vitamins (B, C, polyphenols)
- Vapor Cooking™ reduces heat + oxygen exposure → nutrients stay intact
- Better retention of antioxidants, minerals, color & natural flavors
- Even heat distribution prevents burning & oxidative nutrient loss



Pumpkin FALL Soup

- 1 cup cooked white beans (navy or cannellini beans)
- 2 fuji apples Cone#3
- 2 onions cone #2
- Sea salt and pepper to taste
- 1 small pumpkin or kabocha pumpkin (seeds removed cone #3)
- 4 stalks celery cone #5
- 4 cloves garlic crushed
- 2 carrots cone #4
- 1/2 small savoy cabbage cone #4
- 2 vegetarian broth cubes and water



<https://foodture.blogspot.com/2014/11/pumpkin-fall-soup.html>

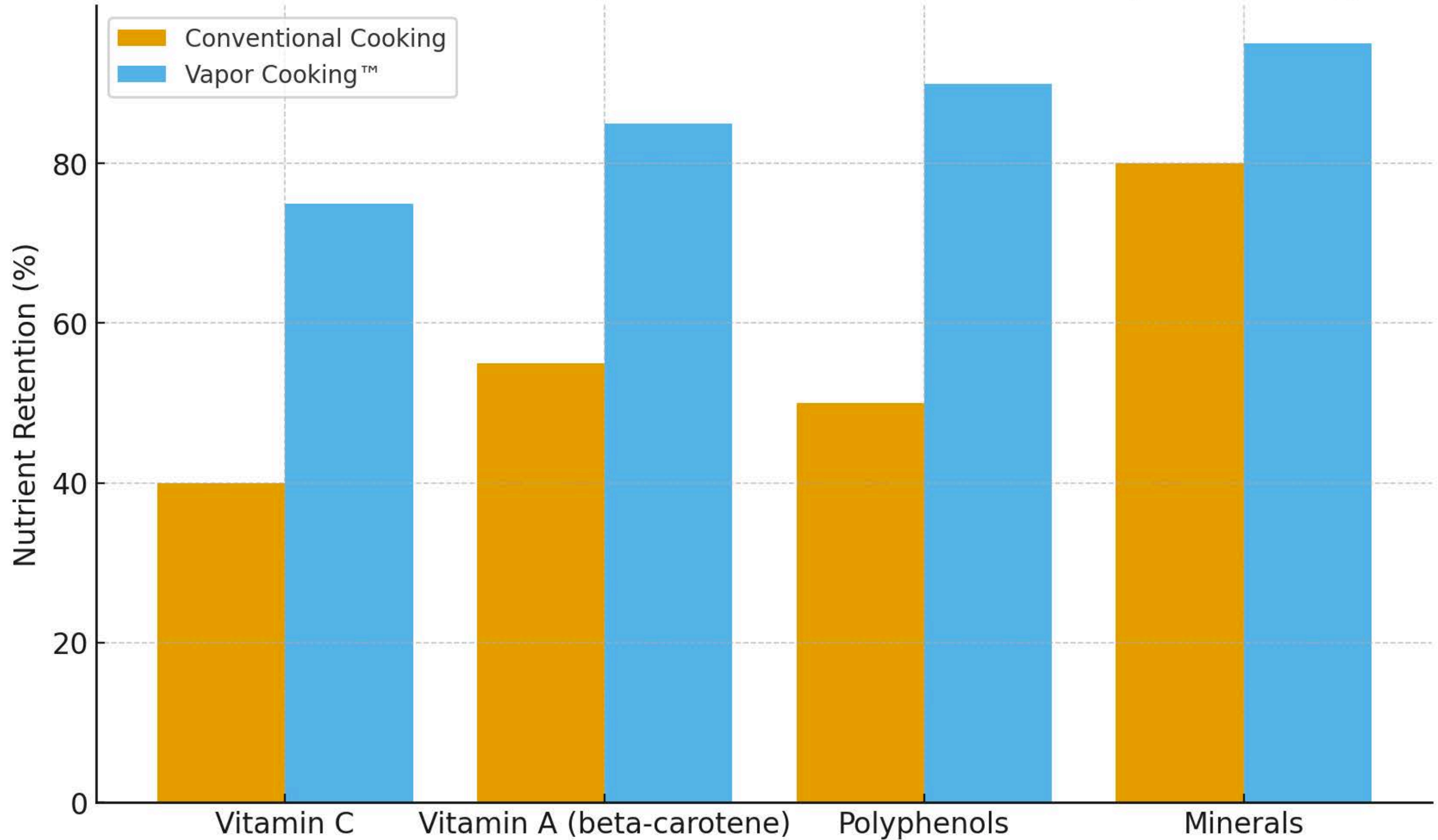
	Ingredient	Key Immune Benefits	Terrain / Toxicology Bonus	
	White beans	Prebiotic fiber → feeds beneficial microbes; zinc; folate	Supports SCFA production → tighter gut barrier	
	Apples	Quercetin → antiviral + mast-cell stabilizing; pectin fiber	Detox support via microbiome fermentation	
	Onions	Quercetin; sulfur compounds → antimicrobial	Promotes detox; lowers inflammation	
	Pumpkin / Kabocha	Beta-carotene → vitamin A precursor for mucosal immunity	Antioxidants protect gut lining	
	Celery	Polyphenols; sodium-rich electrolytes	Aids hydration & detox pathways	
	Garlic	Allicin → antiviral, antibacterial, antifungal	Strong anti-pathogen defense	
	Carrots	Beta-carotene + vitamin C	Strengthens epithelial defenses	
	Savoy Cabbage	Glucosinolates → anticancer + NRF2 activation	Supports toxin clearance & gut resilience	
	Vegetarian broth	Mineral foundation; warming for digestion	Better nutrient absorption	
	Sea salt + pepper	Electrolyte balance; antioxidant support (pepper)	Enhances nutrient uptake (piperine)	

Why this soup boosts immune resilience

- Feeds the microbiome → ↑ butyrate → ↓ inflammation
- Strengthens mucosal immunity (vitamin A activation)
- Antiviral + antimicrobial compounds naturally present
- Antioxidants preserved with low-temp Vapor Cooking™
- Stable minerals (no leaching toxic metals!)
- Healthy cookware + whole-food ingredients = resilient immunity:

→ Especially critical for children in chronic inflammatory environments

Nutrient Protection Comparison: Conventional vs Vapor Cooking™



Superfood Detox Salad

Ingredients

- 1 small cabbage –purple cone #4
- 5-6 carrots cone #2
- 1 red beet cone #2
- 1 avocado
- 1/2 cup fresh dill or fresh herbs
- 2/3 cup chopped walnuts cone #3

For the dressing:

- 1 garlic cloves cone #1
- 1/2 cup olive oil
- 1/4 cup unfiltered apple cider vinegar



<https://foodture.blogspot.com/2023/09/superfood-detox-salad.html>

	Ingredient	Key Immune Benefits	Terrain & Detox Support	
	Purple cabbage	Vitamin C + anthocyanins → antiviral & antioxidant	Glucosinolates activate detox (NRF2 pathway)	
	Carrots	Beta-carotene → mucosal immunity (gut/lungs)	Antioxidants protect epithelial barriers	
	Red beet	Nitric oxide → improves circulation & immune cell delivery	Betaine supports methylation & liver detox	
	Avocado	Vitamin E + healthy fats → modulates inflammation	Enhances absorption of fat-soluble vitamins	
	Fresh dill/herbs	Polyphenols + antimicrobial properties	Gut-friendly, reduces pathogenic bacteria	
	Walnuts	Omega-3 ALA → regulates immune tolerance & inflammation	Feeds SCFA-producing microbes	
	Garlic (dressing)	Allicin → antiviral, antibacterial, antifungal	Supports immune defense in gut & airways	
	Olive oil	Polyphenols → protect immune cells	Enhances nutrient uptake, activates NRF2	
	Apple cider vinegar	Improves mineral absorption & stomach acid	Supports digestion + microbiome diversity	
	Sea salt	Electrolyte balance	Enhances cellular communication	

Why this salad boosts immune resilience

- Maximizes raw nutrients & phytonutrients
- High prebiotic fiber → fuels butyrate → ↓ inflammation
- Supports natural detox pathways (liver + microbiome)
- Color diversity = broad immune activation
- Omega-3s help regulate overactive immunity (tolerance)
- This dish trains the immune system to balance — not overreact.

How These Foods Protect Children's Immunity

Purple Cabbage → antioxidant barrier protection

Carrots → Vitamin A = mucosal immunity

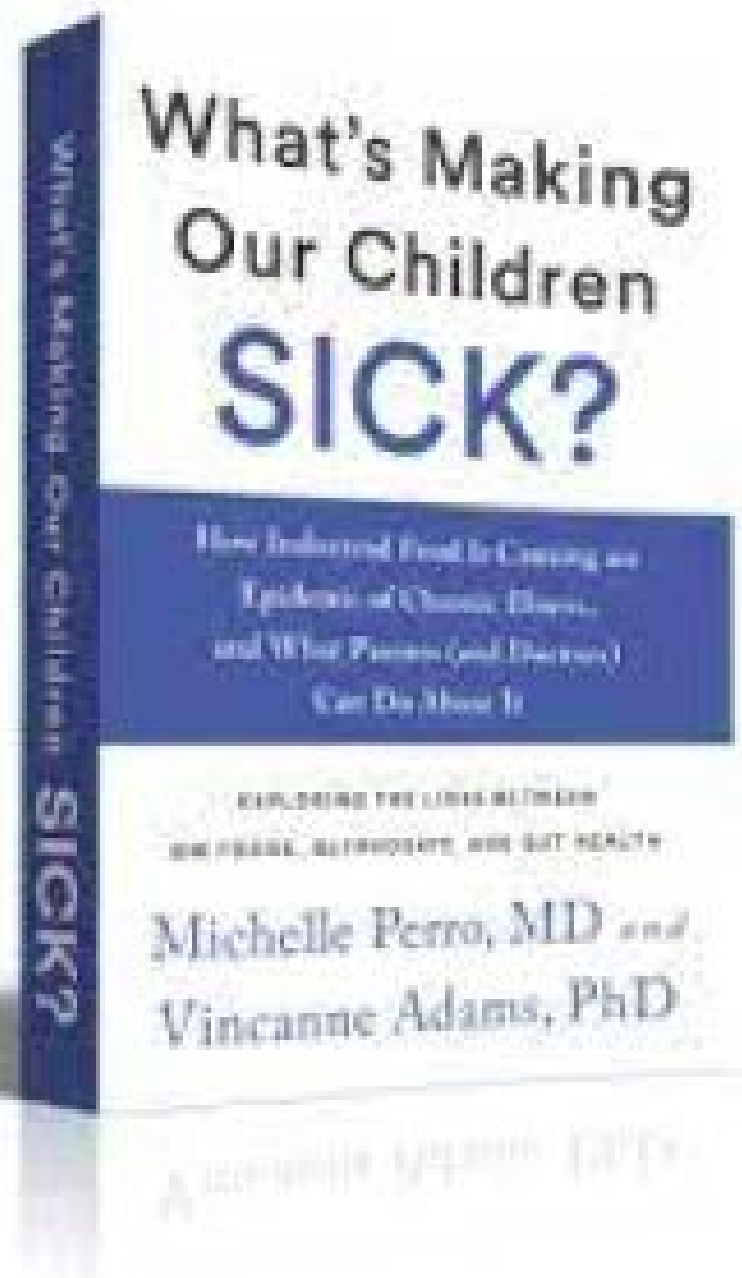
Beets → blood flow → fast immune response

Avocado → absorption of key nutrients

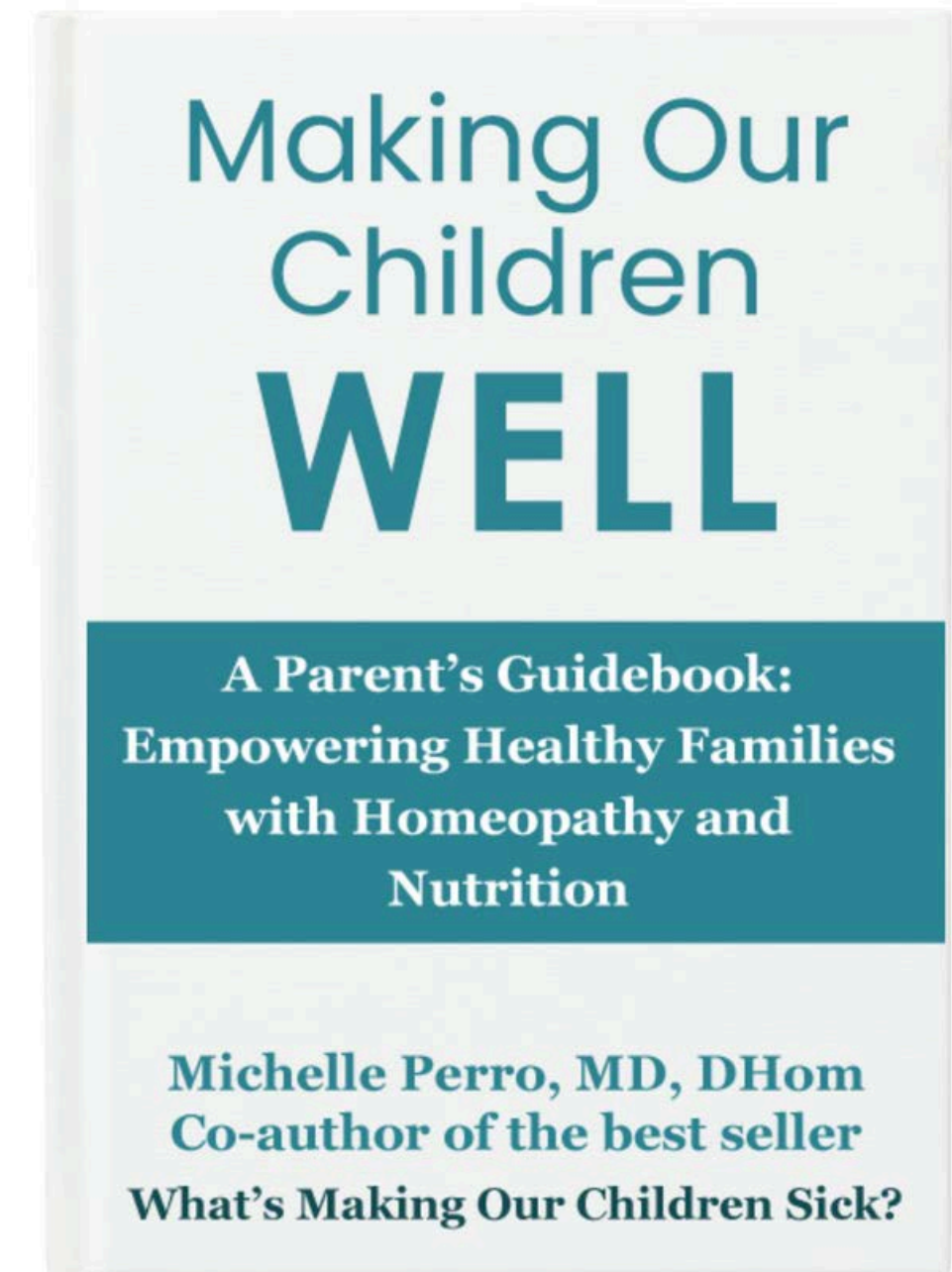
Herbs → antimicrobial protection

Walnuts → brain-immune modulation

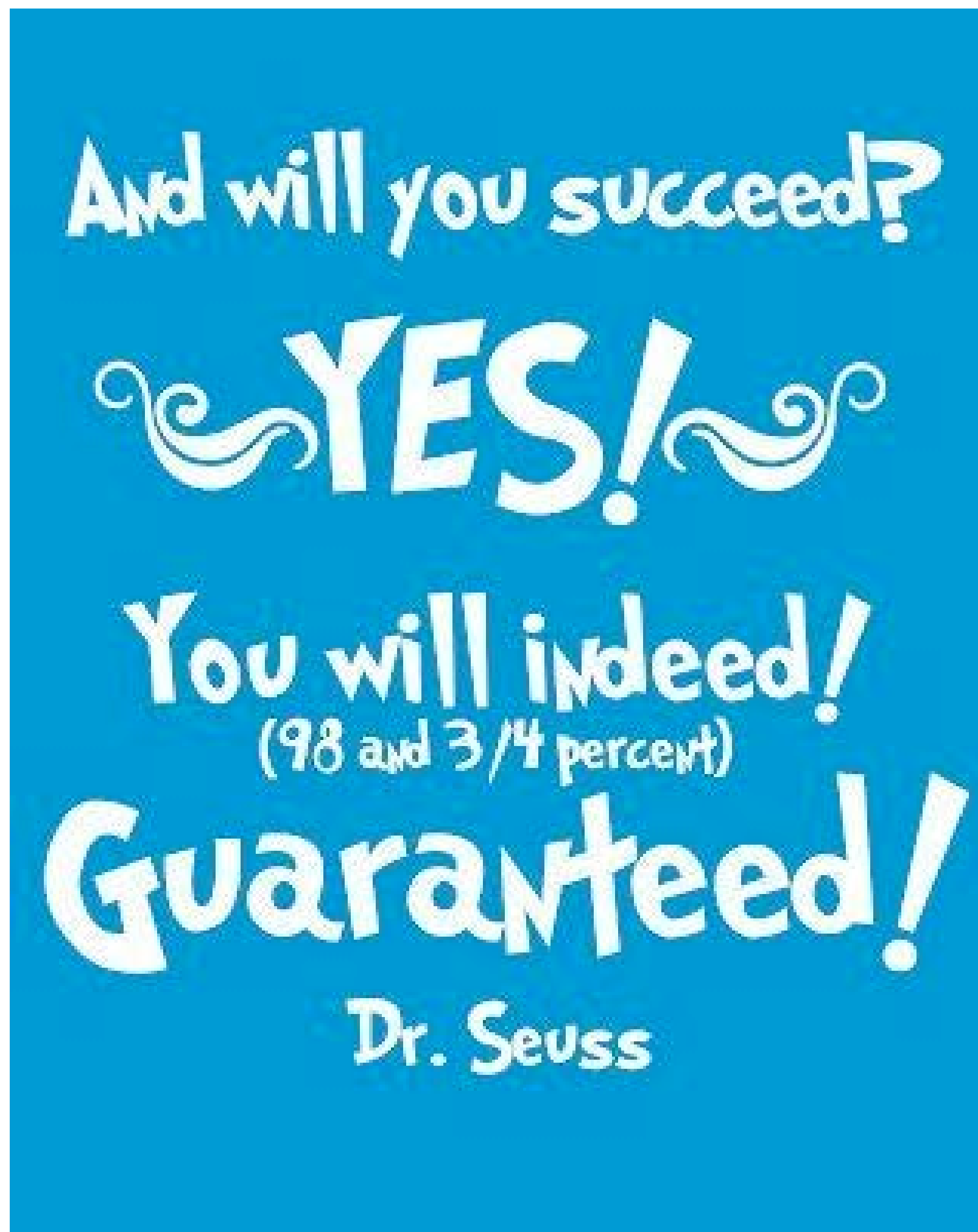
ACV + Garlic → gut defense, good-bug support, breaks down glyphosate



*Coming
Soon...*



Thank



you!



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Schedule your demo today!

Thank you!

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