

# Moringa: Moringa oleifera



Moringa (*Moringa oleifera*) known as the "Tree of Life" supports natural holistic health. Its nutritional value and curative properties make moringa one of natures' most gifted botanicals Most parts of the moringa tree have been used in traditional medicine throughout the world for centuries, with focus on the moringa leaves which we have biodynamically freeze dried to bring to you their maximum benefit.

The National Science Foundation, National Geographic Society and the Andrew Mellon Foundation have financed a project to collect the world's 13 Moringa species and "Trees for Life" actively supports moringa cultivation in impoverished areas of the world that face severe malnutrition and starvation.

Ayurveda cites 300 conditions improved or prevented by moringa. Its strong nutritional value supports the contention that moringa provides long lasting energy, increased endurance and mental alertness. It strengthens our bones and enriches our blood. Nutrition along with exercise are primary tools your body needs for preventative maintenance. Your body can achieve a high level of self-healing and vitality given the right materials.



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Studies published in the journal of <u>Phytotherapy</u> <u>Research</u> and <u>HortScience</u> find moringa effective in lowering blood pressure, lowering blood sugar levels,

reducing chronic swelling and inflammation, and calming the nervous system. These preliminary results support traditional uses of moringa that have been practiced successfully for centuries.

Moringa is bursting with energy. Moringa trees grow very quickly. When we harvest moringa leaves, they grow back prolifically in a very short period of time. Moringa leaves, once harvested, must go into the freeze dry process almost immediately. After

only a few hours in a ventilated harvesting bag, the leaves have literally cooked themselves from the heat generated by their own biomass. This plant is exploding with life force.

Fresh Moringa Leaves	Dried Moringa Leaves (gram for gram)	
4X more beta carotene than carrots	10X more Vitamin A than carrots	
7X more vitamin C than oranges	50% more Vitamin C than oranges	
4X more calcium than milk	17X more calcium than milk	
2X more protein than milk or yogurt	9X more protein than yogurt	
3X more potassium than bananas	15X more potassium than bananas	
74% more iron than spinach	25X more iron than spinach	

### NUTRITIONAL VALUE OF MORINGA LEAVES

Moringa leaves contain a full complement of minerals and all the amino acids of meat.

These highly nutritional properties of moringa make it an excellent natural, organic energy and endurance health dietary supplement.

## CELLULAR FRACTION-LINE ACTIVATED MORINGA POWDER :

In Thailand, Moringa leaves are traditionally cooked in soups and curries. Unfortunately, much of the nutritional and medicinal value is destroyed by the heat in the cooking process. Excessive heat denatures live enzymes and destroys vital thermo- sensitive chemical compounds. A key factor in the quality and efficacy of moringa is the method by which it is dried and preserved. Cellular Fraction-Line Technology (CFL) not only preserves the nutritional and medicinal values in terms of moringa's chemistry per se, but also sustains the cellular and molecular aspects of the plant as it grows in nature. It is in the context of Moringa's complex, synergistic, intelligent structure that its ingredients have their desired effects. For a complete process brief on CFL and its amazing benefits please refer to this website.

REJUVENATIVE POWERS: Using Moringa as an example, we can make some general comments regarding the importance of raw material specifications, which apply across the board and are particularly well illustrated by Moringa.

The attributes of the plant often reflect in the finished product. In the case of Moringa, the regenerative power of the tree is nothing less than spectacular. After harvesting the tree, the stems and leaves grow back fully in a short period of time.





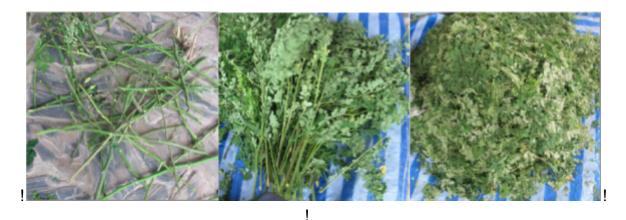
#### Harvested Moringa Trees One Month Growth Four Months Growth

When we collect Moringa leaves, we use special collection bags with a loose weave to allow air to flow through the bags. Despite this extra effort, a bag full of Moringa leaves gets extremely hot within hours of harvest due to the intense internal heat (energy) released by the leaves. The leaves literally cook themselves from their own internal heat in a matter of hours. This high level of energy apparent in the leaves is present in the finished product.

The logistics of collecting Moringa leaves is quite challenging if the product specifications include only the leaves and the smallest capillary stems that hold the leaves together.

#### **RAW MATERIAL SPECIFICATIONS**

Another part of the cost of our Moringa leaf powder can be attributed to our raw specifications. We process ONLY the leaves and the smallest capillary stems that hold the leaves together. It would be very easy to include the larger stems, oven dry, and mechanically grind the leaves and stems into a fine powder which would be 85% pulp by weight and 15% leaves as a result of the inclusion of stems. This provides a large quantity of powder with a low level of active ingredients.



Stems	Leaves With Stems	Leaves
Rejected	Rejected	Accepted

TFD's primary concern is the quality and effectiveness of our finished product. We will not take any measures to lower the price by lowering the quality. We will under no circumstances sacrifice quality to obtain lower costs or higher profitability.

The combination of factors including the raw material specifications, harvesting procedures, and transporting product from harvest almost immediately into the Cellular Fraction-Line process provides the natural benefits this amazing herb possesses.

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