

DISCOVER the Ultimate Nutritional Breakthrough: Quorum Nutrition™

What is Quorum Nutrition™? - A unique, new method of regulating beneficial probiotic communication during multi stage aerobic fermentation of raw organic foods into instant cellular nourishment that bypasses the digestive system and requires no digestion to be utilized by the body.

How does it work? – Scientists have long known that probiotic bacteria use a cell-to-cell communication system known as *quorum sensing* to optimize their density, growth and detect and amplify nutrient concentrations. This faster-than-light subatomic communication is a delicate process needing oxygenation, temperature control and enzymatic nutrient substrates.

Why it is important? - Quorum sensing allows beneficial bacteria send and receive messages—in the form of small molecules—to and from surrounding cells. In raw food fermentation, quorum sensing allows beneficial probiotic organisms to monitor their population density and to modulate a behavior that can increase or decrease the nutrient content of the cultured or fermented food. Nourishing the cells of the immune system with nutrient dense raw ferments that are rich in nucleotides may allow the innate immune system to quickly conquer invading superbugs like Swine Flu or mutant food-borne infections before they make us sick.** Over and over again, researchers report incredible immune enhancing effects of nucleotides (*British Journal of Nutrition* 2007:98; *Acta Paediatrica* 2007:88; *Journal of Leukocyte Biology* 2003:73; *Journal of Nutrition* 1994:124; *American Institute of Nutrition*, 1994:124; *Journal of Nutritional Immunology*, 1995:4; *Transplantation* 1992:53; *Journal of Nutrition*, 1994:124; *Anticancer Research* 1995:15; *J of Parenter Enter Nutrition* 1986:10).



How it was discovered? The inventor of this technology, Dr. Paul Yanick states, “It took over 15 years of research to know exactly when probiotic cells reach a quorum effect whereby they become robust and prolific producing huge payloads of proteins and nutrients that can keep the body clean of environmental toxins and nourish and fortify innate immunity.” For the first time ever, Dr. Paul Yanick, the medical research director of the American Academy of Quantum Medicine (AAQM) has announced his discovery that raw food nutrients can be preserved with a long shelf-life and can be concentrated 100 to 1 so we can correct nutrient deficiencies that foster disease in days and weeks versus the months and years that it takes with other supplements.

Is it Science-Based? A **University of Edinburgh** biologist Dr. Stuart West and his colleagues confirmed Dr. Yanick’s discovery observing that a quorum-sensing nuance reaps the benefits of quorum sensing as mutual cooperation and teamwork conserves energy and allows probiotic cells to thrive and replicate quickly—causing them to generate larger and larger proportions of nutrients. Two scientists—J. Woodland Hastings and Kenneth H. Nealson—discovered that a marine bacterium, *Vibrio fischeri*, produced light when its population reached a critical size. When fewer were present, the bacteria didn’t bioluminesce. The two researchers speculated that the bacteria released an autoinducer signal or loud cacophony that caused the assemblage of microbes to flow. **Princeton University** biologist Bonnie Bassler—working with similar quorum concepts states “The promise is huge. We’re going forward unabashed.” Bassler, a winner of a 2002 MacArthur Foundation genius award has been highly instrumental in the rapid scientific advances of quorum sensing (*Proc Natl Acad Sci USA*. 1964;51; *Arch Microbiol*. 1979;120; *Mol Plant-Microbe Interact* 11; 2001. *Nature* 411; 2000; *American Phytopathological Society* 13, 2000; *Annual review of Microbiology*, 55, 2001; *Scientific American*, 290(2), 2004; *Journal of Bacteriology*, 184(4), 2002; *Scientific American May 2009 J Bacteriol*. 1999, 181:9). More practically, quorum sensing provides a powerful strategy for nutrition: muck up the communication system of beneficial probiotic organisms in a way that they can effectively orchestrate their breakdown of raw, whole foods into powerful predigested nourishment. Dr. Phil Szuromi stated “A synchronization transition and a sudden dynamical quorum sensing transition were both observed as a function of oscillator density and the rate of exchange of signaling species through the surrounding solution.” Indeed while the researchers at the **University of Leeds** in UK and **West Virginia University** were scientifically proving how to use quorum sensing to coordinate cell density, Dr. Yanick discovered how to use quorum sensing to synchronize or “switch on” the full and optimal activity of probiotic cells (*Science* 323 (5914): 2009; *Sc. Signa*, 2:56, 2009) to increase nutrient content 100-fold.

IMAGINE getting 36% protein; 30% nucleotides; 25% mannan-based oligosaccharides that interfere with the colonization of intestinal pathogens while feeding beneficial commensal-probiotic flora and huge payloads of SYNBIOTIC nutrients... all in one supplement! With today’s strained economic climate and harsh polluted environment, people need instant fermented nourishment at high concentrations to stay healthy. “We desperately need a new way of thinking or a new mind-set on nutrition because maldigestion and malnourishment lie at the root of all degenerative diseases. In raw food fermentation when a quorum is not met, the fermentation will fail due to lack of and optimal probiotic status.” says Dr. Yanick.

We refuse to compromise. The quality of your nutritional supplement has everything to do with effectiveness in today’s high-stress, over-cooked, microwave, and toxin-filled and infectious world. **Get the protection you deserve!**

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** These statements have not been evaluated by the FDA. These products are not intended to diagnose, treat, cure, or prevent any disease