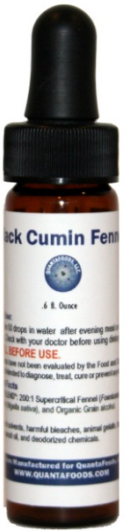


# Black Cumin-Fennel Digestive Nutritive

Researchers have shown that maldigestion involves a deficiency in the flow of digestive juices (*Gut* 1999; 45; *Gut* 1998; 43:3; *Hepatology* 1994: 4; *Endoscopy* 30; 1998; *Digestive Diseases and Sciences*, 1997: 42). Dr. Yanick pioneered the development of supercritical CO2 extractions of fennel seed and black cumin to help develop the ultimate nutritive for the entire gastrointestinal tract and that would also protect against carcinogens that cause cancer and the damaging effects of gut inflammation.\*\*

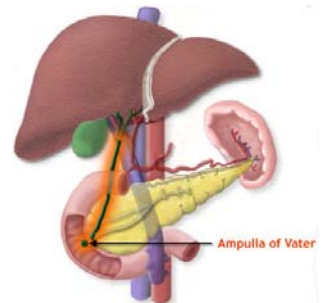


- **Black Cumin Seed** - a powerful antioxidant and potential anti-cancer weapon. *Thymoquinone*, a primary active component of Black cumin, is known for its inhibition of oxidative stress. Regarding cancer, a study was conducted to evaluate and compare the effects of Black cumin extracts on colon cancer cells and the results revealed a significant decrease in cancer cells. And, researchers at the Kimmel Cancer at Jefferson in Philadelphia it even blocked fatal pancreatic cancer cell growth (*Biomed Sci Instrum.* 2006; 42 *J Carcinog.* 2006 May 9; 5 *Int J Exp Pathol.* 2005 Dec; 86: 60.) Black cumin contains nigellone that inhibits bronchial spasms in respiratory disorders and stops coughing. An anti-tumor compound *beta-sitosterol* and *sterol* reveals that it can treat abscesses and tumors of the abdomen, eyes, and liver (*Arch Iranian Medicine* 2002: 5:2) and has the potential to break addictions (*Dept of Pharmacology at the University of Karachi*). Other researchers report powerful anti-inflammatory, analgesic, anti-histaminic, anti-diabetic and anti-pyretic activity of black cumin (*Journal of Ethnopharmacology* 2001; *Phytotherapy Research* 2004: 18; *Journal of Ethnopharmacology* 2003: 63; *Annals of Allergy* 1993: 237; *Phytotherapy Research* 2003: 1209).
- **Fennel Seed Extract** – For centuries fennel has been used as a traditional digestive aid in herbal medicine in Europe and China and India. Fennel is an herb of the carrot family that is aromatic and has a licorice-like taste. A study in *Forsch Komplementarmed Klass Naturheilkd.* 2004: 2 reviewed many research studies on the powerful carminative (stomach calming effect) of fennel seed revealing that it is an anti-carcinogen digestive nutritive. Its anti-inflammatory, analgesic, digestive and antioxidant activities are well known (*Fitoterapia* 2004: 75: *J Agric Food Chem.* 2004: 7: 7; *Altern Ther Health Med.* 2003: 9: 4) Finding non-moldy fennel seeds is a real challenge. In the *Journal of Food Safety* 2009, 10 samples of fennel seed from fields in India were examined to find aflatoxins B1, B2, G1 and G2 (mold or mycotoxins proven to cause cancer). Our seeds are fresh-harvested and monitored by Dr. Yanick for purity and quality.

## NOTHING COMPARES! Key Highlights of Black Cumin-Fennel™

- ✓ Soothes, calms and nourishes the digestive tract.\*\*
- ✓ Indigestion disappears without harmful overuse of hydrochloric acid and digestive enzymes or toxic antacids\*\*
- ✓ Normalizes excess acid and lubricates valves to unblock the flow of natural pancreatic juices and bile so toxins can be excreted safely without backing up into the kidneys, nervous system and lymphatics.\*\*
- ✓ It's anti-inflammatory nutrients may help to heal gastro-duodenal irritations\*\*

**Suggested Dose:** 10 drops in water after heavy meals (**ask your doctor before taking this product**) (24 doses per .5 ounce bottle)



**WARNING:** The use of this herbal supplement is a traditional nutritional use that is not intended to be prescribed for, or to treat any disease, and does not claim to cure any disease, including diseases involving fevers, colds, flu or invading organisms.

**Caution:** As with any dietary or herbal supplement, you should advise your health care practitioner of the use of this product. If you have ulcers, gallstones or are nursing, pregnant, or considering pregnancy, you should consult your health care provider prior to taking this product.

### Dr. Yanick's Clinical Research that lead to the development of Black Cumin Fennel:

Yanick, P. The Physiological-Chemical Assessment of Undernutrition. June 1988. *Townsend Letter for Doctors*, 282-285.

Yanick, P. Biomolecular Nutrition and the GI System. December 1993. *Townsend Letter for Doctors*, 1248-1250.

Yanick, P. Disorders of Gall Bladder & Duodenum in Overweight Patients. June 1994. *Townsend Letter for Doctors*, 568-570.

Yanick, P. Oral Chelation of the Biliary Tract and Circulatory System in CV Disease. Nov 2002. *Townsend Letter for Doctors*.

Yanick, P. New Breakthroughs in Treating Irritable Bowel Syndrome, *Townsend Letter for Doctors & Patients*, May 2001.

Yanick, P. Boosting Nutrient Uptake in Chronic Illness, *Townsend Letter for Doctors & Patients*, December 2000.

\*\*The statements have not been evaluated by the Food and Drug Administration. This product is not intended to treat, cure, or prevent disease.