

Pure Sea Vegetables

U.S. Senate Document #264 states, "99% of the American people are deficient in minerals and deficiency in any one of the more important minerals actually results in disease."

Anarem Report states, out of 21,500 individuals, "not a single individual consumed 100% of the 10 most needed nutrients in the body."

Pure Sea Vegetables is an exclusive Whole Food Raw Vegan Superfood blend with a proprietary method of processing 7 Wild Harvested Sea Vegetables that are ecologically hand harvested off the North Atlantic coast - from the purest, coldest water of Canada, Newfoundland, and Iceland.

Pure Sea Vegetables' 7 Sea Vegetables contain virtually every Vitamin, Mineral, Trace Mineral, and Amino Acid, along with all the appropriate Enzymes, Anti-Oxidants, and Phyto Nutrients in Nature's Perfect Balance.

Dr. Steve Nelson

Dr. Nelson is recognized by the World Health Organization (WHO) as one of the top 100 naturopathic physicians in the world. Dr. Nelson was instrumental in helping Suzanne Somers in regaining ultimate health. He is also listed in 2 of Suzanne Somers books, Breakthrough and Knockout.

"I recommend Pure Sea Vegetables to all my patients. It's the only single product that I have ever found that increases energy, boosts metabolism, and balances thyroid and blood sugar levels. These 4 major factors help my patients attain ultimate health."

BENEFITS

- Alkaline Forming Balances pH
- Anti-Aging Properties
- Anti-Bacterial Properties
- Anti-Inflammatory Properties
- Excretes Heavy Metals
- Chelates Radiation Strontium 90
- Increases Energy
- Improves Memory
- Improves Elimination
- Reduces Cancer Risks
- Reduces Stress
- Supports Bone and Joint Health
- Supports Healthy Blood Pressure
- Supports Healthy Blood Sugar
- Supports Healthy Eyes
- Supports Healthy Gums
- Supports Healthy Hair
- Supports Healthy Heart
- Supports Healthy Immune System
- Supports Healthy Kidneys
- Supports Healthy Liver
- Supports Healthy Nails
- Supports Healthy Prostate
- Supports Healthy Skin
- Supports Healthy Teeth
- Supports Healthy Thyroid
- Supports Healthy Weight Loss

Pure Sea Vegetables' 7 Sea Vegetables

Ascophyllum Nodosum, is a large, common, brown sea vegetable from the Northern Atlantic Ocean, also known as Norwegian Kelp, Knotted Kelp, or Knotted Wrack. Chemical and nutritional

analyses indicate that it contains vitamins such as thiamine, folic acid, vitamin C; and amino acids and minerals such as sodium, potassium, calcium, iron and iodine, according to the Journal of Nutrition.

Chondrus Crispus, known under the common name Irish Moss or Carrageen Moss, is a species of red sea vegetables which grows abundantly along the Northern Atlantic coastline. It is rich in iodine and sulfur. Known mostly for aiding in digestion and intestinal disorders, it possesses antibacterial and antiviral properties. It is also considered an anticoagulant and research has claimed that it may reduce high blood pressure and the risk of arteriosclerosis.

Fucus Vesiculosus, known by the common names Bladder Wrack, Red Wrack, Red Fucus, and Sea Oak, is found in the Northern Atlantic Ocean. Primary chemical constituents of this plant include mucilage, algin, mannitol, beta-carotene, iodine, bromine, potassium, and many other minerals. This species has been shown to help women with abnormal menstrual patterns and/or menstrual-related disease histories.

Fucus Evanescons, is an Arctic species, originating in the North Atlantic. As with other brown sea vegetables, it is very high in magnesium and protein, vitamin A, iodine, bromine, and phosphorous. It also contains: vitamin C, vitamin K, vitamin E and an extensive list of minerals such as potassium, calcium, sodium, sulfur, chloride, silicon, iron, manganese, copper, zinc, titanium, and trace elements.

Laminaria, is a genus of 31 species of large, brown sea vegetables, all sharing the common name of Kelp. Aside from its high vitamin B-12 and mineral content, Kelp has strong anticarcinogenic properties. Also, the sodium alginate in Kelp has been shown to reduce the body's absorption of radiation.

Porphyra, may be the most domesticated marine sea vegetable, also known as laver, or nori. It contains more vitamin C than oranges; and has minerals that include manganese, copper and selenium. It is particularly high in trace elements such as zinc.

Ulva Lactuca, a bright green sea vegetable in the division Chlorophyta, is also known by the common name Sea Lettuce. It is high in protein and a variety of vitamins (A, B1, C) and minerals (potassium, magnesium, calcium), especially iron.