

### 甚么是老梅?

ì湾高山自然农法	医业
<b>钟植的无</b> 毒青梅	原制

保留完整青梅全果,经过盐水去涩、 B 光萎凋、糖渍熬煮、以及十年以上时间

长期熟成的碱性食材,富含珍贵有机酸,游离胺基酸及微量元素,有助体内克式循环,提升代谢能力,平衡酸化体质

无菌自然缓慢熟成

甚么是义式陈醋?

#### 义大利Modena生产的 指定品种葡萄

在义大利Modena地区生产·葡萄全果榨 汁·于特制橡木桶中·经十年以上时间 缓慢发酵酿造

欧洲中世纪时期文献就有记载,具有特殊 食疗效果,富含抗氧化物质及有機酸,是 西方历史悠久的碱性养生食材



# **Q** 老梅膏、梅精、梅醋,有甚么不同?

作法

好处

U134 1310 13H 73EA 113.			
说明	力碱梅老梅膏 (BalsaUme)	梅精	梅醋
所需时间	十年	三天	一年
制作方式	独家融合无菌自然熟成、去籽制浆的老梅果肉 以及原产义大利的balsamico义式陈醋	青梅榨汁熬煮浓缩	梅汁、糖与米醋混和或发酵
营养成分	富含长时间分解的有机酸、游离胺基酸和碱性元素	浓缩梅汁	梅汁与醋酸
使用方式	可直接饮用或加水稀释;可入菜调理	需溶解稀释饮用	视酸度加水稀释饮用
风味口感	醇厚的酸、甘、咸丰富口感,可直接饮用或是调理入菜	偏酸	偏酸或偏甜

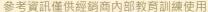
## ↑ 力保酵酵素膏,跟其他酵素有甚么不同?

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	力保酵酵素膏	一般發酵酵素	
主要目的	老梅膏抗体质酸化、 全果诺丽酵素抗自由基氧化、 降低罹癌风险	助消化 营养补充	
是否需要 稀释	可直接饮用・也可加水稀释	视浓缩程度决定	

○ 老梅產品的碱性,跟碱性水有甚么不	同
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	老梅產品	碱性水
营养成分	长时间自然熟成、 无菌狀態分解的珍贵有机酸· 跟多种碱性矿物质	水、 碱性礦物离子
主要目的	抗体质酸化· 順暢能量代谢循环	补充流失的电解质







#### What is **Balsamico?** What is Aged Ume?

Ume Plums, 100% Naturally Grown in Mountain Farms of Taiwan	Source	Trebbiano & Lambrusco Grapes, Produced in Modena, Italy
Whole fruit soaked in sea salt water (4 mo) → sundried (3 mo) → pickled in sucrose + cooked in low theat (2 mo) → aged in bacteria-free barrels (10 yrs)	Process	Whole fruit pressed & juiced→ aged for at least 10 years in oak barrels of successively smaller sizes

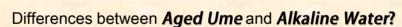
heat (2 mo) Rich in anti-oxidants and organic acids of Rich in alkaline nutrients (organic acids, amino Benefit alkaline nature, known to Europe in the Middle acids & minerals), good for balancing acidic diets Ages for being restorative or curative



Differences between BalsaUme, Plum Essence, and Plum Vinegar?

	BalsaUme (老梅膏)	Plum Essence (梅精)	Plum Vinegar (梅醋)
Time to Make	10 Years	3 Days	6~12 Months
How to Make	Blend of aged ume purée and Italian balsamico	Reducing plum juice in low heat	Juice & sweetened rice vinegar, mixed and fermented
Nutrient	Organic acids and amino acids released by long-term aging	Juice concentrate	Juice and acetic acid
How to Use	Drink 1 or 2 table spoons daily, with or without dilution	Dilute in water before drinking	Dilute according to acidity & sweetness
How It Tastes	Rich and creamy blend of slightly sour, salty and sweet flavors	Very sour	Sour and sweet





	Products of Aged Ume	Alkaline Water
Nutrient	Organic acids, amino acids, & alkaline minerals released via long-term aging	H <sub>2</sub> O (water),mineral ions
Benefit	Anti-acidity, facilitating Krebs Cycle (Citric Acid Cycle) and metabolism	Source of supplementary electrolytes



#### Differences between BalsaNoni and common Enzymes?

	BalsaNoni (力保酵酵素膏)	Enzyme
Benefit	Anti-acidity + anti-oxidation; reducing risk of cancer against free radicals	Improving digestion, nutritional supplement
Dilution or Not?	Drink 1 or 2 table spoons daily, with or without dilution	Depends on manufacturer's instruction



