

whole foods sourdough bread nutrition

whole foods sourdough bread nutrition is a topic of growing interest among health-conscious consumers and culinary enthusiasts alike. This type of bread, made using natural fermentation processes and whole grain ingredients, offers a unique blend of nutritional benefits that differ significantly from conventional breads. Understanding the nutritional profile of whole foods sourdough bread can help individuals make informed dietary choices, especially those seeking wholesome, nutrient-dense foods. This article explores the key nutritional components of whole foods sourdough bread, including its macronutrient content, vitamins, minerals, and health-promoting properties. In addition, the fermentation process and its impact on digestibility and gut health will be examined. The discussion will also cover comparisons with other bread types and practical considerations for incorporating whole foods sourdough bread into a balanced diet.

- Nutritional Composition of Whole Foods Sourdough Bread
- Health Benefits of Whole Foods Sourdough Bread
- Fermentation and Digestibility
- Comparison with Other Bread Varieties
- Incorporating Whole Foods Sourdough Bread into a Healthy Diet

Nutritional Composition of Whole Foods Sourdough Bread

Whole foods sourdough bread is characterized by its use of whole grain flour and natural fermentation, which results in a distinct nutritional profile. It is a rich source of carbohydrates, proteins, fiber, and various micronutrients. The nutrient density of this bread makes it a valuable addition to many diets.

Macronutrients

The primary macronutrients in whole foods sourdough bread include carbohydrates, proteins, and fats. Carbohydrates provide energy, with complex polysaccharides from whole grains contributing to sustained energy release.

- **Carbohydrates:** Whole foods sourdough bread contains complex carbohydrates derived from whole wheat or other whole grain flours, which offer a lower glycemic index compared to refined breads.

- **Proteins:** This bread contains moderate levels of plant-based protein, primarily gluten, which is partially broken down during fermentation, enhancing digestibility.
- **Fats:** The fat content is generally low, derived mostly from the grain itself, with negligible saturated fats.

Fiber Content

One of the most significant nutritional advantages of whole foods sourdough bread is its high dietary fiber content. The inclusion of the bran and germ from whole grains provides both soluble and insoluble fiber, supporting digestive health and promoting satiety.

Vitamins and Minerals

Whole foods sourdough bread is an excellent source of essential vitamins and minerals, including B vitamins (such as niacin, thiamin, and riboflavin), iron, magnesium, phosphorus, and zinc. The fermentation process can increase the bioavailability of some minerals by reducing phytate content.

Health Benefits of Whole Foods Sourdough Bread

Consuming whole foods sourdough bread offers multiple health benefits, largely attributed to its nutritional composition and fermentation process. These benefits extend beyond basic nutrition, impacting metabolic health, digestion, and overall well-being.

Improved Blood Sugar Control

The low glycemic index of whole foods sourdough bread helps moderate blood sugar spikes after meals. This effect is due to the slower digestion of complex carbohydrates and organic acids produced during fermentation that slow gastric emptying.

Enhanced Digestive Health

The fiber content and presence of beneficial microbes from fermentation support gut flora diversity and function. This contributes to improved bowel regularity and may reduce symptoms of digestive discomfort.

Rich Source of Antioxidants

Whole grains are rich in antioxidants such as phenolic compounds and vitamin E. The fermentation process can increase antioxidant levels, which help combat oxidative stress and inflammation in the body.

Fermentation and Digestibility

The fermentation process is a defining characteristic of sourdough bread, involving wild yeast and lactic acid bacteria that transform the dough. This process significantly influences the nutritional and health properties of whole foods sourdough bread.

Reduction of Antinutrients

Phytic acid, an antinutrient present in whole grains, can inhibit mineral absorption. The fermentation process reduces phytic acid levels, thereby enhancing mineral bioavailability and improving overall nutrient absorption.

Prebiotic Effects

Lactic acid bacteria produce prebiotic compounds during fermentation, which promote the growth of beneficial gut bacteria. This can lead to improved gut barrier function and immune response.

Lower Gluten Content

Fermentation partially breaks down gluten proteins, making whole foods sourdough bread potentially more tolerable for individuals with mild gluten sensitivities, though it is not suitable for those with celiac disease.

Comparison with Other Bread Varieties

Whole foods sourdough bread differs nutritionally and functionally from other common bread types such as white bread, whole wheat bread, and chemically leavened bread. These differences impact health outcomes and dietary suitability.

Whole Foods Sourdough vs. White Bread

White bread is made from refined flour and typically lacks fiber, vitamins, and minerals. Whole foods sourdough bread offers higher fiber content, more micronutrients, and a lower glycemic index, making it a healthier choice.

Whole Foods Sourdough vs. Whole Wheat Bread

While whole wheat bread also contains whole grains, the natural fermentation in sourdough enhances nutrient bioavailability and digestibility. Sourdough bread often has better flavor complexity and longer shelf life without preservatives.

Whole Foods Sourdough vs. Gluten-Free Bread

Gluten-free bread is designed for individuals with gluten intolerance but often lacks fiber and essential nutrients found in whole foods sourdough bread. For those without gluten restrictions, sourdough bread provides a more nutrient-dense option.

Incorporating Whole Foods Sourdough Bread into a Healthy Diet

Integrating whole foods sourdough bread into daily meals can contribute to balanced nutrition and support overall health. Consideration of portion sizes and complementary foods optimizes its benefits.

Meal Pairing Suggestions

Whole foods sourdough bread pairs well with a variety of nutrient-rich foods, enhancing meal quality and nutrient synergy.

- Avocado and lean proteins such as turkey or chicken breast.
- Natural nut butters combined with fresh fruit for a balanced snack.
- Vegetable-based spreads like hummus to increase fiber and micronutrient intake.
- Soups and salads to create a wholesome, fiber-rich meal.

Storage and Freshness Tips

To maintain nutritional quality and freshness, whole foods sourdough bread should be stored properly at room temperature in a breathable container. Freezing is recommended for longer storage without compromising texture or flavor.

Frequently Asked Questions

What are the main nutritional benefits of whole foods sourdough bread?

Whole foods sourdough bread is rich in fiber, vitamins, and minerals due to its whole grain content. The fermentation process also enhances nutrient absorption and provides beneficial probiotics.

How many calories are in a typical slice of whole foods sourdough bread?

A typical slice of whole foods sourdough bread contains approximately 120-150 calories, depending on the size and recipe.

Is whole foods sourdough bread a good source of fiber?

Yes, whole foods sourdough bread is a good source of dietary fiber, which aids digestion and helps maintain healthy blood sugar levels.

Does whole foods sourdough bread contain gluten?

Yes, whole foods sourdough bread made from wheat flour contains gluten. However, the fermentation process can reduce gluten content, making it easier to digest for some people.

How does the fermentation process in sourdough affect its nutritional profile?

Fermentation breaks down phytic acid in whole grains, improving mineral absorption and increasing the availability of nutrients like B vitamins and antioxidants.

Is whole foods sourdough bread suitable for people with diabetes?

Whole foods sourdough bread has a lower glycemic index compared to regular bread, which can help in better blood sugar management. However, portion control is important.

What vitamins and minerals are found in whole foods sourdough bread?

Whole foods sourdough bread typically contains B vitamins (such as B1, B2, B3), iron, magnesium, zinc, and manganese, all important for various bodily functions.

How does whole foods sourdough bread compare to white bread nutritionally?

Whole foods sourdough bread has higher fiber, more vitamins and minerals, and a lower glycemic index than white bread, making it a healthier choice.

Can whole foods sourdough bread aid in gut health?

Yes, the natural fermentation process produces beneficial lactic acid bacteria, which can contribute to a healthier gut microbiome.

Is whole foods sourdough bread a good option for weight management?

Due to its higher fiber content and lower glycemic index, whole foods sourdough bread can help promote satiety and better blood sugar control, which may support weight management.

Additional Resources

1. The Art of Whole Foods Sourdough: Nutritious Bread for Every Table

This book offers a comprehensive guide to baking sourdough bread using whole food ingredients. It emphasizes the nutritional benefits of whole grains and natural fermentation, providing recipes that enhance gut health and energy. Readers will find step-by-step instructions along with tips on selecting the best whole food components. The author also explores the science behind sourdough fermentation and its positive impact on digestion.

2. Whole Grain Sourdough: A Nutritional Approach to Traditional Baking

Focusing on whole grains and their role in sourdough bread, this book bridges traditional baking techniques with modern nutritional science. It highlights the advantages of using ancient grains and whole flours to maximize vitamins, minerals, and fiber content. Recipes range from beginner to advanced, catering to bakers keen on health-conscious baking. The book also discusses how sourdough fermentation improves nutrient availability.

3. Nourishing Sourdough: Whole Foods Recipes for Health and Vitality

This title showcases a variety of whole foods sourdough recipes designed to boost overall wellness. It delves into the synergy between fermented sourdough and nutrient-dense ingredients like seeds, nuts, and legumes. Alongside practical baking advice, the book includes nutritional analysis and suggestions for incorporating sourdough bread into a balanced diet. It aims to inspire readers to create breads that are both delicious and deeply nourishing.

4. The Whole Foods Sourdough Handbook: From Starter to Superfood

A complete handbook that guides readers through the process of making sourdough bread with whole food ingredients, this book also explores the concept of sourdough as a superfood. It covers everything from cultivating a healthy starter to optimizing fermentation for maximal nutrient retention. The author explains how whole foods and sourdough fermentation combine to improve digestion, reduce gluten sensitivity, and enhance flavor. The book is rich with recipes, troubleshooting tips, and nutritional insights.

5. Sourdough Wellness: Harnessing Whole Foods for Gut Health

This book focuses on the gut health benefits of whole foods sourdough bread, emphasizing probiotics and prebiotics formed during fermentation. It provides detailed explanations of how sourdough fermentation transforms whole grains into easily digestible, nutrient-rich bread. Readers will learn to bake breads that support microbiome diversity and overall digestive wellness. The book also includes lifestyle tips for integrating sourdough bread into a gut-friendly diet.

6. Ancient Grains and Sourdough: Whole Foods Nutrition for Modern Bakers

Combining the wisdom of ancient grains with the art of sourdough baking, this book highlights whole foods nutrition for contemporary health-conscious bakers. It introduces grains like einkorn, spelt, and rye, discussing their unique nutritional profiles and baking characteristics. The recipes emphasize slow fermentation to unlock nutrients and improve digestibility. Readers are guided through the process of creating flavorful and wholesome sourdough breads using these traditional grains.

7. Fermented Flour: Whole Foods Sourdough for Optimal Nutrition

This book dives deep into the fermentation process and its role in enhancing the nutritional value of whole foods sourdough bread. It explains how fermentation breaks down anti-nutrients and increases bioavailability of vitamins and minerals. The book offers practical recipes and techniques to maximize the health benefits of sourdough baking. It is ideal for readers interested in both the science and art of making nutrient-rich bread from whole ingredients.

8. Seeded Sourdough: Whole Foods Nutrition Meets Artisan Baking

Focused on incorporating nutrient-packed seeds and whole grains into sourdough bread, this book blends nutrition science with artisan baking techniques. It explores the health benefits of flax, chia, sunflower, and pumpkin seeds within sourdough recipes. The author provides methods to enhance flavor, texture, and nutrition simultaneously. This book is perfect for those looking to elevate their sourdough baking with wholesome, crunchy additions.

9. Pure Grain Sourdough: Whole Foods Bread for Balanced Living

Pure Grain Sourdough presents a holistic approach to bread-making that prioritizes whole food ingredients and balanced nutrition. The book covers the importance of choosing pure, minimally processed grains and the benefits of sourdough fermentation on glycemic control and nutrient absorption. It features a variety of recipes tailored to support energy, immunity, and digestive health. Readers will appreciate the practical advice on sourcing ingredients and maintaining a healthy baking routine.

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whole foods sourdough bread nutrition: *Sourdough Microbiota and Starter Cultures for Industry* Elaine Berger Ceresino, Grazina Juodeikiene, Susanne Miescher Schwenninger, João Miguel Ferreira da Rocha, 2024-04-16 Traditional sourdough bread refers to spontaneous fermentation of cereals by lactic acid bacteria and yeasts, leading to natural selections of microorganisms. The metabolic activity of these microorganisms promotes the formation of organic acids, flavor development and leavening in food matrices, which most know as sourdough bread. This bread is still widely manufactured at farm level across Europe and worldwide, being highly appreciated by consumers for its distinct flavor, texture, healthy attributes and natural origin. Sourdough bread is expected to grow 6.9% annually through 2023. Once stagnant, the bread market has experienced a revival specifically through sourdough bread consumption. Consumers have been avoiding bread in the recent years due to the presence of extra ingredients such as chemical dough conditioners, preservatives and added sugar. However, the increasing popularity of fermented foods and their multiple health benefits are prompting the growth of sourdough market. This fast-growing market has been demanding a dynamic response from industries producing starter cultures to accelerate sourdough fermented bread production in increasing quantities while keeping its "made-for-you" characteristics. By bringing together top sourdough experts in Europe and beyond, this book compiles the latest knowledge in all areas of sourdough starter culture and advantages in using sourdough fermentation. *Sourdough Microbiota and Starter Cultures for Industry* supplies a biosciences' audience with a hands on view of the latest advances from sourdough microbiota characterization to starter culture potentials targeting industrial application, including specific techno-functional and safety improvements obtained by clean-labeling strategies. Insights on health and improved quality shed light on new shifting consumer preferences and why choosing sourdough

fermentation is a great expansion opportunity in one's portfolio as the science behind sourdough starter cultures meets improved nutrition-impact opportunities. This text teaches methods to exploit sourdough technology through the entire value chain from sourdough natural microflora through the development of novel starter cultures for producing fermented food, introducing the advantages that sourdough fermentation offers for improving the sensorial, technological and nutritional properties of breads.

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whole foods sourdough bread nutrition: Kneaded Cultures Barrett Williams, ChatGPT, 2024-04-11 Discover a world where every slice tells a story; where every loaf is a testament to a tradition that has traveled through time and across continents. Kneaded Cultures is a treasure trove of wisdom, a guide that will take you on an extraordinary journey through the art and soul of sourdough baking. Experience the craft of sourdough, a culinary practice steeped in history and rich in culture. Begin with the origins of this ancient technique, and delve into the fascinating science of fermentation that brings bread to life. Master the pivotal techniques for cultivating your own starter and maintaining its vibrant health, ensuring the heartbeat of your sourdough pulsates with vigor. Travel the globe with chapters dedicated to iconic European classics, from the rustic French Pain au Levain to the hearty German Vollkornbrot. Explore American sourdough variations, with stories and recipes that have shaped the New World's baking landscape, including the famed San Francisco Sourdough. Embark further afield and savor the flavors of Australian Bush Bread, the unique tang of Ethiopian Injera, Middle Eastern Khobz, and the rich diversity of Asian sourdough breads. "Kneaded Cultures" reveals the secrets to breads that have fed nations and brought communities together through the ages. But the journey doesn't end there. Discover the nuances of tools and techniques that will hone your craft—from handling the essential equipment to mastering shaping and scoring. Learn to troubleshoot your dough like a pro, and revel in the creativity that sourdough brings with an array of flavor variations that will transform your baking routine. Indulge in the gentler side of sourdough, and venture into the surprising uses of sourdough in everyday cooking. Kneaded Cultures also sheds light on gluten-free options, allowing everyone to join this breadmaking revival. This book is not just a collection of recipes; it's an invitation to preserve traditions, to share starters and stories, and to be part of the continuous tapestry of human civilization. As you turn its pages, you'll not only learn how to bake; you'll understand why we bake. Embrace sourdough as a lifestyle, explore its health benefits, and find solace in the therapeutic rhythm of kneading and rising. Join the global community of bakers, conserve the legacy of sourdough, and peer into the intriguing future of

sustainable baking practices. Whether you're embarking on the sourdough journey for the first time or you're looking to deepen your expertise, "Kneaded Cultures" is the companion you need to ensure your bread rises in solidarity with generations of bakers from around the world. Your odyssey of taste, texture, and tradition awaits.

whole foods sourdough bread nutrition: *Specialty Foods* Yanyun Zhao, 2012-05-22 Specialty foods are made from high quality ingredients and offer distinct features to targeted customers who pay a premium price for their perceived benefits. The rise in production and sale of these foods has increased concerns over product quality and safety. *Specialty Foods: Processing Technology, Quality, and Safety* explores how these foods differ from other food sectors and describes their specific processing technologies, the equipment used to produce them, and steps taken to ensure their quality and microbial safety. The book begins by describing various types of specialty foods, their regulation, and the major trends guiding the specialty food industry. It examines the diverse specialty foods marketplace and the strategies and practices that entrepreneurs must understand to be successful specialty food marketers. It also discusses internationally recognized food safety programs and examples of implemented food safety controls. Next, the book presents sharply focused chapters on specific foods: Bread, including whole wheat, multigrain/seed, sourdough, organic, gluten-free, and reduced sodium, as well as functional baked goods Specialty condiments, dressings, and sauces Jams, jellies, and other jelly products Chocolate, including diet-friendly, allergen-free, dark, gourmet, and kosher Dairy products, including specialty cheese, yogurt, and other cultured products Juices and functional drinks Specialty fruit and vegetable products Specialty entrees, meats, convenience foods, soups, and other miscellaneous items The final chapter provides additional information and resources for entrepreneurs, including sections on small-scale food processing equipment and packaging. Innovators in the food industry will find this resource an invaluable guide to a range of issues critical to the specialty food sector.

whole foods sourdough bread nutrition: *Whole Grains* Shabir Ahmad Mir, Annamalai Manickavasagan, Manzoor Ahmad Shah, 2019-03-04 Whole grains play an important role in healthy diets, due to their potential role in minimizing the risk factors for several diseases. Thus the need for a comprehensive work that addresses all aspects of whole grain technology including processing, product development and nutrition values. This book covers the technological, nutritional and product development aspects of all whole grains including wheat, rice, barley, rye, sorghum, millet, maize, and oats among others. The book will review and summarize current knowledge in whole grains with the intent of being helpful to the food industry in the development of high-quality whole grain products. Key Features: Covers the technology for whole grain processing Promotes the utilization of whole grain products Provides the information about the nutritional components of whole grains Explores the health benefits of whole grains Presents the latest trends and safety concerns of whole grains The chapters include amaranth, barley, brown rice, buckwheat, maize, millets, oats, quinoa, rye, sorghum, and wheat. In addition, current trends in processing technology and product development for whole grains are explained in detail in a separate chapter. The last chapter deals with the food safety management of whole grains. Contributions from global experts in this field make this book a key reference material for all aspects of whole grains. This book is suitable for students, scientists, and professionals in food science, food engineering, food technology, food processing, product development, food marketing, nutrition and other health sciences.

whole foods sourdough bread nutrition: *Microbiology and Technology of Fermented Foods* Robert W. Hutkins, 2008-02-28 While many food science programs offer courses in the microbiology and processing of fermented foods, no recently published texts exist that fully address the subject. Food fermentation professionals and researchers also have lacked a single book that covers the latest advances in biotechnology, bioprocessing, and microbial genetics, physiology, and taxonomy. In *Microbiology and Technology of Fermented Foods*, Robert Hutkins has written the first text on food fermentation microbiology in a generation. This authoritative volume also serves as a comprehensive and contemporary reference book. A brief history and evolution of microbiology and

fermented foods, an overview of microorganisms involved in food fermentations, and their physiological and metabolic properties provide a foundation for the reader. How microorganisms are used to produce fermented foods and the development of a modern starter culture industry are also described. Successive chapters are devoted to the major fermented foods produced around the world with coverage including microbiological and technological features for manufacture of these foods: Cultured Dairy Products Cheese Meat Fermentation Fermented Vegetables Bread Fermentation Beer Fermentation Wine Fermentation Vinegar Fermentation Fermentation of Foods in the Orient Examples of industrial processes, key historical events, new discoveries in microbiology, anecdotal materials, case studies, and other key information are highlighted throughout the book. Comprehensively written in a style that encourages critical thinking, *Microbiology and Technology of Fermented Foods* will appeal to anyone dealing in food fermentation – students, professors, researchers, and industry professionals.

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whole foods sourdough bread nutrition: Dark Calories Catherine Shanahan, 2024-06-11 The New York Times bestselling author of Deep Nutrition explains how eight common seed oils cause the cellular damage that underlies virtually all chronic disease, exposes the corruption that deceives doctors and consumers alike, and gives us a clear roadmap to recovery and rejuvenation. Did you

know that consuming a large serving of french fries—cooked in vegetable oil—delivers the toxicity of smoking 24 cigarettes? Cornell-trained biochemist turned family physician Dr. Cate Shanahan introduces us to well-respected scientists who warn that vegetable oils are a public health disaster, wreaking havoc on our bodies' cells by depleting antioxidants and promoting free radical toxicity. Their many effects include: Uncontrollable hunger, so we need drugs to maintain our weight Inflammatory fat buildup under our skin and within our internal organs and arteries Blood sugar swings that promote bad moods and antisocial behavior Disrupted brain energy, concentration problems, and mental illnesses Intracellular oxidative stress that promotes cancer development Gut inflammation, bloating, heartburn, and the runs Americans were enticed into buying these oils based on their cholesterol-lowering property, but the idea that cholesterol-lowering is beneficial was pushed on us without solid evidence to support it. In *Dark Calories*, Dr. Cate reveals the financial entanglements between industry and underhanded academics who created and sustain our 1950s-era, arbitrary dietary rules. As a solution, she proposes a clear, no-nonsense plan that aligns with our genetic needs and nature's laws. Thankfully, recovering our health is simplified by the fact that nutrients that treat one condition also tend to treat all the rest. As an added bonus, we also revive our sense of taste so that our cravings shift to wholesome, nourishing foods instead.

whole foods sourdough bread nutrition: *Sustainable Food Systems (Volume I)* Monika Thakur, 2024-02-20 Sustainable Food System is a food system that delivers food safety & security as two key elements and nutrition for masses having impact on their social, economic, and environmental bases to generate nutritional food security for future generations shall not be compromised. Therefore, SFS targets the economic sustainability, social sustainability and environmental sustainability and makes a robust system having expansive benefits for the society. This concept of Sustainable Food System under SDG Goals is such a vast concept that, it has been impossible to highlight all the concepts in one volume. Therefore, the Editor have compiled this voluminous, comprehensive and compendious approach as balanced and organized structure of work as: Sustainable Food System Volume I & II. The Sustainable Food System (Volume - I): framework, sustainable diets, Traditional Food Culture & Food production has a very comprehensive outline and divided in 4 major sections and further 24 different chapters. The book addresses both the theoretical and applied aspects of sustainable food diverse food systems A Sustainable Food System (SFS) is a comprehensive food system that targets the sustainable diets, traditional food culture with indigenous system and the overall food production on as well. All chapters in different sections will be written by key scientists with diverse backgrounds in either industry / R&D / academia, and will provide an update on emerging ideas and sustainable technologies as well as vision for the future. The 1st section: Sustainable Food System: concepts & framework primarily focusing on the Sustainable food systems, its conceptual introduction, framework and different concepts nationally & internationally. The 2nd section: Responsible consumption and sustainable diets deals with different aspects of nutrients sustaining health & sustainable diets. The 3rd section: Conservation and promotion of Traditional Food Culture, covers the conservation & promotion of traditional food cultures & their practices. The last & 4th section: Climate change and sustainable food production provide the current knowledge and innovative developments related to climate change, nutritional security & agronomic bio-fortification.

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importance of healthy eating. With fun stories and easy-to-understand language, parents can help their children make informed food choice and develop lifelong healthy habits. Chapter 1. Learning about Eating, why should I have to learn such a super simple thing? Chapter 2. How to “spy” good food? Chapter 3. City in your Tummy Chapter 4. Beyond just food Chapter 5. Epilogue Appendices

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Stonebridge R.H.N., 2014-07-23 Learn 100s of Life-Changing Ideas to Maximize YOUR Wellness & Vitality. Learn to distinguish NON-Foods from REAL foods -- fake or counterfeit foods from truly Whole SOURCE FOODS. Why eating Certified Organic foods is much healthier. Why regular table salt is toxic and linked to Alzheimer’s disease and should be replaced with Sea Salt. Why Aspartame is a poison to be avoided. Why MSG is a poison to be avoided. The value of Sunlight and the Vitamin D it produces. The importance of clean water and hydration. How to get the best fiber nature offers for optimal colon health. How to look for and avoid the neurotoxin Aluminum in many surprising products including toothpaste. Why GMO foods should be avoided and how to do it. The importance of maintaining the “friendly” bacteria in your digestive system -- what you can do. Why most oils sold in the conventional grocery stores are actually rancid and how to identify the healthy, nourishing oils that are essential to your body’s brain tissue, cell membranes, and immune system health. Why pasteurized and homogenized milk is a destroyed food and the alternatives. Make raw Organic Fresh-Flaked Oatmeal Cereal for 100% nutrition. How to eliminate Heartburn simply and easily. How to minimize the effects of the radioactive fallout from the Fukushima nuclear disaster which is now in the food supply. A simple Flush/Cleanse for your Liver and Gallbladder that can restore the vital normal flow of bile -- this is beneficial even if you have had your gallbladder removed.

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