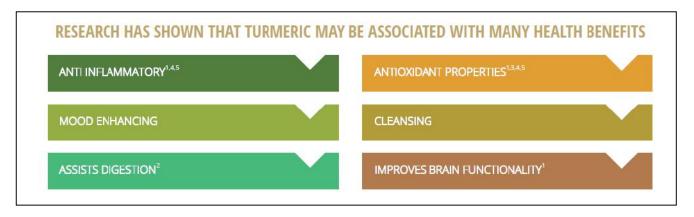


Australian made Gluten free Raw Sugar Dairy free Vegan & GMO free Caffeine free All natural Easy to make

**The Health Benefits:** Curcumin is the active compound in turmeric which is responsible for it's bright colour, and a whole host of health benefits. Unfortunately curcumin is poorly absorbed by the body. However when paired with black pepper, the bio-availability of curcumin is increased dramatically<sub>6</sub>.



The Science Behind The Drink: We use concentrated natural extracts and essential oils in formulating the Golden Turmeric Elixir, and we do this for a reason. By using the all natural extracts, we deliver high level flavour and functionality in a delicious, shelf stable, easily blended base that can be used in almost any hot and cold beverage you desire. We have developed the perfect balance of art and science. The problem with raw spice or powders is that they carry low levels of active ingredient, they do not blend and leave a gritty, fibrous mouth feel and lots of sludge in the bottom of the cup. They also won't work in cold drinks. In fact, just a 15mL shot of our Golden Turmeric Elixir in a drink provides one third of a suggested daily minimum amount of curcumin, as suggested by the University of Maryland Medical Centre:. One 15mL serve contains the equivalent of three tablespoons of turmeric.

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