Thank you and congratulations on purchasing Dr. Sebi’s Cell Food. We look forward to guiding you on your healing journey.

WE ARE NOT MEDICAL DOCTORS. Therefore, we do not diagnose illness or prescribe pharmaceuticals. We are nutritional consultants trained by Dr. Sebi and make suggestions relating to nutrition. None of the information offered here is intended to replace any program that your medical doctor has prescribed for you, nor does it conflict with any pharmaceutical medication you are taking.

About Dr. Sebi
Dr. Sebi is a world renowned herbalist that has cured many pathologies with his holistic approach to nutrition and herbs over the last 50 years.

Dr. Sebi has formulated African Bio-Mineral Herbal products that cleanse and nourish the body on a cellular level. His products, in conjunction with this nutritional guide support the body’s natural ability to regenerate and heal. Dr. Sebi has proven his protocols can reverse disease. In 1988, through the State of New York Supreme Court, Dr. Sebi’s products were classified as “natural vegetation cell food” by Lancaster Labs.

Dr. Sebi believes the root cause of all disease is mucus. Thus, disease manifest in the body where mucus has accumulated. Disease only lives in an acidic environment. Dr. Sebi has created protocols that include African Bio-Mineral products and nutritional changes. His products help cleanse the body by extracting mucus. They nourish the body by providing minerals and nutrients on a cellular level. The nutritional guide promotes an alkaline environment in the body to support the healing process and achieve optimum health.

VEGETABLES
Amaranth greens – same as Callaloo, a variety of greens
Avocado
Bell Peppers
Chayote (Mexican Squash)
Cucumber
Dandelion greens
Garbanzo beans
Green banana
Izote – cactus flower/ cactus leaf
Kale
Lettuce (all, except iceberg)
Mushrooms (all, except Shitake)
Nopales – Mexican Cactus
Okra
Olives
Onions
Poke salad – greens
Sea Vegetables (wakame/dulse/arame/hijiki/nori)
Squash
Tomato – cherry and plum only
Tomatillo
Turnip greens
Zucchini
Watercress
Purslane (Verdolaga)

FRUITS
Apples
Bananas – the smallest one or the Burro/mid-size (original banana)
Berries – all varieties- Elderberries in any form – no cranberries
Cantaloupe
Cherries
Chirimoya (Sugar Apples)
Currants
Dates
Figs
Grapes – seeded
Limes (key limes preferred with seeds)
Mango
Melons – seeded
Orange (Seville or sour preferred, difficult to find)

Papayas
Peaches
Pears
Plums
Prickly Pear (Cactus Fruit)
Prunes
Raisins – seeded
Soft Jelly Coconuts
Soursops – (Latin or West Indian markets)
Tamarind

ALL NATURAL HERBAL TEAS
Allspice
Anise
Burdock
Chamomile
Elderberry
Fennel
Ginger
Raspberry
Tila

Grains
Amaranth
Fonio
Kamut
Quinoa
Rye
Spelt
Tef
Wild Rice

NUTS & SEEDS (Includes Nut & Seed Butters)
Hempseed
Raw Sesame Seeds
Raw Sesame “Tahini” Butter
Walnuts
Brazilian Nuts

OILS
Olive Oil (Do not cook)
Coconut Oil (Do not cook)
Grapeseed Oil
Sesame Oil
Hempseed Oil
Avocado Oil
Important things to remember

- If the food is not listed on the Nutritional Guide it is NOT recommend.
- Drink 1 gallon of natural spring water daily.
- Take Dr. Sebi’s products 1 hour prior to pharmaceuticals.
- All of Dr. Sebi’s products can be taken together with no interaction.
- Following the Nutritional Guide strictly and taking products regularly, produces the best results with reversing disease.
- No animal products, No dairy, No fish, No hybrid foods and No alcohol.
- Natural growing grains are alkaline-based; it is recommended that you consume the grains listed in the Nutritional guide instead of Wheat.
- Many of the grains listed have been made into pasta, breads, flour and cereal. (The products can be found in most health food stores).
- Dr. Sebi’s products are still releasing their therapeutic properties 14 days after being taken.
- Dr. Sebi says, “Avoid using a microwave, it will kill your food”.
- Dr. Sebi says, “No canned or seedless fruits”.

SPICES & SEASONINGS

Mild Flavors
- Basil
- Bay leaf
- Cloves
- Dill
- Oregano
- Parsley
- Savory
- Sweet Basil
- Tarragon
- Thyme

Pungent & Spicy Flavors
- Achiote
- Cayenne/ African Bird Pepper
- Coriander (Cilantro)
- Onion Powder
- Habanero
- Sage

Salty Flavors
- Pure Sea Salt
- Powdered Granulated Seaweed (Kelp/Dulce/Nori – has “sea taste”)

Sweet Flavors
- Pure Agave Syrup – (from cactus)
- Date Sugar