

Superior Immune Support*

featuring Allicin



Stabilized Allicin Benefits

- Spectacular, broad spectrum, immune-specific support, especially mouth, GI and urinary tracts
- Breakthrough new process delivering pure, stabilized allicin for the first time in history
- This is *not* garlic - but the fully potent, active factor in concentrated form, never available before
- Premier, living-source extract with high capacity for biofilm destruction and parasite cleansing

Wild Garlic Benefits

- Significantly more essential nutrients than common kitchen garlic, including such minerals as magnesium, manganese and zinc.
- Twice the amount of ajoenes, the components responsible for garlic's ability to prevent the formation of dangerous blood clots.
- High content of gamma-glutamyl peptides, the phytochemicals responsible for garlic's ability to inhibit angiotensin-converting enzyme (ACE) – the target of the so-called "ACE inhibitor" drugs.
- Twenty-fold higher levels of adenosine. Adenosine works by opening up the ATP-dependent potassium (KATP) channel in the smooth muscles of blood vessels, leading them to relax and present less resistance to the force of the blood flowing through them.
- Various phytochemicals present in *Allium ursinum* protect adenosine from destruction, allowing a significant amount of it to be absorbed intact.

Allicidin™ Complex

Promotes Healthy Blood Pressure, Clean Arteries and Broad Spectrum, Immune-Specific Support*



- Spectacular, broad spectrum, immune-specific support, especially mouth, GI and urinary tracts*
- Features allicin, considered the most powerful compound found in garlic, *stabilized for the first time in history* by a breakthrough patented new process
- Premier, living-source extract with high capacity for biofilm destruction and para cleansing
- Also features European Wild Garlic Extract (known as Bear's Garlic), the original nonhybrid garlic (*not common kitchen garlic*) used for thousands of years for superior immune

Allicidin™ Liquid

Living-Source, Stabilized Allicin
Broad Spectrum, Immune-Specific Support*



- 100% pure source of concentrated stabilized liquid allicin, the active agent in true garlic (typically present in only very small amounts and which degrades very quickly after cutting the garlic clove); highly bioactive allicin content: 100 ppm
- May be applied (gently massaged) to any problem area of the body (such as skin concerns, bites, stings, blisters, bruises, etc.), including the hands and finger nails, feet and toe nails; arms and legs, trunk, face and head
- Supports the body's natural defense system, including essential cells of the immune system (cellular immunity and killer cell activity)*

Allicidin™ Complex (385 mg/capsule, 60 capsules/bottle)

Ingredients: Allicin Protein Complex which yields 27mcg Stabilized Allicin in a Proprietary Blend of European Bear Garlic (leaf) (*Allium ursinum*), South American Asparagus Concentrate (stalk) (*Asparagus officinalis*), Parsley (leaf) (*Petroselinum crispum*), South American Stinging Nettle (aerial) (*Urtica dioica*)

Other Ingredients: 100% solvent-free vegetable capsules, 100% excipient-free (no magnesium stearate, silicon dioxide or other toxic tagalongs)

Recommended Use: Adults or children (age 4 and up): take 1 capsule, 1 to 2 times daily. For special programs, up to 3 capsules, 4 times per day may be taken.

Allicidin™ Liquid (.5 fl. oz.; 15ml/bottle)

Ingredients: European Allicin Liquid Extract (solvent-free), Purified Water. Contains approximately 29.6mcg allicin per drop; 225 drops per container.

Recommended Use: Massage several drops of liquid, 1 to 3 times daily into stiff, painful or affected areas.

Stabilized Allicin

Never Before Available in History. Stabilized alliin is the result of a patented process which produces purified, living-source, completely stable alliin – *for the first time in history*. Alliin is not garlic – but the fully potent, active factor in concentrated form, never before available. It has strong broad-spectrum, immune boosting and immunomodulating capacity. This makes stabilized alliin a **highly significant clinical agent** – especially critical in today’s world of widespread immune stress.

At last, genuine stabilized alliin provides controlled, gentle, yet exquisitely thorough biofilm degradation and destruction - critical to overcoming many chronic concerns, often recalcitrant to any other means. Many doctors have seen miracles for chronic skin, sinus, intestinal, prostate concerns as well as severe biofilm congestion in many other organs and glands.

How is Stabilized Alliin Made? To produce *stabilized alliin*, the starting material – healthy, raw garlic bulbs grown in China – are carefully selected to ensure that they contain significant enzyme activity (from alliinase enzymes) so the resulting alliin potency will be optimal.

Once the bulbs have been selected, they are analyzed for sufficient alliin content using HPLC and mass spectrometry. Next, the garlic is crushed in a special reaction chamber where extra alliin is added to form high amounts of alliin. The system is carefully controlled and kept under constant pressure as the alliin is filtered. The resultant alliin liquid is analyzed by HPLC and frozen for transport to a low-temperature dryer. After drying, the powder is tested microbiologically and by HPLC again. No chemical solvents are ever used. The potency of the final powder is directly related to its enzymatic concentration and activity.

Discovering Stabilized Alliin: Garlic may well be one of the most famous of all plants in human history – dating back to use by the pharaohs and many ancient cultures. Garlic has generated interest throughout the centuries as a health bonanza. Its beneficial effects may be due in part to garlic’s unusual concentration of sulfur-containing compounds (1-3%).

For over a century, some of garlic’s key sulfur compounds called **allyl sulfides** have been known. However, not until 1944 was the chief, highly anti-infective compound of garlic discovered – an oxygenated sulfur compound named **alliin**, from the Latin name of the plant, *Allium sativum*.

The debate about whether alliin existed in a crushed garlic clove vs. its absence in whole, uncrushed cloves was resolved in 1947, when researchers (Stoll and Seebeck) found high amounts of an oxygenated sulfur amino acid present in raw garlic cloves (which they named alliin). **Alliin** was found to be the stable precursor that is converted to alliin by the action of an enzyme called alliinase, also present in garlic cloves. Although alliin was found to be the stable precursor that is converted to alliin by the action of an enzyme called **alliinase**, also present in garlic cloves. When a garlic clove is crushed, the **alliin is transformed via the alliinase enzymes into the biologically active alliin molecule** - within seconds of crushing a clove.

Garlic cloves are odor-free until crushed. Fascinating cross-section studies show that the substrate, alliin, and the enzyme, alliinase, are located in different compartments of the same clove. When the clove is crushed, the alliin and alliinase then come in contact with each other to rapidly form alliin. However, the reactive alliin molecules produced have a **very short half-life**, as they react with many surrounding proteins. Thus, consuming *stabilized alliin* with its unusually high amounts of stable alliin allows for a veritable all-out attack on internal micro-invaders for a superior clinical response – completely safe and effective — without harmful or toxic side effects.

How does stabilized alliin work? The broad-spectrum, immune effects of alliin (and its associated molecule, ajoene) appear to be due to the multiple inhibitory effects on various thiol-dependent enzymatic systems – lethal to micro-invaders – but without harm to the human host.

Why not just take regular garlic? No longer do you need to hope that fresh garlic has enough alliin, so when it’s chopped, the alliinase enzymes will react to form alliin. Nor do you need to hope the alliin can get to the target site before it degrades to an ineffective form.

Now, *stabilized alliin*, a completely stable form, is available which has a proven track record to gently clear micro-invaders, especially those contained in miniature, multicompartmented cities called biofilms.

Stabilized alliin is super potent alliin that really works, especially when compared to most other garlic products and extracts on the market which typically contain no active alliin at all.

Is there a garlic smell with stabilized alliin? No. Since *stabilized alliin* is not garlic, but a specific molecule complex from garlic, it has only a very mild, garlic-like taste (if a capsule is opened) and does not leave “garlic breath” when taken.

Note: *Stabilized alliin* is safe in pregnancy and in children over age 4.

Wild Garlic Extract

In addition to *stabilized alliin*, Allucidin™ Complex contains a relatively new and unknown species of garlic which may well be the Superman of all garlic. Common garlic found at the supermarket and in most supplements is *Allium sativum*; the garlic in Allucidin™ Complex is a “new” garlic - alpine wild garlic (*Allium ursinum*). It provides all the old benefits but also proven new ones.

The Bear Strengtheners. Throughout the centuries, alpine wild garlic has never been successfully cultivated. It is found wild in areas of damp woods and ravines and flourishes in the hills and mountains of Central Europe. Its name is derived from the claim that bears, upon awakening from hibernation, eat wild garlic to regain their strength (“ursinum” is the Latin word for “bear”). While common garlic is used for its bulb (and cloves), the active substances in wild garlic are found in its green leaves.

Although largely unknown in the U.S., wild garlic was called “the new star” of garlic in a 1989 issue of the German health journal *Therapiewoche* (Therapy Week) and was declared the 1992 European medicinal “Plant of the Year” by the Association for the Protection and Research on European Medicinal Plants.

Remarkable Benefits. Wild garlic contains sulfur compounds, such as alliin and ajoene, and higher amounts of magnesium, manganese and zinc than regular garlic. It also has antioxidant, cardiovascular and immune-boosting properties. Wild garlic has three advantages over domesticated garlic: 1) It has more active substances; 2) it has active substances not found in cultivated garlic, or found only when large quantities are taken; 3) it is odorless after digestion.

Healthy Blood Pressure. Wild garlic contains more ajoene, more gamma glutamyl peptides (GLUT) and more than 20 times as much adenosine as domesticated garlic. Researchers found that GLUT and ajoene affect vascular smooth muscle and blood vessels to promote healthy blood pressure. In fact, wild garlic shows twice the effectiveness for cardiovascular function as found with cultivated garlic. Adenosine found in wild garlic also helps increase blood vessel width and can also reduce platelet aggregation (blood stickiness).

Overall Benefits. Wild garlic has a greater efficacy in improving microcirculation than cultivated garlic. Wild garlic also promotes healthy pancreas function and blood sugar without relying upon alliin compounds. Compounds in wild garlic help make it a potent protector against free radicals. Wild garlic is rich in the water-soluble compounds which promote healthy blood lipids.

No Odor. When you first open a bottle of Allucidin™ Complex, a slight, distinctive garlic odor is present. However, after digestion, the garlic odor is no longer noticeable. This is because the leaves of wild garlic contain a substantial amount of chlorophyll, which binds nitrogen compounds during digestion and thus prevents the development of the characteristic smell associated with the breakdown products of garlic. Allucidin™ Complex is also easier on the stomach than many other garlic products.

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