

NRG – APPLE CIDER VINEGAR

Written material on many websites consider Apple Cider Vinegar to be a natural antibiotic that improves digestion, increases joint function and balances pH levels.

Known widely for its benefits for preventing arthritis and improving joint flexibility, NRG Apple Cider Vinegar is a naturally fermented, unfiltered and most importantly, unpasteurised product with a broad range of health benefits. This quality standard in production delivers an acidity rating of 4.5% – 5% – above the 4% international standard.

NRG's unpasteurised and unfiltered Apple Cider Vinegar not only balances the acid / alkaline ratio in the body, but also assists with cleansing of the digestive tract, helps to oxygenate the blood, improves the appetite and can even be used as an anti-fungal wash and insect repellent additive for shampoos.

Nutritional Info: (mg/L)

Potassium 110

Sodium 50

Phosphorus 26

Calcium 5

Nitrogen 13

Magnesium 12

Acidity to 5%

Key Benefits:

May play a role in nerve and muscle function

Considered an important mineral in diets

Has a role in general metabolism and nerve function

Has a role in normal growth and maintenance of bones, teeth and muscle function

Believed to assist in balancing the acid/alkaline pH levels

May have a role in nerve and muscle function

