Adresse:
Talstr. 7
01099 Dresden

Kontakt:
Telefon: 015773998502
E-Mail: pdf@energyvital.de

Rechtliches:
Amtsgericht Dresden
USt-ID-Nr.: DE352285297

Overview

Elixir of Life (formerly Wellness Elixir), 8 sachets, each containing 12 g of powder

Product number: SH2100



Price

Quantity	Unit price	Base price
To 1	€39.90	€415.63 / 1 Kilogramm
To 4	€37.90	€394.79 / 1 Kilogramm
From 5	€36.90	€384.38 / 1 Kilogramm

Prices incl. VAT plus shipping costs

Description

Lebenstrank (formerly Wellness Tonic)

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100 % bioactive enzyme-fermented drink – living feel-good food for everyday use

Living variety – in the footsteps of the divine drink „Soma“

Humans have always enriched their microbiome and enzyme diversity with fermented drinks such as the ancient Indian Soma, praised as a "divine drink". Modern microbiome research shows how important living diversity and our microbial balance are for health and well-being. A diversity increasingly threatened by highly processed, sterilely produced, lifeless foods. All the more reason to bring more vitality back into our diet. The simplest and safest way to achieve this is with freshly prepared cultures. Lebenstrank was developed precisely for that!

Quick and easy to a fruity, sparkling enzyme-fermented drink

With Lebenstrank, you can reliably produce a super-tasty, sparkling-fresh and naturally living feel-good drink for the whole family in just 2–3 days. Enrich your daily diet with a unique essence of natural yeasts, lactic acid cultures and fibre. Whether as a refreshing everyday drink or as a sparkling lifestyle beverage: Lebenstrank bestows living, microbial and enzymatic diversity! And you can feel that with every sip!

Natural yeasts & lactic acid cultures – 10 billion success factors

Following the example of the cult drink Soma, Lebenstrank relies on a mix of the finest natural microorganisms. In every single-portion sachet, around 10 billion of them await being brought back to life.

- Natural yeasts from "vinegar-free" kombucha, water kefir and carefully selected yeast cultures – straight from nature
- Viable bifido- and lactic acid bacteria (Bifidobacterium lactis, Lactobacillus acidophilus), which are part of the early colonisation of our gut

Unique compared with conventional kefir and kombucha drinks is that almost all our lactic acid cultures survive the stomach and reach the gut alive. The same applies to the natural yeasts, which work hand in hand with beneficial gut bacteria and break down sugars in the gut that would otherwise feed unwanted yeasts.

Soluble fibre – gum arabic & inulin

Lebenstrank is rounded off by valuable soluble fibre, which is scarcely present in our diet, and which optimally complements water-insoluble fibre from vegetables and cereals: precious gum arabic obtained from the sap of the acacia and inulin from the chicory root.

Nutritional information

Nutritional values	per 100 g
Energy	723 kJ / 180 kcal
Fat	0 g
Carbohydrates	2 g
– of which sugars*	2 g
Fibre	84 g
Protein	1 g
Salt	0,3 g

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* naturally occurring, no sugar is added
** Sodium from natural sources

Ingredients

Gum arabic*, inulin**, kefir and kombucha cultures, Bifidobacterium lactis, Lactobacillus acidophilus, Saccharomyces cerevisiae spec., Saccharomyces boulardii.
*Fibre, **from chicory root

Recommended consumption

Put the contents of one single-portion sachet together with one litre of organic fruit juice (e.g. apple, apple–mango or grape juice) into a wide-necked bottle, cover (do not screw on!) and ferment at room temperature for 2–3 days as instructed (ideal 20–25 °C, protected from sunlight in a brown glass bottle). The result is a flavoursome, fizzy fermented drink.
Enjoy one glass (approx. 200 ml) per day with meals or between meals!
For beginners we recommend starting immediately after preparation with a small amount (50 ml) of the fermented drink and increasing this day by day to 200 ml/day so that your gut can adapt gradually.

Storage

Store exclusively in the refrigerator. The respective best-before date can be found on the bottom of the packaging. After the fermentation process (at the latest when bubbling begins) please keep refrigerated (6 °C) and consume within 4 to 5 days.

Legal notices

The recommended daily dose should not be exceeded. Food supplements are not a substitute for a balanced and varied diet and a healthy lifestyle. Keep out of reach of small children.

Product information

Application:	Immune system, Metabolism, Digestion
Dosage form:	As a powder in single-serving sachets.
Plants:	Acacia, Chicory
Quality:	Free from magnesium stearate, Gluten-free, Lactose-free, Vegan
Product type:	Dietary supplements