

Imagine yourself a *thousand* years ago... you are a **mighty Inca warrior...** in the **Peruvian Amazon Rainforest**. Your ripped, muscular body and beautiful skin glisten in the sun. Your bright, healthy eyes spot the object of your search – a vine with an odd, star shaped pod that holds...

The Health Secret That Fueled an Empire

Discover how the power behind one of the mightiest civilizations in history will give *you* a bullet-proof heart, lightning fast brain, and muscles that surge with power!

***A whole food source
Unlike Anything Else On Earth!***

Lube-up your joints, protect your heart, and feel new energy coursing through your veins!

Dear Health Conscious Friend,

Imagine if you spent a day as an Inca warrior...

Chasing wild game from the high Andean mountains, you run crashing into the thickest jungle you can imagine. You slash furiously with your machete – and quickly catch your prey.

With your catch draped across your broad, powerful shoulders, you run 10 miles back to your village. And without even stopping to rest, you help your fellow warriors lift a 6-ton stone in place for a new temple.

Your muscles are rippling and sweat is pouring down your face, but you don't feel strained – you feel *alive*.

Laughing with your fellow warriors, you pass a cup filled with delicious oil. It comes from the seed of the pod you gathered earlier. In minutes, you feel restored. Because what you're drinking is...

An ancient power source that turns legend into reality!

Imagine...

- **A strong, powerful heart** – that you can *feel* pumping oxygen and nutrients to your entire body... *flooding every cell* with surging, vital energy
- **Frustrating aches and twinges blown away** – and the freedom of youthful mobility reclaimed... *no more* morning stiffness and unexplained muscle pain
- **Forgetfulness and foggy thinking wiped out**... Instant recall and problem solving is once again *child's play*
- **Raw, endless energy**... more than stamina... *you're unstoppable*
- **And More... Much More**

They called it *Sacha Inchi*, and it was the source of their unmatched vitality.

It gave them ripped, hard-as-steel muscles... to build temples and tombs that last thousands of years... to conquer even the most savage enemies with ease.

And it gave them razor-sharp minds to execute feats of engineering that still baffle their modern counterparts.

They believed that this liquid gold – the oil from within the seed of the *Sacha Inchi* plant – was a source of magic strength from their gods.

A simple oil... with unmatched POWER

The Incas would stare in stunned disbelief at the pathetic excuses for “food” we have today.

Microwave “meals” and box “dinners” stuffed with artificial ingredients. Our fast-food society has lost site of what it means to live naturally. And the Incas would look at each other and chuckle at the synthetic vitamin pills people take to be “healthy.”

Your food today has robbed you of the natural health your ancestors knew. Chemicals... hormones... pesticides... the practices of the modern food industry are destroying vital nutrients – and *devastating* your health.

The Incas enjoyed strong, lean bodies and sharp, clear minds well into old age. Because they followed their instincts... they followed a natural diet built right into our DNA... and *Sacha Inchi* was the key.

And this ancient, powerful food source stands the test of time – and science. Research proves it has:

- **More muscle powering protein than soy or peanuts**

- **More *heart nourishing Omega-3s* than olives, soy, corn, peanuts, sunflowers, cotton, and palm – combined**
- **More *total essential fatty acids (EFA)* than any other oil**
- **And *much more...***

It's hard to imagine that such a nutritional goldmine has been lost in the Peruvian jungles for centuries.

It grows in the pristine, nutrient-rich soil and ideal conditions of the Peruvian Amazon Rainforest. But now, I've found a way to bring it to *you*!

From the HEART OF THE AMAZON to your kitchen table

An Inca warrior would just drink straight *Sacha Inchi* oil to get its power. But if they would've had modern cooking conveniences, I'll bet they'd have enjoyed it brushed onto a perfectly broiled fish. And they would have loved it on top of savory steamed veggies and as perfect oil and vinegar dressing on a fresh salad...

You see, the best thing about Sacha Inchi is it's a delicious way to turn any dish you make into a **NUTRITIONAL POWERHOUSE**.

It has a light, nutty flavor that's actually a *gourmet experience*. In fact, it's won multiple medals for its great taste at competitions in Paris.

There's *nothing else* that tastes so great that has such energizing nutrients, vitamins and antioxidants. Imagine turning your family recipes into power-packed super meals!

And think of the satisfaction you'll feel from your friends "ooohing" and "aahing" over your cooking when they come to dinner. They'll think you took gourmet cooking classes when they taste the unique, refined flavor that Sacha Inchi adds to all your dishes.

Plus, they'll leave *healthier than when they arrived*, because...

This super-oil is a "gift from the gods" for your heart

You hear a lot about Omega-3 in the news these days, and the news is filled with stories about why you should eat salmon. But here's the thing...

Pound for pound, Sacha Inchi has 32 times more total Omega-3 than salmon!

Now, I'm not telling you to stop eating salmon. As a matter of fact, I eat it regularly. That's because salmon has different kinds of Omega-3s, including DHA and EPA -- while the Sacha Inchi Omega-3s are mostly ALA. And it's best to have all three forms of Omega-3...

But salmon just doesn't have the VERSATILITY of SACHA INCHI...

I mean, you can't add salmon to pancakes. The beauty of *Sacha Inchi* is that you can sneak it into any dish, from your breakfast cereal, to lunchtime tuna salad, to any entrée... even dessert. More about that in a minute.

What's more...

Sacha Inchi is richer in Omega-3 fatty acids than any other source on earth. And that's great news for your heart!

Study after study from prestigious universities show, and even the American Heart Association says, that Omega-3 fatty acids DO help...

- ✓ **Enhance healthy heart functions**
- ✓ **Maintain healthy blood pressure levels**
- ✓ **Support healthy cholesterol levels**
- ✓ **Maintain a healthy cardiovascular system**

And it gets even better, because Sacha Inchi's *much more* than a mega-source of Omega-3. Consider this...

Sacha Inchi gives you amino acids vital to EVERY FUNCTION IN THE BODY...

But chances are, you don't get enough in your diet. And they're much more important than you might know.

That's because they're the building blocks of proteins. And proteins are what the body uses to perform *every one* of the thousands of jobs it does every day.

Running to catch the bus? Proteins make it happen. Lifting that TV? Proteins give your muscles the strength. From walking to talking to beating your heart – proteins are at the heart of it all.

But here's the thing: Your body can't make proteins without amino acids.

There are 22 amino acids in all. 8 of them are *essential* – which means your body can't make them and you can only get them from food.

But thankfully,

SACHA INCHI HAS ALL 22 AMINO ACIDS
and the highest plant source of half of all 8 essential amino acids!

Getting amino acids from your food is crucial to vitality and strength, and Sacha Inchi delivers. Imagine the *thrill* of having:

- **Muscles that surge with power** – to do more than you ever *dreamed* you could
- **Stamina like you never passed age 20** – with energy to go... and go... until you quit because you *want* to, not because you *have* to
- **A supercharged immune system** –that makes your body an *impenetrable fortress of health*

Got your attention yet? We're just getting started. Let's take a look at how Sacha Inchi protects *your whole body*...

Inflammation's at the heart of most complaints today... and
Sacha Inchi Douses the Flames

Relieves joint discomfort, morning stiffness, mental “blues”, heart difficulties, and more!

The ancient Incas didn't understand the importance of good nutrition, or finding the right balance of EFAs – they didn't have to.

Everything that grew in the rich soil and lived in the unspoiled forest and rivers around them provided all they needed... in perfect balance.

But the typical modern diet is far from balanced – it's a disaster. And one BIG reason is the out-of-whack ratio of Omega-6 to Omega-3 fatty acids. The ideal ratio is about 2 to 1, but some estimates put the typical modern diet as high as 25 to 1! Things like processed foods and grain-fed beef create this extreme.

Though Omega-6 fatty acids are vital to your health, when they're too high the result is *inflammation* throughout your body – and that leads to *real* problems:

- **Heart disasters**
- **Sugar imbalances**
- **Mood swings**
- **Eye problems**
- **Brain catastrophes**
- **Joint flare-ups**
- **Skin disorders**
- **Weakened immunity**

Just to name a few! In fact, there is growing proof that

Inflammation is the cause of most health calamities today.³

But thankfully, recovering the ancient secret of *Sacha Inchi* means real relief.

**The Omega-3s in Sacha Inchi act like
SOOTHING, COOLING jets...
*extinguishing the wildfires of inflammation
throughout your entire body!*⁴**

{Testimonial graphic}

Sacha Inchi is the best whole-food source of Omega-3 I've ever seen – there's really nothing else like it.

Even other supposedly "healthy oils" out there simply pale in comparison.

Sacha Inchi has...

- **11 times the unsaturated fats of coconut oil**
- **700% more Omega-3 than Soy**
- **24 times the Omega-3 of Coconut, Palm, Sesame, Sunflower Corn, and Olive oil – COMBINED!**
- **43% more protein than peanuts**
- **Over 35% more total EFA than palm, olive, soy, corn, peanut and sunflower**

Even the media darling of Omega oils, flax seed oil, falls short when compared to the perfect balance of Sacha Inchi.

I won't lie to you. Flax has a slightly higher ALA content. But make no mistake; it is a subject of great scientific controversy.

Why? Well, flax is also known as **linseed oil**. You know. The stuff that makes great *varnish and paint thinner!*

Unlike Sacha Inchi, which is known to have been enjoyed by cultures for thousands of years, **flax was never used as a staple food by any traditional culture.**

However, flax becomes sticky and resinous when boiled, so

**flax was used as a treatment for wood, rope, and leather –
BUT NOT AS SOMETHING FOR HUMANS TO EAT!**

Flax contains *phytates* and *oxalates*, chemicals known to block the absorption of minerals. It also has *linatine*, which blocks the absorption of vitamin B-6. In fact,

scientists have been trying to use flax for poultry food. But the anti-B-6 *linatine* keeps stunting the chickens' growth!

Flax is a recent man-concocted food. And it contains the *highest known levels of plant estrogens*, known carcinogens.¹

Thank goodness for Sacha Inchi. Though Sacha Inchi doesn't have the *nutrient robbing properties of flax*, this super-oil *is* bursting with health enhancing fats. In fact;

94% of Sacha Inchi is Unsaturated Fat –84% are EFAs!

Insert product picture left side	{Symptom improved}! testimonial
	{Symptom improved}! testimonial
	{Symptom improved}! testimonial

"Testimonial HERE!"

--Somebody.

By now you're probably wondering how you can get your hands on this ancient source of incredible power. I've had to pull a lot of strings to get it to you, and I've worked out an incredible deal for my readers like you.

But we're not done yet – *not by a long shot*. There's even more that Sacha Inchi does for you...

Stop mental decline in its tracks! The Omega-3 power of Sacha Inchi cranks up your brain power!

The ancient Incas were geniuses. You don't have to be an engineer to recognize their accomplishments.

They built a vast and complex water system capable of sustaining people and crops - *on the side of a mountain*. They made earthquake-proof walls – a feat only accomplished recently by modern engineers.

They had astronomical clocks and calendars hundreds of years before anyone even conceived of ways to track time – let alone *stars*.

**And my MAILBOX is BULGING with letters attesting that
SACHA INCHI'S BRAIN BOOSTING POWER IS MORE THAN
ANCIENT LEGEND**

"**Testimonial!** This happened to me..." –*Person, Place*

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But the best part of all, Sacha Inchi isn't like most "supplements". In fact...

**It's so easy and fun to use, you'll feel
like you're cheating!**

**Sacha Inchi turns ordinary dishes into "secret" superfoods --
even macaroni and cheese!**

The real beauty of Sacha Inchi is that it's a whole food source of vital nutrients – no pills... no messy concoctions... no cumbersome powders... just delicious food oil you can make a part of your everyday lifestyle!

Even if you can't stand cooking, you'll be grateful for Sacha Inchi. Just add a splash to your oatmeal, and that's it. Or you can zip it in to your breakfast shake, toss it into fruit salad, or dash it onto tuna salad. You don't need cooking skills to enjoy the benefits of this flexible super-oil...

But if you DO like to cook, Sacha Inchi will be your new best friend...

Because it's the most *versatile, nutritious* oil you'll ever find. You can bake it into breads, cookies, even lasagna... mix it into meatloaf, stir fries, or other entrees... slip it into any of your favorite dishes and make them all *instantly* healthier.

- ✓ **A unique stir fry oil** – add a twist to any stir fry dish with the light nutty flavor.
- ✓ **A perfect addition to vegetarian dishes**, because of the packed protein content. And it's complete protein, with all 22 crucial amino acids you need.
- ✓ **A nutritional baking buddy.** Oil your bread and cake pans with Sacha Inchi for non-stick nutrient booster
- ✓ **It's an ideal fat source.** Sacha Inchi replaces unhealthy fats with heart-healthy Omega-3s.

In fact, it's so delicious and easy to use you won't feel like you're taking a "supplement" at all!

FREE RECIPE!
Sacha Inchi Italian Dressing

Try this recipe for an Italian dressing that will compete with any 5 star restaurants. Your friends will be begging you for this one!

Ingredients

- 1/2 cup white or red wine vinegar
- 1/3 cup water
- 1/3 cup Sacha Inchi oil
- 2 1/2 tablespoons grated Parmesan cheese
- 2 tablespoons dry pectin
- 2 tablespoons beaten egg
- 1 1/4 teaspoon sea salt
- 1 teaspoon pure lemon juice
- 1/2 teaspoon minced fresh garlic
- 1/4 teaspoon dried parsley flakes
- pinch of oregano
- pinch of crushed red pepper flakes

Instructions

Combine all of the ingredients with a mixer on medium speed (Or a blender on low) for 20 - 30 seconds.

Let sit for at least one day to allow the flavors to mix. Chill at least 1 hour.

Shake, splash on, and enjoy the most nutrient packed, delicious salad of your life!

"Testimonial!" —Person, Place

From your brain, to your joints and more -- you'll *feel* the difference from Sacha Inchi!

"**Testimonial,**" says person from place. "more of the testimonial!"

That just one of the dozens of patients and readers who have told me they look and feel completely renewed thanks to Sacha Inchi. And this all makes sense in the light of science, because...

Each simple tablespoon of Sacha Inchi oil delivers
3 BODY BOOSTING MIRACLES

1) Builds brand-new, healthy cells. Your cell walls scream for Omega 3 fatty acids -- and if you don't supply them, they'll use *unhealthy* fats instead. Sacha Inchi delivers the Omega 3 building-blocks they need.

2) Soothes the ravages of inflammation. Inflammation wreaks havoc throughout the body. The cooling power of Sacha Inchi keeps joints lubed and all your systems working smoothly.

3) Wipes out free-radical damage. You age faster when damaged cells reproduce. But antioxidants destroy the free radicals that cause this damage. *And, ounce for ounce, Sacha Inchi contains up to 8 times more antioxidant capacity than other vegetable oils.*

Are you starting to see how many healthy tools Sacha Inchi has in its belt? Plus, Sacha Inchi is one of the *most absorbable foods in the world* with **99% digestibility**.

Skin sidebar

YOUR BODY WILL LOVE SACHA INCHI...

And your check up will show it, GUARANTEED!

There is no doubt in my mind that you will feel it - coursing through your veins - a power *just like the mighty Incas must have felt:*

- **Your Energy Feels Balanced** – you're rested, calm, even keeled... but you feel *more alive* than ever
- **Your Mind is Clear** – sharper focus, perfect memory, easy problem solving... just like when you were *in your prime*
- **Your Body Feels Stronger Than Ever** – pulsing with life, ready to do anything you ask of it for hours on end at a moments notice... able to do more than you *ever thought possible*

In fact, I'm so confident that Sacha Inchi will work miracles in your body, I guarantee your next check up will show that Sacha Inchi is working for you -- or you'll get a prompt, no-hassle, 100% refund. Why so sure? Because...

I've proven time and time again in my own clinic that this super-food is remarkable in its ability to power-up all the systems in your body...

So many of my patients and readers are praising Sacha Inchi to the heavens that we confidently guarantee you will too -- or you can ask for all your money back. See below for full details of our SACHA INCHI MEGA GUARANTEE, then be sure to...

Stock Up NOW, *while it's still available!*

The news of the life-changing benefits of Sacha Inchi is spreading fast – so fast it's flying off the shelf.

{OFFER}

{Sustainability Sidebar}

{GUARANTEE }