



apple-red beetroot juice

Ingredients

75 % apple juice with pulp, 25 % red beetroot juice lactofermentated
The fruit ripens on the trees, is freshly squeezed, then bottled and lightly pasteurised.

Characteristics

Pajottenlander apple-red beetroot juice has a bright red colour. The aroma is fresh, sour-sweet. Apple-red beetroot juice Pajottenlander is a healthy and delicious drink. All good qualities of apple and red beetroot perfectly in balance. Thanks to Mother Nature!

Qualities

Rich in vital substances, **apple** juice makes our body less prone to infection and keeps the intestinal flora balance. In addition to being detoxicating, it has a wholesome effect in case of gall and bladder complaints, loss of appetite and skin disease. Moreover, apple juice is highly recommended in case of liver and kidney complaints.

The fruit acids in the apple juice encourage an optimum digestion and increase the activation of gastric juice. Apple juice helps in case of diarrhoea and intestinal disorders. It has a particularly wholesome effect on small children and infants.

Apple juice also plays a key role in blood cell production because it helps raise the haemoglobin level.

Red beetroot juice contains an active substance called betaine, which has a wholesome effect on liver and gall. It contains a lot of iron and trace elements stimulating the blood's iron absorption. It is particularly recommended in case of anaemia and low blood pressure and activates the glands by endocrine secretion. Moreover, it encourages good bowel motion and is known for its preventive action against cancer.

Red beetroots, used for Pajottenlander apple-red beetroot juice, undergo a lactic fermentation.

Immediately after pressing the red beetroot juice is inoculated with lactic acid cultures, which can turn burdensome carbohydrates into racemate, a mixture of left- and right-turning lactic acid.

In the lactic acid fermented juices of Pajottenlander the proportion of right-turning lactic (L+) is very high (up to 95%). This type of lactic acid makes our body absorb nutrients more easily because these are more palatable. Lactic acid fermentation preserves vitamins and minerals which are often destroyed by other methods of preservation.

Right-turning acid (acidum lacticum) is one of the best anti-cancer food. Lactic acid fermented drinks are detoxifying and regenerating and thereby especially suited for **juice cures**.

Recommended selling price from November 1st, 2018



Nutritional values per 100 ml	
Energy	185 kJ/44 kcal
Fat	<0,5 g
- of which saturates	0 g
Carbohydrate	10 g
- of which sugars (naturally occurring)	9,7 g
Protéines	<0,5 g
Salt (naturally occurring)	0,04 g
Vitamin C	16 mg (20%DRI*)
Potassium	159 mg (7,9%DRI*)
*DRI = Daily Reference Intake	



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