

The Performance Benefits of Botanicals

Aniseed <i>(Pimpinella Anisum)</i>		<ul style="list-style-type: none"> Digestive enhancer Promotes lactation Antimicrobial properties (anethol) 	Juniper <i>(Juniperus Communis)</i>		<ul style="list-style-type: none"> Gastro-intestinal antiseptic Aids kidney function Attractive flavor for birds
Cassia <i>(Cinnamom Zeylanicum)</i>		<ul style="list-style-type: none"> Antiseptic, anti-fungal and anti-viral Antibacterial - especially vs. E. Coli Pancreatic activity - immune system Good flavor / masking agent 	Rosemary <i>(Rosmarinus Officinalis)</i>		<ul style="list-style-type: none"> Very powerful antioxidant Antimicrobial, antifungal Improves fat digestibility Excellent flavor characteristics
Garlic <i>(Allium Sativum)</i>		<ul style="list-style-type: none"> Very powerful antimicrobial, antifungal Cholesterol reduction Circulation benefits Excellent flavor characteristics 	Thyme <i>(Thymus Vulgaris)</i>		<ul style="list-style-type: none"> Antimicrobial, antiviral Stress reduction Flavor benefits
Ginger <i>(Zingiber Officinale)</i>		<ul style="list-style-type: none"> Reduces stress Positive effect on gastric activity Appetite stimulant Antioxidant 	Yarrow Herb <i>(Achillea Millefolium)</i>		<ul style="list-style-type: none"> Appetite stimulant Gastro-intestinal stability
Horseradish <i>(Cochlearia Armoracia)</i>		<ul style="list-style-type: none"> Powerful digestive stimulant Antiseptic Flavoring properties 	Cayenne Pepper <i>(Capsicum Species)</i>		<ul style="list-style-type: none"> Appetite stimulant Antiseptic Circulation Digestive enhancement (gastric acid, saliva flow)