



# Diamond Tree Update

## Product Profile: Fermena *The "Fine Art of Fermentation"*

The science of fermentation is known as zymology.

Fermentation is often referred to as "nature's cooking", the implication being that this is one of the best food for a long term "good" result. It aids in digestion, high energy and better body balance. It begins with the understanding that true fermentation is an art - a careful step-by-step process that comes with generations of understanding and proper formulation.

In purely scientific terms, *fermentation* is the process of releasing energy from a carbohydrate without oxygen by producing alcohol or lactic acid. Generally, fermentation refers to the conversion of sugar to alcohol using yeast under anaerobic conditions. A more general definition of fermentation is the conversion of carbohydrates into alcohols or acids. Fermentation is also employed in preservation to create lactic acid in sour foods such as pickled cucumbers, kimchi and yogurt. Occasionally wines are enhanced through a process called cofermentation. Historically, fermentation is the studied use of microorganisms in a positive way as a means of nourishing and sustaining life.

What makes Fermena the nutritional quantum leap? It took six months and over 50 organic fruits, herbs, grains and vegetables for Nature to cook this *perfect whole food prebiotic formula* for your body. A healthy intestine is the gateway to longevity and a better quality of life. Fermena is a powerful prebiotic whole food (*prebiotic foods work as "feeds" for the Good Bacteria already existent in your colon and help to increase their strength & numbers*) that promotes healthy

probiotic activity (*beneficial bacteria*) in the having a synergistic interaction between live enzymes from healthy food and friendly bacteria that live in the digestive tract.

Fermena is the natural food brainchild of one of the most brilliant minds in world nutrition today - Dr. Michio Kushi. Fermena is the perfectly fermented food - the one you can take anytime, anywhere and with the best possible result.





## Cash Rewards from Diamond Tree!

### \$5,000 Cash Reward

In order to become eligible for the \$5,000 Cash Reward, you must become one of the first five distributors to achieve the rank of Presidential Diamond between November 1st and December 31st, 2007.

### 10% Cash Reward

When you accumulate five (5) pak purchases from any of your personally sponsored distributors, you can receive 10% of the total value of those five pak purchases.

### \$100 Reward for November

Whenever you sign-up any 5 new people directly on Autoship you can earn additional \$100 cash bonuses. All Autoship sign-ups during this period must be for \$100 or more and a minimum of 3 months commitment.

### Free Gratitude

If you sign up for Diamond Tree's Autoship Program during this period and commit for the 3 months, we will send you a complementary Gratitude as our way of saying thank you.

## Discover Whole Foods With Fermena!

The truth is out! Right now people in network marketing are "chasing the juice" in every sense of the word. There are at least a dozen different drinks that have taken root in some herb, plant or berry combination with a handful of attributes and more than their fair share of question marks. Most of them have a limited shelf-life, one or more artificial preservatives, and generally need refrigeration. Their nutritional less than ordering your standard juice-bar carrot, beet, ginger, spinach, cucumber, and parsley juice from the health food store...and with none of the living enzymes that the health bar juices provide.

However much hype these bottled products are generating, it is nothing more than that. And with over 100 years of combined experience in network marketing has taught us anything it is that hype has a very short shelf-life.

One concept of nutrition that we know to be true is the fact that juices (like None and Goji - any form of supplementation - are usually doomed because they represent "pile-on" nutritional technology. In other words, their purveyors and manufacturers believe you can just add more body that is already malfunctioning to begin with and hope for some good result. Very simply, *it ain't gonna happen.*

Good nutrition is directly proportionate to the body's ability to absorb that nutrition. For that, you have to follow the body can translate, understand and accept. That's what Diamond Tree does with its Gratitude, Ten and Fermena team working in tandem to bring the body into a whole new standard of absorption, acceptance and awareness.



What Fermena in particular does is to bring "Nature's Cooking" into the process of human digestion - over 50 naturally grown fruits, vegetables and herbs fermented magnificently into a whole food prebiotic formula tha the body both understands and welcomes to the digestive process. As such, it functions as one of nature's scrub brushes, in that it helps create the perfect environment for the body to bring meaningful nutrients into the system.

There are many ways to eat Fermena. Here is one from Diamond Tree's own Chef PJ.:

- Salad Vinaigrette (serves 6 plus)
- 1/4 cup Fermena (4 tubes)
- 1/4 cup olive oil
- 1 teaspoon Ten
- Mix well with one bag of salad.

Be sure to combine a good healthy diet of fresh fruits and vegetables with your regular intake of Ten, Gratitude and Fermena. When your body is better balanced you will crave fewer sweets and fatty foods!