

Hemphoria

Is an all-natural "shot tonic" for peaceful, energy and joy. It is loaded with antioxidants and incredible for circulation. It's carefully formulated ingredients are all instantly bio-available. Hemphoria can be taken 3 or 4 times a day and is great for increased acuity in a relaxed state. Hemphoria is in a base of whole hemp concentrate. Take Hemphoria straight or in your liquid of choice. (see ingredient breakdown)

Ingredients: Whole Hemp, Astaxanthin, Orange, Passion Fruit, Pomegranate, Sweet Lime, Rose, Frankincense (All AMP water soluble technology)
Proprietary Blend of: L-Theanine, Creatine, Uridine, Choline, Mineral Salts, B6, B12, Stevia, Guarana, Rosemary Antioxidant

Ingredients: (All AMP water soluble technology)

1. Whole Hemp:

Hemp has been cultivated and used by many ancient cultures since the beginning of recorded history. Researchers have found its use in China, India, Babylonia, Persia, Egypt, and the native cultures in North & South America. Hemp fiber was used to make rope and cloth, while the stalk was used to make paper. These cultures also used the seed for nutritional purposes. It can be eaten as shelled seeds, oil, butter, flour, and protein powder. Hemp contains 40% fiber, which is the highest of all commercial flower grains.

Not only is hemp seed extremely versatile for the production of food, but it is the most nutritious food in the world. The nutrients derived from hemp seeds include fats, minerals and amino acids (protein).

There are eight amino acids the human body cannot synthesize and two more the body cannot synthesize in sufficient quantity, that are essential to life. A diet without any one of them will eventually cause disease and death. These essential amino acids, along with eleven others the body can make from them, are chained together in accordance to genetic guidelines, via RNA formats from DNA blueprints, into structural proteins for the body, and into enzymes (globular proteins) that carry out the mechanics of living.

Hemp is not alone in containing all the essential amino acids in its embryonic seed. Flax seeds also contain all the essential amino acids as do many other seeds in the plant kingdom. What is unique about hemp seed protein is that 65% of it is globulin edistin. That is the highest in the plant kingdom. The very high density of nutrients per calorie make hemp a good choice if your goal is quick weight loss.

Globulins are one of seven classes of simple proteins. Simple proteins are made from amino acids and contain no non-protein substances. Globulins are in seeds and animal blood. Edistins are found in seeds; serum globulin is in blood. Edistins are plant globulins. And globulins along with albumins are classified as globular proteins. All enzymes, antibodies, many hormones, hemoglobin and fibrogin (the body converts fibrogin into non-soluble, fibrin, a blood clotting agent) are globular proteins. They perform the main work of living. The most beneficial way to insure the body has enough amino acid material to make the globulins is to eat foods high in globulin proteins.

Since hemp seed protein is 65% globulin edistin, and also includes albumin, its protein is readily available in a form quite similar to that found in blood plasma. Eating hemp seeds gives the body all the essential amino acids required to maintain health, and provides the necessary kinds and amounts of amino acids the body needs to make

human serum albumin and serum globulins like the immune enhancing gamma globulins. Eating hemp seeds could aid, people suffering from immune deficiency diseases.

Hemp, among its many other uses, is the perfect food for human consumption! About 30-35% of the weight of hemp seed is hemp seed oil, an edible oil that contains about 80% essential fatty acids(EFAs); i.e.,linoleic acid,omega-6 linoleic acid 55%),alpha-linolenic acid,omega-3 alpha linoleic acid(22%), in addition to gammalinolenic acid(GLA), omega-6 GLA (1-4%) and stearidonic acid(SDA),omega-3 SDA(0-2%).

Hemp seed is an excellent source of calcium and iron. Whole hemp seeds are also a good source of phosphorus, magnesium, zinc, copper and manganese. Hemp seed is gluten free and consequently will not trigger symptoms of celiac disease. Hemp's nutritional advantage over other sources of fats and protein thus lies in its highly desirable balance of basic nutrients. When eating hemp seed, nut and/or oil, our body gets much of what it needs without the addition of non-essential nutrients. Yet, unlike fish and flax oil supplements and assorted protein powders, properly processed hemp seed offers these benefits with the additional bonus of a nice flavor profile – hemp tastes good. Fresh cold pressed hemp oil and hemp nut, particularly when toasted, add a nice nutty flavor to many dishes and packaged food products. Hemp nut and oil therefore are attractive both nutritionally and are appetizing, rendering them truly modern food sources.

Amino Acid Profile of Hemp Seed:

Aspartic Acid 5.303% Tyrosine 1.484%
Glutamic Acid 9.257% Valine 2.364%
Serine 2.830% Methionine 1.194%
Glycine 2.479% Cystine 0.824%
Histidine 1.406% Isoleucine 2.269%
Arginine 6.262% Leucine 3.551%
Threonine 1.969% Phenylalanine 2.192%
Alanine 2.289% Lysine 1.821%
Proline 2.029% Tryptophan 0.678%

2. Astaxanthin:

Astaxanthin is an energizing super food that helps to support and reflect the heart, blood vessels, tongue and circulation. Astaxanthin is capable of crossing the blood-brain barrier, a unique and important property for an antioxidant. This characteristic allows astaxanthin to extend its superior antioxidant activity to the central nervous system, which is highly susceptible to damage by free radicals. Recent research has documented its ability to increase cellular energy, protect against and treat cancer, protect against damage to the brain and nervous system, and halt the progression of complications from diabetes. In fact, astaxanthin may truly be considered a miracle nutrient. Research shows that due to astaxanthin's potent antioxidant activity, it may also be beneficial in cardiovascular, immune, inflammatory and neurodegenerative diseases. Research supports the assumption that it protects body tissues from oxidative damage.

3. Orange:

Oranges contain: Betacarotene, a powerful antioxidant that protects our cells from being damaged, Calcium that helps protect and maintain the health of our bone and teeth, Folic Acid for proper brain development, Magnesium that helps maintain blood pressure, Potassium that helps maintain electrolyte balance in the cells, and is important in maintaining a healthy cardiovascular system and Thiamin that helps to convert food into energy. Oranges have been shown to be beneficial for: asthma, bronchitis, tuberculosis, pneumonia, rheumatism, prevent kidney stones, help lower cholesterol, help prevent diabetes, arthritis, and high blood pressure

4. Aronia Berry:

Aronia berries are packed with antioxidants. Aronia's extremely high antioxidant levels make it one of the eight "true" superfruits in the world. It is a close cousin of the blueberry, and also has high levels of proanthocyanins and quinic acid (ten times more than cranberries). Quinic acid prevents urinary infection. In 2006, Nutrition and Cancer published a study done by the University of Maryland. The study on the berry found that this antioxidant berry may provide protection against colon cancer. It is very high in Vitamin C, native to the U.S., and has been shown to have antiviral properties.

5. Passion Fruit:

Passion fruit is a good source of antioxidants, both water soluble and fat soluble ones. It possesses somniferous properties, which when taken before going to bed, help the person to relax and have a restful sleep. Research is underway that shows the phytochemicals in the fruit juice are considered to inhibit cancer cell growth. Additionally, the phenolic acids and flavonoids present in the fruit are supposed to possess heart-protecting function. The phenolic profile of the fruit is known for its anti-microbial activity, and also contains plant sterols, which help in lowering the levels of cholesterol. Passion fruit is a reservoir of Vitamin C, Vitamin A and Potassium and is very good for attaining optimum health and to reduce weight.

6. Pomegranate:

Pomegranates contain many vitamins and nutrients necessary for the body to function properly. The human body contains free radicals, unchecked, these most often lead to cancer and other diseases such as Alzheimer's. Antioxidants fight these free radicals and prevent these diseases. Eating pomegranates, which contain antioxidants such as polyphenols, tannins and anthocyanins, can therefore lower a person's risk of cancer, Alzheimer's and premature aging. In addition to antioxidants, pomegranates contain an element that combats the enzyme that eats away at cartilage. This delays the onset of osteoarthritis. The fruit also contains anti-inflammatory qualities, and recent studies also showed that eating pomegranates can increase libido in both men and women.

7. Sweet Lime:

Like all citrus fruits sweet lime is rich Vitamin C. Also, it's a good source of potassium. Sweet lime is free of fat and sodium. It also contains fiber, magnesium, calcium and zinc. Sweet lime is a good aid to weight loss. For any type of stomach problems such as constipation & diarrhea, sweet lime works as a good reliever. Sweet lime also plays an important role in digestion and a healthy immune system. Sweet lime also helps curb nausea and vomiting and can relieve throat infections. Additionally, sweet lime is great for hydration and rejuvenation of the body.

8. Rose:

Roses are an excellent source of vitamins A, B3, C, D and E. They also contain bioflavonoids, citric acid, flavonoids, fructose, malic acid, tannins and zinc. It is an especially good source of vitamin C. The rose also offers a soothing property to the nerves and emotional /psychological state of mind. It is regarded as a mild sedative and anti-depressant. It is increasingly used in treatments for conditions of stress, nervous tension, peptic ulcers, heart disease, among others. There is indication that rose essence may also positively influence digestion, bile secretion, womb disorders and circulation.

9. Frankincense

Frankincense is a resin that comes from the Boswellia tree. When the tree bark is cut with a knife, a milky white sap flows from it. This resin hardens into an orange-brown gum known as frankincense. Throughout history, frankincense has been used to treat emotional disorders such as nervousness and hysteria. It relaxes both the mind and the body. Frankincense has been used as an ingredient in home remedies to treat stress, insomnia and promote relaxation. Frankincense has been shown to be beneficial in treating infections because it contains antiseptic and anti-inflammatory properties. Frankincense can be beneficial in relieving pain and cramping related to the female reproductive system. Arthritis sufferers can also benefit from the anti-inflammatory properties of frankincense.

AMP Technology:

Aqueous Molecular Partitioning (AMP) is a process to provide a highly concentrated liquid that preserves the nutrients of the entire plant, rendered water-soluble.

CO2 Extraction

Through CO2 Extraction (Supercritical Fluid Extraction), the full range of plant life elements in flowers, roots, herbs, leaves, foods, spices and any other botanicals can be extracted in their full and complete integrity! This process is done without the use of heat or hazardous solvents. Supercritical Fluid Extraction uses CO2 gas as the solvent. Under high pressure, CO2 gases will reach a "supercritical fluid" state and become a liquid form which helps break down the whole plant.

AMP Process (Aqueous Molecular Partitioning)

After the oleoresins (a combination of the essential oil and plant resin), phytonutrients, antioxidants, fixatives, vitamins and volatiles are extracted out from the plants, they are then put through our AMP process. This exclusive proprietary process renders our plant life concentrates water soluble, and therefore instantly bio-available! The combination of the CO2 process and the AMP process emulsifies the whole plant kingdom in its integrity, in water, without the use of any chemicals or heat, making AMP the leading edge of the next generation of health and wellness!

Hemphoria also contains a proprietary blend of:

1. L-Theanine:

Is an amino acid derivative known to cross blood-brain barriers. Its effects are basically directed towards the human brain, controlling serotonin and dopamine levels by means of aiding in the formation of Gamma amino butyric acid (GABA), the outcome of which as a whole relaxes a person's mental and physical state. Additional research indicates that it enhances learning and concentration, normalizes blood pressure, reduces cholesterol, and increases immunity.

2. Creatine:

Is an amino acid that is naturally produced by the body from the liver, pancreas, and kidneys. Amino acids are actually the building blocks of protein. Some of the potential benefits of creatine are: providing additional energy for the muscles, buffers lactic acid build up, increases energy levels, speeds up recovery rate for injuries, aids in fat loss, increases strength, and increases endurance. One study states that energy production rates toward the lower end of the spectrum may predispose the individuals to develop depression and its physical symptoms. Therefore, some scientists postulate that creatine may aid in managing depression. One open study of creatine monohydrate suggests that creatine supplementation may modify brain high-energy phosphate metabolism in depressed subjects

3. Uridine:

Uridine is a naturally occurring substance manufactured by the liver and classified as a nucleoside, meaning that it is a compound containing a nucleic acid with a pyrimidine base that has bonded to the alcohol group of a sugar. Specifically, uridine is a nucleoside of uracil, a primary constituent of ribonucleic acid (RNA), which is involved in the synthesis of protein in the body. Researchers have discovered that uridine may have potential benefit in treating a number of medical conditions. Therapies with this substance being considered include: the treatment of Parkinson's disease, Alzheimer's, bipolar disorder, and depression. Additional study and testing includes the use of uridine in combination with omega 3 fatty acids, cytidine, and choline to help prevent age-related dementia. A team of researchers at the Massachusetts Institute of Technology (MIT) has found that these nutrients stimulate the production of phosphatidylcholine and phosphatidylserine. While virtually every cell in the body requires these two phospholipids for normal functioning, they are critical for neurotransmission in the brain.

4. Choline:

Choline, found in foods as varied as liver, beef, eggs, and chocolate, plays an important role in the formation of cell membranes -- the outer sheath that keeps cells intact. In addition, choline is a nutrient that works as a building block for the neurotransmitter acetylcholine and other chemical messengers in the brain. Some research has shown that most people who take a choline supplement notice having more mental focus and being more alert. An additional positive side effect is that choline helps with erections.

5. Mineral Salts:

The scarcely available, unrefined high mineral salt has essential minerals like potassium, iron, sodium, magnesium, calcium, zinc, copper, etc. Therefore consuming high mineral salt on a daily basis is much healthier than the regular table salt. High mineral salt helps balance the sugar level in the blood, produces hydroelectric energy in the body cells. High mineral salt helps balance the sugar level in the blood. High mineral salt is an important mineral for smooth functioning of the nervous system.

6. B6 and B12:

Vitamins B6 and B12 are water-soluble components of the vitamin B complex. They aid the body in many functions, including cell metabolism and energy synthesis. They also help the brain and nervous system function. Vitamin B6 helps support the production of hemoglobin that carries oxygen to all parts of the body. Because of its ability to metabolize energy, vitamin B12 is known as a natural energy booster. Some athletes also use the vitamin to enhance endurance. Vitamin B12 is necessary for "normal functioning of the brain and nervous system," states the American Heart Association. It's also necessary for the formation of blood and it affects DNA synthesis and regulation.

7. Stevia:

It has been used in South and Central America, Japan and many other parts of the world as a sugar substitute and in the treatment of a number of health conditions for centuries. A number of studies show that Stevia can be beneficial in the treatment of many health conditions. Stevia is believed to have anti-bacterial, anti-septic, anti-microbial, anti-oxidant, anti-glycemic, and anti-hypertensive properties which may help with hypertension (high blood pressure), diabetes, chronic fatigue, indigestion, upset stomach, heartburn, weight loss, cold and flu, gingivitis, tooth decay, cavities, dandruff and hair loss, brittle bones or osteoporosis, streptococcus, candidiasis, bacterial infections and skin conditions such as cuts, wounds, rashes, itchiness, blemishes, acne, seborrheic dermatitis, dermatitis, eczema, and wrinkles. It may also improve energy levels, strengthen immune system, stimulate mental activity, and may also help in withdrawal from tobacco and alcohol addiction.

8. Guarana:

Guarana is a creeping shrub that can grow to 12 meters in height. The bright red fruit is round and grows in clusters. When ripe the fruit splits, revealing black seeds. Guarana has been used to treat pain, overcome heat fatigue, combat premature aging, and detoxify the blood. It has been found useful to control intestinal gas, obesity, dyspepsia, fatigue, and arteriosclerosis. Guarana is also used as a cardiovascular health aid. It is used to tone, strengthen and balance the heart. It is also used to cleanse the blood and keep it from becoming "sticky" and forming clots.

9. Rosemary Antioxidant:

Rosemary has always been known as a versatile, aromatic herb. For centuries, rosemary has been used for everything from scent for cosmetics and perfumes to insect repellants, ingredients for a variety of dishes to herbal medicine. About 20 years ago, researchers at Rutgers University, in New Jersey, took out a patent on a food preservative obtained from rosemary. They discovered that constituents of rosemary reduced the effect of oxidation, and in further studies, identified the substance as rosemary antioxidant. This standard is widely used in health food industry and as oil antioxidant to protect food and keep it in good condition. There is little doubt that rosemary antioxidant extract is useful for helping to deal with surplus free radicals, also helps increase general health, aid with coughs, and improve eyesight.