



Car-o-Power™

High flavonoid • High ORAC • Excellent digestive

Wild foods are rare. Car-o-Power is truly wild and comes from the true Mediterranean source. Car-o-Power, made from wild-growing carob pods, is one such delicacy. The carob trees grow wild in the valleys and mountains of the Mediterranean. These regions are free of pesticides, chemicals, and pollution. Villagers pick the carob pods by hand. Car-o-Power is produced through a special method by simmering the pods into a molasses. Thus, virtually all of the original nutrients are retained.

Nutritionally carob is a powerful antioxidant, far more powerful than cocoa. One bottle of Car-o-Power has an impressive 19,134 ORAC value. ORAC measures the ability to scavenge free radicals, which cause oxidation in the body. The greater the ORAC value, the greater the ability to remove these damaging free radicals.

Carob pod is one of the most ancient of all foods. According to B. Montague-Drake, “there is no doubt” that it is referred to in the Bible (although not by the current name), in Luke 15:16. The fact is, St. John’s diet of “locust and honey” was probably, if not certainly, the carob pod of the Mediterranean. Also, the term carob, originally from the Arabic word “kharoub,” is linked to the word “carat” used in the grading of diamonds. In ancient times carob seeds were weighed against diamonds to determine their weight (value), an example of how the ancients greatly valued carob.

Now, enjoy the carob in the ancient way—as a concentrate of the wild pods. This concentrate is a significant source of potassium and iron.

How to Use the Car-o-Power

Take one tablespoon daily by itself.
Add to shakes and smoothies for a chocolaty taste.
Ideal for flavoring or enriching whole milk.



**ORAC value 19,134
12 FL. OZ.**