

# HONEY FERMENTED GARLIC

# THE MIGHTY BULB

Most of us have a memory of someone who would consume a raw clove of garlic and swear by its ability to ward off all manner of ailments. Well it turns out they were not crazy and Allicin is what makes it happen.

#### **BENEFITS**

Garlic and honey are antibiotic and antifungal. As the garlic ferments, nutrients and beneficial compounds are released, becoming more bioavailable and potent.

## **DOSAGE**

One average sized clove a day as a preventative or larger (or 3-4) cloves when you are fighting a bug.

#### SKILLFULLY CRAFTED

Allium Acres Honey Fermented Garlic contains only three ingredients, our garlic, local raw honey and organic apple cider vinegar. The garlic is peeled by hand and aged a minimum of six weeks The result is a great immune system support, with a tasty syrup to add to recipes, sauces and marinades.

## CONTRAINDICATIONS

Anyone that has an allergy to garlic or honey, taking blood thinners, taking medication for HIV, diabeticss and babies under the age of 12 months should avoid taking honey fermented garlic. It is always best to check with your personal health care provider before taking any herbal supplements.