

In Pursuit of Flavor AND Nutrient Density

By Paul Schneider Jr.,
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In the book, "The Dorito Effect: The Surprising New Truth About Food and Flavor," Mark Schatzker reveals how, just like animals, our bodies were created with the ability to choose foods based on the nutrients we need.

For instance, pregnant cows will choose clover over grass because their bodies need more protein. They seek out the flavors that bring their bodies the nutrients they need.

In his book, Mark shows how artificial flavors trick our bodies into thinking that a food contains needed nutrients, when in fact it doesn't.

Before artificial flavors were introduced in the 1950's, foods stood on their own nutritional merit. If a food was low in nutrition, it didn't taste good, and we wouldn't eat it.

But with artificial flavors (and even "natural" flavors, which are the same chemicals, but just arrived at through natural means), obesity has become a problem in our nation.

Artificial flavors deceive our bodies into thinking that a food is chocked full of nutrients, but when we eat it, the empty calories do not satisfy our nutritional needs. In response, our bodies will let us know that they need more nutrients, so we eat more.

We Need Nutrient Dense Foods

A U.S. Senate investigation revealed that "foods grown on millions of acres of land no longer contain enough minerals and are starving us."

According to News Canada, during the 20th century, the average mineral content in cabbage, lettuce, spinach and tomatoes declined from 400 mg

to less than 50 mg.

Ninety nine percent of Americans are malnourished. Very few Americans have no health problems. We lack the necessary vitamins, minerals and nutrients in our diet to be healthy. We grew up with these deficiencies, making us vulnerable to cancer, Alzheimer's disease and Parkinson's disease, just to name a few.

In days gone by, farming was about growing flavorful, nutritious food. Unfortunately, with the advent of artificial flavors, food no longer needs to be nutrient dense to taste delicious, so farmers are no longer rewarded for growing nutrient dense foods.

The Need for Trace Minerals

Enormous amounts of research have been building for decades showing the connection between trace mineral deficiencies and serious debilitating diseases.

Linus Pauling, a two-time Nobel prize winner said, "You can trace every sickness, every disease, and every ailment to a mineral deficiency." Over 5,000 clinical studies have confirmed this.

The good news is, Sea-90, GroPal and other sea mineral products, fish fertilizers and kelp are growing in popularity, helping to get needed trace minerals back into our diets.

Back in 2006 I became a US distributor for GroPal sea mineral concentrate. It was my goal to see nutrient density restored to our foods, and I did my best to encourage farmers to use it.

The trace minerals contained in GroPal help make foods much more nutrient dense, and quite a number of



farmers told me how their fruits and vegetables tasted so much better. In farmers markets, customers raved about the flavor!

Farmers also reported a longer shelf life, better coloration, better texture, and greater resistance to insects and disease. What a difference nutrient density makes!

A few years ago, I did a two year study in Montana with GroPal on hard white wheat. The vitamin content of the wheat went way up, plus produced 15% to 20% better yields. We milled the wheat, baked bread and did a taste test, and two thirds preferred the bread grown with GroPal sea minerals.

From 2006 to 2015 I sold GroPal to all who would buy it. But in a world where the bottom dollar is king, it wasn't easy.

In 2015, Everything Changed!

How can farmers be enticed to grow nutrient dense foods? By helping them make more money by doing so!

In February of 2015 we introduced a product called GroPal Balance (now called MycorrPlus). It combines all the nutrient goodness of GroPal sea

minerals with the soil transforming strength of our Soil Balance.

With the addition of Soil Balance, MycorrPlus is transformed into a bio-stimulant. It helps to create the numerous conditions in the soil needed for carbon sequestration to occur. The plant sequesters sugars and feeds the specific microbes equipped to digest and make available the nutrients it needs. As the microbes make nutrients available, mycorrhizal fungi transport them to the plant.

As microbes bring the soil into balance, pH is naturally brought into balance as well. Balanced pH means better nutrient uptake by the plant.

MycorrPlus makes it so much easier to grow nutrient dense crops! With it you can greatly improve the flavor, plus enjoy growing foods that are full of the nutrients needed by those who eat what you grow.

I would like to say "thank you" to all of you who are making a difference in the health of our nation by growing nutrient dense foods.

Now, dream with me.

- Imagine a world with less infirmity and disease!
- Imagine what nutrient density would mean to you, your family and those who eat what you grow.

Learn more today about how MycorrPlus can help you to grow flavorful, nutrient dense foods. Call our toll-free number and request a free information packet!

1-888-588-3139

Or go to: www.AG-USA.net

Conquer Nature by
Cooperating with it

MycorrPlus™

Like a center pivot for dryland farmers!

Reduces the need for LIME and other fertilizers

MycorrPlus is a liquid bio-stimulant that helps to remove compaction by highly structuring the soil. It creates an "aerobic net" in the soil that retains nutrients and moisture. It contains sea minerals, 70+ aerobic bacteria, 4 strains of mycorrhizae fungi, fish, kelp, humic acids and molasses. \$20 to \$40/acre.

Call AG-USA now at (888) 588-3139 for a free information packet, or go to: www.AG-USA.net Organic? Request MycorrPlus-O.

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