



Sensy Chocolate: A CHOCOLATE OPPORTUNITY YOU DON'T WANT TO MISS

SENSY Chocolate is made from **ORGANIC DARK CHOCOLATE**. It's **SUGAR-FREE** and is sweetened only with natural sweeteners.. Some other chocolates are sweetened with evaporated cane sugar, artificial sweeteners and contain processed ingredients which reduce the value of cocoa. It has no preservatives, white sugar, evaporated cane or hydrogenated oils, high fructose corn syrup, waxes or fillers. It is sweetened with Dentist recommended Xylitol and is Glycemic Friendly. It has it has no animal products in it so it is Vegan friendly, lactose & GLUTEN free and is Kosher. Best of all and it TASTES GREAT!

Sensy Chocolate - the first ever GUILT FREE chocolate - is a dynamic, rich, dark chocolate made with 70% organic cocoa and - for the first time ever - sweetened only with Xylitol! Xylitol (often incorporated in chewing gum) is a natural sweetener that is extracted from trees and berries. It does not increase insulin levels,, and is good for your teeth. While sugar may challenge the body, Xylitol works with the body's natural chemistry to build immunity, protect against chronic degenerative disease, and provide anti-aging benefits.

Benefits of Sensy Chocolate

SENSY Chocolate maintains the health-promoting benefits of dark chocolate in addition to other healthy ingredients. The proprietary herbal formula in SENSY Chocolate boosts the health benefits. Better yet, SENSY Chocolate is unique in its abundance of antioxidants.

- * SENSY Chocolate is rich in antioxidants an unprecedented ORAC rating of 3040 per piece!
- * SENSY Chocolate promotes healthy oral hygiene because it contains Dentist recommended Xylitol - a corn based natural sugar that is nearest to sugar (it is NOT high-fructose corn syrup)
- * SENSY Chocolate is a great source of Antioxidants for kids by enjoying it as healthy snack
- * SENSY Chocolate is diabetic friendly, gluten friendly, Celiac friendly and Vegan friendly (Tested by Brunswick labs)
- * SENSY Chocolate is great for late night snacking anytime after meals

Sensy Chocolate is more than just a tasty chocolate - it's an important part of your daily diet. Sensy Chocolate will keep the hunger pains away and give your body an extra boost - just when you need it!

Body Boost

Cocoa: Good for the heart, elevates dopamine

Green Tea & Ellagic Acid: Strong antioxidants, provide anti-aging benefits

Bioprin: Helps block toxins, increases the absorption of nutrients

Noni: An immune system modulator

Momordica: Helps control blood sugar

Fabanol: Reduces sugar absorption in the intestines.

- * SENSY Chocolate assists with weight loss programs.

- * SENSY Chocolate is certified Kosher

Ingredients

SENSY Chocolate is made from the finest ingredients.

Click on each ingredient for more details---- RECLICK To Close

Organic Cocoa Liquor

After the cocoa beans are fermented and roasted they are shelled and ground. The result of this is a dark aromatic liquid that becomes solid powder at room temperature. This substance is called "Cocoa Liquor." It is worthwhile mentioning that it has no alcohol in it. Cocoa Liquor is the basic ingredient for all cocoa products, and is the substance from which Cocoa Butter and Cocoa Powder are derived.

For the making of Sensy Chocolate we use Cocoa Liquor that was grown in Peru and processed in The Netherlands. By using this top quality ingredient we insure that the Cocoa is pure and contains no contaminants. In addition, this cocoa does not contain unwanted volatile gases, thus it does not require high temperature processing, hence maintaining its potent anti oxidant and nutritional value at maximum.

Antioxidants gobble up free radicals, destructive molecules that are implicated in heart disease and other ailments. Each piece of SENSY Chocolate has an ORAC value of 3040 pts. Chocolate's heart-protective benefits come from the high flavonoid content of the cocoa bean. Chocolate flavanoids (plant compounds with antioxidant activity) may help lower blood pressure, according to a 2007 report in the Journal of the American Medical Association

Organic Cocoa Butter

Cocoa Liquor contains 45% - 55% of fat. When pressed through a filter, this fat healthy polyunsaturated separates from the solids. The fat is called "Cocoa Butter" while the remaining solids become after processing cocoa powder.

Our Cocoa Butter is not processed and not deodorized, thus maintaining its full nutrient value. Cocoa Butter provides high quality fatty acids that are essential when one is on a weight loss diet.

Xylitol A sugar alcohol

Unlike most other chocolates containing sugar, SENSY Chocolate is sweetened with Xylitol. A natural sugar alcohol that is the nearest to sugar. Some of the benefits of Xylitol are its ability to retard tooth decay bacteria as well as flu and cold virus, making SENSY Chocolate safe for your dental health. While it does not raise blood sugar levels, it can penetrate the cell membrane without needing the aid of insulin, and once inside the cell it is converted to glucose and used as an energy source. This is very important to people that suffer from insulin resistance such as Diabetics, Hypo-Glycemics, and Obese People. No artificial sweeteners are used in SENSY Chocolate.

Xylitol is the nearest in chemical composition to Glucose (Xylitol - C₅H₁₂O₅; Glucose C₆H₁₂O₆). It is a natural substance in the body. It appears in the form of white crystal very much like sugars. Unlike other sugar alcohols, Xylitol does not load the liver.

We use it in Sensy Chocolate as a bulking agent instead of sugar. Xylitol is what gives Sensy Chocolate its "Chocolaty" texture. The xylitol that we use is made in the USA from organically grown trees.

Organic Lecithin

A greasy substance used in foods as an emulsifier, i.e. it allows oil to mix with water. In nature it is found in eggs, soy, mustard seeds, wheat, and other plants.

Lecithin is an essential element of our food. It is known to help control cholesterol levels.

We use lecithin derive from organic soy in Sensy Chocolate as a "final touch" to give it a smooth and uniform texture.

Natural Vanilla

A flavoring agent (spice).

Bio Flavonoid

A strong anti oxidant that is used by the body to absorb Vitamin C.

Herbal Ingredients

Momordica Charantia

Also known as "Bitter Melon." This is the most important herb in Sensy Chocolate. There are many studies on the numerous benefits of this tropical herb. The Chinese pickle its fruit and have it with their meals. In china it has been used to treat diabetes for many generations.

We use it in Sensy Chocolate for its ability to regulate blood sugar levels.

Noni Fruit

An Indian fruit (Indian Mulberry) that is believed to have some medicinal qualities. It is definitely proven to be very high in nutrients and a strong anti oxidant.

We found that Noni works very well with Momordica to enhance its effect.

Ellagic Acid

Extracted from Pomegranates it is one of the best anti oxidants known to man. It gives Sensy Chocolate a fruity flavor, and helps extend its shelf life.

Green Tea Extract

The benefits of green tea are well documented. With Cocoa it seems to enhance the appetite control capabilities of Cocoa.

Fabanol

An extract from lentils believed to slow down the absorption of sugar into the blood stream.

Bioperin

A black pepper extract. It enhances the absorption of nutrients in the body. Have you ever noticed how the smell and flavor of food intensifies when you put black pepper in it? Now you know why. Black Pepper enhances absorption of the food, thus increasing sensation. We use it in Sensy Chocolate to control appetite.

Disclaimer:

The material in this document reflect the opinion of the author, and thus they do not constitute a claim. For validating data one is encourage to seek resources that contain scientific information. One such resource is <http://www.naturalstandards.org>

ORAC

ORAC stands for Oxygen Radical Absorbance Capacity. ORAC measures the ability of just about any substance to subdue oxygen free radicals in the test tube. In short, ORAC is a lab assay that can measure the antioxidant activity of any substance and give it a number. The higher the ORAC number - the stronger the antioxidant properties of the substance.

The National Institute on Aging developed the ORAC method and the US Department of Agriculture and Brunswick Labs have been instrumental in perfecting the ORAC assay procedure and testing various foods to determine ORAC levels.

While the exact science behind ORAC gets beyond the scope of this article, it is clear that if you want foods with greater antioxidant properties, you look for foods with high ORAC levels. The USDA recommends we consume 3,000 to 5,000 ORAC units daily. In truth, 80% of the population is consuming less than 1,000 ORAC units a day.

The USDA recommended "5-a-day" fruit and vegetable servings will give you an ORAC score of about 1,750 units. Fruits and vegetables tend to have the highest ORAC values. Per 100 grams - Apples score a 218, Bananas a 221, blueberries 2,400.

SENSY Chocolate can simply be a healthy alternative snack!

SENSY Chocolate has ORAC RATING of 3,040 per piece!"

The benefits of eating SENSY Chocolate are so tremendous that many call it the "Guilt Free Chocolate." It tastes so good and is so good for you that it is beyond the normal chocolate experience.

These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease. Seek the advice of a competent health care professional for your specific health concerns. Individual results may vary. Women who are pregnant, trying to become pregnant or nursing, should consult their health care provider before taking Sensy Chocolate.

Sensy Chocolate has just officially launched as a business opportunity as of January 24, 2010. We are currently looking for network marketing LEADERS and consultants who LOVE chocolate and are interested in coming in to TOP positions. HUGE INCOME POTENTIAL

For more information and a free sample, please contact Rebecca Olkowski GOLD Leader

<http://www.chocolateyum.com> (website is still being worked on so please be patient)

515-7880 <mailto:rebecca@mypinkpizazz.com>

SIGN UP TODAY BEFORE THE WORLD KNOWS ALL ABOUT US