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Explanation of Sensy Chocolate Ingredients

Disclaimer:

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Food Ingredients

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 USDA Certified Organic Coca 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 coca does not contain unwanted volatile gases, thus it does not require high temperature processing, hence **maintaining its anti oxidant and nutritional value at maximum**.

Organic Cocoa Butter

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

We use **USDA Certified Organic Cocoa Butter**. It 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 – Xylitol is the nearest in chemical composition to Glucose (Xylitol – $C_5H_{12}O_5$; Glucose $C_6H_{12}O_6$). 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.

Some of the **benefits of Xylitol** are its ability to **retard tooth decay bacteria as well as flu and cold virus. It does not increase 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.

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.

The Bio Flavonoid that we use in Sensy Chocolate is extracted from citrus and is 2000 times sweeter than sugar. We use it to **enhance the sweetness** of the chocolate since it is so high in cocoa (67%). If you feel that after eating Sensy Chocolate everything tastes sweet for a while, Bio Flavonoid is the culprit; enjoy.



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

Ellagic Acid

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

Green Tea Extract

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

Fabenol

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.