

Health Benefits of Juicing

pulp juice is delivered to your body almost instantaneously.

Increase Energy

Cold press juice made from leafy green vegetables provides high levels of magnesium.

Sleep Better

Beetroot juice can help ward off dementia and cognitive decline.

Boosts Your Brain

Nutrients often found resveratrol, can keep cells from prematurely dying.

Live Longer

Builds Bones Kale, collards, and broccoli are high in the nutrients calcium and magnesium - crucial for a strong, healthy skeleton.

waste products and toxins from the body is cleansing and helps to prevent disease Meet Your Daily Fruit & Veggie Quotient **Ward Off Stress**

your recommended

magnesium can help your body better comba the effects of the stress hormone cortisol.

CENTRIFUGAL **JUICERS**





COLD PRESS **JUICERS**

Improve Digestion

Raw juices stimulate the bowels,



varing from

70 - 120 RPM

Pratically no friction

Saves living enzymes wich are

necessary for optimum health



1,000 - 30,000 RPM High speeds lead to the destruction of useful nutrients,

varing from

and enzymes, which are sensitive to temperature

NOT RECOMMENDED Juice already exposed to oxidation in the extraction process very quicly

Storing the juice is

loses its useful properties





Juice can be stored UP TO

24-36 HOURS It is possible to store it up to

24-36 hours (depending on your juicer) in a closed container in the refrigerator

RINSES

EASE OF CLEANING

STORAGE

SHARP BLADES **HARD TO CLEAN**

Large, bulky parts &





CLEAN IN SECONDS and is **DISHWASHER SAFE**

In independent tests,

Often yields





the Tribest Juicer **Extracted More Juice** 66% More

PINEAPPLE 22% More

POMEGRANATE

FRESH JUICE

BACTERIA

PASTEURIZED JUICE BOILED OR HEATED TO PROTECT AGAINST

High temperature destroy

& essencial nutrients

beneficial enzymes, minerals,



Long shelf life

of all juices sold

in the US are

PASTEURIZED

BOTTLED FOR RETAIL

dramatically reduced

Drink Your Colors

Beets

Cherries

Tomatoes

Watermelon

Cranbrries

Pomegranates

Red Leaf Lettuce



Golden Apple

Pineappk

Honeydew Melon

Yellow Bell Pepper

Lemon

Bak Chay

Butter Lettuce

Fresh juice maintains a high level of nutrients

PREPARE FRUITS & VEGETABLES

RUN THROUGH JUICER Provides a rich source of phytochemicals including

live enzymes





Lime

Green Apples

Lettuce

Spinach

Broccoli

Cilantro

Ginger Root

Onion

Sprouts

Caulijluwer

White Cucumber

Fennel

ENZYMES

Carrot

Orange

Pumpkin

Sweet Potato

Cinnamon

Persimmon

SYSTEM

STIMULATE

DETOXIFICATION

Blueberry

Black Plum

Lavender

Purple Kale

Tumlp

Eggplant

Cabbage



Contains calcium,

folate, lycopene,

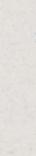
manganese, melatonin, potassium

protein, vitamin

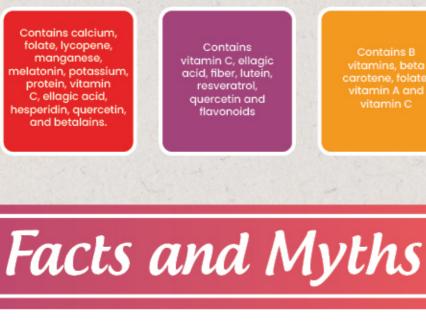
C, ellagic acid,

hesperidin, quercetin,

and betalains.















MYTH: Both blenders and juicers serve up nutrition so they are the same

fruit/veggie into a thick drink. Cold press juicers extract only nutrients dense liquid. Juicing Trends

TIME HIGH IN 2021

100

80

40

20

2005

Q JUICING





slowing digestion.

Cold press juicing ounce

for ounce yields more

concetrated nutrients and

enzymes. Fiber can block

absorption of those healthy

compounds, and result in



FACT:

Juice made from home

contains no added sugars

or corn syrup. Juicing

vegetables helps minimize

sugar intake, and fruits

such as apples can be

added for taste.

vitamins, beta

calcium, folate,

magnesium,

FACT: FACT:

The types of beverages they produce are very different. Blenders pulverize the entire

According to Google, consumer interest

for "JUICING" & "JUICERS" HIT AN ALL

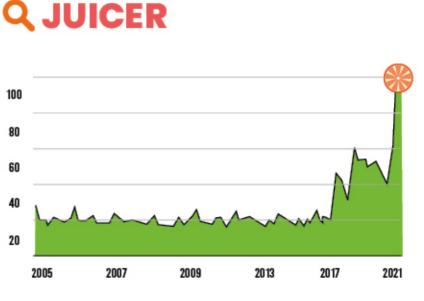
CONSUMER INTEREST

2013

2017

2021

100



Now is a better time than ever to start juicing!



www.juiceguru.com

2007

2009