

REGENERATIVE ORGANIC SALAD GREENS
HIGHLY NUTRITIOUS SAME-DAY HARVEST // CLEAN & NATURAL
PESTICIDE FREE // SPECIALLY SELECTED SUPERFOODS
GREAT TASTE DELIVERED TO YOUR DOOR!

Welcome to the Alegría Farmacy!

Longevity, health and well-being is just a delicious salad away!

SALAD GREENS



Parsley (Italian or Curly) Scientific name: Petroselinum crispum Spanish name: Perejil

- A Chemoprotective Food: Parsley's volatile oils—
 particularly myristicin—have been shown to inhibit
 tumor formation in animal studies, and particularly,
 tumor formation in the lungs. Myristicin has also been
 shown to activate the enzyme glutathione-S-transferase,
 which helps attach the molecule glutathione to oxidized
 molecules that would otherwise do damage in the body.
 The activity of parsley's volatile oils qualifies it as a
 "chemoprotective" food, and in particular, a food that
 can help neutralize particular types of carcinogens (like
 the benzopyrenes that are part of cigarette smoke and
 charcoal grill smoke).
- A Rich Source of Anti-Oxidant Nutrients: The flavonoids in parsley—especially luteolin—have been shown to function as antioxidants that combine with highly reactive oxygen-containing molecules (called oxygen radicals) and help prevent oxygen-based damage to cells. In addition, extracts from parsley have been used in animal studies to help increase the antioxidant capacity of the blood.
- Parsley is an excellent source of Vitamin C, the body's primary water-soluble antioxidant, rendering harmless otherwise dangerous free radicals in all water-soluble areas of the body. High levels of free radicals contribute to the development and progression of a wide variety of diseases, including atherosclerosis, colon cancer, diabetes, and asthma. Vitamin C is also a powerful

- anti-inflammatory agent, which explains its usefulness in conditions such as osteoarthritis and rheumatoid arthritis. And since vitamin C is needed for the healthy function of the immune system, it can also be helpful for preventing recurrent ear infections or colds.
- Parsley is also rich in beta-carotene, which works in the fat-soluble areas of the body. Diets with betacarotene-rich foods are also associated with a reduced risk for the development and progression of conditions like atherosclerosis, diabetes, and colon cancer. And beta-carotene is converted by the body to vitamin A, a nutrient so important to a strong immune system that its nickname is the "anti-infective vitamin."
- Parsley for a Healthy Heart: Parsley is a good source
 of folic acid, one of the most important B vitamins.
 Folic acid converts homocysteine, which damages
 blood vessels, into benign molecules. High levels
 of homocysteine are associated with a significantly
 increased risk of heart attack and stroke in people with
 atherosclerosis or diabetic heart disease. Folic acid is also
 a critical nutrient for proper cell division and is therefore
 vitally important for cancer-prevention in two areas of
 the body that contain rapidly dividing cells—the colon
 and the cervix.
- Protection against Rheumatoid Arthritis: Vitamin
 C-rich foods, such as parsley, provide humans with
 protection against inflammatory polyarthritis, a form
 of rheumatoid arthritis involving two or more joints.