



BONE BROTH for autoimmune disease and detox

Bone broth is rich in GLUTAMINE which strengthens the layer of mucus around the intestinal barrier and keep microbes away.

Bone broth is also rich in GLYCINE which boosts the production of stomach acid.

Organic bone broth:

- 4 marrow bones (organic)
- 1 neck bone (organic)
- Add shiitake mushrooms, carrots and astragalus root
- Fresh ginger
- Filtered water

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