

Mercola.com Introduces New Fermented Black Garlic Supplement

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Superior supplement offers increased antioxidant effects

Hoffman Estates, IL (PRWEB) October 1, 2014 – Dr. Mercola’s new fermented black garlic supplement provides many additional benefits over ingesting normal garlic. The proprietary double fermentation process locks in the unique nutrients found in black garlic.

While regular garlic has the antioxidant allicin, the fermentation process of black garlic produces SAC, which packs double the antioxidant power.

“The trouble with other black garlic supplements is producers don’t list the amount of SAC in their product,” says Dr. Mercola. “So the most beneficial aspect could be weakened or missing. I wanted to provide these qualities in my black garlic, most importantly, SAC.”

The double fermentation process involves both enzymes and microbial incubation, and freeze-drying which helps stabilize the end product and ensure normal shelf life of well over a year (about a year and a half). Both of these safeguard quality and that consistent SAC is available in each and every serving.

To learn more about this product and others, visitors can go to products.mercola.com.

About Dr. Joseph Mercola:

Dr. Joseph Mercola is a *New York Times* best-selling author. He was voted the 2009 Ultimate Wellness Game Changer by the *Huffington Post* and has been featured in several national media outlets including *Time* magazine and the *LA Times*, CNN, Fox News, ABC News, the Today Show, and CBS’ Washington Unplugged.