

# Mercola Introduces Groundbreaking Fermented Ginger for Gut Health

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*Fermented Ginger represents a new milestone in providing intestinal support and comfort\**

**Hoffman Estates, IL (PRNEWswire) September 16, 2016** – Studies show that up to 70 million people experience regular digestive issues. To help them find relief, Mercola has introduced an innovative **Fermented Ginger** supplement.

Ginger itself is a common remedy to soothe digestive upset, but when ginger is fermented in advance, the body doesn't need to work to convert the bioactive compounds needed to release ginger's optimal digestive potential. This fermentation process mimics what a healthy gut with plentiful bacteria microbes does.

Mercola's Fermented Ginger also contains Benegut®, a scientifically proven, proprietary and standardized extract of the Perilla leaf – a plant that has been used traditionally to support the respiratory tract and the immune system.\*

Benegut® is a high-quality, sustainable and wholesome food ingredient that helps improve GI symptoms such as occasional bloating, gas, fullness and abdominal discomfort.\*

"There is no comparison to any other product on the market," said Dr. Joseph Mercola, founder of Mercola. "Together, the two invaluable ingredients in Fermented Ginger take gastrointestinal support and comfort to a whole new level."

## **About Dr. Mercola and Mercola.com:**

Dr. Joseph Mercola is a physician and three-time *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, *LA Times*, CNN, Fox News, ABC News, the Today Show, and The Dr. Oz Show. Dr. Mercola founded his website, Mercola.com, in 1997 and it has since become the world's #1 natural health resource site – with over one million subscribers to its natural health e-Newsletter.