

Organi- Grown



In this Issue:

"By adopting a diet rich in diverse, nutritious foods, we can foster a healthy microbiome, enhancing our well-being and preventing various diseases."

Learn more in our feature article

Discover the super-powers of your favourite fruits and veggies. You will be surprised by the goodness!

Explore and unlock the benefits of organic produce and cooking, for your health and the environment

RECIPES

Simple, quick and healthy recipes that will become your go-to's no matter the time of year!

Creating a Healthy Microbiome

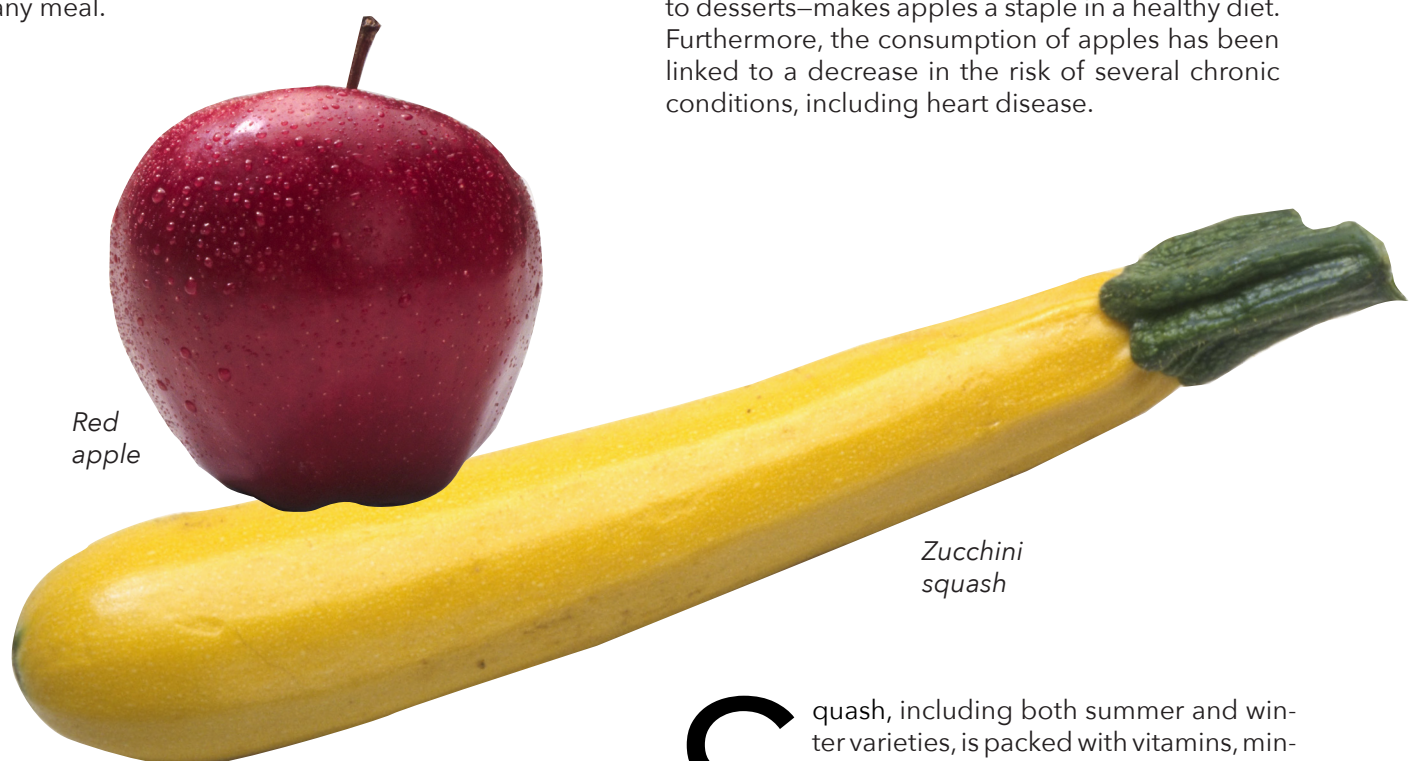
THROUGH HEALTHY EATING

The human microbiome, a complex ecosystem of bacteria, viruses, fungi, and other microorganisms living in our gut, plays a crucial role in our overall health. It influences digestion, immunity, and even mental health. Emerging research underscores the profound impact of our diet on the microbiome's composition and functionality.

By adopting a diet rich in diverse, nutritious foods, we can foster a healthy microbiome, enhancing our well-being and preventing various diseases.

Carrots are the king of beta-carotene, the plant pigment responsible for their vibrant orange color, which our bodies convert into vitamin A. This nutrient is crucial for vision, immune function, and skin health. Carrots also supply fiber and antioxidants, supporting digestive health and reducing the risk of cancer. Whether raw, roasted, or juiced, carrots add a healthy crunch and sweetness to any meal.

Apples are not just a snack; they're a powerhouse of nutrition. Each crunch delivers fiber, helping with digestion and weight management, and vitamin C, essential for immune support. The antioxidants in apples, such as quercetin, may protect your cells from oxidation and inflammation, reducing the risk of chronic diseases. Their versatility in recipes—from salads to desserts—makes apples a staple in a healthy diet. Furthermore, the consumption of apples has been linked to a decrease in the risk of several chronic conditions, including heart disease.



Red apple

Zucchini squash

Spinach is a leafy green superhero. It's packed with vitamins A, C, and K, iron, and calcium, supporting bone health and providing anti-inflammatory benefits. Spinach's high antioxidant content can enhance eye health and help prevent chronic diseases. Its mild flavor and versatility make it perfect for salads, smoothies, and cooked dishes.

Squash, including both summer and winter varieties, is packed with vitamins, minerals, and antioxidants. It's an excellent source of vitamins A and C, important for vision and immune function, respectively. Squash also provides B vitamins, including folate, which is crucial for DNA synthesis and repair. Its high fiber content can improve digestive health. Antioxidants like beta-carotene in squash may reduce the risk of certain cancers and protect against heart disease. Additionally, squash is low in calories and can be beneficial to a weight management diet.

The Foundation of a

MICROBIOME-FRIENDLY DIET

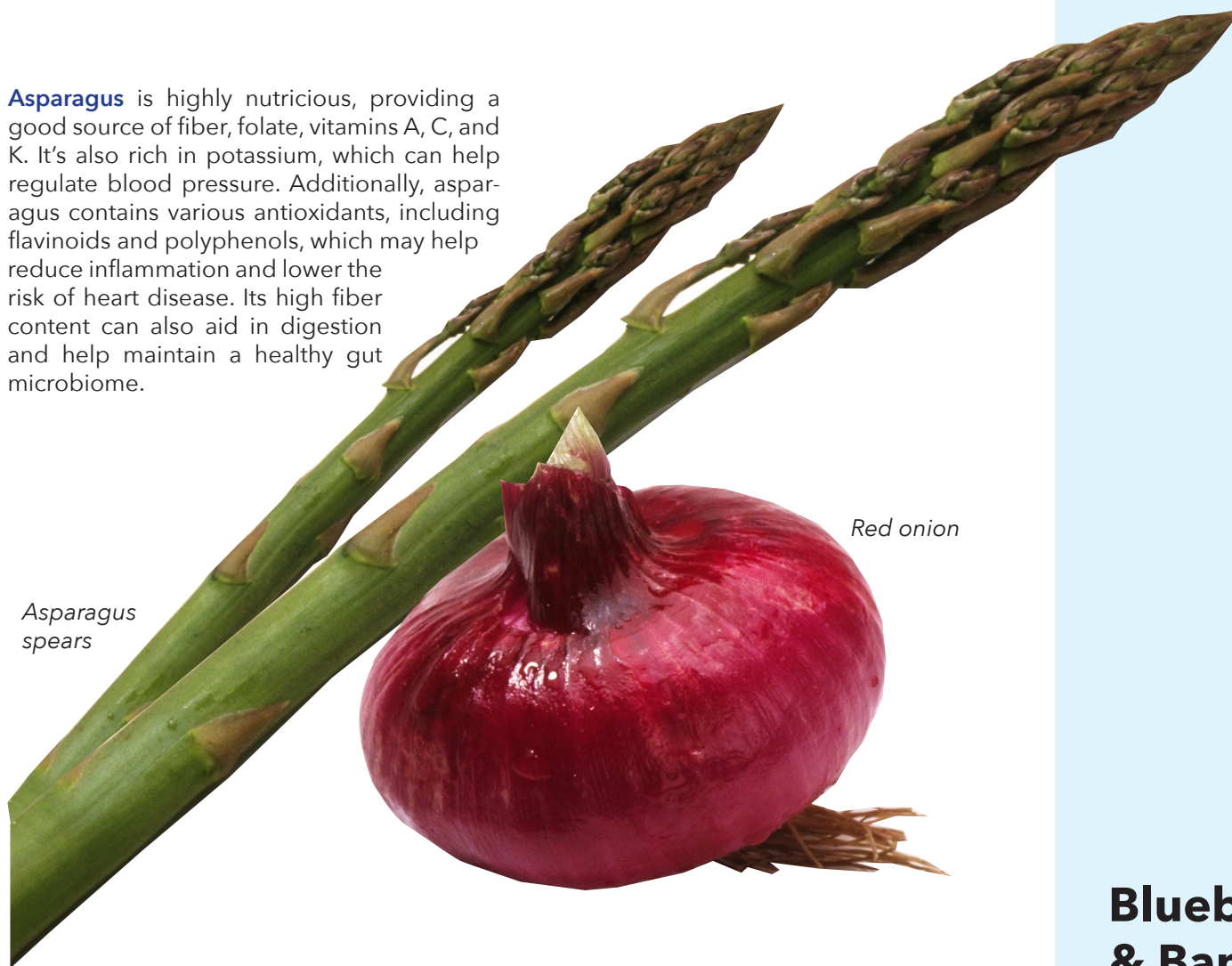
1. Diverse Plant-Based Foods

A varied diet rich in vegetables, fruits, legumes, and whole grains provides a wide range of fibers and nutrients, which serve as food for beneficial gut bacteria. These microorganisms ferment fiber into short-chain fatty acids (SCFAs), compounds that have been shown to strengthen gut barrier function, reduce inflammation, and lower the risk of chronic diseases.

2. Prebiotic Foods

Prebiotics are specific types of dietary fibers that feed beneficial gut bacteria. Foods rich in prebiotics include garlic, onions, leeks, asparagus, bananas, and whole grains. Incorporating these foods into your diet can promote the growth and activity of healthy gut bacteria.

Asparagus is highly nutritious, providing a good source of fiber, folate, vitamins A, C, and K. It's also rich in potassium, which can help regulate blood pressure. Additionally, asparagus contains various antioxidants, including flavinoids and polyphenols, which may help reduce inflammation and lower the risk of heart disease. Its high fiber content can also aid in digestion and help maintain a healthy gut microbiome.



Asparagus spears

Red onion

Onions are a staple in many cuisines and offer various health benefits. They are a good source of vitamin C, B vitamins, and potassium. Onions are also rich in prebiotic fibers, which help feed beneficial gut bacteria and improve digestive health. Additionally, they contain antioxidants such as quercetin, which may reduce blood pressure and protect against heart disease. Onions have been shown to have anti-inflammatory properties, potentially reducing the risk of cancer and diabetes.

Bananas are nature's own energy bar. Packed with potassium, they support heart health and regulate blood pressure. The vitamin C and B6 in bananas aid in repairing tissue and converting food into energy, respectively. Their natural sweetness and creamy texture make them perfect for smoothies and baked goods. Additionally, the resistant starch in unripe bananas acts as a prebiotic, promoting gut health.

Blueberries burst with flavor and antioxidants, particularly anthocyanins, which may protect against heart disease, aging, and certain cancers. They're also rich in vitamin C and fiber. Perfect for snacking, adding to cereals, or blending into smoothies, blueberries are a versatile superfood.

Blueberry & Banana Smoothie

BLEND organic blueberries, a ripe banana, a handful of spinach, and almond milk until **SMOOTH**.

For added nutrition, include a tablespoon of flaxseed. This smoothie is **PERFECT** for a quick breakfast or energizing snack.

Tomatoes are rich in lycopene, an antioxidant linked to reduced risks of heart disease and cancer. They also provide vitamin C, potassium, folate, and vitamin K. Tomatoes are versatile in cooking, from salads to sauces.



3. Probiotic Foods

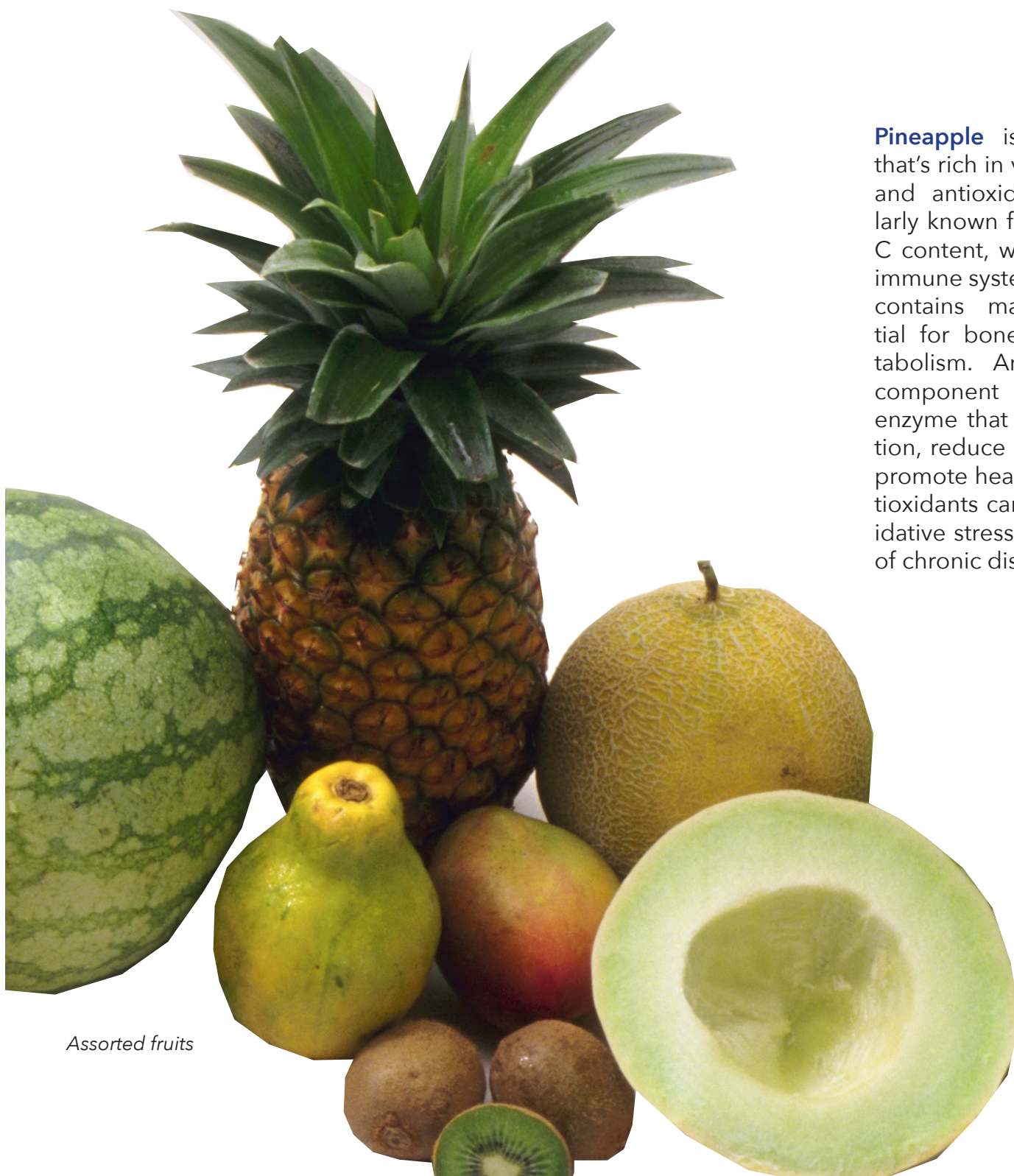
Probiotics are live microorganisms that can confer health benefits when consumed in adequate amounts. Fermented foods like yogurt, kefir, sauerkraut, kimchi, and kombucha are excellent sources of probiotics. They can help replenish and diversify the gut microbiome, enhancing digestive health and immune function.

4. Limit Processed Foods and Sugars

High intake of processed foods, artificial sweeteners, and sugars can disrupt the microbiome balance, favoring the growth of harmful bacteria and yeasts. This imbalance, known as dysbiosis, has been linked to various health issues, including obesity, type 2 diabetes, and inflammatory bowel diseases.

5. Hydration

Drinking plenty of water is beneficial for the microbiome as it helps to maintain the mucosal lining of the intestines and the balance of good bacteria in the gut.



Assorted fruits

Pineapple is a tropical fruit that's rich in vitamins, enzymes, and antioxidants. It's particularly known for its high vitamin C content, which supports the immune system. Pineapple also contains manganese, essential for bone health and metabolism. Another significant component is bromelain, an enzyme that may aid in digestion, reduce inflammation, and promote healing. The fruit's antioxidants can help combat oxidative stress, reducing the risk of chronic diseases.

Implementing

MICROBIOME-FRIENDLY EATING HABITS

Creating a microbiome-friendly diet involves more than just choosing the right foods; it's about making sustainable dietary changes that promote long-term gut health. **Here are some practical tips:**

START WITH DIVERSITY

Aim to include a wide variety of plant-based foods in your diet. Challenge yourself to try new fruits, vegetables, grains, and legumes regularly.

INCORPORATE FERMENTED FOODS

Add a serving of fermented foods to your daily diet to boost probiotic intake. If you're new to fermented foods, start small and gradually increase the amount.

COOK FROM SCRATCH

Preparing meals from whole, unprocessed ingredients gives you control over what goes into your food, allowing you to avoid added sugars and preservatives that can harm your microbiome.

LISTEN TO YOUR BODY

Everyone's microbiome is unique, so pay attention to how your body responds to different foods. Some may find that certain high-fiber or fermented foods cause discomfort. Adjust your diet accordingly, increasing fiber gradually and choosing fermented foods that agree with you.



Strawberries are a sweet source of vitamin C, manganese, folate, and potent antioxidants. They support heart health and help control blood sugar. Enjoy them fresh, in desserts, or blended into smoothies.



Grapes are a tasty source of vitamins C and K. They contain antioxidants, such as resveratrol, which may reduce the risk of heart disease and certain cancers. Grapes are perfect as a snack or frozen treat.

Did you know...

Oranges are a citrus delight, packed with vitamin C, which supports immune function and skin health. They also offer potassium, folate, and fiber. Oranges are a refreshing snack, juice source, and salad ingredient.



Garlic is renowned for its health benefits, including its ability to combat illness, reduce blood pressure, and lower cholesterol levels. Its active compound, allicin, has potent medicinal properties. Garlic adds a flavorful punch to any dish.



Broccoli is a nutritional powerhouse, offering a rich supply of vitamins C and K, fiber, potassium, and a range of antioxidants. Its key compound, sulforaphane, may have potent anti-cancer properties. Whether steamed, roasted, or added to stir-fries, broccoli provides a crunchy and nutritious boost to any meal.

and....

Sweet potatoes are a delicious source of fiber, vitamins A and C, and antioxidants. They support vision, immune function, and gut health. Their natural sweetness and versatility make them ideal for both savory and sweet dishes.

Roasted Sweet Potato & Broccoli

CUBE organic sweet potatoes and **CHOP** broccoli into florets. **TOSS** with olive oil, minced garlic, salt and pepper.

ROAST at 425°F until tender and caramelized, about 25 minutes. **SPRINKLE** with a dash of smoked paprika before serving.

The Impact of

A HEALTHY MICROBIOME

“ A healthy microbiome can transform your health in numerous ways.

It can improve digestion, enhance nutrient absorption, regulate the immune system, and even impact mood and mental health through the gut-brain axis. By fostering a diverse and balanced microbiome through diet, you’re not just supporting your gut health but enhancing your overall well-being.

In conclusion, creating a healthy microbiome through healthy eating involves embracing a diverse, plant-rich diet, incorporating prebiotic and probiotic foods, minimizing processed foods, and staying hydrated. By making these dietary choices, you can support your gut microbiome and unlock a myriad of health benefits, paving the way for a happier, healthier life.



Chili peppers are known for their ability to boost metabolism and provide a modest thermogenic effect, potentially aiding in weight loss. They are rich in vitamins C and A, which are essential for immune function and vision, respectively. Chilis also contain capsaicin, the compound that gives them their distinctive heat, which has been shown to have pain-relieving properties. Furthermore, capsaicin may reduce the risk of chronic diseases such as heart disease and diabetes by improving insulin regulation.



Bell peppers are colourful vegetables packed with vitamins A and C, potassium, and fiber. They contain antioxidants that may support eye health and reduce the risk of chronic diseases. Bell peppers add crunch and flavor to dishes.

