

Sea Moss contains 92 out of 102 minerals that are found in our bodies. Eucheuma Cottonii, commonly called Irish moss, Sea moss or carrageen moss a nutritious healing sea vegetable. It is a powerful anti-inflammatory, useful in treating arthritis, gout and more. Promotes healthy digestion; Aids in weight loss and weight control via increased metabolism; It is a natural and healthy whole food source of carrageenan, also used as a thickening or emulsifying agent in cooking and for food products.

Produced in the UK
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Sea moss smoothie drink recipe

On the used as part of your diet or health
program. For meal replacement, simply add
2-3 tablespons to your fruit smoothies.
For a refreshing Caribbean Sea moss drink,
dad 2-3 tablespons of the gel in a blender
with banana, nutmeg, cinnamon, milk (or
Plant based alternative) add honey or other
sweetener. Blend high speed for two minutes
serve. Can also be used in creask, cakes,
pancakes and as a food thickener.

INGREDIENTS

Eucheuma Cottonii Wild crafted
Sea Moss & Aqua Spring water,
Milerals from the Gulf Stream which is
a stream that travels the globe.

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BBD:

Experience a remarkable blend that is GMO-free, vegan and gluten-free. Enriched with an abundance of essential nutrients such as magnesium, vitamin A, vitamin K, omega-3 fatty acids, iron, potassium, and so much more.

High Quality- Indulge in the Epitome of High Quality. Our sea moss gel is meticulously crafted from the finest wildcrafted sea moss, carefully harvested from the pristine ocean waters of the Caribbean.

Keep refrigerated and use within 5 weeks. Or can be frozen for up to 6 months