



Setting | **NEW** | Standards



How Much Chocolate Should I Eat?

Generally speaking, the higher your activity level or nutrition needs, the more you should consume antioxidant-rich foods, such as the X Power Squares™. The antioxidant value, or flavonoid content, of the X Power Squares™ may provide the same protective benefits shown in dozens of scientific studies on dark chocolate. After reviewing these dark chocolate studies and their daily antioxidant intake, you should start your healthy chocolate lifestyle by consuming one X Power Square™ three times daily.

3 Easy Ways to Purchase X Power Squares™

1. Purchase at the Retail Price from an MXI Corp Associate.
2. Become an MXI Preferred Customer and purchase the products at a discounted price.
3. Join the MXI Team by becoming an MXI Corp Associate and purchase the product at the wholesale price.



For more information about Xocal™, The Healthy Chocolate™ visit: www.mxicorp.com



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Brunswick Labs: A Seal of Assurance

The astounding 3,582 ORAC score for the Xoçai™ X Power Square is certified by Brunswick Labs, an independent, third-party laboratory that provides analytical services for some of the world's finest research institutions, corporations, and public organizations. Xoçai™ is now enrolled in the Brunswick Lab's Certification Program, an authoritative, quality-assurance system that issues certification for products that meet their strict criteria for displaying the "Brunswick Labs Certified" seal. The program is designed to help consumers cut through the confusion surrounding ORAC scores or antioxidant values, as well as to discern which products make questionable claims regarding their antioxidant values.



"The Brunswick Labs seal assures consumers they are getting one of nature's premiere antioxidant-rich foods."

- Brunswick Labs

X Power Squares™ and ORAC Scores: What the Numbers Mean

What's an ORAC score? The ORAC test is used to measure the antioxidant content of foods and health products. Cacao has one of the highest ORAC score of any food in its natural form. Additionally, multiple studies have demonstrated that the antioxidants in cacao — including epicatechins, catechins, and other flavonoids — are effectively absorbed and utilized by the body for combating free radicals.

Due to the patented, cold-processing of our cacao as well as the addition of other freeze-dried, high-antioxidant superfruits, the unrivaled ORAC score and unprecedented total flavonoid content of the X Power Squares™ can help give your body the benefits that have been scientifically and historically linked to dark chocolate.



ORAC, "Oxygen Radical Absorbance Capacity," a method of measuring antioxidant capacities of foods. ORAC was originally developed by the National Institute of Aging.

The Xoçai™ X Power Squares™ are loaded with antioxidants and have an unparalleled ORAC Value of 3,582 per 6g Square, making them of the the most powerful, health-promoting, decadent chocolate ever produced!

Healthy Chocolate: From Tree to Treat

Chocolate. It's a word associated with "candy," and is often stereotyped as contributing to obesity, acne, and cavities. The truth is that chocolate can be a healthful addition to an effective wellness program. While this is surprising to most people, an impressive and rapidly growing body of research, as well as centuries of traditional use, point to chocolate (specifically cacao) as being effective in supporting and protecting the body's systems and providing an added measure of wellness and vitality.

Cacao and Human Health: A History

The Olmec civilization of Mesoamerica began using cacao over 3,500 years ago. The knowledge pertaining to cacao's dietary and health-promoting qualities was then passed to the Mayans and Aztecs, who utilized the potent botanical in a nutrient-rich beverage called "Xocolatl" that was often reserved for royalty. Many historical texts praise the stamina- and energy-building properties of Xocolatl, and after the Spanish conquest of the Aztecs, chocolate eventually became a preferred food of the European elite.

From antiquity to the present, chocolate has been one of society's most beloved foods. And, it's important to note that before the mid-1800s, chocolate was consumed almost entirely as a beverage. As solid eating chocolate became more available, however, undesirable ingredients such as refined sugar, waxes, fillers, and added fats became more common. And, manufacturers increasingly utilized processing methods that significantly diminished the healthful antioxidants of their chocolate products.

Proper Processing: Maintaining Cacao's Flavonoid Content

The manner in which cacao is processed and manufactured has a significant impact on the level of flavonoids, the primary antioxidants found in cacao. Fermentation, roasting, and high sustained temperatures (processes commonly employed by commercial chocolatiers) significantly reduce the levels of flavonoids in cacao. On the other hand, the cacao used in the X Power Squares™ is non-alkalized, unfermented, sun-dried, non-roasted, and most importantly, cold-pressed. What does this mean? This means that our cacao boasts over eight times the levels of flavonoids, specifically catechins and epicatechins, than cacao produced with standard manufacturing processes.

One final consideration – our source of cacao. Our cacao is obtained from small, family-owned and operated farms on the Ivory Coast. This is important because cacao beans from this region of the world are significantly higher in antioxidants due to the harsh growing conditions. As a socially and environmentally conscious company, MXI Corp has been assured that there is no human exploitation or pesticides used in the harvesting of our cacao beans.



Power of the Squares

Our unparalleled cacao is infused with the health-giving properties of two other nutrient powerhouses – the açai berry and the blueberry. Below is an overview of the potential benefits you might receive from this remarkable blend of nature's most potent, antioxidant-rich foods.

Cacao

Cacao is rich in several different phytonutrients, many of which are lacking in today's modern diet. Cacao boasts one of the highest antioxidant content of any known food, and countless studies have demonstrated its health-promoting properties.

NUTRIENT HIGHLIGHTS

- flavonoids
- catechins
- epicatechins
- anthocyanins/procyanidins

POTENTIAL BENEFITS

- helps support cardiovascular health*
- promotes proper inflammation response*
- provides antioxidant protection*
- helps protect cellular function*



Açaí

The açai (ah-sigh-EE) berry is a high-energy fruit harvested on cooperative farms from a unique amazonian palm tree. Açai has been utilized by natives of that region for centuries in a variety of ways. Now, it has exploded onto the health scene in North America, having received accolades from the likes of Oprah, Nicholas Perricone, M.D., best-selling health author, and various other media and health experts.



NUTRIENT HIGHLIGHTS

- polyphenols
- anthocyanins
- essential fatty acids
- amino acids

POTENTIAL BENEFITS

- boosts energy levels*
- may support healthy immune function*
- helps promote cardiovascular health*
- maintains optimal cellular health*

Blueberry

The Power of Blue! Blueberries consistently rank very high in antioxidants compared to other fruits and plants. They are bursting with nutrients and flavor, yet very low in calories. Blueberries continue to be one of the best choices to include in a healthy diet.

NUTRIENT PROFILE

- anthocyanins
- vitamins
- minerals

POTENTIAL BENEFITS

- helps support healthy cardiovascular function*
- may help maintain cognitive health*
- provides antioxidant protection*
- supports healthy response to inflammation*



*These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease.

The Epicatechin Answer

Dozens of modern scientific studies continue to confirm the benefits of consuming cacao. Most of these studies found that best health results were achieved with a daily intake ranging from 600–900mg of flavonoids, a group of antioxidant compounds that include catechins and epicatechins, which are the primary providers of cacao's health benefits. The research also shows that the higher the levels of catechins and epicatechins, the better the effect. X Power Squares™ have an astounding 1,008mg of flavonoids per serving (18g or three Squares).

This illustration shows the chemical composition of an epicatechin, which is one of cacao's most potent antioxidant compounds.



Antioxidants give an extra electron to the free radical, which is key to helping the body's cells resist damage.



Reasons to Experience X Power Squares™

Antioxidant Powerhouse – The dynamic blend of cacao, açai berries, and blueberries makes this the most potent antioxidant product available!



Brunswick Lab Certified – Don't play the guessing game! With the Brunswick Labs Certification Program, you know what you are getting – third-party certification on a finished product.

Unique Formulation – Patented unprocessed cacao optimized with açai berries and blueberries create a formula unlike any other.

Diabetic-Friendly – Naturally sweetened with raw cane juice crystals, a low-glycemic sweetener.

All-Natural or "Clean" Product – No artificial colors, artificial flavors, preservatives, or fillers.

Unparalleled Taste – Not only are the X Power Squares™ loaded with nutrients, they also taste great! A fun, delicious, convenient, and healthy snack to replace the "junk" or commercial chocolate you presently eat.

