

Elderberry Honey Syrup 12 oz.

Elderberry Honey Syrup is an all-natural immune boosting syrup that can be taken straight from the spoon as a nutritional supplement or used in your favorite recipes. It's even good on pancakes!

Our Elderberry Honey Syrup is homemade one batch at a time on our family's farm. We use local honey and elderberry juice, then mix in cinnamon, ginger, cloves, and lemon to make a nutritious syrup. We use only good clean well water from our deep mountain well. We don't use extensive boiling that would kill all the good nutrients. Some people say it "tastes like Christmas."

Ingredients: Elderberry juice, honey, cinnamon, ginger, cloves, lemon juice. CONTAINS HONEY – Do not give honey to children less than 1 year old.

About Our Ingredients

- **Elderberries:** Elderberries are rich in nutrients and antioxidants. The high antioxidant activity of elderberry fruit and flowers is associated with their therapeutic properties. In recent years elderberry has been found to have antibacterial, antiviral, and anti-inflammatory properties. A clinical trial supports the use of a standardized elderberry syrup extract for symptoms associated with influenza. * (1)
- **Honey:** Honey is highly nutritious, with traces of minerals and vitamins, and antioxidants which have been linked to a reduced risk of heart attacks, strokes, and some types of cancer; as well as being anti-bacterial, anti-viral and anti-fungal. Honey may also help suppress coughs and one study found that honey worked better than two common cough medications. * (2)
- **Cinnamon:** Cinnamon is loaded with antioxidants such as polyphenols that protect your body against oxidative damage caused by free radicals. Studies show that this spice and its antioxidants have impressive anti-inflammatory properties. Cinnamon is also well known for its ability improve sensitivity to insulin and for its blood sugar lowering properties. Cinnamon also helps fight bacterial and fungal infection. * (3)
- **Ginger:** Ginger contains gingerol, which has powerful medicinal properties. It has a long history of uses including improving digestion, reducing nausea, and helping fight flu and the common cold. Like cinnamon, ginger also has powerful anti-inflammatory and antioxidant effects. Ginger really shines when it comes to relieving nausea and vomiting, and is frequency used to treat chronic indigestion. * (3)
- **Cloves:** Cloves have been shown to have antimicrobial properties, which means they help stop the growth of microorganisms like bacteria. And like ginger and cinnamon, they are also high in antioxidants. They may also assist with keeping blood sugar in check and some research suggests that the compounds found in cloves might even help protect against cancer. * (3)
- **Lemon:** Lemons are high in Vitamin C and contain many beneficial plant compounds, minerals, and essential oils. Because lemons contain Vitamin C and citric acid, they may help protect against anemia by helping you absorb the iron in your diet. Lemons may also help lower your risk of heart disease, cancer, and kidney stones. * (4)

Research Sources:

(1) Elderberry

The American Botanical Council Clinical Guide to Elderberry https://www.herbalgram.org/media/13294/elderberry-scr.pdf

The Journal of Functional Foods, Volume 40, January 2018, (pages 377-390) https://www.sciencedirect.com/science/article/pii/S1756464617306977?via=ihub

(2) Honey

National Library of Medicine: https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5424551/
Journal of Chemical and Pharmaceutical Research: www.jocpr.com
https://www.jocpr.com/articles/medicinal-uses-and-health-benefits-of-honey-an-overview.pdf

(3) Spices

Health benefit information source - https://www.healthline.com

(4) Lemon

Health benefit information source - https://www.healthline.com

* 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.