

Maharishi AyurVeda - Public Information

UK Product Name	Organic Pitta churna	Code Name	SPITT
Availability	Stock item in UK		
Description	<p>This aromatic blend enhances the digestive fire without over-heating those who need to keep cool. It contains all 6 tastes for optimum nutrition and balance. (Salt 1.2%)</p> <p>Add flavour and balance with spices Spices are not just great flavour-enhancers, they come with therapeutic properties as well. Our Churnas are precise blends of spices and seasonings that include all six ayurvedic tastes. Sauté the Churna in Ghee and add to your dishes, add some to soups, stews and sauces as they're cooking or sprinkle over prepared vegetables or rice at the table. Convenient, and mouth-wateringly delicious! Spice Wise</p> <p>The exotic colours and heady aromas of spices can elevate an ordinary dish into a sublime feast for the sense of sight, smell and taste. What's more, most spices also come with therapeutic properties, so every meal that includes spices can become an experience in enhancing health and well-being. Ayurveda, the ancient system of healing from India, has been singing the praises of spices as "wonder-foods" for thousands of years. Spices are ingredients in many synergistic ayurvedic herbal formulations, and an ayurvedic expert, when giving you advice, is as likely to recommend specific spices to include in your diet as to suggest herbal supplements for you to take.</p> <p>·Coriander balances all three doshas and is highly appreciated in Ayurveda. It is a cooling spice and contributes the sweet and astringent tastes. Ayurvedic texts suggest that it is good for digestion, whets the appetite, helps maintain resistance to allergies and also helps purify the blood.</p> <p>·Fennel is extremely good for digestion. It acts as a general toner for the digestive system, and is particularly good for enhancing Agni, the digestive fire, without aggravating Pitta.</p> <p>·Dried ground ginger is a warming spice, contributing the pungent taste. It is useful in aiding digestion, enhancing appetite and maintaining the health of the stomach.</p> <p>·Turmeric is ubiquitous in Ayurvedic cooking. It contains the flavanoid curcumin, which is known to have anti-inflammatory properties. This all-around wonder spice is said to help detoxify the liver, balance cholesterol levels, maintain resistance to allergies, stimulate digestion, boost immunity and enhance the complexion.</p> <p>·Cinnamon is used to balance the digestion and maintain the health of the digestive system.</p>		

Ingredients

Botanical Name	Common Name	Plant Part	Rank	%	Quantity(mg/g)
Coriandrum sativum Linn.	Coriander	seed	1		
Foeniculum vulgare Mill	Sweet Fennel	seed	2		
Cuminum cyminum Linn.	Cumin	seed	3		
Saccharum officinarum Linn.	Sugar Cane	juice of stem	4		
Elettaria cardamomum (Linn)	Cardamom	fruit	5		
Zingiber officinale Rosc.	Ginger	rhizome	6		
Curcuma longa Linn.	Turmeric	rhizome	7		
Cinnamomum verum J. Presl	Cinnamon verum	bark	8		
Sodium chloride	Rock salt		9	1.2	0.4

Contraindications/Precautions One teaspoonful - 2.5 grams - contains 0.03g of salt (about 0.6% of daily recommended amount)

Over dose and its Management If there is discomfort discontinue use temporarily

Side Effects and Interactions None known

Potential Allergens

Usage

Age Group All

Dosage Form powder

Method of Use For use mainly with savoury food. IDEALLY first sauté the spice mix and then add it to food while it is cooking. OR 2) sprinkle the mix on food during cooking or at meal times.

How Long to Continue Use? As required

AyurVeda Limited, Beacon House, Willow Walk, Skelmersdale, Lancashire, United Kingdom, WN8 6UR.

Phone: 0044 (0) 1695 51015 - E-Mail: map@maharishi.co.uk - Web: maharishi.co.uk

Maharishi AyurVeda - Public Information

UK Product Name	Organic Pitta churna	Code Name	SPITT
Availability	Stock item in UK		
Specific Dietary/Lifestyle Advice			

Presentation

Presentation	35g in foil pouch OR35g tinplate with food compatible protective coating.
Net Weight grams	50
Storage	Store in a cool, dry, dark place, tightly closed
Shelf Life (months)	36
Regulatory Status	Food