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#### Meet Dr. Michele Menzel

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#### Disclaimer

Not a licensed medical doctor.
This lecture is not intended to diagnose, prescribe or treat any illness.
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# Is Salt Good For Us?

The salt content of the oceans is similar to the salt content of our own blood, tissues, and cells. The sac surrounding the embryo—where every human begins—is filled with this same saline solution called amniotic fluid.

All Salt originates from the sea!

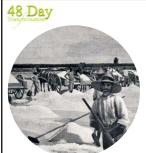


"Modern science has determined that 24 of the 84 elements are essential for life, although many believe that a proper balance of all 84 elements in our bodies is necessary for good health. Whenever a dietary deficiency of any of these elements occurs, the cells in our bodies lose ions. A loss of ions in our cells causes imbalances, a breakdown of the cell regeneration and growth process, and loss of the cells themselves, which leads to brain damage, muscle damage, or illness. Therefore, it is vital to your health to have the proper mineral balance in the saline and ion composition of your blood, and these compositions must be maintained within very precise limits. Many illnesses and poor health conditions have been traced to a deficiency of minerals, ironically, the minerals that are found in sea salt."

www.saltoftheearth.com.au

48 Da

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#### History

Circa 6000 BC—The early humans -salt from meat and natural salt Circa 3000 BC—Egyptians exported Circa 2700 BC—A Chinese pharmacology treatise discussing more than 40 kinds of salt, including description of two methods of salt extraction.
Circa 2000 BC—The first salt tax was established Circa 1450 BC—Egyptian art depicts salt-making 20 BC—1400—The Romans built salt works
Circa 600—The Japanese development
1770—Solar salt-making began
Circa 1800—Salt also had military significance
1830—Mechanical evaporation and purification began
Circa 1800—Open pans were replaced
Circa 1900—Anti-caking agents were added
1924—Jodine was added to the mass-produced

2013—The United States is now the world's largest producer of salt

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## Refined Salt

- Process begins from large, underground salt deposits or seawater
- ❖ Salt "impurities" are removed to make it more attractive and uniform in appearance
- Industrial salt processors use the sodium chloride in salt and sell the extracted minerals for other uses
- This highly refined salt is the product of a high-temperature chemical process that removes all the valuable magnesium salts and naturally occurring trace minerals
- Several harmful chemical additives are added
- ❖synthetic iodine in the form of potassium iodine is added then the salt is bleached

# A Salt- Restricted Diet is Not the Answer!

- A salt restricted diet can raise or even lower your blood pressure
- A lack of salt can cause aging, cellular degeneration, and starvation.
- A lack of pure, whole salt can impede proper organ function

- A salt-free diet leads to tiring heart valves
  O pump properly, the heart needs magnesium
  The healing powers of good salt equal those of vitamin C, vitamin E, and many other nutrients



48 Day

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#### Chemical salt substitutes to avoid:



Potassium chloride Sodium ascorbate Sodium diacetate Sodium lactate Sodium nitrate Sodium phosphates

48 Day

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## **Unrefined Salt**

Redmond Real Salt comes from central Utah. The salt is extracted from an ancient seabed deep within the earth, crushed, screened, and packaged without bleaching or refining.

Real Salt has a unique "pinkish" appearance and flecks of color come from more than 60 natural trace minerals, including iodine. There is nothing added or taken away from this salt, and it is never chemically treated, bleached, or kiln dried—and it tastes great!

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# Naturopathic

\*Only consume unrefined salt
\*The accompanying minerals
in unrefined provide body with
the whole picture

\*There is a difference in how the body reacts to sodium chloride in its natural form \*The body pulls from its reserves to rid itself of the chemicals

## Allopathic

\*Lower salt intake to lower HBP
\*No Real Health advantage of
consuming unrefined salt
\*the minute amounts of trace
minerals can be obtained from
other foods

The amount of sodium chloride is the same in both refined and unrefined

