

Oil-Protein Combination Could Save Your Life

油-蛋白质组合 能拯救您的生命



As early as 1842, scientists knew of a definite connection between good health and the combination of oil and protein. Experiments by researchers consistently produced results that proved oil and protein work together in the body. Susceptibility to toxins and diseases increases if there is a lacking in the oil and protein combination.

Many scientists, including 4 Nobel Prize winning scientists, had worked on but could not solve the puzzle of the 'working together' of protein and essential fatty acids.

After 3 decades of research, a German medical research scientist, Dr. Johanna Budwig, discovered a totally natural formula that protects against the development of cancer, heart disease, arthritis and other diseases; people all over the world who had been diagnosed with incurable cancer and sent home to die had actually been cured and led normal healthy lives.

During her research, Dr. Budwig took blood samples from thousands of people. She took blood from those in prime health, as well as from those in the various stages of diseases, including terminally ill cancer patients. Out of this meticulous research, a clear pattern took shape. Dr. Budwig discovered that without exception, the blood of unhealthy people always exhibited very low levels of essential fatty acids and was deficient in essential ingredients called phosphatides which are needed for normal cell division.

Dr. Budwig also discovered that the blood of diseased people lacked albumin, an important blood-producing lipoprotein. Albumin is a marriage of essential fatty acids and sulphur-based lipoproteins. Without this vital combination, blood analysis showed an unhealthy greenish-yellow substance in place of the red oxygen-carrying haemoglobin present in healthy blood. Without haemoglobin, cells and tissues become starved for oxygen. This explains why cancer patients became weak and anaemic.

Dr. Budwig found that the best source of essential fatty acids is the oil that is cold-pressed from organic flaxseeds. This oil is so highly polyunsaturated that it stays in liquid form even when below the freezing point. She also found that the best source of sulphur protein is from cottage cheese, a cheese product derived from yoghurt. For the sake of convenience, NewLife™ would recommend the combination of flaxseed oil and yoghurt. Non-fat milk should be used to make the yoghurt, especially for cancer patients and patients that are suffering from other degenerative diseases.

早在1842年，科学家就知道健康和油-蛋白质组合有着一定的联系。研究人员的实验结果一致证明了油和蛋白质在体内协同作用的结果：如果缺乏油和蛋白质的结合，就会增加感染毒素和疾病的机率。

许多科学家，其中包括四位诺贝尔获奖者，曾着手研究蛋白质与必需脂肪酸的“协同作用”，但未能得出结论。

经过30年的研究，一位德国医药研究学家，约翰娜·布德维格医生发现了一个全天然的配方，能预防癌症、心脏疾病、关节炎等其他疾病；世界各地被诊断为患有无法治愈，并被送回家等死的癌症患者已被治愈，并过上了正常健康的生活。

在布德维格医生的研究过程中，她从数千人身上采集了血液样本。她抽取了身体状况良好的人的血液，以及处于不同疾病阶段患者的血液样本，包括癌症晚期患者的血液。通过这项精细的研究，一个清晰的模式形成了。布德维格医生发现，不健康的人的血液中必需脂肪酸的含量都很低，并且缺乏正常细胞分裂所需的磷脂。

布德维格医生也发现，病人的血液中缺乏白蛋白，一种重要的造血脂蛋白。白蛋白是由必需脂肪酸和硫基脂蛋白组合而成的。缺乏这个重要的组合，血液分析就会显示一种不健康的黄绿色物质，取代了健康血液中携氧的红色血红蛋白。没有了血红蛋白，细胞和组织就会缺氧。这就解释了为什么癌症患者会变得虚弱且出现贫血。

布德维格医生发现从有机亚麻籽中冷榨出来的油是必需脂肪酸的最佳来源。这种油即使在冰点以下也能保持液态，拥有极高的多元不饱和度。她还发现硫蛋白的最佳来源是白软干酪，一种从酸乳酪中提取的奶酪产品。为了您的便利，新生命推荐亚麻籽油和酸乳酪组合。制作酸乳酪应该使用脱脂牛奶，特别是癌症患者和患有其他退化性疾病的患者。



Dr. Budwig fed cancer patients flaxseed oil and quark (a cottage cheese product). She then found the yellowish-green substance in their blood was changed to red haemoglobin. The phosphatides returned and the lipoproteins reappeared. Tumours receded and disappeared. Anaemia was corrected, while vital energy increased and vitality was restored.

Dr. Budwig is revered as the world's foremost authority on the importance of essential fatty acids and proteins in the daily diet. Her natural formula has proven successful where many orthodox remedies have failed. By taking this combination of flaxseed oil and protein from non-fat yoghurt or cottage cheese, cancer can be prevented. In case after case, it was cured. Her formula is now in use therapeutically in Europe and other parts of the world for the prevention and cure of many disorders, including cancer, arteriosclerosis, strokes, cardiac infarction, heartbeat irregularities, liver degeneration, lung spasms, intestinal irregularities, stomach ulcers, prostate problems, arthritis, eczema and other forms of skin diseases. It also aids in aging, brain deterioration, immune deficiency syndrome, breathing difficulty, high blood pressure and high cholesterol.

Dr. Budwig found that flaxseed oil cleans out the debris in the arteries. Among its many positive effects, it strengthens all the vital organs in the body and increases their vital functions; it increases oxygen intake and energy production; it helps in sodium exclusion through the kidneys and aids in platelet stickiness, inflammatory responses and immune functions. The essential fatty acids found in flaxseed oil cause maximum use of Vitamin A, C, E, B2, B3, B6, B12, Pantothenic acid, Biotin and several minerals.

For many years, Dr. Max Gerson, M.D., who developed a natural cancer therapy, forbade his patients from taking all forms of fats and oils. After studying the work of Dr. Budwig, he started to allow cancer patients to take about 2 tablespoons of flaxseed oil daily. No other oils or fats were allowed.

What is flaxseed oil?

Flaxseed oil is derived from the flax plant, *Linum usitatissimum*. One major component of flaxseed is the essential Omega-3 fatty acid called alpha-linolenic acid, or ALA. In fact, flaxseed oil is the best source of Omega-3.

Flaxseed oil, like any other oil, deteriorates when exposed to air, heat and light. Therefore, a good flaxseed oil must be cold-pressed in an oxygen-free atmosphere, bottled in black bottles, and stored in cool places. Once opened, flaxseed oil must be consumed within 6 weeks. Do not cook flaxseed oil, as cooking breaks down the structure of the oil. Flaxseed oil is best taken with non-fat yoghurt or cottage cheese.

Benefits of flaxseed oil:

- **Heart disease**
Research shows flaxseed oil lowers cholesterol and triglyceride levels by 25% and 65% respectively. It also decreases the probability of blood clots and reduces blood pressure.
- **Cancer**
Dr. Budwig has over 1000 documented cases of successful cancer treatment using flaxseed oil with additional nutritional support. Flaxseed oil kills human cancer cells.
- **Diabetes**
Some evidence shows a deficiency of Omega 3 can contribute to diabetes as well as a concurrent lack of vitamins and minerals.
- **Arthritis**
Successful with rheumatoid arthritis; e.g. 60% of patients in one study stopped using anti-inflammatory drugs.
- **Asthma**
Can relieve asthma even within a few days.
- **Pre-menstrual tension**
Some research shows a relief of symptoms within one month (taken with additional vitamins and minerals).

布德维格医生让癌症患者食用亚麻籽油和夸克奶酪（一种干酪制品）。通过观察，她发现他们血液中的黄绿色物质都变成了红色的血红蛋白。磷脂恢复和脂蛋白重新出现。肿瘤也缩小并消失了。同时，贫血被纠正了，能量与活力也要提高了。

布德维格医生在对于日常饮食中必需脂肪酸和蛋白质的重要性知识上被誉为世界级权威。她的天然配方在许多正统疗法都失败的情况下仍被证实是成功的。通过摄取从脱脂酸乳酪或干酪中提取的亚麻籽油和蛋白质组合，癌症是可以被预防的。一次又一次的，癌症被治愈了。她的配方现在在欧洲和世界其他各个地区被用于治疗与预防许多疾病，包括癌症、动脉硬化、中风、心肌梗塞、心跳不规则、肝退化、肺痉挛、肠道不规则、胃溃疡、前列腺疾病、关节炎、湿疹和其他不同形式的皮肤病。它还有助于抵抗衰老、大脑退化、免疫缺陷综合症、呼吸困难、高血压和高胆固醇。

布德维格医生发现亚麻籽油可以清除动脉中的残留物。亚麻籽油有许多正面效果，它增强了身体内所有重要器官以及它们的重要功能；它也增加了氧气的摄入量和能量的产生；它还帮助肾脏排除钠、提升血小板粘性、炎症反应和免疫功能。亚麻籽油内的必需脂肪酸可最大限度地利用维他命 A/C/E/B2/B3/B6/B12、泛酸、生物素和多种矿物质。

多年来，创立天然癌症疗法的马克斯·格森医生禁止他的病人服用任何形式的脂肪和油。在研究了布德维格医生的工作后，他开始让癌症患者每天服用约两汤匙亚麻籽油，但仍不允许服用其他的油或脂肪。

什么是亚麻籽油？

亚麻籽油来源于亚麻树的亚麻籽油。亚麻籽的一个主要成分是必需的奥美加-3脂肪酸，称为 α -亚麻酸，简称ALA。事实上，亚麻籽油是奥美加-3脂肪酸的最佳来源。

亚麻籽油和其他油一样，暴露在空气、热和光下会变质。因此，好的亚麻籽油必须在无氧环境中通过冷压生产，装在黑色的瓶子里，并保存在阴凉的地方。一旦打开，亚麻籽油必须在6周内食用。不要烹饪亚麻籽油，因为热量会破坏油的结构。亚麻籽油最好与脱脂酸乳酪或松软干酪一起食用。

经常摄入亚麻籽油可帮助:

- **心脏病**
研究表明，亚麻籽油可以分别降低25%和65%的胆固醇和甘油三酯水平。它还能降低血栓的可能性，降低血压。
- **癌症**
布德维格医生有超过1000个记录在案的案例，使用亚麻籽油和额外的营养支持成功治疗癌症。亚麻籽油可以杀死人体癌细胞。
- **糖尿病**
一些证据表明，缺乏奥美加-3会导致糖尿病，同时也会缺乏维生素和矿物质。
- **关节炎**
成功治疗类风湿性关节炎；例如，在一项研究中，60%的患者由于补充了亚麻籽油，得以停止使用消炎药。
- **哮喘**
可以在几天内缓解哮喘。
- **经前紧张症**
一些研究表明，通过补充亚麻籽油和其他额外的维生素和矿物质，症状在一个月内得到缓解。



• Allergies

Helps to decrease allergic response: total nutritional support is required.

• Inflammation

Helps with many inflammatory problems including colitis, tendonitis, nephritis and psoriasis.

• Skin

Beneficial for all forms of skin diseases. Use orally as well as externally. It is also famous for its ability to make skin soft and smooth.

• Vitality

One of the most noticeable signs of improved health is an increase in energy.

Golden Flaxseeds vs Brown Flaxseeds

There are golden flaxseed oil and brown flaxseed oil. Which one is better for health?

There is not much difference between the raw carbohydrate, protein and fat content of golden flaxseed versus brown flaxseed. However, what is different is the type of fat you can find in golden flaxseed versus brown flaxseed.

Golden flaxseeds have more polyunsaturated fatty acids and less mono-unsaturated fatty acids compared to brown flaxseeds. They also have larger amounts of the two essential fats that your body isn't able to produce: alpha-linolenic acid (ALA) and linoleic acid.

Notably, these two essential fats are also present in different ratios compared to brown flaxseeds. There is more ALA in golden flaxseed compared to linoleic acid. Because most people with modern diets typically consume too many omega-6 fats, like linoleic acid and not enough Omega-3 fats, like ALA, golden flaxseed is definitely the healthier choice if you are trying to supplement your diet with healthy fats.

There is also a slight difference when it comes to taste. The brown flaxseed has a stronger taste whereas the golden flaxseed is milder.

NewLife™ Omega Gold Flaxseed Oil 新生命奥美加黄金亚麻籽油

- Cold-pressed from quality, certified organic golden flaxseeds in the absence of light, air and reactive metals to produce quality tasty oil.
- Packaged in recyclable, BPA-free, black HDPE plastic under an inert gas blanket to further protect it against light and oxygen.
- We pack our flaxseed oil with dry ice and ship them by air. Upon reaching our stores, they are immediately stored in a refrigerator. Why? Because delicate oils such as flaxseed oil contain high levels of alpha-linolenic acid (Omega 3). The high number of double bonds causes this oil to oxidize easily leading to rancidity if exposed to heat or light. Cooler temperatures slow this oxidation process and prolong shelf life.
- Pure, unrefined, unfiltered, extra virgin, certified organic.
- Gluten-free, so it can be enjoyed by those that suffer from gluten intolerance or Coeliac Disease.
- Sourced from the land you can be confident of its superior quality—New Zealand.

- 采用优质有机金黄亚麻籽冷榨生产。
- 冷压在无光、无空气和活性金属的情况下生产出最高品质的亚麻籽油。使用可回收、不含双酚A、黑色高密度聚乙烯塑料瓶子，在惰性气体覆盖层下包装，以进一步保护亚麻籽油免受光和氧气损坏。
- 我们用干冰包装亚麻籽油，然后空运。一到我们的经营场址，它们就被立即储存在冰箱里。为什么？亚麻籽油含有高水平的α-亚麻酸(omega 3)，双键数量多，容易氧化，遇热或光照易酸败。较低的温度可以减缓氧化过程，延长保质期。
- 纯正、未经提炼、未经过滤、特级初榨、有机认证。
- 不含谷蛋白粘胶质，患有谷蛋白粘胶质不耐症或腹腔疾病的患者可以享用。
- 来自新西兰—卓越的品质保证。

• 过敏

加上营养支持，亚麻籽油有助于减少过敏反应。

• 炎症

有助于许多炎症问题，包括结肠炎，肌腱炎，肾炎和牛皮癣。

• 皮肤

对各种皮肤病都有好处。既可口服，也可外用。它还以使皮肤柔软光滑的能力而闻名。

• 活力

健康状况改善的最明显的迹象之一是精力的增加。

金黄色亚麻籽对棕色亚麻籽

金黄色亚麻籽油和棕色亚麻籽油。哪一个对健康更好呢？

金黄色亚麻籽和棕色亚麻籽中的粗碳水化合物、蛋白质和脂肪含量无显著差异。不同的是您在它们之中所能找到的脂肪类型。

与棕色亚麻籽相比，金黄色亚麻籽含有较多的多不饱和脂肪酸，而单不饱和脂肪酸则较少。它们还含有较多的α-亚麻酸(ALA)和亚油酸。这两种必需脂肪是人体无法自行产生的。

值得注意的是，与棕色亚麻籽相比，这两种基本脂肪的存在比例也不同。金黄色亚麻籽中的ALA比亚油酸高。因为大多数现代饮食的人通常都摄入了太多的奥美加-6脂肪酸，比如亚油酸，而没有摄入足够的奥美加-3脂肪酸，比如ALA，如果您想用健康的脂肪来补充改正您的饮食，金黄色亚麻籽绝对是更健康的选择。

在口味上也有细差。棕色的亚麻籽味道较强，而金黄色的亚麻籽味道则较温和。

