

Jonathan Hunsaker:

Welcome everyone to another episode of Empowering You Organically. I'm your host, Jonathan Hunsaker joined by my cohost TeriAnn Trevenen.

TeriAnn Trevenen:

Hey everyone.

Jonathan Hunsaker:

So today's podcast is a little different than what we've done in the past, and it's actually based off of your requests. We got a lot of requests lately to do product specific podcasts where we talk more about a specific product. Today, we're actually going to talk about our OrganiGreens. Our OrganiGreens, USDA certified organic green juice powder, is one of our most popular products. So one, we want to do a podcast about that, but two, we're also upgrading the formula.

Jonathan Hunsaker:

So, we figured this was a perfect opportunity for us just to do a quick podcast to talk about the green powder industry overall, and some of the things that we've learned, some of the things you should look out for if you're going to be out there shopping, but also talk about ours, talk about OrganiGreens. Talk about the upgrades that we've made, some of the things we've learned in the process and share this amazing new formula that we're just now releasing.

TeriAnn Trevenen:

Absolutely. As a company, we're always obsessed with our processes and what we deliver to you. We spend an insane amount of time looking at ingredients, manufacturing processes, the whole supply chain process that brings you your products. We are so committed to the cleanliness, the quality, the efficacy and the impact these products have in your life.

TeriAnn Trevenen:

So, every so often, we're looking at ways to upgrade and look at things. We listen to our customers. We listen to our followers. People are constantly sending things in and saying, have you thought of this? Have you looked at this? We look at feedback from customers on a regular basis, a weekly basis. While we can't do every single thing that gets sent in, we actually do look at a lot of things. Research, read, look at how that impacts people, how it impacts our products and a lot of beautiful things were born out of that effort to listen to our customers when it comes to our product, like OrganiGreens.

Jonathan Hunsaker:

Absolutely. Listen, it's very easy to say, hey, this is one of your best selling products, why are you changing it? Are you using the same phone you used three years ago or the same laptop or the same computer? The reality is, technology changes. We learn how to do things better, more research comes out. There's a lot of companies out there that get stuck to the ego. Ego of the

person that created the formulation or just ego in general, or they think, hey, this is the best, it's the best it'll ever be and I'm never changing it. So, you've got these 10 year old, 12 year old, 15 year old formulas that are just outdated, quite frankly. Not only is it the technology and processing ingredients gotten better, but also we learn more about different ingredients and how much more effective they are than maybe some other ones.

Jonathan Hunsaker:

So, we've done this with our top sellers across the board, our 7M+, we increased the amount of mushrooms that were in each one. Our [Turmeric 3D](#), we added a patented ashwagandha. We added ParActin. We're always going to go back and look at our supplements, our ingredients and see, is there a way to make it better? Quite frankly, we were able to make our OrganiGreens better, So we did. Does that mean that the old one wasn't good? No, the old one was probably 10 times better than the next best one on the market, but that's no reason for us to stop trying to improve it. The reality is, I make these supplements so I have something good to take. TeriAnn works here so she has good supplements for her and for her family and my family and extended family and everybody that works here for the company. So, we make products that we want to take. Even if they're the best on the market, but we can make them better, then that's what we're going to do because I'm taking it, I take it every single day.

TeriAnn Trevenen:

Yeah, absolutely. The other thing too, that we always want to educate people on, as we're being educated as well, is the process of how your products are created. Where are they sourcing ingredients? How are they sourcing those ingredients? How are those ingredients being processed? Process can sometimes have a bad connection to it because we think about processed foods, but there's processes for natural ingredients that come from the earth as well. When we're looking at seeds, when we're looking at greens, when we're looking at vegetables, how are those being taken and converted into your products? There are a lot of processes that go into that. Some are more natural and clean and pure than others.

TeriAnn Trevenen:

So, we look at that too. One of the things that a lot of people don't know about greens drinks and greens powders, and just greens overall, if you're taking a green product in any form, is the use of maltodextrin to speed up the drying process so we can speed up the supply chain process, so we can speed up the time that we can process our products and manufacture and get them out to people.

TeriAnn Trevenen:

We're constantly looking for people who are using the best processes. One of those things with greens drinks, one of the things we want people to be educated on that we're educated on as a company, is this use of maltodextrin. Are your grains being sprayed and set up in the processing time so that they can get them into your product faster. Here's the other reality, a lot of people don't even know this is happening. When we talk about our insane hours we spend on the detail

in these products, these are the of things that customers and people in the industry talk to us about and we listen and we pay attention.

TeriAnn Trevenen:

You do not want all of the products in this product you're trying to take to be healthy, all these ingredients to have these processes that are playing down the benefit and the nutritional value of your products, maltodextrin being one of them. So, you should be asking your supplier of your greens products, the companies you're buying from holding them to a standard. So maltodextrin is one thing. Looking at green products, we are making sure to source all of these ingredients in a way where they're, air-dried, they're juiced properly so that they maintain the highest amount of nutritional value for you when you're taking the products.

TeriAnn Trevenen:

If you're taking a greens drink to replace a juicing, because you don't have time to juice, we're going to make sure we put the best ingredients in there, so you get that nutritional value that you want out of juicing in a greens powder. So, that's just some of the little details we look at along the way that matter to us. We'll lose money as a business and not see as much of a profit as some of those other companies out there to make sure we're giving you the best because for us, it's about your health. It's about how can we deliver the very best and change this industry so that pricing can go down more and that we can put everyone else in the industry on a level playing field because they're delivering the very best.

Jonathan Hunsaker:

Well, that's the thing, maltodextrin won't show up on the ingredients list. Nobody's adding maltodextrin as the final ingredient in their powder products. You can pick up all the greens drinks, powders that you want on the shelf and read the back and I'd be surprised if any of them say maltodextrin in them. But, are all of the ingredients being treated with maltodextrin in order to dry it out, to put it into there?

Jonathan Hunsaker:

So if you were to actually test it for maltodextrin, it would be a totally different answer than what you're seeing on the label. This matters because we can get USDA certified organic ingredients that are dried with maltodextrin. It would look the exact same on the label if we use maltodextrin or if we didn't, and you know what the cost comparison is, I could probably create it for 25% versus what we pay to create our OrganiGreens.

Jonathan Hunsaker:

This happens across our entire supplement line. Our Turmeric 3D, I can make for \$3 a bottle if I choose not to go organic, if I choose not to use patented ashwagandha, if I choose not to use patented ParActin, if we choose not to put ginger in there. I can make it for \$3 a bottle and that's bottled, labeled, encapsulated and do you know what you're getting? Crap. You're getting about \$3 worth of nutrients in that bottle. Whereas it costs us four times that to make ours, because it's that much better. It's the same thing with OrganiGreens.

Jonathan Hunsaker:

We could source all of this and make it four or five bucks, instead it costs us three times that. Plus in order to make this, because we've refused to use ingredients that are dried with maltodextrin. So, I'm fine if you're loyal to your company that you're getting your green powder from, I encourage you to shoot them an email or pick up the phone and ask them to show you and explain where are they getting their ingredients from and how is it being dried to ensure you're not ingesting maltodextrin and you're getting the healthiest green powder there is on the market.

TeriAnn Trevenen:

Yeah and I want to put this in context for you. Let's kind of change the pace a little bit and talk about something else, but it's tied to what we were just talking about. Why do we take greens powders and turn them into a drink? Why are we putting greens into our supplemental regimen? Because we want the benefit and the nutrients from vegetables and fruit in an easy, fast, efficient way.

TeriAnn Trevenen:

A lot of times when you're cooking vegetables or steaming vegetables, you're losing some of that nutritional profile that they have. It doesn't mean that it's better to go sit and eat a box of Oreos because you've lost all that nutritional value. No, cooking vegetables in different ways, even if it loses a little bit of that, it's still better to have that than go sit on the couch and eat a Twinkie, but you do lose some of that.

TeriAnn Trevenen:

A lot of people are juicing because A, you get a ton of that nutritional value profile of that fruit and vegetable in that juice. It's easier to get a lot of it and not have to sit down and eat a big bowl of salad and a big bowl of fruit. You can get a lot of that benefit from a glass of juice. Then also the vitamins, the minerals, everything that's in there and detoxifying your body as well.

TeriAnn Trevenen:

Drinking those greens juices really detoxifies your body amongst other incredible, incredible benefits. So, when we think about that, we think about, we're taking something that was grown in the earth. We don't want it sprayed with pesticides and herbicides and all of those things. That's why we buy organic. That's why we talk about organic here at Organixx. We want to take that as clean, as natural, as raw and real as we can, juice it and drink it.

TeriAnn Trevenen:

We don't want anything put on it along the way. Well, it's no different with a greens drink. You want to get clean, raw, natural, the highest quality you can without having it sprayed and processed all along the way, going right into that greens powder. If the next best thing to juicing is greens powders, you want that to be just as clean as the vegetables and fruits you've put right in your juicer.

TeriAnn Trevenen:

So, little things like this, we don't want to sit here and say, we just want to be above and better than everyone else. This isn't an ego play for us. This is what we want to obsess about so people can be the absolute healthiest they can be, and we can deliver the best products. We hope other people listen and do the same because we're talking about people's health. We're talking about what people are putting in their body, and we want everyone to be looking at this the same way.

Jonathan Hunsaker:

Absolutely. So, let's talk about some of the upgrades to the new OrganiGreens 2.0. The first version we had a naturally sweetened version and a pure. The naturally sweetened had a little bit of Stevia in there and it had some other things in there to sweeten it up like pineapple and some other things to give it a little bit sweeter taste. We have eliminated the sweeter version. We are just doing the pure. Now, that's so that you can add a little bit of Stevia, Erythritol, Monk fruit, whatever sweetener you choose. Maybe you just want to add it to a smoothie and not have there be any kind of sweetener in there. So, we've removed any sweeteners at all. It's a hundred percent pure, just the raw ingredients.

Jonathan Hunsaker:

We've also cut down the ingredient count. One thing that was a challenge was just more people are allergic to different things. When we had 50, 60 plus ingredients, then less people are able to use our product because they may have an allergy towards something that's in it. So, we went back to the drawing board and we looked at, what ingredients are the most beneficial, the most nutrient dense? How can we keep the same nutrients as our original, but with less ingredients and still give all of that added power? That way it's available to even more people, and that's what we did.

Jonathan Hunsaker:

Our current ingredient list has gone down to 14, but they're 14 powerful ingredients and you're going to know what most of them are. You'll be able to pronounce every one of them because they're all real vegetables and fruits. The other thing too is, if you've ever made your own green juice, you know that once you get to have too many ingredients, it doesn't taste very good. So, we all know the limit is like five, six, maybe seven, definitely don't open up the bottom drawer in your fridge and just dump everything into your juicer or you're not going to be drinking that juice for a long.

TeriAnn Trevenen:

That's nasty.

Jonathan Hunsaker:

It is nasty.

TeriAnn Trevenen:

I don't think I've ever thought to do that. That's nasty. Don't want to.

Jonathan Hunsaker:

When I first started juicing, I did. I was thinking, well this will be good in there, let's throw some of these in there. Well, I like grapes. Strawberries are good.

TeriAnn Trevenen:

I was the opposite side. I was like, let's try one thing, two things, three things because I don't want to know what 15 things taste like. Our producer Joni's back there listening to you and she's like, yeah I was that person who dumped the drawer in too. Not me, not me. I was on the other end.

Jonathan Hunsaker:

Well, you only do it once. Just so you know. And then you learn.

TeriAnn Trevenen:

And then you learn. I've never had to learn that lesson and I don't want to.

Jonathan Hunsaker:

So, let's do it, let's jam on our ingredient list. We're going to talk about the ingredients in our new OrganiGreens, which by the way, I will say it's the best tasting green drink out there, green powder. I've got to figure out, what's my consistency here, green powder, green juice powder, what am I going to call it? It is by far the best tasting and not because it was voted on by my mom as being the best tasting. It is the best tasting green powder out there without the sweeteners and the nutrient density is phenomenal. So, listen to what we have in it.

TeriAnn Trevenen:

Absolutely. So, our first ingredient is organic alfalfa grass juice. Alfalfa is a member of the legume family that has a long history as a traditional herbal medicine. It has a high content of bioactive plant compounds, including saponins, flavonoids, phytoestrogens, coumarins, alkaloids, amino acids, phytosterols, vitamins, digestive enzymes, and terpenes. So, packing the punch with the alfalfa grass juice.

Jonathan Hunsaker:

Yes. Next, I mean, we have to have it, organic wheat grass juice. We all remember the craze. What was it? 15 years ago, that wheat juice was. You went in there and they cut the grass off and stuck it in the juicer. So, we all know how good wheat grass juice is for you. It's loaded with vitamins, minerals, antioxidants that fight free radicals. It's got the chlorophyll. It's amazing. So yeah, we have our organic wheat grass juice.

TeriAnn Trevenen:

Next up is organic sprouted chia. With their name translating as strength in the Mayan language, these tiny seeds were prized by ancient warriors for providing strength, energy and stamina. Chia seeds are rich in Omega-3 fatty acids and high in dietary fiber, protein and minerals, including calcium, copper, phosphorous, potassium, and zinc. I remember the first time I read about chia seeds, when they started becoming all the rage. You're talking about ancient worriers taking this to be strong and to really be able to endure what they had to endure all day long. It's just a no brainer. It's been around for thousands of years. They knew anciently how powerful it was and it just had to be in there.

Jonathan Hunsaker:

I want to talk for a second about the sprouted chia seeds, because you can have just chia seeds in there and it's great and there's a lot of nutrients. When you sprout that seed, it releases a whole plethora of new nutrients, and they're more bioavailable for you as well. This is another one of those differentiators. One of them was our wheat juice powder. So, we took wheat, we juiced it then dehydrated it into a powder. Whereas most greens out there that have wheat in it just took wheat and dried the wheat and ground it up and put it in there. It's a much different nutrient density between taking the juice and drying it versus just dehydrating the plant itself. This is the same thing with sprouting the chia seeds. It just releases so much more nutrients, makes it that much more nutrient dense.

Jonathan Hunsaker:

So, the next thing we have is organic, sprouted again, purple corn maize. It's got tons of fiber, vital nutrients. It's a natural source of antioxidants, phytonutrients, flavonoids. It's great to stimulate tissue regeneration, encourage blood flow, support healthy levels of inflammation in the body. Again, sprouted purple corn maize makes a massive difference because it's sprouted.

TeriAnn Trevenen:

Next up, I'm excited to talk about three mushrooms we have in this. Here's one of the cool things about this particular powder. I don't think we often think about, let's put some mushrooms in the juicer and see how my juice tastes. So, I think this is an added benefit, especially if you don't have time to juice and you're on the go, mushrooms are incredible for your body. Absolutely incredible. The list of benefits and the things they can do for you is so long and it's so amazing what they have the capacity to do each of them with their own unique benefits. So, the cool thing about our greens drink, our greens powder is that we have three mushrooms, which you'll actually see in other places in our products as well, because we believe in the power of mushrooms so much.

TeriAnn Trevenen:

We have organic Turkey Tail Mushroom. Turkey Tail Mushroom contains an abundance of antioxidants and polysaccharides along with high levels of selenium, vitamins D and B3, which are crucial for maintaining immunity. It's an excellent prebiotic for the microbiome helping to replenish the gut with probiotics, beneficial gut [inaudible 00:19:03], if you will.

TeriAnn Trevenen:

We also have organic Reishi Mushroom. It is nicknamed the mushroom of immortality. Reishi has been used for over 2000 years in Asia for relaxing and fortifying both the mind and body. In addition to supporting the immune system, which we always need to be supporting our immune system, the best that we can, and it's powerful for eliminating toxins more efficiently, encountering those free radicals that we talked about, those toxins and things that get into our body that we don't want in there. It also increases the liver's metabolic efficiency, which would be, I'm just going to say this, a great podcast to talk about our liver and metabolic function because it's so important for our body to function well overall.

TeriAnn Trevenen:

And the third mushroom is organic Shiitake Mushroom. Shiitake has been cultivated and used in China for millennia to ward off the common cold, boost energy and enhanced wellness. Not only is Shiitake one of the world's most popular culinary mushrooms, I'm sure you've heard of it, its potent anti-inflammatory, anti-microbial and immune supporting properties are well documented by modern science. So, a couple of things, A, you're probably not going to put mushrooms in your juicer with your green juice, so this is a great way to get them.

TeriAnn Trevenen:

B, if you don't like to eat mushrooms, this is an awesome way to get the benefits. When you take this greens powder, you put it in your smoothie with your blueberries and whatever else you put in your smoothie or your protein smoothie. Whatever you want to put it in, it's such a mild flavor, just like making that green smoothie that you make for your family every morning, throwing the spinach in, that you get all these amazing things, including these mushrooms. Which again, if you don't like mushrooms, this is an awesome way to get them. You're not going to get that mushroom flavor that you get, or that texture you may not like. It's just that hidden ingredient in there where you get that extra benefit.

Jonathan Hunsaker:

Yeah. It's tough because I love juicing. I think juicing is really healthy for you and it's tough to say, this is better than juicing. So, I'm not going to go that far because I think fresh juicing is amazing. What I will say is you can get stuff in this that you won't get in your juices, like the mushroom.

TeriAnn Trevenen:

Unless you're throwing the bottom drawer in.

Jonathan Hunsaker:

[crosstalk 00:21:20] Exactly. I think each have their place, by the way. I think juicing is phenomenal. I think if you can't juice, have some OrganiGreens. If you can juice, put some organic greens into your protein smoothie or other smoothies, or put it into your green juice.

One of the ways I like to double it up is I'll make a good green juice and then put a scoop of our OrganiGreens in there and stir it up.

TeriAnn Trevenen:

I've honestly never done that.

Jonathan Hunsaker:

Intensifies it so much more.

TeriAnn Trevenen:

That's a really good idea. I will put it in other things, but I've never done that.

Jonathan Hunsaker:

Add it to a juice.

TeriAnn Trevenen:

I love that idea.

Jonathan Hunsaker:

Pro tip. Oh, by the way, I just want to talk also about Turkey Tail Mushrooms and the prebiotics that you get in there. It's a lot more and more is being researched and studied about prebiotics being almost if not more important than probiotics, just because of how they can get into the digestive track and do probiotics survive past the stomach and all sorts of things like that. So, just to understand, you're getting amazing prebiotics in that Turkey Tail Mushroom.

Jonathan Hunsaker:

The next ingredient is organic spinach. One common thing you're going to see is going to say organic for every ingredient, because obviously this is USDA certified organic. Do I need to tell people how good spinach is? It is Popeye approved. That's how good and how much spinach we have in here. So, whether it's a folate, niacin, vitamin A, B6, vitamin C, vitamin K, calcium, iron, magnesium, potassium, copper, manganese, zinc. It's packed full of yummy, delicious, good for you, spinach.

TeriAnn Trevenen:

Love it. That Popeye song's going to be in my head all day long now. Thanks Joanie. All right. Organic carrots, my kids favorite. Originally medicine and not food, carrots have been used in folk medicines, potions and remedies for the stomach, bladder, jaundice, the easing of menstrual symptoms and even cancer. They're one of the richest natural sources of vitamins A and beta carotene, and a central nutrient for eye health, immune function and more.

Jonathan Hunsaker:

Awesome. The next ingredient is organic Red Bell Peppers. Bell Peppers contain a wealth of nutrients and an excellent source of vitamin C, vitamin A and B6. They're also a good source of other B vitamins like B2, B3, folate as well as vitamin E, potassium, fiber. So Red Bell Peppers, phenomenal.

TeriAnn Trevenen:

Next step is my favorite. I've talked about this so many times. If you watch my Facebook lives, if you hear the podcast, I talk about this all the time. Organic lemon. It's high in vitamin C. Lemon contains potent phytonutrients and antioxidants that support a healthy immune system and respiratory function, which is on a lot of our minds right now. Research supports that consuming fruits and veggies high in vitamin C is associated with a reduced risk of death from all causes, including heart disease, stroke, and cancer. So, those lemons that are so beautiful and smell so good, are so beautiful and smell so good for a reason. Amazing, amazing benefits there.

Jonathan Hunsaker:

Absolutely, and it helps with the flavor profile by the way. I will say having that lemon in there does make it taste even better.

Jonathan Hunsaker:

The next ingredient is organic kale. Kale is the ultimate green super food. So, it's potent in antioxidants, neutralizes free radicals, we all know that. It's rich in vitamins A, K, C, a healthy dose of protein. It's a powerful detoxifier. I don't want to beat it into the ground, all these things we know so much about the spinach, the kale, these are all things that you're used to eating. These are all things that we know we should be eating. These are all things that you can pronounce that go into your OrganiGreens here and organic kale as well.

TeriAnn Trevenen:

Next up is organic ginger. Ginger is a potent aromatic herbs and a good natural source of... Vitamin C, there it is again. Magnesium, potassium, copper and manganese. It's long been used in Asia to treat stomach-ache, diarrhea, and nausea, and in ayurvedic medicine to break down toxins, strengthen immunity, and cleanse the lymphatic system, which is a super important thing to do to constantly be detoxing and cleansing that lymphatic system in your body.

Jonathan Hunsaker:

Awesome. Last but not least is organic Wild Leaf Lettuce. It's extremely low in calories, but it's a powerhouse of phytonutrients that possess health promoting and disease preventing properties. Again, more of the same vitamins, vitamin A, vitamin K, vitamin C, has beta carotene, B complex vitamins, folate, iron, calcium, magnesium, potassium. Again, we're covering all of our bases here and you're seeing that a lot of these have the same vitamins, have the same minerals in them and it's good. It's good to get them from different sources, not just all from one source. That kind of rounds out all of the ingredients inside of our OrganiGreens.

TeriAnn Trevenen:

Yeah, let me say something really quickly on ingredients, too. We took a lot of those fruit profiles out, those fruit flavors out. Not only did we look at the ingredients that were super concentrated in some of these incredible nutrients and these benefits we wanted you to get out of it, but going back to that flavor profile, this is going to make it in such a way that if you want to have pineapple and blueberry and all these beautiful things in your morning smoothie, you get to choose that fruit and flavor profile that you want.

TeriAnn Trevenen:

This is a very natural, minimal greens flavor. I like the flavor a lot, and I think it can go in so many things and it doesn't get changed by these little profiles and flavors we had in there before, so that you can't really change it to what you want, mold it to what you want it to fit into, in your daily routine. So, you can choose if you want pineapple or blueberries or strawberries or whatever it is in that smoothie or drink you're having and add those greens in there and really be able to blend it well with everything that you're making.

Jonathan Hunsaker:

I love that you brought that up because our old formula did have a lot more fruits in there and we chose to eliminate those so that we're giving you all of your greens. You can add it to your fruit juice, your orange juice, your existing juices, whatever, and it allows you to flavor it the way that you want to and this really gets you all of those greens.

Jonathan Hunsaker:

The other thing that's really good about the OrganiGreens, clearly it is vegetarian and vegan, it's also keto. It has six total carbohydrates, but three of those are fiber. So, it's only a net three when it comes to keto. As somebody who's done keto before, I don't currently follow that way of eating, although I don't think it's a bad way of eating, one thing that you often don't get enough of is your greens. Yeah, you're not eating enough salad, you're not getting enough vegetables. This is a phenomenal way for those of you that are following a ketogenic diet to get your greens in there as well.

TeriAnn Trevenen:

Yeah and then the last thing I want to touch on is, as we obsess over how we can be the very best as a company, not only for you, but for the planet, we've changed our packaging. There's a lot of impact to our world right now and out of really hard things come some really incredible lessons.

TeriAnn Trevenen:

As we've all been quarantined and shut down for the last little while, whether we agree with it or not is not what we're here to talk about, but what we can all agree on is the impact it's made on our environment, in cutting back on pollution, in cutting back on the toxins, in cutting back on how we're impacting our world. We're seeing things in the world that we haven't seen in a long time. Our world is thanking us for all of this cut back on all the things we do to damage and harm it.

TeriAnn Trevenen:

We're thinking of that too. In this packaging that we've now released with it, this is our eco flex packaging. It's recyclable. It's not a big container that can go out in the ocean and harm animals or end up somewhere we just don't want it, it can't be broken down easily, it can't be reused easily. We've been wanting this for a long time.

TeriAnn Trevenen:

So, you're seeing a lot of our powder products, all of our powder products change this eco flex packaging, and we're really proud to release it. It's beautiful. It's got a beautiful design. Our team worked really hard on it, and now it's easier than ever to make sure we're not impacting the environment in a negative way.

TeriAnn Trevenen:

You can recycle that bag. You can reuse it for something else if you want to. We buy all these Ziploc bags we throw away, this is a thick Ziploc type bag that you can either recycle easily, or you could reuse it for something else. So, we're excited to have this packaging and have smaller impact on our environment and make sure we're protecting the earth that provides us all of these beautiful nutrients that we need for our body.

Jonathan Hunsaker:

Love it. Glad that you brought that up. So, what else is there to say other than, go try it. As with everything at Organixx, we have a one year money back guarantee. This isn't for any other reason other than eliminating all the barriers for you to decide to try it, make it like zero risk for you.

Jonathan Hunsaker:

You can get six months' worth and try it for six months and after six months if you don't like it, send us back the empty packages, give you all the money back. Any industry that makes tons of promises and tons of guarantees, the only way that I can say, believe me, is by giving you a guarantee unlike anybody else's. That's a one year money back guarantee. Nobody does that in the industry. Everybody's 30 days, everybody's 60 days. The reality is, sometimes it takes 30 to 60 days for your body to really start adjusting and using the nutrients and start feeling the benefits from it.

Jonathan Hunsaker:

So, I want you to try it for 30 days, 60, 90 days, and feel the difference and then if you don't, there's no risk. You're not out 100 bucks, 150 bucks. You can get it all back. So, you're backed by a one year money back guarantee. The other thing to keep in mind here as quarantine continues to happen and may happen again this winter time, as it gets cold, at least up here in the Northern hemisphere, is it gets a lot harder to get to the grocery stores and to get your greens and to get the produce that you need. Consider stocking up.

Jonathan Hunsaker:

This is not a time to turn to ice cream and Oreos and chips for our diet. This is a time to really focus on eating really clean, eating really healthy, eating organic, getting your greens in so that you're building your immune system. It's the unfortunate thing that during all of this pandemic, people aren't talking about, is building your immune system, making your immune system stronger. I know we talk about it. I know there's other health podcasts that talk about it. But 98 percent in the mainstream media, they're not talking about strengthening your immune system and this is what all of these greens are proven to do, proven to do with thousands and thousands of research behind, these different greens will help strengthen your immune system.

Jonathan Hunsaker:

So, just want to throw those plugs out there. Go to Organixx.com and check out our OrganiGreens. Again, order it risk free. If you like this podcast, you want to go check out our show notes, go to empoweringyouorganically.com. I have all of our show notes there. We have a transcript to the podcast. You can watch it again and listen to it again. Subscribe to us on iTunes as well, give us a big thumbs up there, five star rating. We would love it, it will help us reach more people. As always, give us your feedback. Let us know what you think. Let us know what you want us to do more podcasts on. So for that, I am done. Thank you, TeriAnn.

TeriAnn Trevenen:

You're welcome.

Jonathan Hunsaker:

I will see you guys on the next episode.

TeriAnn Trevenen:

Thanks everyone.

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