

## Chaga Tea

## Immune-System Modulator



- Exerts antibacterial, anti-inflammatory, antioxidant, and liver-protective activities
- Sustainably sourced from British Columbia







Sustainably sourced from British Columbia's rugged interior, chaga is recognized for its antibacterial, antiinflammatory, antioxidant, and liver-protective activity.

The preferred habitat for this charred-looking fungus with a cork-like consistency are mature birch trees. The cork-like growth we recognize as chaga is not the fruiting body, but a dense, nutrient-rich mass of mycelium. The mycelium taps directly into the bark and tree core to yield a rich source of polysaccharides. It also produces a potent therapeutic compound called betulinic acid, which is proven to kill cells that cause disease.

Chaga is a potent immune-system enhancer. Animal trials have also proven chaga to strengthen endurance. New Roots Herbal **Chaga** Tea is the choice of consumers that prefer to make their own tea, or folks that grind chaga from chunks into powder for applications that span from herbal extracts to exotic vegan quinoa-chaga chili recipes.

New Roots Herbal's **Chaga** Tea in its raw form is harvested in small batches, then packaged in resealable bags for convenience and freshness retention.

Ingredient:

Wild chaga (*Inonotus obliquus*) mushroom chunks. NPN 80069451 · P0624-R1

Suggested use:

Adults: Add 3 g of chaga chunks to 1 litre of water. Simmer for 10–20 minutes to make a tonic, or several hours to make a concentrate. Temperature range should be between 50 and 70 °C; never a rolling boil. Serve hot or let cool to room temperature, then refrigerate up to 14 days. Store used chaga chunks in freezer, and reuse 3–5 times or until water runs clear. After several brews, you may wish to break chaga chunks into smaller pieces to enable hot water to penetrate further and extract more beneficial compounds.

Manufactured under strict GMP (Good Manufacturing Practices).

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