



Press Release

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Foods Alive Now Offers Organic, Virgin, Raw Black Seed Oil

The blessed seed oil, a rich source of EFAs

Angola, Indiana (October 17, 2017) – The leading crafters of real health food have added another certified organic, artisan cold-pressed oil to its lineup. Foods Alive’s organic, virgin, raw **Black Seed Oil** is artisan-crafted in small batches at a very low temperature to help preserve the taste and the benefits of the oil. Referred to as “The Seed of Blessing”, black seed oil has been studied since the 1960s and contains a powerful antioxidant called *thymoquinone*. This “magical” ingredient can be used as a multivitamin, as it promotes all-around nutrition. Thymoquinone is an active ingredient and is well known for its anti-inflammatory, anti-microbial, anti-bacterial and anti-fungal activity. There are many health benefits of the black seed, and the oil may be the most effective way to consume it as it is more concentrated and readily assimilated.

Foods Alive’s Black Seed Oil is pressed from black cumin seeds (also known as *Nigella Sativa*), which have been used for thousands of years by many cultures around the world. In fact, black seed oil and black seeds were found in King Tut’s tomb. It is known to have been used by Cleopatra and Queen Nefertiti as a beauty treatment for healthy hair and nails. Hippocrates also used this versatile oil for digestive problems.

Foods Alive offers this amazing oil in 4-ounce and 8-ounce bottles with a suggested retail price of \$23.99 and \$39.99, respectively. Black Seed Oil is one of the newest additions to the popular Artisan Oil and Dressing line at Foods Alive. This new oil is available at Foods Alive, in health food stores and online stores nationwide.

About Foods Alive - Food to Nourish Your Body, Mind & Soul

Since 2002, Foods Alive has been providing mineral-rich, nutrient-dense, organic, raw foods making it easy for people to gain the essential nutrition needed to not just sustain, but to thrive throughout the day. Everything created at Foods Alive is of the deepest integrity from our family to yours. For more info, please visit www.foodsalive.com

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