

**Healthy Dark Raw Chocolate. Today We Are Delighted To Present One Of The Magic Ingredients In Healthy Dark Raw Chocolate Which Makes It Special. The Antioxidant Is "Oligomeric Proanthocyanidin" OPCs**

*healthy dark raw chocolate has an antioxidant polyphenol called "OPC" This amazing compound found in dark raw chocolate has the ability to work synergistically with vitamin C and vitamin E.*

And when compared to other superfoods raw dark chocolate is the richest food source of this antioxidant. We believe that dark raw chocolate will be known as one of the greatest anti-aging foods ever!

Healthy Dark Raw Chocolate.... the richest food in the antioxidant polyphenol "Oligomeric Proanthocyanidin" (OPCs). Healthy dark raw chocolate has 20 times the OPCs of grape seed extract. This amazing compound increases the lifespan of vitamin C in the body by 400%. It also enhances the vitality of vitamin E. OPCs may enhance the function of and are synergistic with Vitamin C (OPCs reduce the body's daily requirement for Vitamin C).

OPCs may help to prevent the degradation of Vitamin E and helps to recycle Vitamin E.

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Today there is a healthy dark chocolate that has certified antioxidants from Brunswick Laboratories. Xocai, it's a very smart chocolate. For more information on the science, purchase or distributorship potentials contact:

[itsasmarterchocolate.com](http://itsasmarterchocolate.com)

**Attached Image:** xocai\_graphic.jpg

