



MELT® ORGANIC SUPPORTS HEALTHIER GUTS

Melt is the Organic Butter Improvement That Improves Digestive Health

BOISE, ID, USA, October 1, 2013 /EINPresswire.com/ -- Melt [Organic](#) is the only organic and all-natural spread to help improve your gut when replacing other fats in your daily diet. Melt Organic features [virgin coconut oil](#), and no refined coconut oil, combined with flax seed oil in its creamy, perfect blend of fruit- and plant-based oils.

Researchers have shown that consuming virgin coconut oil helps with reversing intestinal damage caused by those suffering digestive disorders. The anti-inflammatory and healing effects of virgin coconut oil sooth inflammation and heal digestive tract injury that is characteristic of Crohn's disease, ulcerative colitis, and leaky gut. Its antimicrobial properties also positively affect intestinal health by killing microorganisms that cause chronic inflammation, including H. pylori (which cause ulcers) and some viruses.

"I regularly hear from people who are just discovering Melt Organic and want to know if the healthful fats found in Melt are compatible with those suffering from digestive disorders such as IBS, ulcerative colitis, Crohn's disease, food allergies, and leaky gut," said Cygnia Rapp, Melt's Founder and Chief Science Officer. "There is no way I could have overcome my digestive disorders in a sustainable manner without including organic virgin coconut oil and flax seed oil in my daily diet; so these 'good fats' are the foundation of Melt Organic spreads."

Virgin Coconut Oil (VCO) is possibly the healthiest and most versatile dietary oil in the world. This unprocessed, healthy saturated fat is a robust source of the 'good fats,' or Medium Chain Fatty Acids (MCFAs). Only VCO contains the optimal amount of lauric acid, which strengthens our immune system and inactivates many viruses. Because of the unique qualities of MCFAs, many clinics have used virgin coconut oil for decades to provide high energy lipids to patients with disorders of lipid digestion (pancreatitis), lipid absorption (Crohn's disease), and lipid transport (chylomicron deficiency).

Rich & Creamy Melt Organic and Honey Melt Organic are sold in 13-ounce packages, with 80 calories and 9g of fat per serving. MSRP is \$4.99 for both varieties. For tips and recipes for Melt, visit <http://www.meltbutteryspread.com/> or <http://allrecipes.com>.

About Melt®

Say Goodbye to Butter, Say Hello to Melt!® Melt® Organic is a line of luscious, all-natural buttery spreads for butter lovers seeking a healthier alternative. Available in original and honey flavors, Melt is made from the perfect blend of the healthiest fruit- and plant-based organic oils: virgin

coconut, flaxseed, hi-oleic sunflower, palm fruit, and canola. Melt spreads sizzle, drizzle, sauté, bake, and melt just like butter, but with half the saturated fat and fewer calories. Each variety of Melt is certified organic, kosher and made with non-GMO, eco-social and fair trade ingredients, while also trans-fat free, gluten free, dairy or lactose free, and soy free. Only Melt uses Virgin Coconut Oil that is certified Fair for Life Fair Trade and Rainforest Alliance certified Palm Fruit Oil. Melt Organic is the first line of spreads in North America to be Non-GMO Project Verified. The Melt line is also the first to be sold in innovative square packages for easy storage and sustainability. It's Hip to Be Square!© For more information and recipes, visit <http://www.meltbutteryspread.com>, <http://www.facebook.com/meltbutteryspread> or <http://www.twitter.com/meltspread>.

About Prosperity Organic Foods, Inc.

Based in Boise, Idaho, Prosperity Organic Foods, Inc., the parent company of Melt, provides great tasting products of superior quality through the innovative use of healthy fats and oils that allow consumers to eat better, feel better and live better. Rich & Creamy Melt® Organic, which launched in 2011, is the company's debut product. Melt®, At Last, Good Fat!®, Say Goodbye to Butter!® and Butter 2.0® are registered trademarks of Prosperity Organic Foods, Inc. All rights reserved.

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Melt samples and images available upon request

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