

**BalsaUme and BalsaNoni are one-of-a-kind, nutritious drinks that marry the best traditional wisdom of alkaline foods from the East (ume plums) and the West (aceto balsamico), the best that one can ever find today in the world.**

**Ume plums** are known as *King of all alkaline fruits* in ancient Asian history. People prefer ume plums and related products to improve digestion and metabolism. Thousands of years ago, the Japanese found that if properly aged for decades, not only do ume plums become more flavorful, but they also bring out many additional benefits not found in the fresh fruits. As a result of this discovery, in both China and Japan, Umeboshi (salted, dehydrated ume plums) has become a very common method of fruit preservation, and is frequently used in prescriptions of traditional medicines.

Surprisingly similar, for thousands of years, Italian people have been making healthy alkaline foods with grape. **Aceto balsamico** is a very special vinegar made of grape juice, aged in oak barrels for at least 10 years. Latin literatures illustrate that ancient Europeans found miraculous cure from balsamico on ill people, and hence used it for medication purposes. ("Balsamico" also bears the meaning of "healing".) Today, scientists have proved that aged fruit vinegar is an excellent source of alkaline nutrition and organic acids. The long history of its proven effect has made Italian balsamico the best of its kind in the western world, and has been commonly used in Mediterranean cuisines.

Only ume plums grown naturally in pristine farms of Taiwan's high-altitude mountains with **absolutely no use of chemicals, hormone, and pesticides**, are chosen for making of all Balsalia products. Marinated in sea salt and cane sugar (sucrose), ume plums have their sour and bitter taste removed before stored in food-quality buckets and sealed for **naturally aging in the next 10 years**. The long and slow aging process eventually turns flesh of ume plums into a creamy texture, and gives them a dark yet shiny look.



Soaked in sea salt water (120days)



Sun-dried (90days)



Washing off salt in fresh water



Marinated in can sugar; cooked in low heat (60days)

**BalsaUme** is ideal for people needing alkaline supplements of premium quality, the key ingredients being flesh puree of **aged ume plums**, and Italian top-quality, 10-year-old **aceto balsamico** vinegar.

**BalsaNoni** takes BalsaUme one step further and adds anti-oxidation benefits of **whole-fruit noni enzyme juice**.



Removed from bucket for post-processing



**Aging (10 years)**



Sterilized in high heat; sealed in bucket

To enjoy the most benefits from the alkaline nature of BalsaUme and BalsaNoni, drink 20~30ml of BalsaUme or BalsaNoni twice a day (morning and evening, before meals) on a regular basis. Dilute in cold water if preferred.

\*People having stomach issues are advised to use after meals. People with diabetes are advised to consult doctors in advance.



Deseeded manually; pureed; boiled; cooled to room temperature



Blended with balsamic vinegar (and noni whole-fruit enzyme juice)



Bottled in clean room



Packaged for shipment



**100% natural ingredients. Good for vegetarians.**

**No artificial additives. No preservatives. No coloring agents.**

**Balsalia**  
Tasty & Healthy Brews

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