

Your ANSWER to Weight Loss



Naturally balance your pH!



Lose weight easily!

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The Balancing Act

Along with feeling good about yourself, an ideal body weight is a major factor in maintaining good health. If you are struggling to lose unwanted pounds, AIM has the answer for successful weight loss.

One important thing to consider is your body pH, which is greatly affected by your nutritional choices. For example, the foods you eat can have an acidifying or an alkalizing effect on your body. Acidity has a negative impact on all of your body systems. One of the harmful results is that your body needs to add protective fat. If you do not reverse body acidity, it is harder to lose weight.

To get your body pH in balance, simply add AIM BarleyLife® to your daily nutritional intake. You are not going to find a better whole-food concentrate for providing greens that neutralize an acidic body environment. With a natural source of vitamins, minerals, phytonutrients, enzymes, antioxidants, and chlorophyll, BarleyLife can be your first step of nutritional support for reaching your ideal body weight.

If you are trying to lose weight, eat high-fiber foods and supplement with **AIM fit 'n fiber**. These dietary changes help you control hunger pangs, allowing you to resist more food than your body actually requires. A high-fiber intake fills

you up without filling you out with unwanted pounds. Fiber makes you feel full, sending a message to your brain that you have had enough to eat. Controlling the number of calories you get is one of the most effective ways of losing weight.

According to the Institute of Medicine's Dietary Reference Intake for fiber, most men should get 38 grams and most women at least 25 grams each day to gain all the health benefits, including weight management. fit 'n fiber makes it much easier to achieve these daily recommendations.

Protein is a key component to weight management. Like fiber, protein contributes to the feeling that you have had enough to eat. And it is essential for building lean muscle mass. However, the most common protein is meat, which is generally high in fat and has an acidic effect on your body. AIM

ProPeas® provides a low-fat protein from peas—an alkaline food that contributes to a healthy body pH.

AIM GlucoChrom[™] is a unique combination of trace minerals and herbs that increases the effective actions of insulin and helps the body to metabolize carbohydrates and fats. This natural health product provides chromium—a trace mineral that enhances insulin action—along with *Gymnema sylvestre* leaf extract, bitter melon, and vanadium citrate.

Detoxifying is a critical part of good health and weight loss. Consider the AIM Detox and Rejuvenate Program as part of your regimen.

The information in this booklet has not been evaluated by FDA or Health Canada. AIM products are not intended to diagnose, treat, cure, or prevent any disease.



Combined with BarleyLife, the Weight Loss Pack helps to:

- Reduce your appetite
- Maintain healthy blood sugar
- Decrease LDL cholesterol
- Build and maintain healthy muscle
- Increase lean muscle mass and decrease body weight

This combination of whole-food concentrates and nutritional supplements is naturally low in sugar, which has an acidifying effect on your body. All four products contribute to maintaining a healthy body pH. Remember, acidity leads to difficulty in losing weight. Make it easier on your body to shed those extra pounds with AlM's natural solutions for weight management.

If you have a medical condition, see your health care practitioner before starting any weight loss program.

Healthy Cell Concept®

We are only as healthy as our cells—the basic units of our bodies. Cells form organs, which, in turn, form body systems. Strong, healthy cells equal a strong, healthy body. The AIM Healthy Cell Concept is a five-step guide to personal health.

1 Cell Food

Our cells need the nutrients from fresh, whole foods, as well as high-quality nutritional supplements. Consistent inflammation, and support the immune system.

Cell Exercise

2 Exercise provides strength, endurance, flexibility, mental alertness, and stress relief.

Cell Environment

A clean environment, beginning with the water we drink and the air we breathe, has an impact on the body's cells.

Cell Protection

A healthy immune system is the best defense against disease and illness. Proper nourishment, rest, and stress management will help support and strengthen the body.

Healthy Mental Attitude

5 A positive attitude yields positive results. Laugh, be happy, and you can help your cells fight off illness and disease.

Daily Guide for Meals



Weight Loss Pack



- 14 grams of total fiber in 2 servings
- Apple fiber reduces appetite
- Eliminates toxins



- Increase effective actions of insulin
- Helps metabolize carbohydrates and fats
- Fights sugar cravings



- 12 grams of protein per serving
- Builds LEAN muscle mass
- Reduces appetite

Alkalizing Greens



- Alkalizes for a balanced pH
- Supplies nutrients missing from the modern diet
- Boosts energy



- Alkalizes for a balanced pH
- Excellent source of vitamin C, required for over 300 metabolic functions
- Curbs sweet cravings



- Alkalizes for a balanced pH
- Feeds your chocolate craving
- Reduces inflammation

Food Guide to Help Keep Your Body pH Balanced

This list indicates the contribution of various food substances to the acidity or alkalinity of your body fluids and, ultimately, to the urine, saliva, and venous blood. Your kidneys help to maintain the neutrality of your body fluids by excreting the excess acid or alkali in the urine.

Alkaline-Ash-Forming Foods (should be 75 percent of your diet)

Vegetables

Asparagus Beets (tops & roots) Broccoli

Brussels sprouts

Cabbage Carrots

Cauliflower

Celery Chlorella (algae)

Collard greens
Cucumber

Daikon

Dandelion root

Fermented vegetables Garlic Kale Lettuce (dark) Lentils Mushrooms Mustard greens Nori Onions **Parsnips** Peas Peppers **Potatoes** Pumpkin Rutabaga Sea vegetables Spinach

Dulse

Eggplant

Wild greens Beverages

Watercress

Squash

Spirulina (algae)

Dry red wine Fresh fruit juice unsweetened Mineral water (non-carbonated) Quality water Unsweetened almond or rice milk Vegetable juices

Dairy

Fresh goat milk Soft goat cheese

Fats & Oils

Flax seed oil Extra virgin olive oil Sesame oil Sunflower oil Hemp seed oil

Fruits

Apples
Apricots
Avocado
Banana
Blackberries
Blueberries
Cantaloupe
Cherries
Currants

Dates
Grapes
Grapefruits
Honeydew
Lemon
Lime
Nectarine
Oranges
Papayas
Peaches
Pears
Pineapples

Raisins Raspberry Rhubarb Strawberries Tangerine

Tomatoes (raw) Watermelon

Grains

Light & dark flax seed Hemp seeds Millet Quinoa Wild rice Whole oats **Grasses & Sprouts**

All sprouts Alfalfa grass Barley grass Wheat grass

Nuts & Seeds

Almonds
Brazil nuts
Coconut
Flax seeds
Hazelnuts
Pumpkin seeds
Sesame seeds
Sunflower seeds

Other

Apple cider vinegar
Bee pollen
Dairy-free probiotic
cultures
Organic yogurt
Soy lecithin granules

Teas

Chamomile tea Dandelion tea Green tea Herbal teas **Spices & Seasonings**

All herbs Chili peppers Cinnamon Curry Ginger Mustard Miso Salt (sea, Celtic)

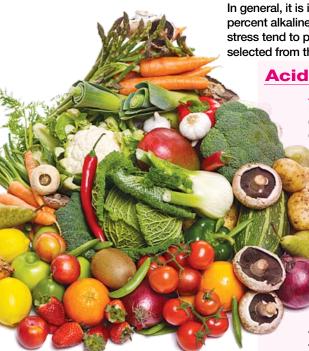
Sweeteners

Molasses, raw Honey, unpasteurized

AlM Alkalizing Helpers
AlMega
BarleyLife
CalciAlM
CoCoa LeafGreens
FloraFood (probiotics)
LeafGreens
ProPeas (protein)

(This chart is a guideline only.)





NOTE: Choose the best quality food whenever possible

In general, it is important to maintain a diet that contains foods from both categories—ideally 75 percent alkaline- and 25 percent acid-ash-forming foods. Allergic reactions and other forms of stress tend to produce acids in the body. High acidity indicates that more of your foods should be selected from the alkaline food group.

Acid-Ash-Forming Foods (should be 25 percent of your diet)

Animal protein

Beef Carp Chicken

Clams

Eel

Haddock Halibut Lamb

Lobster Mussels Ovster

Pork Rabbit Salmon

Shrimp Scallops Tuna

Turkey Venison Eggs

Beverages Alcohol Coffee Tea (black) Soft drinks Soy milk

Dairy products

Processed cheese Milk Ice cream

Fats & Oils

Avocado oil Canola oil Corn oil Grape seed oil Lard Safflower oil

Fruits

Dried fruit Fruit juice (sweetened)

Grains

Amaranth Buckwheat Flour Kamut Oats (rolled) Pasta

Rice (white, brown, basmati)

Rye Spelt

Wheat White bread

Nuts

Cashews Peanuts Peanut butter Pecans Pistachios Walnuts

Others

Brewers yeast Distilled vinegar Olives Pickles Tofu

Sweets & Sweeteners

Candy

Honey (commercial) Maple syrup Sugar Artificial sweeteners

Vegetables

Black beans Chick peas Corn Kidney beans Lima beans Pinto beans Red beans Soybeans White beans

Drugs & Chemicals

Smoothies as Meal Substitutes or Snacks

Depending on your lifestyle, these recipes can be adapted to suit your needs.

DAY 1

Metabolism Booster

BarleyLife powder

ProPeas powder

fit 'n fiber powder

Frozen mangoes

Green tea

Blender

Tangerine Twister

BarleyLife powder

ProPeas powder

fit 'n fiber powder

Tangerine segments (only known food source of nobiletin, a flavonoid that fights diabetes, heart disease and obesity)

Water

Ice

Blender

Green Power

CoCoa LeafGreens powder

ProPeas powder

Almond milk

Ice

AIM Shaker



DAY 2

Banana Berry

BarleyLife powder

ProPeas powder

fit 'n fiber powder

Frozen strawberries

Banana

Almond milk

Blender

Tropical Twist

BarleyLife powder

ProPeas powder

fit 'n fiber powder

Frozen pineapple

Sweet pomelos (Chinese grapefruit) contains a fat-burning enzyme that helps absorb sugar and starches in the body that helps curb cravings.)

Orange segments

Coconut milk

Ice

Blender

Cocoa Coffee Kick Start

Cocoa LeafGreens powder

ProPeas powder

fit 'n fiber powder

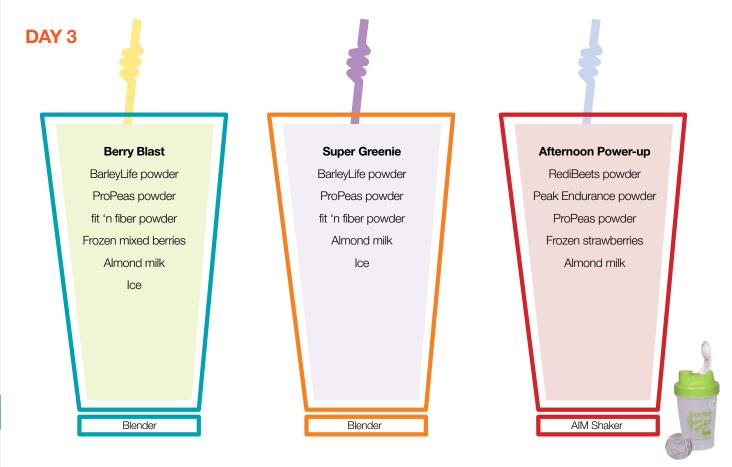
Almond milk

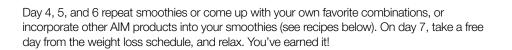
Coffee

Ice

AlM Shaker

Smoothies as Meal Substitutes or Snacks





Garden Trio Smoothie

BarleyLife powder

RediBeets powder

Just Carrots powder

fit 'n fiber powder

ProPeas powder

Ice-cold water

CoCoa Berry Smoothie

CoCoa LeafGreens powder

ProPeas powder

fit 'n fiber powder

Strawberries

Almond milk

Just Carrots Smoothie

Just Carrots powder

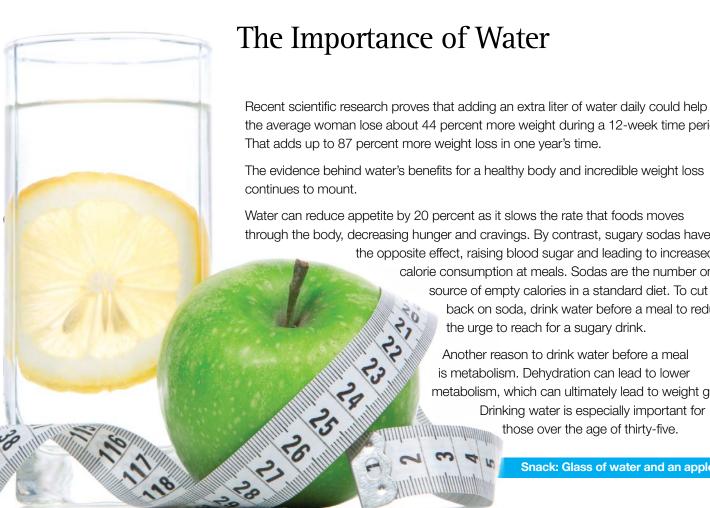
ProPeas powder

fit'n fiber powder

Vanilla almond milk

Pinch of pumpkin pie spice





Recent scientific research proves that adding an extra liter of water daily could help the average woman lose about 44 percent more weight during a 12-week time period. That adds up to 87 percent more weight loss in one year's time.

The evidence behind water's benefits for a healthy body and incredible weight loss

Water can reduce appetite by 20 percent as it slows the rate that foods moves through the body, decreasing hunger and cravings. By contrast, sugary sodas have the opposite effect, raising blood sugar and leading to increased

calorie consumption at meals. Sodas are the number one

back on soda, drink water before a meal to reduce the urge to reach for a sugary drink.

Another reason to drink water before a meal is metabolism. Dehydration can lead to lower metabolism, which can ultimately lead to weight gain.

> Drinking water is especially important for those over the age of thirty-five.

> > Snack: Glass of water and an apple

As we age, the body's natural mechanism for thirst begins to decline, meaning we may not be drinking enough to stay hydrated. Drinking two glasses of water before a meal solves this problem.

Keep the water ice cold, and you could increase fat burning by 30 percent. The short-term boost is believed to be a result of special tissue that helps prevent body temperature from dropping too low, turning stored fat into body heat. Ice water activates the cells in the tissue, giving you an hour or two of extra fat burning.

Need more proof that drinking water before a meal has health benefits? Try the psychological boost. A study by the University of Minnesota and Harvard found that drinking water before a meal increases anticipation for a meal and makes it more likely that we will savor food slowly. The unique advantage to this strategy is that it works counter intuitively to most diet plans: You feel happy and content as opposed to stressed and deprived.

Don't overlook water!. The real benefits of drinking more water can wash away the pounds, cut calories, and improve your food enjoyment. Live healthy and lose weight with the simplest diet of all: Drink more water.



Exercise

Walk off two pounds a week in just ten minutes per day

Exercise need not be complicated. In fact, it can be as simple as a 10-minute walk!

Research has shown that walking works better than longer and more stressful exercise routines, and the tipping point for a host of health benefits is a quick ten minutes. In fact, instead of one long walk each day, you can lose 100 percent more weight by walking three times, ten minutes each.

If you can find ten-minute windows of free time throughout your day, you can be on your way to significant weight loss.

Ten minutes of walking triggers a number of compounds that burn fat and calories and relax blood vessels to bring down blood pressure. These metabolites (a substance produced by metabolism) appear during any type of workout, but they will only appear once. When you perform three ten-minute walks, you get the metabolite benefits three times. That means tripling the fat burning, tripling the reduction in blood pressure, and tripling the blood sugar stabilization. The blood sugar benefits mean that you may be hungry less often and your junk food cravings may diminish. Walking can lead to better food choices—a key to a healthy weight.

Mini workouts are a staple for athletes desiring to achieve a fighting weight. They shed pounds by boosting metabolism through a series of workout sessions.



