

The Wonders of...



Chocolate

Welcome!

Xocai Chocolate

- Xocai chocolate combines cold processed raw cacao with acai berry – two super foods
- There are no fillers, no waxes, no refined sugar, no bad fats, and no caffeine. Xocai is gluten-free, nondairy, and low glycemic



Xocai Chocolate

- Xocai cacao comes from the Ivory Coast of Africa, a co-op of family farmers.
- The Acai in Xocai comes from South America, helping to preserve the rain forest and indigineous peoples cultures.

Cacao and Acai contain the *highest level of antioxidants* of all foods.

Antioxidants in Xocai Chocolate

Antioxidants are measured by their Oxygen Radical Absorbance Capacity (ORAC Value).

This chart shows the ORAC Value of cacao, acai, and other fruits and vegetables based on consuming 100 grams (3.5 oz) of each food.

<i>CACAO & FRUITS</i>	<i>ORAC VALUE</i>	<i>VEGETABLES</i>	<i>ORAC VALUE</i>
Cocoa Powder (Unprocessed Chocolate)	26,000	Kale	1,770
Acai Berry	18,500	Spinach, raw	1,260
Dark Chocolate (Processed)	13,000	Brussels sprouts	980
Prunes	5,770	Alfalfa sprouts	930
Raisins	2,830	Spinach, steamed	909
Blueberries	2,400	Broccoli florets	890
Blackberries	2,036	Beets	841
Cranberries	1,750	Red bell pepper	713
Strawberries	1,540	Onion	450
Raspberries	1,220	Corn	400
Plums	949	Eggplant	390
Oranges	750	Cauliflower	377
Grapes, red	739	Peas, frozen	364
Cherries	670	White potatoes	313
Kiwifruit	602	Sweet potatoes	301
Grapes, white	446	Carrots	207
Cantaloupe	252	String beans	201
Banana	221	Tomato	189

Cost of Antioxidants in Xocai Chocolate

10,746 ORAC
3 Xocai Power Squares
Cost = \$2.65

VS

10,746 ORAC
Fruits & Vegetables
Cost = \$7.41



OR



Damage Caused by Oxidation

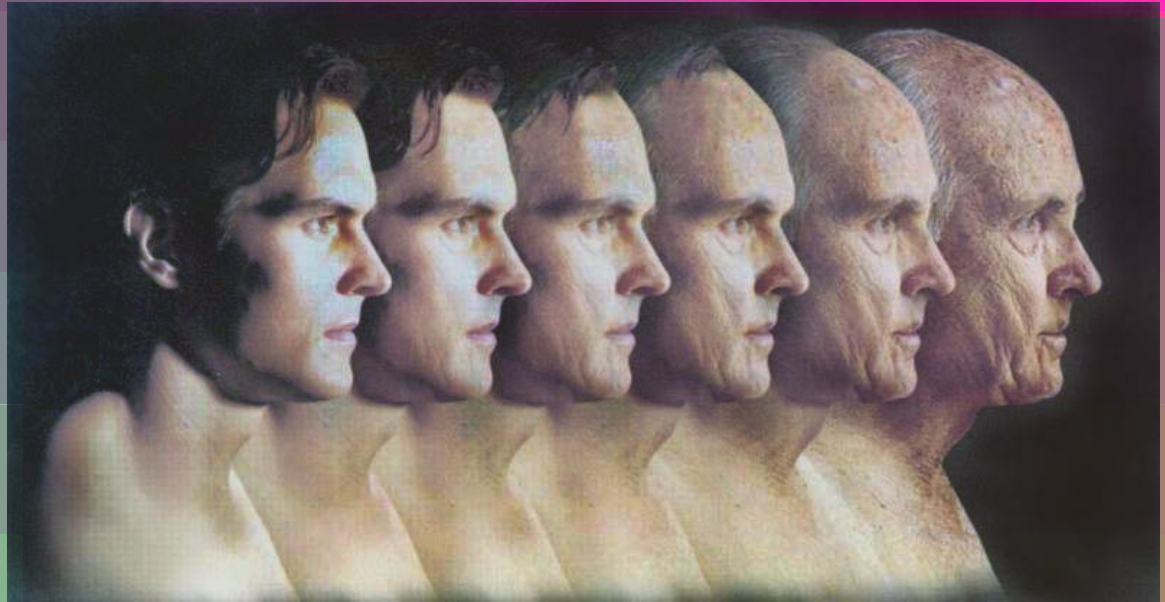
- Oxygen rich environment = oxidation



- The best defense – anti-oxidation (antioxidants)

Oxidation Impact on Humans

- Scientists have linked aging and more than 200 degenerative diseases to oxidation and inflammation caused by free radicals.
- The amount of antioxidants that you maintain in your body is directly proportional to how long and healthy you will live.*



***Dr. Richard Cutler, while Director of the Anti-Aging Research Department of the National Institutes of Health, Wash. D.C.**

Xocai Chocolate is Unique

- Xocai is backed by a patented process
- Xocai holds an exclusive, proprietary formulation
- Xocai chocolate tastes incredibly delicious!



Integrity of Xocai Chocolate

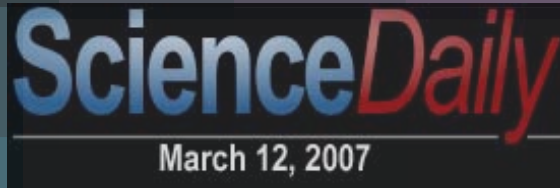
- Xocai is Kosher certified, low-cholesterol, diabetic and vegan friendly
- Impressive medical advisory board
- Clinical research – University of Utah
- ORAC scores laboratory tested

Xocai Chocolate Is Laboratory Tested

- All ORAC scores are confirmed by Brunswick Labs on Xocai finished product!



More Benefits of Xocai Chocolate



Recent studies show the magic of epicatechins

The health benefits of epicatechin, a compound found in cocoa, are so striking that it may rival penicillin and anesthesia in terms of importance to public health,

Marina Murphy in Chemistry & Industry, the magazine of the SCI.

We all agree that penicillin and anesthesia are enormously important. But epicatechin could potentially get rid of 4 of the 5 most common diseases in the western world, how important does that make epicatechin?... I would say very important” The four diseases referenced by Dr. Hollenberg in the article are: stroke, heart failure, cancer and TYPE 2 diabetes.

Dr. Norman Hollenberg, Harvard Medical School

Open Up An Income Stream

- Share the chocolate with others
- Xocai will pay for itself, and you will open up an income stream that some call *effortless abundance*



Create A Home Based Business

- Register with MXI
- Buy Xocai chocolate at wholesale
- Refer others to do the same



MXI As A Home Based Business

- Affordable start-up
- Low overhead / expenses
- No employees
- Part-time / Full-time
- No commuting

**Positive cash
flow quickly**

Contact me to get started

505-927-0768

gurumeetkaur@gmail.com

Chocolate is Good Business

- 75 Billion Dollar Industry*
- Recession Proof
 - During great depression chocolate sales grew
- Affordable / consumable
 - 12 lbs/yr – North America*
 - 18 lbs/yr – United Kingdom *



* *Chocolate Manufacturers Association*

High Demand for Chocolate

- Chocolate has Mass Appeal, is always in high demand
 - 9 out of 10 crave it
 - 1 out of 2 have it every day
 - Occupies most expensive real estate in retail
- Free advertising

One of the best business opportunities for the next ten years.

Entrepreneur Magazine January, 2007

MXI Financial Compensation

- Build teams
- Total volume calculated weekly
- Commissions calculated / 50% payout

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Timing is Critical

- Rising star
 - Sales predicted to triple in 2009
- Category Creator
 - No competition
- High demand / Mass Appeal
- Habit already formed
- No guilt

Network Marketing vs. Retail

- No employees, low overhead
- Team members work together and profit together, instead of competing
- High percentage of successful home based businesses use network marketing
- 66 million people worldwide* control 106 billion dollar industry worldwide*
- Steady annual growth*

* dsa.org

Growing popularity – Dark Chocolate in the News

The logo for Newsweek, featuring the word "Newsweek" in white, bold, sans-serif font on a red rectangular background.The logo for U.S. News & World Report, featuring the text "U.S. News" in white, bold, sans-serif font on a blue background, with "6 WORLD REPORT" in smaller white text above it.The logo for TIME magazine, featuring the word "TIME" in white, serif font on a black rectangular background.The logo for The New York Times, featuring the text "The New York Times" in a black, gothic-style serif font on a white background.The logo for BBC NEWS, featuring the letters "BBC" in white on a red square, followed by "NEWS" in white on a dark red rectangular background.The logo for USA TODAY, featuring the text "USA TODAY" in white, bold, sans-serif font on a blue background, with "YOUR NEWS • WHEN YOU WANT IT" in smaller white text below it.The logo for CNN, featuring the letters "CNN" in a white, stylized, rounded font on a red background.

“...Great news! Research suggests chocolate to be good for you...(Dark chocolate contains flavonoids...)”

“Dark chocolate has been found to moderate blood pressure, and other ingredients elevate mood.”

“...new evidence suggests that a moderate amount of dark chocolate, particularly ... cocoa ..., may be sweet for the cardiovascular system...”

“Eating dark chocolate appears to bring down blood pressure ...”

“Chocolate can protect against tooth decay, researchers have found.”

“...eating dark chocolate appears to improve the function of important cells lining the wall of blood vessels for at least three hours...”

“Those with high blood pressure who ate a 3.5-ounce dark chocolate bar daily for 15 days were rewarded with lower blood pressure, lower LDL (bad) cholesterol, and improved sugar metabolism, discovered researchers at the Jean Mayer USDA Human Nutrition Research Center on Aging at Tufts in Boston.”

Seamless Global Opportunity



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