Schisandra Berries

The Five-Flavor Adaptogen for Energy, Endurance, and Calm

What is Schisandra?

Schisandra (Schisandra chinensis) is a fruiting vine native to East Asia, valued for over 2,000 years in Traditional Chinese and Russian herbal medicine. Known as the "five-flavor berry" (sweet, sour, salty, bitter, pungent), it is one of the rare adaptogens used to enhance both men- A unique mix of sweet, sour, salty, bitter, and tal and physical performance.

• Produces a stronger, fuller-flavored tonic in less time.

4. Overnight Infusion

- Add **1 tablespoon** dried berries to a thermos or iar.
- Pour over hot water, seal, and steep overnight for a milder tonic.

Taste Profile

pungent — harmonizing and refreshing.

Adaptogen Benefits

Schisandra supports the **Hypothalamus-**Pituitary-Adrenal (HPA) axis, the body's central stress-regulation system.

- Steady Energy → Reduces fatigue and boosts endurance without overstimulation.
- Balanced Mood → Helps smooth stress response and supports emotional stability.
- Mental Clarity → Enhances focus and concentration during demanding tasks.
- Liver & Lung Support → Promotes detoxification and oxygen efficiency.

Usage Notes

- Best taken earlier in the day for sustained en-
- Suitable for long-term use in moderate amounts.
- Avoid during pregnancy unless guided by a qualified herbalist.

□ For natural vitality, balanced mood, and resilient energy - discover the five flavors of Schisandra.

Ways to Enjoy Schisandra Berries

1. Dry Form Snack

- Eat a few dried berries occasionally.
- Tangy, complex flavor energizing and stimulating to the senses.

2. Decoction (Simmered Tea)

- Add 1-2 tablespoons dried berries to 600-**650 ml** water (to allow for evaporation).
- Simmer gently 15-20 minutes, strain, and enjoy warm or chilled.
- · Can be blended with goji berries, licorice root, or ginger for flavor and synergy.

3. Pressure-Cooked Decoction

- Add **1-2 tablespoons** dried berries to **550-600 ml** water in a pressure cooker.
- Cook at high pressure for **5-7 minutes**, then allow natural release.