The revolutionary approach to appetite control + weight loss

SlimBalm is the world’s first and only aromatic, transdermal appetite and food craving neutralizer. The synergistic complex of natural essential oils and their active components in SlimBalm reprograms your sensory perceptions of smell and taste to curb appetite and stop cravings for sweets.*

Molecular actions of desensitizing gustatory (tasting) and olfactory (smelling) nerves reduce the appeal and emotional satisfaction of food and create a feeling of satiety.*

SlimBalm targets specialized regions of the hypothalamus known as the “Feeding Center,” which signals you to eat, and the “Satiety Center,” which signals you not to eat. The “Satiety Center” reads nerve signals from the essential oil molecules in SlimBalm as it signals that you are full.*

The aromatherapy and essential oils in SlimBalm contain powerful local anesthetics, natural stimulants, and other compounds. When their aromatic scents are inhaled and applied to the lips, they reprogram your senses and temporarily disable sensory nerve conduction, to activate your “Satiety Center,” which helps curb appetite and decrease food intake.*

Hello Beautiful!

SlimBalm Reprograms Your Senses to Help Curb Appetite + Cravings

You know it’s working... when you feel a tingling!

According to Alan Hirsch, M.D., inhaling aromas can help you lose weight. Because, as Dr. Hirsch states, “inhaling odors has a direct effect on the satiety area that tells your body you are not hungry.” This breakthrough technology in SlimBalm has proven to be an effective new strategy for accomplishing appetite reduction and a decrease of food intake.*
Peppermint oil is an essential oil extracted from the leaves of Mentha piperita. It is known for its tonic, stimulant, anesthetic, analgesic decongestant, antimicrobial, and anti-inflammatory properties. The sweet scent of Peppermint oil is one of the most powerful aromas in triggering the feeling of fullness and curbing appetite. A clinical study on the effects of peppermint scent on appetite control found that study participants inhaling peppermint essential oil were less likely to feel hungry and exhibited fewer food cravings than individuals who didn’t inhale peppermint essential oil. Subjects exposed to peppermint oil aroma consumed nearly 3,000 fewer total calories from saturated fat, total fat, and sugar each week. That’s about 23% less calories based on a 1,800 calories/day diet. Test subjects also rated their hunger level significantly lower during the time they inhaled the aroma of peppermint.*

Menthol is an organic compound extracted from Peppermint oil with anesthetic and counterirritant qualities. Up to 70% of Peppermint oil is comprised of menthol. Menthol creates a distinct cooling sensation when inhaled and applied to the skin. Its local anesthetic and stimulating actions can block sensory nerve signals, changing your neurosensory perceptions to the taste and aroma of food to suppress appetite, prevent overeating, and cravings for food and sweets.*

Clove essential oil is extracted from the evergreen clove tree. It has a strong, spicy scent and produces a skin warming sensation. Eugenol, the main component of Clove oil, is well documented for its analgesic, anti-inflammatory, anti-stress, antimicrobial and stimulating effects. Eugenol inhibits sensory nerve impulses that decrease the sense of taste and smell, which helps reprogram neurosensory perception to reduce appetite and eating.*

Grapefruit oil is an essential oil extracted from the rind of the fruit of the Citrus paradise. It has a sweet, citrus scent. Grapefruit oil is known for its antimicrobial and antioxidant effects. Inhaling the scent of grapefruit effects autonomic nerves causing body fat to break down. The scent of Grapefruit oil and its active component Limonene were shown to reduce appetite, decrease food intake and lower the body weight of test subjects.*
Pepper Oil

Black pepper oil is an essential oil extracted from the fruit (peppercorns) of the Piper nigrum plant. It has a warm, spicy, peppery scent. Black pepper oil is known for its stimulating, analgesic, anesthetic and antiseptic effects. The active ingredient in pepper is piperine that gives pepper its distinctive taste and odor. Piperine alters G-protein coupled receptors and decreases sensory signals of tastes and smells which alter neurosensory perception to reduce appetite and help weight loss. Research has also found that piperine disrupts the activity of genes that regulate the formation of new fat cells and may suppress body fat accumulation.*

Bergamot Oil

Bergamot oil is an essential oil extracted from the rind of bergamot oranges, the fruit of Citrus aurantium. It has a sweet, citrus scent. Bergamot oil is known for its analgesic, anti-inflammatory, uplifting, anti-depressant, and antiseptic effects. Close to 60% of Bergamot oil is composed of limonene. Bergamot Oil can stimulate the endocrine system to produce relaxed and calm feelings to combat emotional stress linked to overeating. The scent of limonene was shown to reduce appetite, decrease food intake, and lower the body weight of test subjects.*

Cinnamon Leaf Oil

Cinnamon leaf is an essential oil extracted from the leaves of Cinnamomum zeylanicum, a tree native to Southeast Asia. It has a warm, spicy scent. Cinnamon Leaf oil is known for antibacterial, anti-inflammatory, and antioxidant effects. Its major component, Eugenol, is also the major constituent of Clove oil. Eugenol inhibits sensory nerve impulses which decrease the sense of taste and smell and alters neurosensory perception to reduce appetite and food cravings.*

Camphor Oil

Camphor is an essential oil extracted from the leaves, roots, or stems of the Cinnamomum camphora tree. Camphor produces a cooling sensation and is known for its anesthetic stimulant, antispasmodic, antiseptic, anti-inflammatory, and disinfectant properties. Camphor excites and desensitizes sensory nerves, which help curb appetite and food cravings.*
WHY IT WORKS!

Research shows that appetite and the sense of taste and smell are connected. In fact, our sense of smell actually triggers feelings of fullness in the “Satiety Center,” independent of food reaching the stomach. This process is known as “sensory-specific satiety.”

It can be produced by changes in the processing of signals by olfactory (smell) and taste receptor nerves that reprogram the appetite’s perception of food. Studies show that past a certain age, body weight tends to decrease, due to a normal decline in senses of taste and smell. Case reports also show a diminished sense of smell is associated with weight loss.

Smell and taste are perceived by multiple specialized “G-protein coupled receptors” found on the oral and nasal epithelium. They send signals directly through neuronal pathways right into the “Fullness and Satiety Centers” (the cortex, the amygdale, and hypothalamus).

With lightning-fast computer-like actions, they process nerve and sensory signals, hormones, neurotransmitters, and other biodata. They determine how pleasant a food is, its reward value, whether you have an appetite for it, if you feel full, and signal whether or not you need to eat.

When you block these sensory nerve signals and alter the olfactory and taste perception of food, appetite is immediately reduced, along with a physiological response of ingesting less food and a feeling of satiety.

But most importantly... You reduce appetite and cravings for sweets, consume less food, and ultimately lose excess weight and inches.

Temporarily depressing the sense of taste and smell, along with neutralizing oral and olfactory perception of food will effectively curb appetite, decrease food intake, and reduce cravings for sweets.

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