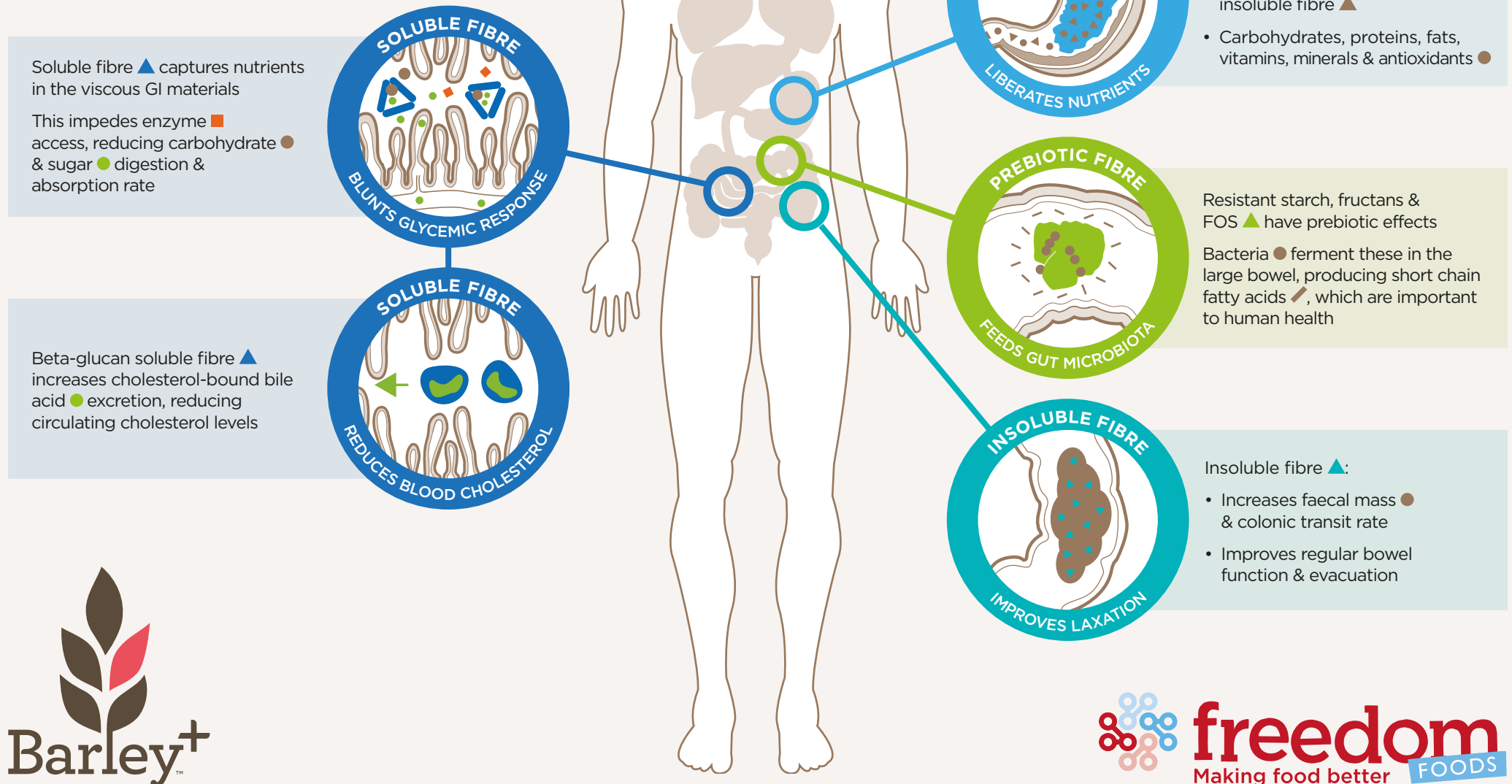


Barley⁺ for better gut health

Barley⁺ is rich in BARLEYmax™, the one non-genetically modified whole grain unique for its natural mix of three high quality fibre types, including prebiotic dietary fibre.



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