

Barley⁺ for better gut nutrition

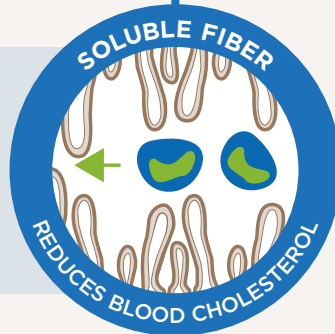
Barley⁺ is rich in BARLEYmax™, the one non-genetically engineered whole grain unique for its natural mix of three high quality fiber types, including prebiotic dietary fiber.

Soluble fiber ▲ captures nutrients in the viscous GI materials

This impedes enzyme ■ access, reducing carbohydrate ●, & sugar ● digestion & absorption rate

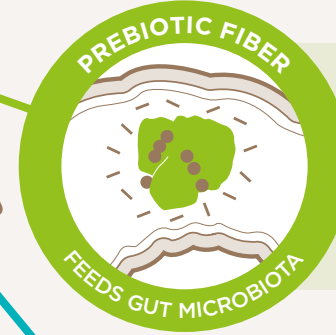


Beta-glucan soluble fiber ▲ increases cholesterol-bound bile acid ● excretion, reducing circulating cholesterol levels



Digestion produces:

- Resistant starch, soluble fiber (incl. beta-glucan) & insoluble fiber ▲
- Carbohydrates, proteins, fats, vitamins, minerals & antioxidants ●



Resistant starch, fructans & FOS ▲ have prebiotic effects

Bacteria ● ferment these in the large bowel, producing short chain fatty acids ●, which are important to human health



Insoluble fiber ▲:

- Increases fecal mass ● & colonic transit rate
- Improves regular bowel function & evacuation



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