Phytoactives

Barley

Barley (Hordeum vulgare) is grown primarily for its cereal grain, but the grass portion of the plant provides a rich source of minerals and choline. Eating barley and other whole grains improves your food-quality score (FQS).

Flavonols
- Lutonarin
- Saponarin

Flavones
- Cynaroside
- Isoorientin
- Isovitexin
- Luteolin

Flavonols
- Luteolin-3,7-di-glucoside
- Orientin
- Vitexin

Chlorogenic Acid
- Ferulic Acid

Arabinoxylan

What is the Whole Food Matrix?

- Supports balance immune modulation for healthy inflammation response.
- Supports the gut microflora and a healthy metabolic fingerprint of the gut.
- Benefits of nutrients food matrix enhances bioavailability by up to 60%.
- Organic and adaptive regenerative farming techniques delivers nutrient dense source of key phytonutrients and helps balance healthy lifestyles.
- Increased intake of vegetables and fruits in whole food nutrition influences individual epigenetic expression of our health potential.
GAE, or “gallic acid equivalence,” indicates levels of important phytoactives available in the plant and extracts. GAE is derived by comparing to the gallic acid reference standard, a simple phenolic substance. Studies have shown that phytoactives in plants contribute to their beneficial effect on development of chronic diseases.

References