PEAVINE

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Peavine

The squeezed juice from the combined pods, vines, leaves, and stems of the common pea (*Pisum sativum*) is a nutritionally packed source of essential vitamins and a significant source for phenolic compounds. Eating peas and other legumes improves your food quality score (FQS).

Phytoactives

Lignans

Large plant polyphenolic compounds that bypass human digestion, feed gut bacteria, and provide antioxidant activity

Lariciresinol (0.5 mcg/g*)
Pinoresinol (0.07 mcg/g)*
Syringaresinol (0.04mcg/g)*
Medioresinol (0.035 mcg/g)*
Secoisolariciresinol (0.00756 mcg/g)*

Chlorophyll

Green pigment in plants with potential anti-inflammatory, antioxidant, and anti-bacterial activity

Carotenoids

Antioxidants with anti-cancer potential and may lower risk of macular degeneration

Lutein (7.22 mcg/g)**
Zeaxanthin (0.39 mcg/g)**

Flavanols

Promote antioxidant, anticancer, antimicrobial, and anti-inflammatory activity

Catechin (0.1 mcg/g)*
Epicatechin (0.1 mcg/g)*
Epigallocatechin[4]
Gallocatechin[4]

Flavonols

Promote antioxidant activity and promote vascular health

Kaempferol[2]
Quercetin[2]

Phenolic Acid

Phytoactive compounds that promote antioxidant activity and promote vascular health

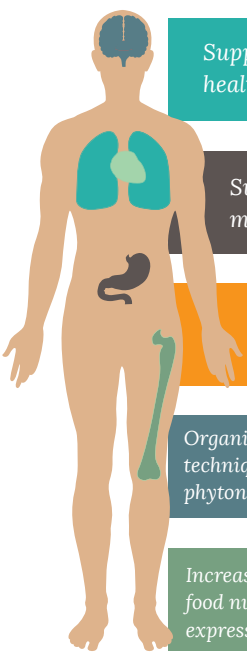
Sinapoyl-glucoside[2]

Saponins

Support the immune system and promote healthy cholesterol and blood glucose levels

Soyasaponin I[3]
Soyasaponin ßg[3]

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.

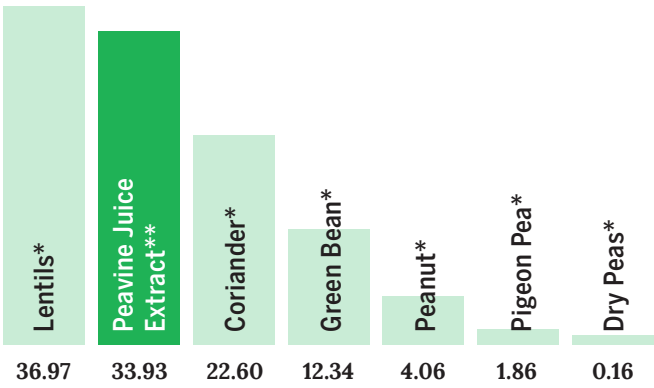
Gallic Acid Equivalence

What is GAE?

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.

Total Phenolic Concentration

Measured: Total Phenolics as Gallic Acid Equivalence (mg/g)



** Data is mean values from Phenol-Explorer Database[1]*
*** Data on file with WholisticMatters*
Values subject to change based on strain and experimental methods

Key Nutrients

Percentages shown as %DV per 5g of dry peavine plant extract

Vitamin K
Vital for blood clotting and healthy bones.

16%

Vitamin E
A micronutrient with antioxidant activity that supports the immune system and metabolism.

13%

Biotin
B vitamin necessary for energy metabolism, histone modification, gene regulation, and cell signaling.

11%

Riboflavin
Water-soluble vitamin vital for energy production, cell function, metabolism, and growth/development.

10%

Magnesium
An essential mineral that supports nerve and muscle function, the immune system, and a healthy heart.

7%

Other Nutrients

(in order of %DV per 5g peavine juice extract)

Copper
Vitamin B6 (Pyridoxal 5'-phosphate)
Iron
Folate (Vitamin B9)
Calcium
Selenium
Niacin (Vitamin B3)
Manganese
Potassium
Protein
Pantothenic acid (Vitamin B5)
Zinc
Phosphorus
Choline
Carbohydrates
Fiber
Thiamin (Vitamin B1)
Lipids

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We are dedicated to advancing the latest insights and information available in nutrition therapy and clinical nutrition and to presenting only the most balanced, credible, and reliable clinical nutrition and science available.

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References

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