

Your Favourite Protein is Now

Organic



✓ 100% FERMENTED PROTEIN	✓ 7 PROTEIN SOURCES	✓ 20 GRAMS OF PLANT-BASED PROTEIN PER SCOOP
		
NO BLOATING	EASY TO DIGEST	GREAT TASTING
		  <small>nonGMOProject.org • projetsansOGM.org</small>
		

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Our Total Quality Obligation guarantees your satisfaction – or your money back.



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CANADIAN





7 FULLY-FERMENTED *Organic* PROTEIN SOURCES IN EVERY SCOOP!

fermented *Organic* vegan proteins+

contains 7 organic, fully fermented, low-allergen, sustainable plant proteins for a wide spectrum and nutritionally sound balance of amino acids!



ORGANIC YELLOW PEA SEED

A staple source of vegetarian protein. Research has found that fermenting pea reduces allergic components found in unfermented pea.



ORGANIC MUNG BEAN

Contain antioxidant and anti-inflammatory effects. One study showed better anti-stress and antioxidant effects than unprocessed and sprouted mung beans.



ORGANIC HEMP SEED

High in omega-3, omega-6 and GLA, magnesium, potassium, sulphur, calcium, iron, phosphorous, vitamin C, B1, B2, B3, beta carotene nutrients, phytosterols, chlorophyll and fibre.



ORGANIC BROWN RICE

Fermentation unlocks the protein and nutrition of brown rice, amplifying lysine, an essential amino acid that is hard to obtain on a plant-based diet.



ORGANIC SPIRULINA

At up to 70% protein, spirulina is one of the highest sources of plant-based protein and contains vitamins, minerals, PUFAs and antioxidants.



NEW! ORGANIC PUMPKIN

Rich in phytonutrients with strong antioxidant activity, such as beta carotene, a carotenoid that converts to vitamin A in the body to support vision, healthy skin and immunity.



NEW! ORGANIC FLAXSEED

Contains around 18% protein and is rich in lignans and phytonutrients with strong antioxidant activity. Flaxseed is also supportive of a healthy intestinal ecosystem.

FERMENTATION MEANS NO BLOAT!

Plant-based protein sources contain "anti-nutrients," which are natural protective features that make the protein difficult to digest, block absorption of other nutrients, and could lead to sensitivities. The fermentation process naturally breaks down and disarms the anti-nutrients in plants so that the protein is easily absorbed and is more easily digested (no bloating!).

PLUS, new bioactive nutrients formed in the fermentation process nourish and prime the gut!

SAFE FOR PREGNANCY AND BREASTFEEDING!

We removed alfalfa from the **fermented organic vegan proteins+** formula, making it safe for pregnancy and breastfeeding!



WHAT MAKES **fermented** *Organic* **vegan proteins+** THE LEADING VEGAN PROTEIN AMONG COMPETITORS?

1. VARIETY IS KEY – WE USE MORE THAN 1 SOURCE OF FERMENTED PROTEIN

Stand-alone plant protein sources have nutritional shortcomings, i.e. rice or pea protein may be rich in some amino acids but have major deficiencies in others. Even single-sourced plant-based proteins that "contain all essential amino acids" don't offer an optimal spectrum.

The key to a healthy diet is a variety of nutrients that include vitamins, minerals, phytonutrients and amino acids! That's why we looked to a variety of protein sources – **UNIQUE SOURCES NOT INCLUDED IN THE EVERYDAY DIET**. This variety of plant-based protein sources provides a wide spectrum of "complementary proteins," ensuring that you get a range of amino acids, including those that cannot be generated by the body and need to be supplied by dietary sources.

2. 100% PURE FERMENTED PROTEIN

We brought the first complete, fermented protein to market! Fermentation makes all the difference: **fermented organic vegan proteins+** is made only with 100% fermented vegan sources, not a blend of unfermented and fermented ingredients that don't include protein.

3. COMBINED SOURCES – WHY NOT JUST RICE OR PEA ALONE?

Most vegetarian proteins as stand-alone products have shortcomings. For example, pea protein is lower in methionine, tryptophan and cysteine, and rice protein is lower in lysine and threonine. In fact, lysine and methionine among vegans is close to 50% lower than meat eaters and tryptophan is almost 20% lower. Combining plant proteins overcomes deficiency issues such as these, as each of the 7 protein sources that we use is rich in different amino acids. That's why we formulate with 7 different plants – to provide an amino acid safety net for physical health.

The benefits of a combined protein supplement is the sum of its parts! The unique combination of **7 ORGANIC**, low-allergen, protein-rich plant ingredients found in **fermented** *Organic* **vegan proteins+** results in a protein supplement rich in essential amino acids.

20 g
protein
/ 25.9 g serving

vegan

gluten
free

fermented *Organic* vegan proteins+



AVAILABLE IN

**UNSWEETENED &
UNFLAVOURED**
600G - no stevia



CHOCOLATE
600G & 900g



COCONUT
600G



VANILLA 600G, 900g
& carton of 15x 30g sachets

PROBING QUESTIONS FOR ANYONE LOOKING FOR A PROTEIN POWDER

- Are you finding it hard to get enough protein in your diet? (vegan, busy or active lifestyle)
- Is your energy all over the place throughout the day?
- Are you having constant cravings for sugar and/or caffeine throughout the day?
- Do you often feel bloated or have digestive upset from your current protein supplement?
- Do you have an increased need for protein? (elderly or highly active)
- Do you recover slowly from injuries or have hair, skin and nail problems?

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