

#### GENUINE HEALTH FERMENTED ORGANIC GUT SUPERFOODS+ QUICK TRAINER

The health of our entire body depends on one thing: how happy and healthy our gut microbiome is. Our microbiome is made up of trillions of microorganisms that influence not only our digestion, but also our mood, immunity, and even body composition! Something this important to our health needs a multi-faceted approach!

— prime

— seed

feed -

the gut with fermented nutrition

the gut with the healthiest live microbes

the gut with the ultimate nourishment

#### What do gut microbes like to eat? PREBIOTICS

Many of the prebiotics available today help to nourish our gut bacteria and improve digestion – BUT can cause digestive upset if taken in high amounts. FACT – Genuine Health understands the importance of a healthy, thriving microbiome and has developed the ULTIMATE nourishment for gut microbes!

#### INTRODUCING

# fermented organic gut superfoods+

= food for your gut!











100% Vegan

Dairy-Free

Gluten-Free

Soy-Free

- The ultimate prebiotic gut superfood
- With 22 fully fermented plant-based superfoods and prebiotics to nourish a healthy gut flora
- Fermented to provide great source of amplified and concentrated plant nutrients for gut and overall health
- A rich source of prebiotic fibre

# Only Genuine Health has created a prebiotic gut superfood with a 1-2-3 punch!

21 phytonutrient-rich superfoods that encourage the growth of "good" bacteria and nourish the gut lining.

Easy-to-tolerate prebiotic fibre that helps to encourage growth of good bacteria.

Fully fermented, which intensifies the strength of the nutrients, and helps to encourage the growth of good bacteria.

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Gluten-Free

1. Pomegranate

2. Bitter Melon

3. Black Currant

4. Grape

5. Kale 6. Beet 8. Cocoa Seed

9. Clove

10. Ginger

11. Sea Buckthorn 17. Carrot

12. Raspberry

- 19. Spinach 20. Cauliflower
- 21. Cabbage



**Polyphenols** encourage growth of "good" bacteria 30-40% better than inulin

Each of the superfood ingredients

in fermented organic

gut superfoods+

was chosen for its rich polyphenol

content and health benefits!

LL ORGANIC!

The gut microbes that make up our gut microbiome are like us in one very important way - they need to eat! And the latest nutritional science has determined that the same phytonutrient-rich foods that nourish us also provide sustenance to our gut microbes!

- Phytonutrients not only contribute to overall health, they have synergistic effects with gut microflora populations! A specific group of phytonutrients called polyphenols provide nourishment to "good" gut microbes and can help to shape healthy bacteria populations.
  - Some types of prebiotic fibre are notorious for causing digestive upset. GENUINE HEALTH uses a fermented fibre that helps to grow good bacteria and is easy-to-tolerate.
    - Fermentation amplifies the nutrition of fermented organic gut superfoods+ and helps to promote the growth of good bacteria! The fermentation process amplifies and concentrates the plant nutrients for gut - and overall - health.

The love is mutual - Gut microflora act on dietary phytonutrients, transforming them into structures called metabolites, which are more powerful and better absorbed! They are better together!



Only Genuine Health has a prebiotic superfood that delivers a



is the ultimate prebiotic gut superfood and the next generation of prebiotics.

### Each of the superfoods in fermented organic gut superfoods+ was chosen for its high polyphenol content:

- 7. Cinnamon
  - 13. Spirulina 14. Sweet Potato
    - 15. Mulberry 16. Apricot
    - 18. Broccoli

## **AVAILABLE IN**

- Summer Berry & Pomegranate Orange Ginger
  - Unflavoured & Unsweetened (stevia-free)



## **GENUINE HEALTH'S**

# fermented organic gut superfoods+

goes great with









**PRIME** the gut – amp up the fermentation with fermented proteins to nourish the gut lining with NO BLOAT!

**SEED** the gut advanced gut health probiotic is a super-potent, multi-strain probiotic that delivers up to 10x the bacteria to the gut!

FEED the gut (some more) for added phytonutrient power, add in greens+ to provide total body health and nourishment with therapeutic effects!

### Learn more at **genuinehealth.com**

#### **SOURCES**

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