



Green Barley

Green Barley possesses tremendous nutritional qualities. It contains abundant dietary fiber, chlorophyll, antioxidants, enzymes, and other nutrients such as Beta-glucan which research demonstrated can significantly reduce diabetic patient LDL cholesterol levels. In fact, a meal containing 10% beta-glucan can reduce the glycemic peak by 50%¹. Barley leaf extract can help scavenge free radicals and inhibit LDL oxidation. Furthermore, the addition of vitamins C and E to barley leaf extract can effectively suppress the oxidation of LDL and prevent the cardiovascular disease². With the richness of antioxidant and anti-inflammatory substances, purified green barley extract (PE) has been applied to the treatment of rheumatoid arthritis (RA) patients, and shows promising results³.

The middle-aged and elderly usually have relatively high uric-acid levels which lead to the occurrence of gout. A dysfunctional uric acid metabolism causes urate crystal deposition in the joints triggering a painful inflammatory reaction. Green Barley, an alkaline food, can neutralize uric acid. Thus, it is very beneficial in alleviating the symptoms of gout. The richness of antioxidant enzymes, SOD and CAT⁴ in green



barley is very effective in treating oxidative-related diseases, such as vascular, liver and kidney diseases, diabetes, different kinds of cancer and other chronic diseases. Green barley, a nutraceutical, plays an important role in maintaining one's health by supplementing the nutrient deficient diets of busy people living in a stressful and toxic world.

Reference:

1. Diabetes Care. 1997 Nov; 20(11):1774-80
2. Diabetes Metab, 2002, 28(2): 107-114
3. Roum Arch Microbiol Immunol. 1998 Jul-Dec; 57(3-4):231-42
4. Plant Foods Hum Nutr. 2009 Jun; 64(2):122-8

Digestive System Golden Triangle

■ Green Barley ■

◎ Features :

1. Made from organically grown green barley. No pesticides or other chemical preservatives. High nutritional concentration manufactured using a high-tech, low temperature drying process to maintain green barley's complete nutritional value.
2. Rich in antioxidants, enzymes, vitamin B-complex, protein, dietary fiber, chlorophyll and minerals. Three benefits provided include the neutralization of stomach acid, the prevention of constipation and help with uric acid excretion.
3. Enriched with land plants (oats, green tea extract, and lime) and the marine plants (spirulina and chlorella) to provide additional nutrient supplementation for the body.

Recommended For People With :

low vegetable and fruit intake · a diet high in greasy or fried foods · constipation · acid reflux · allergies

■ Flora Rich ■

◎ Features :

1. Flora Rich contains 5 different types of probiotics, Lactobacillus acidophilus, Bifidobacterium bifidum, Lactobacillus bulgaricus, Bifidobacterium longum, and Streptococcus thermophilus. These probiotics work synergistically to normalize digestive functions and regulate bowel movement.
2. Each gram of Flora Rich contains over 1 billion probiotics enriched with vitamin B complex and inositol to help retain bacterial activity and promote the proliferation of healthy bacteria.
3. Viral enteritis and improper diet are among the most common reasons for diarrhea. Research shows that probiotics can prevent enteritis, diarrhea and fever, and help to improve gastrointestinal function to enhance the immune systems.

Recommended For People With :

frequently experiencing digestive discomfort · food allergies · poor appetites

■ NH Nutrazyme ■

◎ Features :

1. NH Nutrazyme contains enzymes which can break down carbohydrate, protein and lipid into tiny particles so our body can utilize them.
2. Contains papaya-, pineapple-, vegetable enzymes, turmeric powder, and ginger extract. These enzymes supplement the body with additional digestive aid and provide the energy necessary for biological functions.
3. Bromelain possesses anti-inflammatory properties and can regulate the immune system, inhibit platelet aggregation and help to digest proteins. Papain: can assist in the digestion of animal protein. Dietary turmeric (curcuminoids) has a lipid-lowering capability.

Recommended For People With :

poor digestive health · digestive discomfort · diets high in greasy or fried foods