



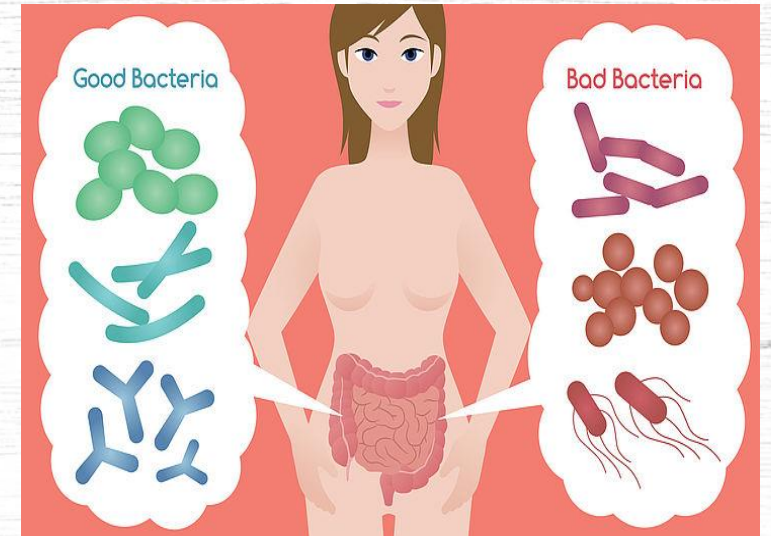
BREVITO®
PREBIOTIC

Przykładowy sposób podania



PREBIOTIC

- stimulates the development of bowels` microflora which improves the health
- ✓ causes the growth of bifidobacteria (beneficial microorganisms of intestines)
- ✓ regulates peristaltic movements of intestines
- ✓ reduces the production of harmful compounds and intestines` toxins



A HEALTHY MICROBIOME😊

PREBIOTIC = INULIN

INULIN = FIBER

- naturally occurs in vegetables (*onion, garlic, srtichokes, chicory*), fruits (*banana*), cereals
- on an industrial scale obtained from a **chicory root**
- the effect of inulin on our physiology has been confirmed in numerous scientific and clinical studies (also on infants)



PREBIOTIC ≠ PROBIOTIC



PROBIOTIC



- **PREBIOTIC**- indigestible food ingredients e.g. inulin, the consumption of which contributes to the growth of the activity of one or several types of bowels bacteria, positively affecting our health
- **PROBIOTIC**- live microorganisms, which are added to the food in appropriate amounts to have a beneficial health effect

PREBIOTICS affect on microorganisms which are already in our intestines, contribute to their growth and activity and **PROBIOTICS** introduce them directly into the body.

INULIN – health claim *

- **INULIN of chicory** contributes to the proper functioning of intestines by increasing peristaltic movements.
- The beneficial effect is obtained with a daily intake of 12 g of inulin from chicory.

** Official health claim (Art. 13.5) authorized by the European Commission (confirmed on the basis of clinical trials i.e. on humans)*



INULIN – blood sugar control

INULIN as a **fiber** does not contribute to the blood sugar levels (postprandial glykemia)

Higher inulin intake with a balanced diet can positively affect blood sugar control.



PREBIOTIC WHITE ROLLS



- VEGAN
- GLUTEN FREE
- LACTOSE FREE
- NO ADDED SUGAR
- NO HUMECTANTS - glycerol
- NO PALM OIL
- NO HARDENED FATS
- NO WHEAT STARCH or MODIFIED STARCHES
- NO EGGS
- NO ARTIFICIAL FLAVORS
- NO EMULSIFIERS

- INULIN – FIBER of chicory - 4,6g/portion
- SOURDOUGH of lactic fermentation from buckwheat & rice flour (natural prebiotic)
- LOW SUGAR - 1,5g/100g
- LOW SATURATED FATTY ACIDS - 0,5g/100g
- HIGH FIBER - 9,6g/100g

PREBIOTIC MULTIGRAIN ROLLS



- VEGAN
- GLUTEN FREE
- LACTOSE FREE
- NO ADDED SUGAR
- NO HUMECTANTS - glycerol
- NO PALM OIL
- NO HARDENED FATS
- NO WHEAT STARCH or MODIFIED STARCHES
- NO EGGS
- NO ARTIFICIAL FLAVORS
- NO EMULSIFIERS

- INULIN – FIBER of chicory - 4,6g/portion
- SOURDOUGH of lactic fermentation from buckwheat & rice flour (natural prebiotic)
- LOW SUGAR - 3,5g/100g
- LOW SATURATED FATTY ACIDS - 0,6g/100g
- HIGH FIBER - 11,8g/100g
- LINSEED & SUNFLOWER SEEDS – 4,7%

PREBIOTIC WHITE BREAD



- VEGAN
- GLUTEN FREE
- LACTOSE FREE
- NO ADDED SUGAR
- NO HUMECTANTS - glycerol
- NO PALM OIL
- NO HARDENED FATS
- NO WHEAT STARCH or MODIFIED STARCHES
- NO EGGS
- NO ARTIFICIAL FLAVORS
- NO EMULSIFIERS

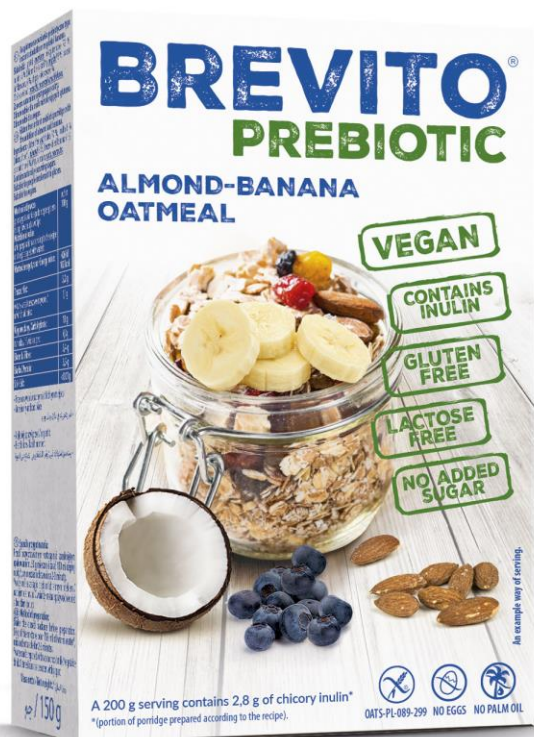
- INULIN – FIBER of chicory - 3,8g/100g
- SOURDOUGH of lactic fermentation from buckwheat & rice flour (natural prebiotic)
- LOW SUGAR – 1,5g/100g
- LOW SATURATED FATTY ACIDS - 0,5g/100g
- HIGH FIBER - 9,6g/100g
- ADDITION of WHOLEGRAIN OAT FLOUR

PREBIOTIC UNI MIX FLOUR



- VEGAN
- GLUTEN FREE
- LACTOSE FREE
- NO ADDED SUGAR
- NO HUMECTANTS - glycerol
- NO PALM OIL
- NO HARDENED FATS
- NO WHEAT STARCH or MODIFIED STARCHES
- NO EGGS
- NO ARTIFICIAL FLAVORS
- NO EMULSIFIERS
- INULIN – FIBER of chicory - 4,3g/portion
- LOW SUGAR – 0,9g/100g
- LOW SATURATED FATTY ACIDS - 0,4g/100g
- HIGH FIBER - 9,8g/100g

PREBIOTIC ALMOND-BANANA OATMEAL



- VEGAN
- GLUTEN FREE
- LACTOSE FREE
- NO ADDED SUGAR
- NO PALM OIL
- NO HARDENED FATS
- NO WHEAT STARCH or MODIFIED STARCHES
- NO EGGS
- NO SOY
- NO ARTIFICIAL FLAVORS & DYES
- NO EMULSIFIERS
- NO PRESERVATIVES
- INULIN – FIBER of chicory - 2,8g/portion
- LOW SUGAR – 4,8g/100g
- LOW SATURATED FATTY ACIDS - 1,1g/100g
- SOURCE OF FIBER - 3,4g/100g

BREVITO® PREBIOTIC



BETTER DIGESTION, BETTER LIFE 😊