

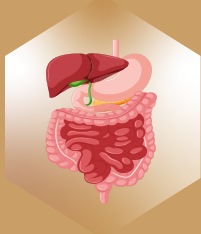
COCOFIB

ORGANIC



FIRST NON-TREATED PREBIOTIC FIBER
ENHANCED GUT HEALTH PROPERTIES
RICH IN MOS & INSOLUBLE FIBER

LOW FODMAP
WHOLE-FOOD FIBRE
STIMULATE BUTYRATE PRODUCTION



HIGH DIETARY FIBRE CONTENT IN COCONUT FLOUR PRODUCES HIGH LEVELS OF SCFAS (ACETATE > PROPIONATE > BUTYRATE) WITH WIDE-RANGING PHYSIOLOGICAL ACTIVITIES, PRECLINICALLY VALIDATED FOR DIGESTIVE HEALTH:
 ENHANCED GUT HOMEOSTASIS, REGULATION OF IMMUNE CELL FUNCTION AND ANTIOXIDANT DEFENSES, RELEVANT FOR INFLAMMATORY BOWEL AND/OR METABOLIC DISEASES

HOW DOES IT WORK?

CocoFib Preclinical Study Results (3gr daily dosage) by independent service provider (Enterosys)

- Enhance the production of butyrate, essential for intestinal health
- Stimulate conversion of Acetate into Butyrate
- Tends to produce less gas compared to inulin, suggesting better tolerability
- Improves intestinal permeability by enhancing the expression of tight junction markers (Cldn4 and Zo-1), thus strengthening the intestinal barrier.
- Tends to stimulate antioxidant capacity, indicating a potential preparatory mechanism to cope with oxidative stress.

SCFA

- **Acetate:** is a minor energy source for epithelial cells
- **Propionate:** promotes satiety, lowers blood cholesterol, decreases liver lipogenesis and improves insulin sensitivity
- **Butyrate:** is the preferred energy source of epithelial cells and plays a regulatory role on the transepithelial fluid transport, reduces mucosal inflammation and oxidation, promotes the epithelial barrier function modulates visceral sensitivity and intestinal motility

KEY FACTS

- Whole Food dietary Fibre
- Proprietary processing in a dedicated manufacturing facility
- Organic Certified
- Vegan, nutrient-dense, gluten-free, allergen-free, Low FODMAP, non-GMO
- Preclinically tested effective at 3 gr/day

COMPOSITION & MECHANISM OF ACTION

Cocofib is obtained from high-quality raw material and proprietary blending with selected enzymes. Coconut flour is directly sourced from one of the leading organic coconut producers in the Philippines

We mix our exogenous, GM-Free enzymes blend with coconut flour to break-down the beta-bond of the coconut cell-wall. After ingestion, the hydrolyzation process releases coconut flour's nutrients (Protein, MCT) and enhances both nutritional values and prebiotic functions with high short chain fatty acid production.

