

COCOFIB

ORGANIC



FIRST NON-TREATED PREBIOTIC FIBER
ENHANCED GUT HEALTH PROPERTIES
RICH IN MOS & INSOLUBLE FIBER
PRECLINICALLY TESTED EFFECTIVE AT 1 GR/DAY

LOW FODMAP
WHOLE-FOOD FIBRE
STIMULATE BUTYRATE PRODUCTION



Proprietary processing in a dedicated manufacturing facility



Organic Certified



Nutrient dense



Gluten-free



Allergen-free



Vegan



Low FODMAP



Non-GMO

HOW DOES IT WORK?

Cocofib study results (run by Enterosys) show efficacy at 1 to 3g per day

- 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

Parameters	1g daily dosage
Body weight gain	Significant decrease
Glucose tolerance	Significant improvement
Plasma total cholesterol	Significant reduction
Insuline sensitivity (HOMA index)	Significant improvement
Plasma HDL cholesterol	Significant reduction
Gastric emptying	Significant restoration
Adiposity	Significant reduction

SCFA

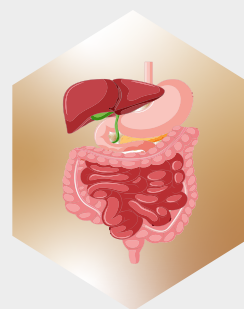
Acetate: is a minor energy source for epithelial cells

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 protective role against colon cancer and colitis

High dietary fibre content in coconut flour produces high levels of SCFAs (acetate > propionate > butyrate) with wide-ranging physiological activities:

- enhanced gut homeostasis
- regulation of immune cell function and antioxidant defenses
- relevant for inflammatory bowel and/or metabolic diseases



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 enhance both nutritional values and prebiotic functions with high short chain fatty acid production.

