# TECHNICAL DATA SHEET





# **GASTROINTESTINAL SUPPORT FIBERBIOTICS®**

Promotes regular bowel movements. Supports healthy gut microflora, cholesterol and blood glucose levels.

Digestive health is the basic core of wellness. Mountain Peak Nutritionals Fiberbiotics is a unique and complete digestive health formula that addresses the requirements of fiber, pre- and probiotics, and is a great complement to our acclaimed Digestive™ formula. Fiber has been shown to support healthy cholesterol levels, promote intestinal health and regular bowel movements, as well as supporting healthy blood sugar levels and appetite control. The Food and Nutrition Board of the U.S. National Academy of Sciences recommends that humans consume 25-35 grams of fiber per day. According to the American Dietetic Association, most Americans consume only about 11 grams of dietary fiber per day. Clearly, most people fall far short of their fiber health needs. This imbalanced state also holds true for the bacterial mix commonly found in the intestinal tract. A healthy gastrointestinal tract has 85% beneficial forms of bacteria and only 15% harmful bacteria. Unfortunately, the average American's GI tract has these numbers reversed. Fiberbiotics offers real solutions to these digestive concerns with ingredients that have been shown to promote sustainable digestive tract health.

#### Supplement Facts

Serving size: 3 capsules Servings per container: 40

%DV Amount per serving

Proprietary Fiber Blend:

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3 mg

Psyllium (husk) (organic) (Plantago ovata), Flax (seed) (organic) (Linum spp), Oat (bran) (Avena spp), Rice (bran) (Oryza spp), Apple Pectin, Citrus Pectin, Inulin, Prune (fiber) (fruit) (Prunus spp), Guar Gum (organic)

## Proprietary Digestive Health Blend:

410 mg Beet (root) (organic) (Beta vulgaris), Fenugreek (seed)

(Trigonella foenum-graecum), Triphala (fruit), Fennel (seed) (organic)(Foeniculum vulgare), Slippery Elm (bark)(Ulmus spp), Aloe vera (leaf), Marshmallow (root), Chlorella (containing

Chlorophyll)

# Proprietary Probiotic Blend:

600 Million CFU\*\*

Bifidobacterium lactis, Lactobacillus plantarum, Bifidobacterium bifidum, Bifidobacterium longum,

Lactobacillus acidophilus, Bifidobacterium infantis,

Streptococcus thermophilus, Lactobacillus salivarius, Lactobacillus rhamnosus, Lactobacillus bulgaricus

- \* Daily Value not established.
- \*\* At time of manufacture.

Other ingredients: Vegetarian capsules (hypromellose, purified water), silicon dioxide May contain trace amounts of milk protein.

## **INGREDIENTS:**

## PsvIlium Seed Husk

Psyllium forms a mucilaginous mass when mixed with water and has a bulk laxative effect (1). In people with occasional diarrhea, the mucilage absorbs water, provides mass, and prolongs gastrointestinal transit (2). In individuals with occasional constipation, the mucilage absorbs water, swells, and stimulates peristalsis, reducing GI transit time (1). Psyllium supports healthy blood glucose levels by slowing carbohydrate absorption and can support healthy cholesterol levels by absorbing dietary fats in the GI tract (2).

#### Rice Bran

Rice bran is obtained from the outer hull of the rice Oryza sativa. Most of the fiber is insoluble. Rice bran oil is responsible for the most significant beneficial effects compared to whole rice bran. Other constituents of rice bran oil are gamma oryzanol and tocotrienols that appear to support healthy cholesterol levels by altering cholesterol absorption and excretion (3). Diets high in fiber have resulted in lower insulin levels, less weight gain, and a healthy cardiovascular system (4).

#### Oat Bran

Our organic oat bran is milled from the outer layer of hulled whole oats. Oats contain both soluble and insoluble fiber, but a greater proportion of soluble fiber than any other grain. Oat bran supplementation supports healthy cholesterol levels.

## Flaxseed

Flaxseed is a soluble, bulk-forming fiber that stimulates intestinal peristalsis which produces a laxative effect (5). Flaxseed is used for cardiovascular support and to promote healthy cholesterol levels. Flaxseed is also the most abundant indirect food source of lignans that are a polysaccharide, which, in connection with cellulose, forms the cell wall of plants (6).

### Soluble Fibers

Soluble fibers dissolve in water, turning into a gel. This slows the digestion and absorption of nutrients, which allows glucose to be slowly and steadily released into the bloodstream. Soluble fibers assist in supporting healthy blood pressure levels, support the cardiovascular system, act as a bulking agent to support elimination, and encourage friendly bacteria to grow. In addition to flaxseed, soluble fibers in Fiberbiotics include apple pectin, prune fiber powder, citrus pectin, fennel seed powder, aloe vera powder, fenugreek seed, guar gum and triphala.

#### Insoluble Fibers

Insoluble fibers are basically composed of cellulose and hemicellulose, which remain minimally digested and add the necessary bulk that speeds up the digestive system, thus reducing transit time and promoting regularity. Insoluble fiber is traditionally found in foods like beets and brown rice.

# **Probiotic Blend (11 Strains)**

A probiotic is a live microbial food ingredient that, when ingested in sufficient quantities, exerts health benefits (7). The World Health Organization has recommended that probiotics be defined as "live microorganisms, which when administered in adequate amounts confer a health benefit on the host" (8). The gut microflora, which includes both potentially beneficial and harmful bacteria, is important to maintain a healthy intestinal tract and helps the intestine act as an effective barrier. The gut microflora breaks down vitamins and also ferments fibers and carbohydrates that are not digested in the upper Gl tract. Probiotic bacteria taken with prebiotics that support their growth are called "synbiotics". Both work together in a synergistic way more efficiently promoting the probiotics' effect.

### Triphala Fruit

Triphala is the most popular Ayurvedic herbal formula of India and contains three fruits: Harada, Amia, and Bihara. Each of the three herbal fruits benefit the body by gently promoting internal cleansing of stagnation and excess, improves digestion and assimilation, is an effective blood purifier that stimulates bile secretion as it assists the liver, and supports healthy cholesterol and lipid levels throughout the body.

# **Marshmallow Root and Slippery Elm Bark**

Marshmallow root and slippery elm bark are two potent mucilages that soothe and protect GI tract mucous membranes from local irritation by forming a protective layer (1). Marshmallow's mucilage assists in supporting the repair and function of irritated mucosal tissues.

## Chlorophyll

Chlorophyll is the substance responsible for the green color in plants by which photosynthesis is accomplished. Chlorophyll is used for GI problems such as constipation and in the elimination of deleterious substances.

### **DL-Malic Acid**

DL-Malic acid is the principal acid contained in apples and many other fruits and vegetables. Research has shown DL-Malic acid in a ratio of 4:1 over magnesium hydroxide produces the maximum amount of ATP in the body.

#### Guar Gum

Guar gum is a soluble dietary fiber produced from the seed of the guar plant. It works as a bulk laxative. Like other fibers, it absorbs glucose and lipids in the gut and decreases their absorption. The bulk forming properties cause a sense of fullness and result in a decreased appetite (9).

Patients: Consult with your healthcare professional for the proper use of this formula.

For more information about this and other Condition Specific Formulas® please visit our website at:

mountainpeaknutritionals.com email us: support@mtnpeaknutrition.com



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