
Honey Mousse Prebiotic- Supplement

— Tasty. Useful. Modern. —

Prebiotics

Due to advertisements, many of us know that probiotics (live bacteria and microorganisms) are absolutely necessary to support normal gastrointestinal microflora, strong immunity, healthy skin, etc. Whereas prebiotics have been less successful, as they are not so widely advertised – although, they are in fact mutually complementary substances, or links in one and the same chain.

Prebiotics are food ingredients that are not digested in the stomach and that travel into the large bowel in an unchanged form, and it is there that the most interesting process starts... Probiotics, which are the live microorganisms present in the large bowel use prebiotics as their food. The probiotics split up the prebiotics with the help of special enzymes, using the resulting energy for reproduction.

Certainly, eating refined foods and unhealthy diet result in the situation where an organism (especially, that of an urban resident) is catastrophically lacking in prebiotics, which causes a loss of beneficent bacteria and problems with one's health. To solve this problem, it is necessary to vary the diet or use additives containing prebiotics.

Inulin is exclusive

This prebiotic is one of the most well-known of those used in the food industry, the pharmaceutical industry and even in cosmetology! Inulin is not synthesised artificially, it has an exclusively vegetable origin and it can be found in the roots and tubers of plants. Girasol, chicory and artichoke are especially rich in this prebiotic.

Inulin can also be found in garlic, onions, dandelions, echinacea, raisins, asparagus and bananas, as well as in violets, bellflowers, lilies and even dandelions.

Inulin, like other prebiotics, passes undigested through the upper part of the gastrointestinal tract and is fully fermented by the bifidobacteria in the large bowel, which stimulates its growth and metabolic activity. Later, the unsplit part of the inulin is withdrawn from the organism, taking along decayed products, toxins and other noxious substances. Thus, inulin has a number of useful properties.

Benefit

- Contributes to normalising the gastrointestinal microflora, preventing dysbacteriosis
- Improves the digestion process
- Helps to normalise immunity
- Contributes to improving lipid exchanges (allowing the body to get rid of bad cholesterol)
- Assists in detoxing the organism, by withdrawing wastes and toxins
- Contributes to the absorption of vitamins and microelements in the organism. It also contributes to weight reduction by increasing the saturation level. When added to food products, it provides them with a pleasant creamy taste and is low in calories.
- Normalises the level of sugar in the blood. When in the stomach, the inulin is exposed to hydrochloric acid, and its unsplit molecules adsorb glucose molecules, preventing their absorption into the blood stream. In this way, the blood sugar level is decreased. The capability of inulin to affect the glucose level helps in treating Type 2 diabetes.

Application:

The leading manufacturers of baby food have started supplementing their products with a prebiotic – inulin, which not only helps to improve the digestive functions of children, but also increases the absorption of magnesium and calcium, thus significantly strengthening the fragile osseous systems of children.

Prebiotic-supplemented infant formulas are an ideal baby food. They are especially useful for children who experience frequent constipation, flatulence and bowel dysbacteriosis.

Inulin is widely used in cosmetics. It is particularly favourable for skin treatments, and the benefits of inulin are manifested from the very first days of using the cosmetic product. Inulin is also very useful for hair treatments, as it efficiently nourishes the thin skin on the head, strengthens weakened hair follicles and restores damaged hair strands. When products containing this polysaccharide are regularly applied, the condition of the hair will noticeably improve. It will become silky and smooth, with no more hair loss or split ends.

In the pharmaceutical industry, inulin is used in the production of dietary supplements for diabetic patients. However, it should be taken into account that inulin cannot replace insulin – it only reduces the dangerous levels of glucose in the blood and significantly reduces the possibility of complications.

Our new collection - "Royal Delicacy"



Three in one!

This is a line of exclusive products made of top-quality ingredients. Fully natural raw materials, a refined production technology and strict quality control of the finished products has allowed us to create an unbelievably tasty and useful dessert. Each jar with this honey delicacy contains polysaccharides and the prebiotic of a vegetable origin - **inulin**. This is a genuine treasure from nature's medicine box!

Our products contain only natural ingredients - honey from the Urals and Siberia, natural berries and natural prebiotics. All of these, taken as a whole, provide the product with its unique taste and a triple benefit.

Product presentation

In 2017, we presented our product at several international exhibitions - in Latvia, Estonia, Lithuania and Sweden.

In Sweden, the product has gained the most attention. In Western Europe, inulin is now a trendy subject, and more people are learning about it and its positive properties.

In Eastern Europe and Russia, inulin is just starting to increase in popularity.

Natural Products Scandinavia-2017



“Double tastes” in our new collection



Additional information:

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