



SUPERFINOL

NEXUSWISE

Health Ingredients · Wise Solutions

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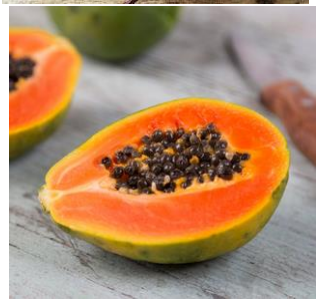











Superfinol is a **MIXED FRUITS AND VEGETABLES EXTRACT POWDER**

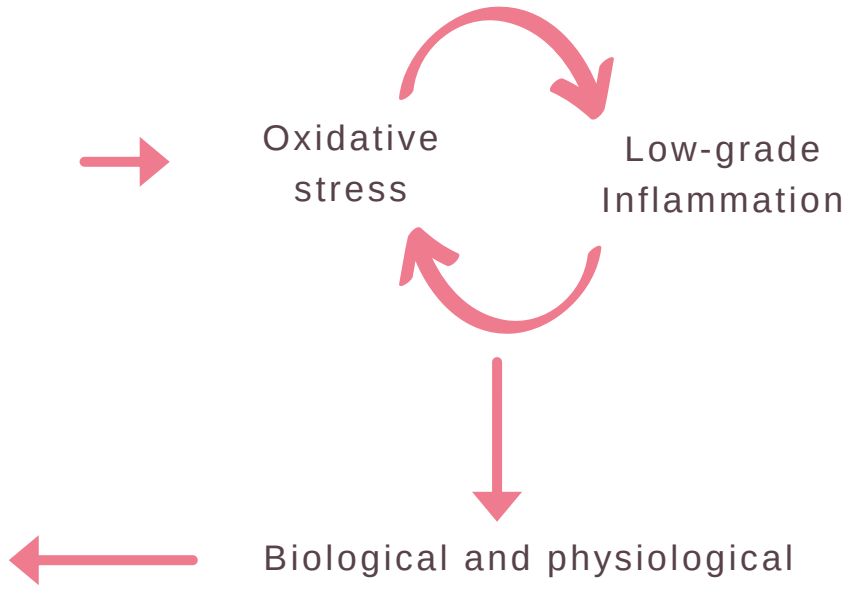
It consists of 12 different fruits and vegetables as formulation

Fulfill The Nutritional Gap

SUPERFINOL

Low consumption of fruits & vegetables is associated with a higher risk of developing non-communicable diseases (NCDs)

- Unhealthy diet
- Sedentary lifestyle
- Environmental exposure to hazardous and harmful substances



NCDs:

- Overweight & obesity
- Dyslipidemia
- High blood pressure
- Heart diseases
- Type-2 diabetes



NCDs Affect People In Every Corner Of The World

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- Of 52.8 million deaths worldwide in 2010, 34.5 million were due to NCDs, including cardiovascular diseases (coronary heart disease, cerebrovascular diseases such as strokes, and peripheral vascular diseases), diabetes, cancers and chronic respiratory diseases.
- About 80% of these deaths were in low- and middle-income countries (LMICs); 29% of these deaths were in people under age 60. Once affected, people often live with the consequences of NCDs for the rest of their lives; in 2010, NCDs contributed to 79% of illness in the world’s population.














SUPERFINOL

Mixed Fruits And Vegetables Extract Powder

- Offers superior antioxidant support
- Rich in polyphenol content
- Wide applications

Composition














- Red beet juice powder
- Acerola dry extract
- Papaya juice powder
- Carrot juice powder
- Lime juice powder
- Pumpkin juice powder
- Barley grass
- Spinach powder
- Spirulina
- Blackcurrant powder
- Acai berry extract
- Ginger powder

SUPERFINOL

Target Functions

- Antioxidant Powerhouse
- Heart Health
- Reduce Risk of Cancer
- Anti-diabetic Activity



Red Beet Juice Powder

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- Beets were domesticated in the ancient Middle East and were grown by the Ancient Egyptians, Greeks and Romans.

Rich in antioxidants:

Betalains



Betalains:

Helps in protecting cellular components from oxidative injury

Publications

Nutrients **2015**, *7*, 2801-2822; doi:10.3390/nu7042801

OPEN ACCESS

nutrients

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Review

The Potential Benefits of Red Beetroot Supplementation in Health and Disease

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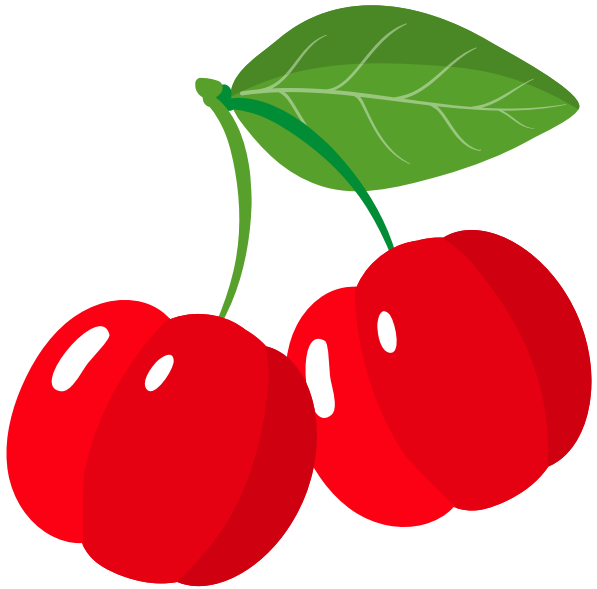
In some instances, cells can suffer from acute spells of oxidative stress that temporarily weaken antioxidant defences [48]. This can occur through excessive heat exposure, infectious pathogens and strenuous physical exercise, which are capable of generating RONS that leave cells vulnerable to transient oxidation [44,48]. However, in many human disease states, such as cancer, oxidative stress is a chronic disorder perpetuated by continual and excess production of RONS that induce long-term cellular disruption [48,49]. A previous estimate [42] suggested that oxidative stress plays a role in the pathophysiology of over 200 clinical conditions. It is therefore unsurprising that many antioxidant food sources have been evaluated for their ability to scavenge RONS and avert oxidative stress.

Beetroot is as an exceptionally rich source of antioxidant compounds. The betalain pigments in particular, has been shown by several *in vitro* studies to protect cellular components from oxidative injury [37,50,51]. For example, in the study by Kanner *et al.* [37] two betalain metabolites (betanin and betanidin) were shown to reduce linoleate damage induced by cytochrome C oxidase and lipid membrane oxidation induced by H_2O_2-activated metmyoglobin and free iron (AA-Fe). The authors also reported that betanin, the most abundant betalain found in beetroot (300–600 $mg \cdot kg^{-1}$), was the most effective inhibitor of lipid peroxidation. Betanin's high antioxidant activity appeared to stem from its exceptional electron donating capacity and ability to defuse highly reactive radicals targeting cell membranes [37]. However, as alluded to earlier, betalains are not the only antioxidant compounds present in beetroot. Beetroot contains several highly bioactive phenolics, such as rutin, epicatechin and caffeic acid which are also known to be excellent antioxidants [2,36,39]. Furthermore, nitrite and other NO donors akin to beetroot have been shown to suppress radical formation and directly scavenge potentially damaging RONS such as superoxide and hydrogen peroxide, suggesting nitrate may also exhibit antioxidant effects [19,52,53].

Acerola Dry Extract

- Acerola is a tropical fruit-bearing shrub or small tree in the family Malpighiaceae.
- It is originally from Yucatán, and can be found in Mexico, Central America, the Caribbean, South America as far south as Peru.

- Major dietary source of antioxidants
- Contribute to the protection against free radicals which cause cell oxidation



- Helps strengthen body's natural defenses against oxidative stress

Based on European Food Safety Authority (EFSA)

Publications

- https://efsa.onlinelibrary.wiley.com/doi/pdf/10.2903/j.efsa.2010.1489

	Food or Food constituent	Health Relationship	Proposed wording
2193	Acerola	Antioxidant activity	Acerola is a major dietary source of antioxidants/ Antioxidants from dietary sources contribute to the protection against free radicals which cause cell oxidation/ Contributes to the protection of cells and tissues from oxidation/ Help strengthen our body's natural defences against oxidative stress

Papaya Juice Powder

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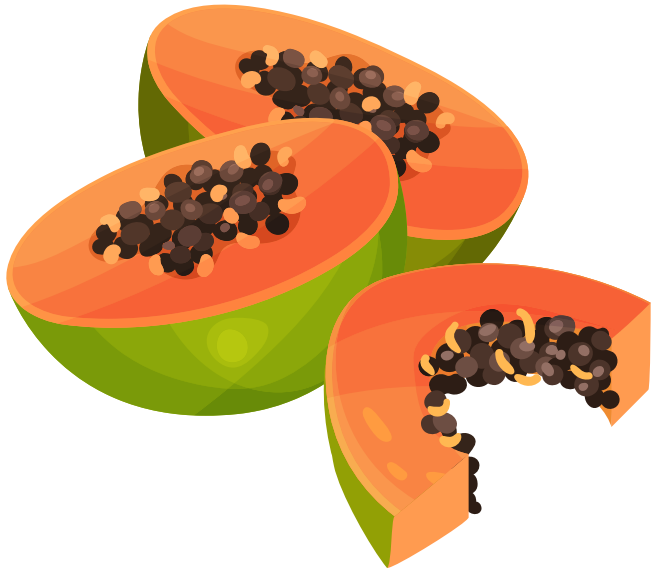
- Papaya is origins in the tropics of the Americas, perhaps from Central America and southern Mexico.

Contains Vitamin C, Vitamin A and Vitamin E:

- Help prevent the oxidation of cholesterol



Contains folic acid:

- Helps converting the amino acid homocysteine into less harmful amino acids, good for improving heart health

Publications



Figure 3
Papaya Seeds: They Have a Peppery Taste and Can Be Ground and Used as a Substitute for Black Pepper Ensminger A H.

Papaya seeds are edible and have a peppery, bitter flavor. They are sometimes used in salads and can even be used as a substitute for black pepper Figure 3 Francois (Balbontin, et al., 2010). Papayas have been used for centuries by native indians as a remedy for indigestion and digestive problems: its content in papain seems to reduce the symptoms of inflammation and speed up the recovery Francois (Balbontin, et al., 2010). Papaya leaves are very large, often being 50-70 cm diameter, and have seven lobes. Papayas were the first fruit to have their genome deciphered, and were the first genetically modified fruit for human consumption (they were enhanced in 1998 to be immune to the ringspot virus, which threatened papaya crops. Balbontín, Gaete-Eastman, Vergara, Herrera, & Moya León, 2007). In India and Pakistan, green (unripe)

addition, papaya contains the digestive enzyme, *papain*, which is used like bromelain, a similar enzyme found in pineapple, to treat sports injuries, other causes of trauma, and allergies.

2.1 Protection Against Heart Disease

Papaya's may be very helpful for the prevention of atherosclerosis and diabetic heart disease. Papayas are an excellent source of vitamin C as well as a good source of vitamin E and vitamin A (through their concentration of pro-vitamin A carotenoid phyto nutrients), three very powerful antioxidants. These nutrients help prevent the oxidation of cholesterol. Only when cholesterol becomes oxidized it is able to stick to and build up in blood vessel walls, forming dangerous plaques that can eventually cause heart attacks or strokes. One way in which dietary vitamin E and vitamin C may exert this effect is through their suggested association with a compound called Paraoxonase, an enzyme that inhibits LDL cholesterol and HDL cholesterol oxidation Binns CW (Cho, Seddon, Rosner, Willett, Hankinson, 2004). Papayas are also a good source of fiber, which has been shown to lower high cholesterol levels. The folic acid found in papayas is needed for the conversion of a substance called homocysteine into benign amino acids such as cysteine or methionine. If unconverted, homocysteine can directly damage blood vessel walls and, if levels get too high, is considered a significant risk factor for a heart attack or stroke Binns CW (Cho, Seddon, Rosner, Willett, Hankinson, 2004).

Carrot Juice Powder

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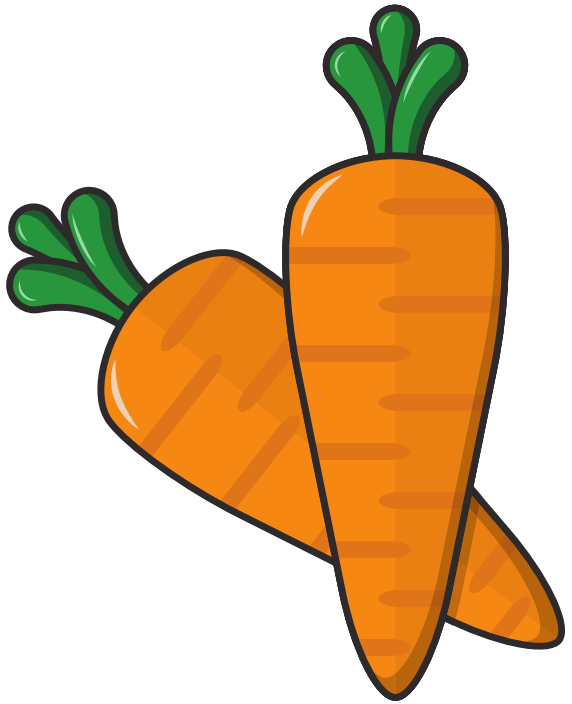
- Carrot is a root vegetable, typically orange in color.
- The most commonly eaten part of the plant is the taproot, although the stems and leaves are also eaten.

Rich in carotenoid antioxidants: β-and α-carotene



High content of β-carotene in the blood:
Correlated with a low incidence of cancers and other diseases

Publications

nutrients

MDPI

Article

Carrot Intake and Risk of Colorectal Cancer: A Prospective Cohort Study of 57,053 Danes

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of vegetables and thus may help to obtain a deeper understanding of their health promoting effects in general [6–8]. This is, for example, the case if we look at apiaceous vegetables such as carrots that are consumed worldwide and in particular in North America and in European countries.

Carrots are rich in carotenoid antioxidants such as β-and α-carotene and epidemiological studies have shown that a high content of β-carotene in the blood is correlated with a low incidence of cancers and other diseases [9–11]. In most European countries and North America, more than 50% of the β-carotene intake is provided by carrots, although in these regions of the world, carrot consumption is better correlated with the intake of α-carotene [12]. Several studies have also found stronger negative

Lime Juice Powder

- Lime is a citrus fruit, which is typically round, green in color, 3-6 centimetres in diameter.
- Lime is a rich source of vitamin C, are sour, and are often used to accent the flavours of foods and beverages.

Good source of:

- Magnesium
- Potassium



Potassium:

- Naturally lower blood pressure
- Improve blood circulation
- Reduces risk of a heart attack and stroke

Publications

Impacts of fresh lime juice and peel on atherosclerosis progression in an animal model

Maryam Boshtam[1], Sedigheh Asgary[2], Jamal Moshtaghian[3], Gholamali Naderi[4], Narges Jafari-Dinani[5]

Original Article

Abstract

BACKGROUND: The main protective role of antioxidants in the progression of atherosclerosis has been shown in some studies. Therefore, this project evaluated the effects of Citrus aurantifolia (Christm) juice and peel on antioxidant activity and atherosclerosis progression in rabbits receiving a hypercholesterolemic diet.

METHODS: Forty white New Zealand male rabbits were randomly allocated to four groups. All groups were on hypercholesterolemic diet for two months. While the first group was considered as the hypercholesterolemic control, groups 2 and 3 (intervention groups) received 5 ml/day lime juice and 1 g/day dried lime peel powder, respectively. Group 4 was fed a normal diet (normal control). Before and after the study, weight was measured and a fasting blood specimen was taken from the rabbits. Serum lipids analyses and antioxidant activity evaluations were then performed. The rabbits' aorta and coronary arteries were separated and the presence of fatty streaks was studied.

RESULTS: Comparing to the hypercholesterolemic control group (-25.2 ± 7.0), only the plasma total antioxidant capacity change was significantly more in rabbits supplemented with lime juice (16.3 ± 14.7) and peel (8.6 ± 7.1) ($P = 0.008$). The presence of fatty streaks in coronary arteries and aorta of the intervention groups [juice (0.2 ± 0.01); peel (0.0 ± 0.00)] was significantly decreased compared to the hypercholesterolemic control group (1.2 ± 0.4) ($P < 0.001$).

CONCLUSION: Based on our findings, Citrus aurantifolia peel and juice increase plasma antioxidant capacity in rabbits, and can thus prevent or decelerate the process of atherogenesis. However, lime peel is more effective than lime juice.

Keywords: Animal, Atherosclerosis, Atherogenic Diet, Fatty Streak, Intervention, Lime

Pumpkin Juice Powder

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- Pumpkin is a cultivar of winter squash that is round with smooth, slightly ribbed skin, and is most often deep yellow to orange in coloration.
- It is native to North America and is widely grown for commercial use and as food, aesthetics, and recreational purposes.

Pumpkin:

Has anti-diabetic effects in terms of b-glucosidase and a-amylase inhibition



Protein-bound polysaccharide (PBPP):

- Increase the levels of serum insulin
- Reduce the blood glucose levels
- Improve tolerance of glucose

Publications

International Journal of Food Science and Nutrition

International Journal of Food Science and Nutrition
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www.foodsciencejournal.com
Volume X; Issue X; November XXXX; Page No. XX-XX

Pumpkin the Functional and therapeutic ingredient: A review

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[1] Department of Food Technology, IUST, Awantipora, Jammu and Kashmir, India
[2, 3] Division of Food Science and Technology, Jammu and Kashmir, India

Therapeutic and Health Promoting Properties
Anti-carcinogenic effect

Cancer is a rapidly growing health problem; it presents the biggest challenge to researchers and medical professionals and has been selected for various prevention and therapeutic strategies. The dietary intake of many vegetables and fruits has been found to reduce the risk of occurrence of cancer [51]. Diets high in pumpkin seeds have also been associated with lower risk of gastric, breast, lung and colorectal cancers [52]. There are also potential health benefits, including anti-carcinogenic effects, to be gained from the various carotenoid pigments found in pumpkin seed oil [53]. The carotenoids from pumpkin fruits have been linked to the prevention of prostate cancer [54, 55]. There are still various controversies regarding the use of juices of pumpkin fruits in cancer situations; for example, boiled pumpkin juice significantly suppressed the incidence of aberrant cells while fresh pumpkin juice enhanced it [56].It was reported that pumpkin fruit extracts markedly reduced tumour weight in S-180-bearing mice [56]. Cheong *et al.,* [56]. Isolated some basic proteins from pumpkin seeds named MAP2 (MW 2249 Da) and MAP4 (MW 4650 Da), and reported inhibition of the growth of leukemia K-562

chiro-inositol was identified in pumpkin (especially in *Cucurbita ficifolia*) and this compound has been considered as an insulin action mediator (insulin sensitiser) [66]. However, the detailed mechanism of antidiabetic action of this component remains to be clarified. Various other components have also been isolated from pumpkin and analysed for anti-diabetic potential. For example, Kwon *et al.* [61], reported that phenolic phytochemicals of pumpkin have anti-diabetic effects in terms of b-glucosidase and a-amylase inhibition. Pumpkin also has hypotensive effects in terms of angiotensin I-converting enzyme-inhibitory activities. Furthermore, Quanhong *et al.* [67], also investigated hypoglycaemic substances from pumpkin, and they isolated protein-bound polysaccharide by activity-guided isolation from water-soluble substances of the pumpkin fruits. When this protein-bound polysaccharide from pumpkin fruits (PBPP) was evaluated for hypoglycaemic activity and effects on serum insulin levels in alloxan diabetic rats, and it was found that PBPP can increase the levels of serum insulin, reduce the blood glucose levels and improve tolerance of glucose in alloxan-induced diabetic animals. By considering all these facts, it can be concluded that pumpkin has potential anti-diabetic properties, which may suggest the inclusion of this plant in anti-diabetic regimens to

Barley Grass

- Barley grass, sometimes called barley greens, comes from young barley plants that haven’t started making seeds.
- Barley grass is a popular ingredient at juice bars, where it’s added to juices and smoothies in a powder form.



Saponarin:

- Prevent diseases caused by oxidative damage such as various cancers and inflammations

Publications

3.11. Antioxidants and Functional Ingredients of Barley Grass

Natural antioxidants in plant major include polyphenols, flavonoids, vitamins, and volatile chemicals [110]. Barley is among the most stress-tolerant crops, its flag leaf γ-tocopherol, glutathione and succinate content by same genes encoding enzymes of the pathways producing antioxidant metabolites [111]. The antioxidant phytonutrients of barley grass include the superoxide dismutase, 2″-*O*-glucosyl isovitexin (2″-*O*-GIV), and protoheme [112–114]. Flavonoids (lutonarin and saponarin) with antioxidative effects have been isolated from young barley [99, 115], in which lutonarin and saponarin contents in barley grass increase with UV exposure [36]. Saponarin in barley grass possesses strong antioxidant activities, which can prevent diseases caused by oxidative damage such as various cancers, inflammations, and cardiovascular diseases [81]. Isoorientin and orientin possessed potent antioxidant effects with IC_{50} values of 20.765 ± 651.1 and 27.565 ± 657.36508 M (DPPH) and 5.765 ± 650.3 and 8.265 ± 650.36508 M (ABTS), respectively [39]. Barley leaves extracted by methanol and ethanol may be alternatives to synthetic antioxidants in the food industry [114]. Barley leaf powder can be incorporated into raw minced pork as natural additives to retard oxidation [116]. Feeds supplemented with barley leaves containing antioxidants enhanced pork quality by increasing the levels of unsaturated oleic and gondoic acids [117].

Spinach Powder

- Spinach (Spinacia oleracea) is a leafy green flowering plant native to central and western Asia.
- It is originally from Persian and has a high nutritional value.

Fight oxidative stress and help reduce the damage it causes



<u>Spinach</u>:

- Decrease liver TBARS level & DNA damage in leukocyte
- Increased plasma conjugated dienes & Mn-SOD activity

Publications

Prev Nutr Food Sci. 2014 Jan;19(1):19-26. doi: 10.3746/pnf.2014.19.1.019.

Antioxidant Effects of Spinach (Spinacia oleracea L.) Supplementation in Hyperlipidemic Rats

Sang-Heui Ko [1], Jae-Hee Park [2], So-Yun Kim [2], Seon Woo Lee [2], Soon-Sil Chun [1], Eunju Park [2]

Affiliations + expand

PMID: 24772405 PMCID: PMC3999804 DOI: 10.3746/pnf.2014.19.1.019

Free PMC article

Abstract

Increased consumption of fresh vegetables that are high in polyphenols has been associated with a reduced risk of oxidative stress-induced disease. The present study aimed to evaluate the antioxidant effects of spinach in vitro and in vivo in hyperlipidemic rats. For measurement of in vitro antioxidant activity, spinach was subjected to hot water extraction (WE) or ethanol extraction (EE) and examined for total polyphenol content (TPC), oxygen radical absorbance capacity (ORAC), cellular antioxidant activity (CAA), and antigenotoxic activity. The in vivo antioxidant activity of spinach was assessed using blood and liver lipid profiles and antioxidant status in rats fed a high fat-cholesterol diet (HFCD) for 6 weeks. The TPC of WE and EE were shown as 1.5±0.0 and 0.5±0.0 mg GAE/g, respectively. Increasing the concentration of the extracts resulted in increased ORAC value, CAA, and antigenotoxic activity for all extracts tested. HFCD-fed rats displayed hyperlipidemia and increased oxidative stress, as indicated by a significant rise in blood and liver lipid profiles, an increase in plasma conjugated diene concentration, an increase in liver thiobarbituric acid reactive substances (TBARS) level, and a significant decrease in manganese superoxide dismutase (Mn-SOD) activity compared with rats fed normal diet. However, administration of 5% spinach showed a beneficial effect in HFCD rats, as indicated by decreased liver TBARS level and DNA damage in leukocyte and increased plasma conjugated dienes and Mn-SOD activity. Thus, the antioxidant activity of spinach may be an effective way to ameliorate high fat and cholesterol diet-induced oxidative stress.

Keywords: comet assay; hyperlipidemic rat; liver TBARS; spinach; tail DNA.

Spirulina

- Spirulina is a biomass of cyanobacteria (blue-green algae) that can be consumed by humans and animals.
- It is cultivated worldwide, used as a dietary supplement or whole food.

Fantastic source of antioxidants



Contains <u>phycocyanin:</u>

- Fight free radicals
- Inhibit production of inflammatory signaling molecules
- Providing impressive antioxidant

Publications

Current Protein and Peptide Science, 2003, *4*, 207-216

C-Phycocyanin: A Biliprotein with Antioxidant, Anti-Inflammatory and Neuroprotective Effects

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Abstract: Phycocyanin (Pc) is a phycobiliprotein that has been recently reported to exhibit a variety of pharmacological properties. In this regard, antioxidant, anti-inflammatory, neuroprotective and hepatoprotective effects have been experimentally attributed to Pc. When it was evaluated as an antioxidant *in vitro*, it was able to scavenge alkoxyl, hydroxyl and peroxyl radicals and to react with peroxinitrite ($ONOO^-$) and hypochlorous acid (HOCl). Pc also inhibits microsomal lipid peroxidation induced by Fe^{+2}-ascorbic acid or the free radical initiator 2,2' azobis (2-amidinopropane) hydrochloride (AAPH). Furthermore, it reduces carbon tetrachloride (CCl_4)-induced lipid peroxidation *in vivo*. Pc has been evaluated in twelve experimental models of inflammation and exerted anti-inflammatory effects in a dose-dependent fashion in all of these. Thus, Pc reduced edema, histamine (Hi) release, myeloperoxidase (MPO) activity and the levels of prostaglandin (PGE_2) and leukotriene (LTB_4) in the inflamed tissues. These anti-inflammatory effects of Pc can be due to its scavenging properties toward oxygen reactive species (ROS) and its inhibitory effects on cyclooxygenase 2 (COX-2) activity and on Hi release from mast cells. Pc also reduced the levels of tumor necrosis factor (TNF-α) in the blood serum of mice treated with endotoxin and it showed neuroprotective effects in rat cerebellar granule cell cultures and in kainate-induced brain injury in rats.

Keywords: Phycocyanin, phycobiliprotein, Spirulina, antioxidant, free radical scavenger, anti-inflammatory, neuroprotective, hepatoprotective.

Blackcurrant Powder

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- Blackcurrant also known as black currant or cassis, is a deciduous shrub in the family Grossulariaceae grown for its edible berries.
- It is native to northern Europe and Asia.

Full of antioxidants, including anthocyanins



Anthocyanins:

- Fight free radicals in the body
- Reducing oxidative stress and cell damage

Publications

Cite this: *Food Funct.*, 2012, **3**, 795

www.rsc.org/foodfunction

REVIEW

The health benefits of blackcurrants

Ashwin Gopalan,[a] Sharon C. Reuben,[a] Shamima Ahmed,[a] Altaf S. Darvesh,[a] Judit Hohmann[b] and Anupam Bishayee*[c]

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DOI: 10.1039/c2fo30058c

The blackcurrant (*Ribes nigrum L.*, *Grossulariceae*), a small, perennial shrub native to central Europe and northern Asia, is cultivated throughout the world, including the United States. In addition to its anecdotal use in traditional herbal medicine, modern laboratories have demonstrated the potent anti-inflammatory, antioxidant and antimicrobial effects of blackcurrant constituents on a myriad of disease states. The properties of the blackcurrants are conferred from its biochemical constituents, some of which include anthocyans (specifically delphinidin-3-*O*-glucoside, delphinidin-3-*O*-rutinoside, cyanidin-3-*O*-glucoside and cyanidin-3-*O*-rutinoside), flavonols, phenolic acids and polyunsaturated fatty acids. A plethora of studies have been published with regards to its various therapeutic applications. This article attempts to summarize these studies, providing a general overview of the research in this field. Several studies focus on the therapeutic potential of blackcurrants with regards to hypertension and other cardiovascular-associated illnesses, neoplastic, neurodegenerative and ocular diseases, nephrolithiasis, and diabetic neuropathy. Safety concerns and future directions are also mentioned, suggesting the critical examination of the exact mechanism of action, specific radical-scavenging capabilities of the blackcurrants and the crucial need for well-designed clinical trials to ensure the successful use of blackcurrants in a clinical setting.

Acai Berry Extract

- Acai berries are 1-inch (2.5 cm) round fruits that grow on acai palm trees in the rainforests of Central and South America.

Have an incredibly high amount of antioxidants



<u>Acai pulp</u>:

- Raise participants' antioxidant levels
- Antioxidant compounds in acai are well-absorbed in the gut

Publications

7796 J. Agric. Food Chem. 2008, 56, 7796–7802

JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY

Pharmacokinetics of Anthocyanins and Antioxidant Effects after the Consumption of Anthocyanin-Rich Açai Juice and Pulp (*Euterpe oleracea* Mart.) in Human Healthy Volunteers

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Department of Veterinary Physiology and Pharmacology and Department of Nutrition and Food Science, Texas A&M University, College Station, Texas 77843; Food Science and Human Nutrition Department and Pharmaceutics Department, University of Florida, Gainesville, Florida 32610; and Pharmaceutical Sciences, University of Tennessee, Memphis, Tennessee 38163

Ginger Powder

SUPER FINOL

- Ginger is a flowering plant whose rhizome, ginger root or ginger, is widely used as a spice and a folk medicine.
- Ginger is in the family Zingiberaceae, which also includes turmeric (Curcuma longa), cardamom (Elettaria cardamomum), and galangal.

High in gingerol:

- A substance with powerful anti-inflammatory and antioxidant properties



Gingerol:

- Help to reduce oxidative stress (Result of having an excess amount of free radicals in the body)

Publications

Review > Nat Prod Commun. 2014 Jul;9(7):1027-30.

Biological properties of 6-gingerol: a brief review

Shaopeng Wang, Caihua Zhang, Guang Yang, Yanzong Yang

PMID: 25230520

Abstract

Numerous studies have revealed that regular consumption of certain fruits and vegetables can reduce the risk of many diseases. The rhizome of Zingiber officinale (ginger) is consumed worldwide as a spice and herbal medicine. It contains pungent phenolic substances collectively known as gingerols. 6-Gingerol is the major pharmacologically-active component of ginger. It is known to exhibit a variety of biological activities including anticancer, anti-inflammation, and anti-oxidation. 6-Gingerol has been found to possess anticancer activities via its effect on a variety of biological pathways involved in apoptosis, cell cycle regulation, cytotoxic activity, and inhibition of angiogenesis. Thus, due to its efficacy and regulation of multiple targets, as well as its safety for human use, 6-gingerol has received considerable interest as a potential therapeutic agent for the prevention and/or treatment of various diseases. Taken together, this review summarizes the various in vitro and in vivo pharmacological aspects of 6-gingerol and the underlying mechanisms.

TOTAL PHENOLIC CONTENT

SUPERFINOL = **147.9mg GAE/g**

Which is equivalent to 2.5 servings of fruits & vegetables,

Approximate 14.8% of polyphenol per g





Unrivalled in nutrition, quality and flavour

Scientifically formulated by specialists using only the highest-quality functional wholefoods

SUPER FINOL

Product Specification

Specification	Parameter
Taste	Aromatic-earthy taste with slight tart-spicy backtaste
Character	Dark purple red powder
Shelf life	2 years (based on the normal storage condition)

Recommended dosage: **250mg – 500mg**
Daily dosage: **1g/day** to reach **2.5** servings of fruits & vegetables consumption as per WHO recommendation

Applications

Nutraceuticals, dietary and nutritional supplements

Functional food & beverages

- Biscuits
- Nutritional bars
- Dairy based beverages
- Confectioneries

Existing Products Formulated with Blend of Fruits and Vegetables













SUMMARY

- **Superfinol** is an exceptional proprietary blend of fruits and vegetables.
- **Superfinol** is not only rich in polyphenol content, but it also offers superior antioxidant support and high ORAC units that promotes cardiovascular health, anti-diabetic and cancer prevention.
- The powders and extracts in the **Superfinol** line are ideal for capsule, tablet and ready-to-mix beverage nutraceutical products