

PREMIUM FOOD PRODUCTS™

SPROUTED BROWN RICE

THE MOST TOUTED HEALTH BENEFIT of sprouted rice is GABA (gamma amino butyric acid). It is an amino acid found in common everyday health foods, such as peaches, green snap beans, and rice. GABA also exists in people and works as a neurotransmitter that nutrition studies show provide a number of health benefits: Lowers anxiety, increases the sleep cycle giving deeper rest, lowers blood pressure, and improves other cardiovascular functions.

The sprouting (germination) process adds a variety of nutrients through the activation of dormant enzymes, while also softening the bran layer. The rice kernel is germinated until the flavor and nutritional benefits are maximized. Subsequently, the germination process is interrupted and the kernel moisture is reduced to pre-germination levels, preserving the nutritional benefits. Sprouted brown rice has four times the GABA content of regular brown rice, and ten times the GABA of white rice!

MEDIUM GRAIN SPROUTED BROWN RICE IS MORE NUTRITIOUS THAN WHITE RICE:

- 120% more fiber
- 614% more Magnesium
- 964% more Vitamin E
- 475% more Antioxidants

SPROUTED BROWN RICE CHARACTERISTICS:

- Quicker cooking
- Soft texture
- Rich in nutritional value and food functionality

EFFECT OF ORYZANOL

- Lowers LDL cholesterol
- Increases adiponectin
- Improves insulin resistance

STUDIES INDICATE:

Health Benefits

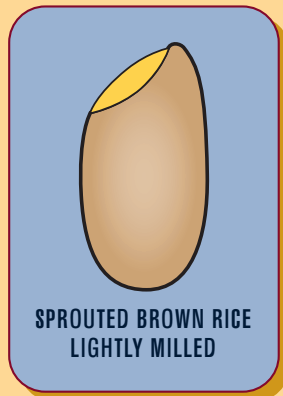
- Normalizes blood pressure
- Controls level of cholesterol
- Controls fat in blood
- Reduces anxiety
- Gluten free
- Non-allergenic

OTHER BENEFITS:

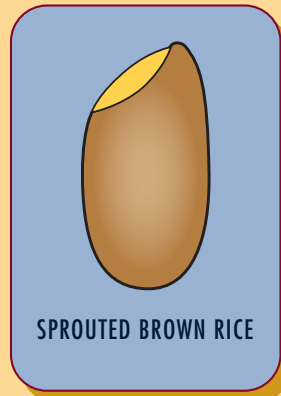
- **Ferulic Acid:** Antioxidant assisting the prevention of superoxide build-up which can be harmful to humans
- **Phytic Acid:** Antioxidant, prevents anemia, prevents high blood pressure
- **Inositol:** Prevents fatty liver and arterial sclerosis; antitumor function
- **Viable Cell Count:** 99.97% reduction of viable cells



WHITE RICE



SPROUTED BROWN RICE LIGHTLY MILLED



SPROUTED BROWN RICE



BROWN RICE