

**AmaChol<sup>®</sup>**  
Special gluten free  
amaranth  
with studies  
on diabetes  
and cholesterol

## AmaChol<sup>®</sup>

**AmaChol<sup>®</sup> is our amaranth functional carrier obtained with our unique DEFS<sup>®</sup> technology system that doesn't use chemical solvents but just water.**

**AmaChol<sup>®</sup> represents a good option for nutraceutical and food formulations with low glycemic index.**

### COMPOSITION

AmaChol<sup>®</sup> is made with amaranth, a pseudo cereal with a high protein content, a well-balanced amino acid profile with 8 essential amino acids and high levels of lysine, which is unique compared to other grains.

Thanks to its low glycemic index (GI: 35), large content of fiber and high amount of manganese, AmaChol<sup>®</sup> represents a good option for regulating sugar levels for correcting hyperglycemia as part of a healthy nutritional approach.

Amaranth grain contains mainly unsaturated fats omega-6 fatty acid (25–62%) and omega-3 fatty acid (0,3–2,2%), squalene, quercetin and phenolic acids with relatively high antioxidant activity.

### PROPERTIES

- Low glycemic index carrier for your functional ingredients
- Significantly inhibits the intestinal absorption of cholesterol
- High protein digestibility
- High in proteins and well balancing amino acids
- Contains omega-3 and omega-6
- Gluten free and suitable for celiac
- Produced using our DEFS<sup>®</sup> technology system
- Totally allergen free

# AmaChol®

## USE

AmaChol® can be used both as a single ingredient and as an alternative carrier to maltodextrin in combination with other extracts to create the perfect nutraceutical or food product with a low glycemic index for subjects with insulin resistance or metabolic diseases.

AmaChol® is suitable for celiac and perfect for food supplements, hot and cold beverages, energy drinks, snacks, savory, bakery.

AmaChol® is an excellent nutraceutical choice for a healthier life and better performance for athletes, vegans, vegetarians, children and those persons that had acquired allergies, have celiac disease or need more easily digestible proteins.

### AmaChol® nutritional values:

Carbohydrates: 5,75%

Fat: 0,91%

Protein: 3,81%

Fiber: 78,5%

Minerals: -

Energy value (Kcal/100 g): 203,43

Energy value (Kj/100 g): 824

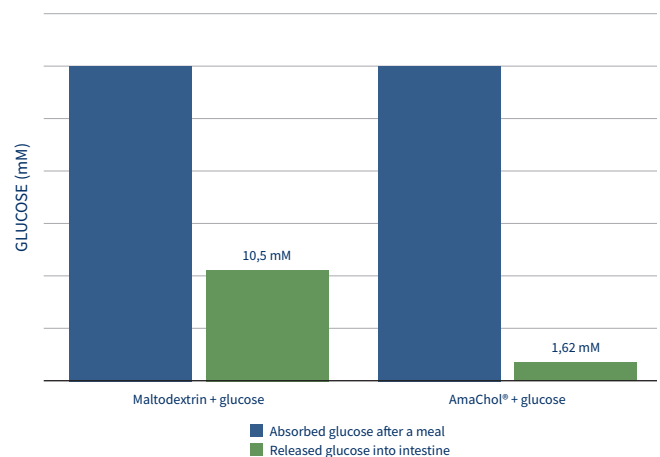
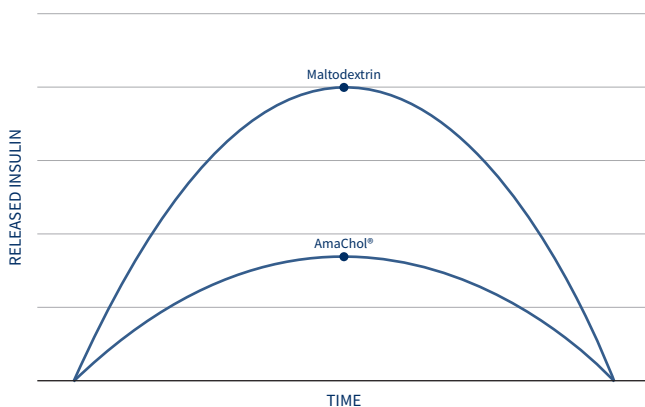
## STUDIES

The quality of AmaChol® has been confirmed by in vitro pre-clinical studies by best Italian Universities\*:

AmaChol® has a lower glycemic index compared to maltodextrin.

The results of studies conducted on the product show a significant reduction in insulin secretion of 63,4% by AmaChol® compared to maltodextrin.

The results obtained from the experimental tests demonstrated the ability of AmaChol® to significantly inhibit the intestinal absorption of cholesterol by 69% compared to maltodextrin.



Nating Italia Srl  
Via Molinari, 45/47 • 26845 Codogno (LO) Italy

+39 0377 19 63 374

info@natingitalia.it

company/nating-italia

www.natingitalia.it