

BuckNat[®] Special buckwheat with studies on diabetes and low GI

BuckNat[®]

BuckNat[®] is an alternative carrier to maltodextrin, it's a gluten-free pseudo cereal (Fagopyrum esculentum).

**BuckNat[®] is a nutrient-rich healthy food clinically tested for its low glycemic index.
It's 100 % soluble powder obtained with our unique DEFS[®] technology system
that doesn't use chemical solvents.**

COMPOSITION

BuckNat[®] is made with buckwheat, a pseudo cereal with low-calories, rich in flavonoids, fatty acids, polysaccharides, amino acids, dietary fiber, resistant starch, vitamins of group B and minerals.

Buckwheat proteins have unique amino acid composition with special biological activities of cholesterol-lowering effects and antihypertension effects.

PROPERTIES

- Low glycemic index carrier for your functional ingredients
- Suitable for the formulation of products for subjects with insulin resistance and diabetes
- Fulfills amino acids recommendation for daily adult intake showing no limiting amino acid
- Source of fiber
- Rich in vitamins of group B and flavonoids
- High polyphenolic content and antioxidant capacity
- Suitable for celiac
- Produced using our DEFS[®] technology system
- Totally allergen free
- May contribute to the development of novel gluten-free products like bread, cookies, or pasta

BuckNat®

USE

BuckNat® can be used both as a single ingredient and as a carrier in combination with other extracts to create the perfect nutraceutical or food product with a low glycemic index and suitable for celiac. Perfect for food supplements, hot and cold beverages, energy drinks, snacks, savory, bakery.

TEST AND SCIENTIFIC EVIDENCE

The great quality of BuckNat® has been confirmed by in vitro pre-clinical studies by best Italian Universities: BuckNat® has a lower glycemic index compared to maltodextrin (GI 40 instead of 95) and after gastro-duodenal digestion it caused the release of 18% less glucose than maltodextrin.

The results of different studies conducted on the product show a significant reduction in insulin secretion of 77,8% by BuckNat® compared to maltodextrin.

Thanks to Nating DEFS® technology system, BuckNat® preserves macro and microelements and essential trace elements typical of this pseudo cereal (Buckwheat).

BuckNat® nutritional values:

Carbohydrates: **1,56%**

Fat: **0,29%**

Protein: **3,11%**

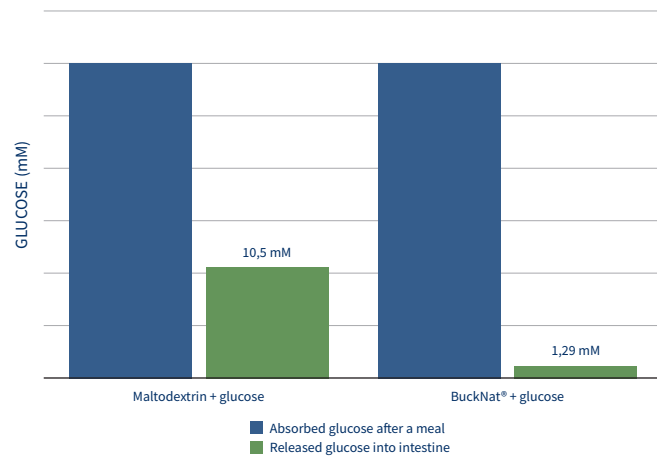
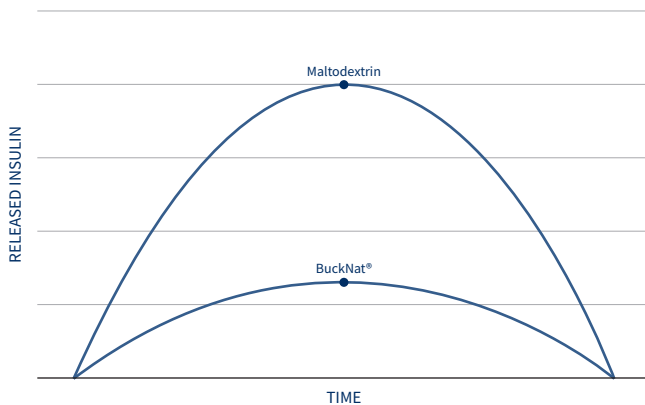
Fiber: **85%**

Minerals: -

Energy value (Kcal/100 g): **191,29**

Energy value (Kj/100 g): **770**

MALTODEXTRIN VS BUCKNAT®



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