

Enjoy a Super food of the Future....Today!

Most other roots and tubers store carbohydrates as starch.

Yacon stores carbohydrates as fructooligosaccharide (FOS) – a polymer composed mainly of fructose.

This FOS can be considered a subgroup of inulin because they have a similar molecular structure, but with shorter fructose chains.

It has a reducing effect of lipids in the blood, as well as the FOS's ability to sweeten without reaching the bloodstream. The root of yacon is an excellent alternative for low calorie diets and for blood sugar conscious people.

- **Use as an alternative glucose free all Natural Syrup**
- **Blood sugar friendly**
- **Contains important quantities of potassium**
- **Antioxidant**
- **Prebiotic**
- **Healthy low-calorie diet Super food**



— EARTHTRIBE —
FARMACY

Quality that demands reverence— Pure, Clean, Organic

Yacon

Carbohydrates with a low Glycemic Index Factor help the body maintain a normally consistent level of blood glucose without the peaks and valleys associated with blood sugar disorders.

Yacon is an exceptional, very low glycemic index syrup.

It is organic and contains no chemicals.

Also great for kids!

Recommendations / Ingredients

Yacon—*Smallanthus sonchifolius*

Naturally pure Yacon is pressed from the roots of a distant relative of the beautiful sunflower. Yacon is used as an alternative glucose free syrup. Yacon is a low-calorie, prebiotic, super food!

Recommendations: Use this natural, low-carb, sweet nectar, in drinks, use safely on cereals, toast, hotcakes, combine it with your favorite dishes.

Ingredients: Pure Organic Yacon syrup