

BarleyGold Ancient

NUTRIENT DENSE – HIGHLY DIGESTIBLE FOOD

"Good food is good medicine and the best foods are the best medicines"

- Hippocrates



Concept

ABOUT NUTRITIONAL VALUE OF FOODS

- Plants have their highest nutritional value at the moment they are harvested;
- Deterioration happens immediately after being picked;
- Vine ripened fruits and vegetables deteriorate up to 80% of some enzymes within the first 15 minutes after being harvested;
- Traditional food preservation methods such as: refrigeration, canning, vacuum packing and dehydration **destroy up to 60% of the remaining nutritional values including beneficial enzymes and microbial populations that help body metabolism.**

WHERE CAN BEST QUALITY NUTRIENTS BE FOUND?

Seeds are the best. Nature preserves these nutrient values in two ways:

1. The mother plant ensures the transfer of high quantities of mineral reserves and proteins to the next generation by converting up to 400 times more nutrients than the same weight of plant material.
2. These concentrated nutrients are in the form of impermeable seed coating and interior long chain carbohydrates/starch molecules which are near 100% immune to microbes or animal digestion systems.

For decades, scientists have tried to unlock these vast reserves of nutrients that seeds possess through germination, but tests and numerous attempts have failed to obtain consistent and positive results.

The key is in SYNCHRONIZING germination solved by G.E.M. processing.

Health

KEY FOR PHYSICAL AND MENTAL WELLNESS

- 80% of diseases and maladies originate from an unhealthy intestine;
- The intestine is the first organ of the body to start to die, usually beginning at age twenty-five;
- Through its natural high content of glutathione and the Nutrient Stabilization Process (N.S.P.), treated BarleyGold supplies the body with the necessary components to heal the intestine.
- **BarleyGold is food**

When it is incorporated in a daily routine, promotes healing first in the intestine and then throughout the body by:

- Detoxification;
- Increasing metabolic efficiency.

Allowing for :

"A New Awakening in Lifestyle".

Attributes

WHAT MAKES BarleyGold Ancient UNIQUE ?

- Non G.M.O. (Genetically Modified Organism);
- Seeds are Raw, germinated, organically grown and processed whole;
- The proprietary G.E.M. process (Germination Enhancement Method) balances metabolic enzymes breaking down carbohydrates and starches to increase digestibility up to 97%;
- Classified as Super Dense Nutrition Food;
- Barley contains 95% of "good" gluten compared to other cereal grains. Applying G.E.M. processing:
 - Balances enzymes;
 - Increases absorption of: minerals, vitamins, amino acids and antioxidants and;
 - Minimizes gluten intolerance.
- **Effective 47% protein content;**
- **100% Organic**

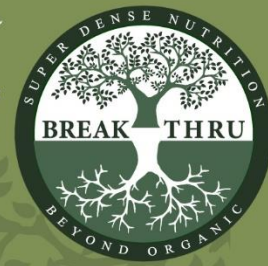


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Watching your sports nutrition?

How the sprouted whole food product Barley Gold Ancient makes for an ideal sports nutrition fuel:

- *Excellent amino acid profile - although the sprouted barley has an initial 27% protein content, with the G.E.M. and N.S.P. processing it has an effective 47% protein value. The ratio of the eight essential amino acids within it virtually mirrors that of the human body's - a far easier and efficient assimilation of essential protein than many other food sources;*
- *Low-glycemic index – barley provides a gradual release of energy and is ideal for use in energy demanding sports;*
- *Antioxidant-rich – crucial for cellular protection in highly aerobic activities;*
- *High energy – energy dense providing a broad range of essential nutrients and enzymes for peak cellular activity;*
- *Easy to use, mix and metabolize – can be added to drinks, yogurt, cold cereals and may be used to make no-bake energy bars;*
- *Pure and 100% Organic – providing a nutrient-rich, high-energy food, free of pesticides, and other contaminant residues that may impair performance.*

How do we do it?

The proprietary technologies that BREAKTHRU has developed and applies are the result of an understanding of natural processes. The goal is to improve every aspect of the agricultural productive chain; from soils, seeds, plants and the final consumption of products.

It is possible to apply each technology separately to achieve isolated improvements in productive factors or they can be implemented in a combined manner to obtain stratospheric yields, making possible the production of nutritionally stabilized, market-ready products which can be stored for long periods after being harvested.

About Us

Our goal is to promote and generate a paradigm shift in relation to industrial food production, from predominantly unsustainable methods towards those that are harmonic with nature, supplying huge efficiencies and productivity while protecting our most valuable assets;

Our health, our home and our planet.

Guarantee

100% SATISFACTION AFTER THREE MONTHS USAGE OR YOUR PURCHASE PRICE REFUNDED.

Manufactured under licence of

11125893 CANADA INC.
Kingston, Ontario
Product of Canada



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