



NO COMPROMISE • • • BFFs • • •



BETTER-FOR-YOU FIBER IN A BETTER-FOR-YOU FLOUR

BETTER-FOR-YOU FIBER FROM THE FARM



RAISING SEEDS FOR A BETTER WHEAT

Agricultural scientists produced wheat with higher amounts of naturally occurring amylose



GROWING HEALTHY FOOD THE TRADITIONAL WAY

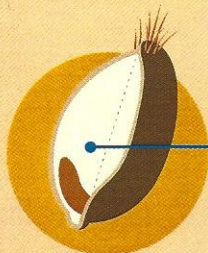
These special seeds are cultivated by trusted farmers to supply us with high fiber wheat – non-GMO of course!



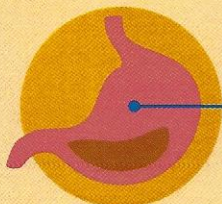
A HEALTHIER FLOUR IS MADE

The wheat is milled into flour with over 10x the fiber of traditional flour

WHY MORE AMYLOSE?



Amylose is one type of starch in a wheat kernel that is tightly packed so it resists digestion and acts like fiber



This resistant starch breaks down more slowly and ferments in the gut for prebiotic power

BFFs WITH BENEFITS

Healthy Gut Microbiome

Anti-inflammatory Effects

Steadies Blood Sugar

Immune Support

No GI Discomfort



BEING BFFs MEANS NEVER HAVING TO COMPROMISE ON WHAT MATTERS MOST



SAME TASTE

Foods made with HealthSense™ flour taste the same as foods you love made with traditional flour.



SAME USES

HealthSense™ flour performs the same as traditional flour in breads, tortillas, pasta and more!



“BETTER BANG FOR THE BUCK”

HealthSense flour is a cost effective, natural way to more than double the fiber in your product.

