



LifyWheat

High fibre inside

“Eat fibre, Feel better“

The health benefits LifyWheat confers to food products

Helps to fill the fibre gap



Lifywheat flour is naturally rich in dietary fibres and resistant starch. It easily increases the fibre content of food products.

Controls after meal blood sugar



LifyWheat can replace part of the digestible starch by dietary fibres. Thanks to its high content in resistant starch, it contributes to a reduction of the after meal blood sugar.

Intestinal immunity

immune defenses

LifyWheat feeds the gut microbiota and enriches it with beneficial bacteria. This contributes to a strong immunity.

Good digestive tolerance



LifyWheat is a highly valuable source of benefits without any side effects.

Microbiota Nurturing



LifyWheat feeds the gut microbiota. A rich and diverse microbiota is associated with better health.



limagrain-ingredients.com / lifywheat.com
LinkedIn: Limagrain Ingredients
Twitter: LimagrainIngredients @LimagrainCl



Limagrain
Ingredients