



DYNAMIC

FIBER

Prebiotic Fiber for Overall Health*

BERRY

Dynamic Fiber Supplementation

Dynamic Fiber is a delicious prebiotic formula designed to support intestinal health, aid in weight management, and promote blood glucose levels already in the normal range and healthy lipid profile.*^{1,2} Prebiotic fiber feeds the beneficial bacteria (probiotics) living in the gut to support healthy immune and digestive tract function.*³

Key benefits and quality differences of Dynamic Fiber:

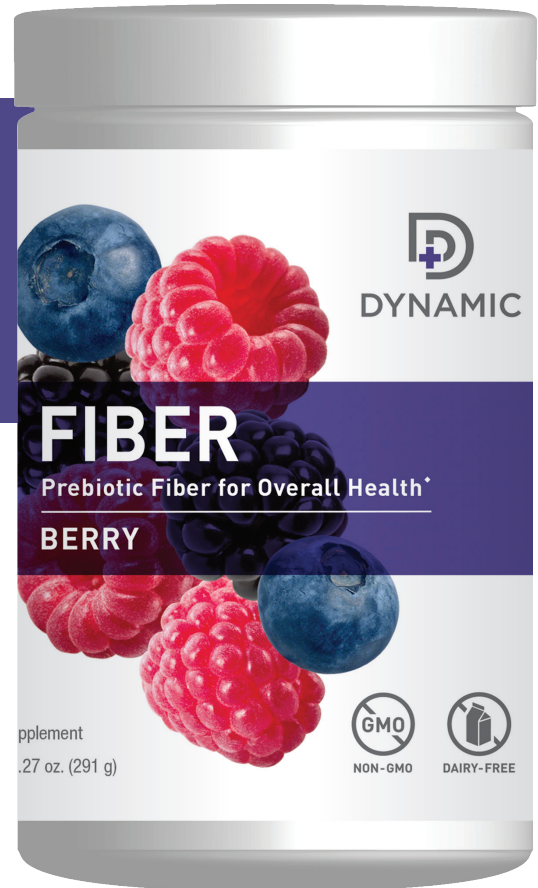
- Prebiotic support for balanced probiotics*
- Promotes healthy lipid profile*
- Supports weight management efforts*
- Supports blood glucose already in the normal range*
- Supports healthy immune response*
- Promotes gentle and effective waste elimination*

How Dynamic Fiber Works

Prebiotics are non-digestible dietary fibers that stimulate the increase of good bacteria in the gut and promote a host of health benefits.*⁴ Dynamic Fiber contains prebiotic fiber sources with potent antioxidant properties that play a key physiological role in supporting increased production of short-chain fatty acids and promoting a healthy environment for beneficial gastrointestinal microflora to thrive.*^{5,6}

The prebiotic fiber in rice bran powder, fructooligosaccharides, psyllium husk powder, chicory root extract, apple pectin powder, and oat bran powder are combined in an easy-to-digest drink mix to provide maximum water-soluble intestinal support.*

The GI Blend in Dynamic Fiber contains fructooligosaccharides, psyllium husk powder, rice bran powder, chicory root extract, apple pectin powder, and oat bran powder. Clinical evidence demonstrates that each of these fibers have prebiotic functions on the gut microflora.*^{4,6}



For more information, visit: www.nutridyn.com

Bioactive psyllium husk powder is an excellent dietary source of soluble and insoluble prebiotic fiber for supporting healthy waste elimination, promoting satiety, and nutrient absorption for managing weight.*^{7,8,9,10}

Rice bran powder, apple fruit powder, and oat bran powder are polyphenolic compounds known for their antioxidant properties.*^{11,12,13,14} Clinical research demonstrates that the prebiotic fiber in each supports weight management, healthy waste elimination, and promotes healthy lipid profiles.*^{13,15}

Why Use Dynamic Fiber?

Dynamic Fiber is the ideal blend of prebiotic fibers to promote healthy waste elimination and balanced beneficial gut bacteria.* Prebiotic fiber plays a significant role in physiological functions necessary for promoting a healthy gastrointestinal tract.*

References:

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Supplement Facts

Serving Size: About 1 Scoop

Servings Per Container: About 30

Ingredients:	Amount	%DV*
Calories	40	
Total Fat	1.5 g	2%*
Total Carbohydrate	7 g	3%*
Dietary Fiber	6 g	21%*
Total Sugar	<1 g	**
Protein	1 g	
Iron	1 mg	6%
GI Blend	12.8 g	**
Stabilized Rice Bran Powder	7 g	**
Psyllium Husk Powder	2.2 g	**
Fructooligosaccharides (FOS) (gofos™)	1.5 g	**
Chicory Root Extract	1.1 g	**
Apple Pectin Powder	500 mg	**
Oat Bran Powder	500 mg	**

Other Ingredients: Natural Flavor, Silica.

Directions: Mix 1 scoop in 10-12 ounces of water as a dietary supplement, or as directed by your healthcare practitioner.

Caution: If pregnant, nursing, or taking medication, consult your healthcare practitioner before use. Keep out of reach of children.

Notice: This product should be taken with at least 10 ounces of water. Taking this product without enough liquid may cause choking. Do not use this product if you have difficulty swallowing.



NON-GMO



GLUTEN-FREE



DAIRY-FREE



VEGETARIAN



PRODUCED IN A cGMP FACILITY

* These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

For more information, visit: www.nutridyn.com