





NuBana™ RS65 Green Banana Flour is a gluten free, paleo friendly fruit powder naturally rich is resistant starch – a prebiotic dietary fiber. NuBana RS65 contains a minimum of 65% RS2 resistant starch – one of the highest concentrations of RS2 on the market. Numerous clinical studies have shown that RS2 resistant starch delivers a wide range of digestive, weight management and metabolic benefits.

- Digestive Health-Prebiotic
- Support satiety
- Low glycemic and insulin response
- Supports healthy bowel function
- Gluten free
- Clean label

PROPERTIES

• Taste: Neutral

• Smell: Neutral

Color: Off-white/Beige

Form: Free flowing powder

APPLICATIONS

- Supplement powders
- Beverage powders
- Bars

- Cold-fill beverages
- Raw Vegan Foods











These statements have not been evaluated by the US Food and Drug Administration. These products are not intended to diagnose, treat, cure, or prevent any disease.







Levels of Resistant Starch Benefits

What is Resistant Starch?

Resistant Starch is starch that resists digestion. American adults get about 5 grams/day in foods but likely need 15 grams/day or more.

The Benefits of Resistant Starch

Low up to 10 grams

Healthy eating & general wellness

Moderate 10 - 15 grams Regularity, satiety & fat burning

High

20 - 35 grams

Insulin sensitivity, intestinal health, kidney health & other metabolism benefits

Supplementing with resistant starch has been shown to impact insulin sensitivity within hours.

