

As one of nature's most nutritious fruits, Zespri<sup>™</sup> Kiwifruit is packed with superior nutrition to help you feel good from within.

FIBRE 3.0 G PER 100 G / 1.4 G PER 100 G ■ Zespri<sup>™</sup> Green · Contains soluble and insoluble fibre · Reduces feelings of bloatedness, improves bowel habits, increases digestive comfort VITAMIN C 85.1 MG PER 100 G / 161.3 MG PER 100 G · Causes delay in carbohydrate digestion and absorption, helps with blood sugar control · Supports normal function of the immune system · Supports normal psychological function that helps to reduce tiredness and fatigue, and improve energy · Supports formation of collagen and elastin that are FODMAP essential for maintaining proper skin health · Has antioxidant properties · First branded fruit to be certified as low FODMAP by Monash University, a worldwide leader in research and practice on the low FODMAP diet • A diet low in FODMAPs has been shown to be an **GLYCAEMIC INDEX 39 / 38** Bowel Syndrome Has a naturally low glycaemic index. which means Zespri™ Kiwifruit is absorbed and digested more slowly by the ACTINIDIN body, causing a steadier and smaller rise in blood sugar levels • Enzyme that is unique to kiwifruit and can help with digestive health · Enhances digestion of several food proteins, including lean steak POTASSIUM 301.0 MG PER 100 G / 315.0 MG PER 100 G Helps to maintain normal blood FOLATE pressure and fluid balance 38.2 µg PER 100 G / Supports the normal function of 31.0 ug PER 100 G the nervous system Essential for cellular growth and · Supports the normal function of development, forming red blood cells muscles and infant growth during pregnancy PHYTONUTRIENTS AND ANTIOXIDANTS VITAMIN E **CALORIES** 0.86 MG PER 100 G / Has a low number of calories and Includes vitamin E and 4 MG PER 100 ( a high nutrient density, making phytonutrients like polyphenols An antioxidant, which can protect cells it perfect to include as part of a for defence against cell damage, from damage; it is also involved in weight-control programme oxidative stress and cardiovascular immune function health References Bayer SB, Gearry RB, Drummond LN. Putative mechanisms of Kiwifruit on maintenance of normal gastrointestinal function. Critical Reviews in Food Science and Nutrition. 2018;58(14):2432-2452. Bienenstock J, Kunze W, Forsythe, P. Microbiota and the gut-brain axis. Nutrition Reviews. 2015;73(suppl\_1):28-31.

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