

TURNIP GREENS



Turnip Greens

Turnip greens come from the leaves of root vegetable *Brassica rapa* subsp. *rapa* and are a particularly rich source of vitamins K, A, and C as well as plant form folate and phytoactive compound lutein. The dry leaves from turnips are also a rich source of glucosinolates and the activating enzyme myrosinase. Eating turnip greens and other vegetables improves your food quality score (FQS).



Phytoactives

Chlorophyll

Green pigment in plants with potential anti-inflammatory, antioxidant, and anti-bacterial activity

Myrosinase

Enzyme found in plant tissue that initiates conversion of glucosinolates to bioactive isothiocyanates

Glucosinolates

Sulfur-containing secondary metabolites mostly found in cruciferous vegetables, when activated by myrosinase from the plant or after ingestion by gut bacteria, associated with positive effects stemming from antioxidant activity such as cardio-protection and detoxification support

Neoglucobrassicin (1.74mg/g)**

GlucoBrassicinapin (1.06 mg/g)**

GlucoRaphasatin (1.2 mg/g)**

Other Glucosinolates (4.12 mg/g)**

Carotenoids

Antioxidants with anti-cancer potential and may lower risk of macular degeneration

Lutein (286 mcg/g)**

Zeaxanthin (30 mcg/g)**

Flavonols

Promote antioxidant activity and promote vascular health

Kaempferol (31.7 mcg/g)*

Quercetin (4.9 mcg/g)*

Phenolic Acids

Phytoactive compounds that promote antioxidant activity and promote vascular health

Gallic Acid (23.1 mcg/g)*

Caffeic Acid (29.5 mcg/g)*

Protocatechuic Acid (6.0 mcg/g)*

Ferulic Acid (6.0 mcg/g)*

Carotenoids

Antioxidants with anti-cancer potential and may lower risk of macular degeneration

Beta Carotene (220.8 mcg/g)**

Ellagic Acid

Potent antioxidant compound with anti-cancer potential

What is the Whole Food Matrix?



Supports balance immune modulation for healthy inflammation response.

Supports the gut microflora and a healthy metabolic fingerprint of the gut.

Benefits of nutrients food matrix enhances bioavailability by up to 60%.

Organic and adaptive regenerative farming techniques delivers nutrient dense source of key phytonutrients and helps balance healthy lifestyles.

Increased intake of vegetables and fruits in whole food nutrition influences individual epigenetic expression of our health potential.



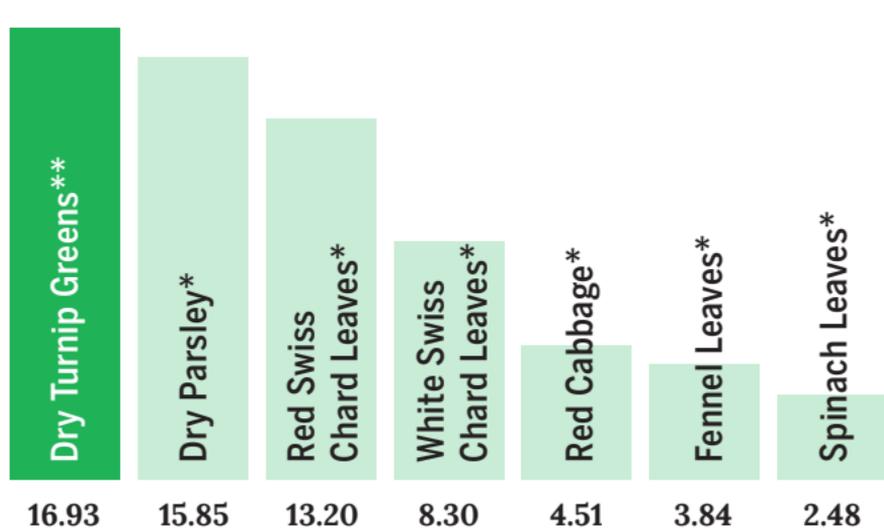
Gallic Acid Equivalence

What is GAE?

GAE, or “gallic acid equivalence,” indicates levels of important phytoactives available in the plant and extracts. GAE is derived by comparing to the gallic acid reference standard, a simple phenolic substance. Studies have shown that phytoactives in plants contribute to their beneficial effect on development of chronic diseases.

Total Phenolic Concentration

Measured: Total Phenolics as Gallic Acid Equivalence (mg/g)



* Data is mean values from Phenol-Explorer Database¹

** Data on file with Wholistic Matters

Values subject to change based on strain and experimental methods

Key Nutrients

Percentages shown as %DV per dry serving of turnip greens (5.68g)

Vitamin K

Vital for blood clotting and healthy bones.

23%

Calcium

The most abundant mineral in the body, a key structure of bones, and component of muscle function, vascular contraction, nerve transmission, cellular signaling, and hormone secretion.

10%

Vitamin E

A micronutrient with antioxidant activity that supports the immune system and metabolism.

12%

Folate

An essential vitamin used in synthesis of DNA and RNA, amino acid metabolism, and prevention of neural tube defects.

21%

Vitamin B6

A B vitamin that acts as a coenzyme in many biological functions and is a primary component of protein metabolism.

9%

Other Nutrients

(in order of %DV per dry serving of turnip greens (5.68g))

Manganese

Phosphorus

Magnesium

Pantothenic acid (Vitamin B5)

Fiber

Zinc

Biotin (Vitamin B7)

Choline

Potassium

Carbohydrate

Protein

Selenium

Copper



We are dedicated to advancing the latest insights and information available in nutrition therapy and clinical nutrition and to presenting only the most balanced, credible, and reliable clinical nutrition and science available.

WholisticMatters.com

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References

1. Rothwell, J.A., et al., Phenol-Explorer 3.0: a major update of the Phenol-Explorer database to incorporate data on the effects of food processing on polyphenol content. Database, 2013. 2013: p. bat070-bat070.