

Peavine



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The squeezed juice from the combined pods, vines, leaves, and stems of the common pea (*Pisum sativum*) is a nutritionally packed source of essential vitamins and a significant source for phenolic compounds.

Phytoactives

Lignans

Large plant polyphenolic compounds that bypass human digestion, feed gut bacteria, and provide antioxidant activity

- Lariciresinol** (0.5 mcg/g)*
- Pinoresinol** (0.07 mcg/g)*
- Syringaresinol** (0.04 mcg/g)*
- Medioresinol** (0.035 mcg/g)*
- Secoisolariciresinol** (0.00756 mcg/g)*

Chlorophyll

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

Carotenoids

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

- Lutein** (7.22 mcg/g)**
- Zeaxanthin** (0.39 mcg/g)**

Flavanols

Promote antioxidant, anti-cancer, antimicrobial, and anti-inflammatory activity

- Catechin** (0.1 mcg/g)*
- Epicatechin** (0.1 mcg/g)*
- Epigallocatechin**
- Gallocatechin**

Flavanols

Promote antioxidant activity and vascular health

- Kaempferol**
- Quercetin**

Phenolic Acid

Compounds that promote antioxidant activity and vascular health

- Sinapoyl-glucoside**

Saponins

Support the immune system, healthy cholesterol levels, and blood glucose levels

- Soyasaponin I**
- Soyasaponin Bg**

What is the Whole Food Matrix?

Supports balanced immune modulation for healthy inflammation response

Supports gut microbes and a healthy metabolic fingerprint of the gut

Enhances nutrient bioavailability up to 60%

Includes organic and adaptive regenerative farming techniques that deliver a nutrient-dense source of key phytonutrients and help balance healthy lifestyles

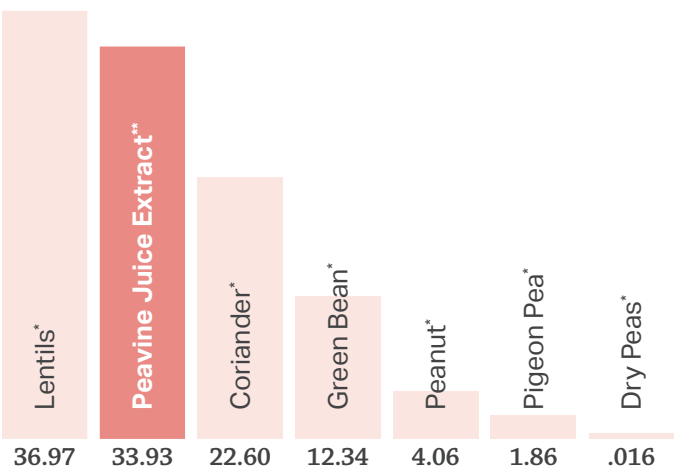
Increases intake of vegetables and fruits in whole food nutrition to influence individual epigenetic expression

Gallic Acid Equivalence

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)

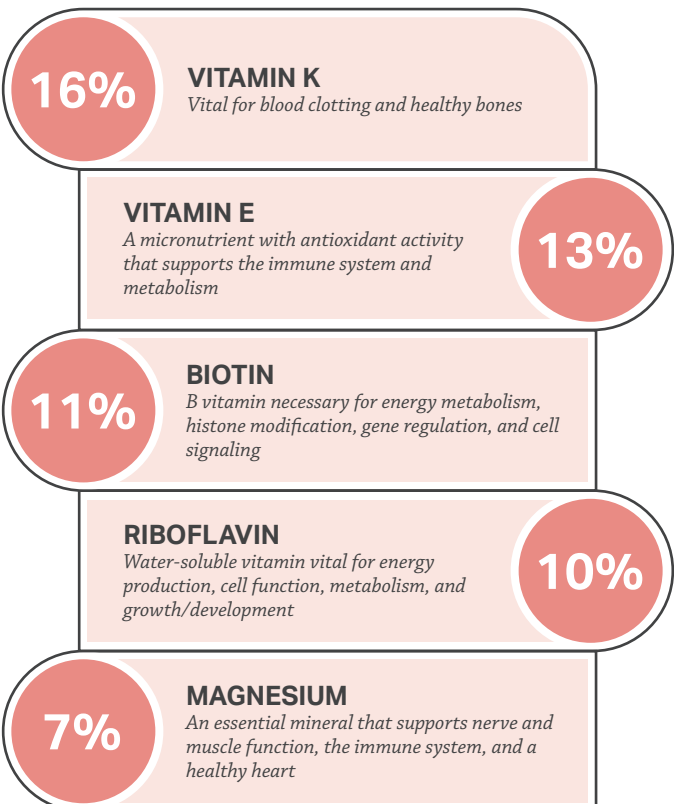


* Data is mean values from Phenol-Explorer Database¹

** Data on file with WholisticMatters Values subject to change based on strain and experimental methods

Key Nutrients

Percentages shown as %DV per serving of 5g dry peavine plant extract



Other Nutrients

In order of %DV per 5g peavine juice extract

- Copper
- Vitamin B₆
- Iron
- Folate
- Calcium
- Selenium
- Niacin
- Manganese
- Potassium
- Pantothenic acid
- Zinc
- Phosphorus
- Choline
- Fiber
- Thiamin



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