

vyvo™



SmartLife 唯醣纖™



5種氨基酸!

5種氨基酸、生物素和鉻的完美組合，
幫您甩掉甜蜜負擔！



更方便食用的獨特劑型配方

唯糖纖(1盒31包)，餐前5分鐘食用一包

VYVO™

聰明的您，快用
唯醣纖™
享受您美好的
每一餐吧！



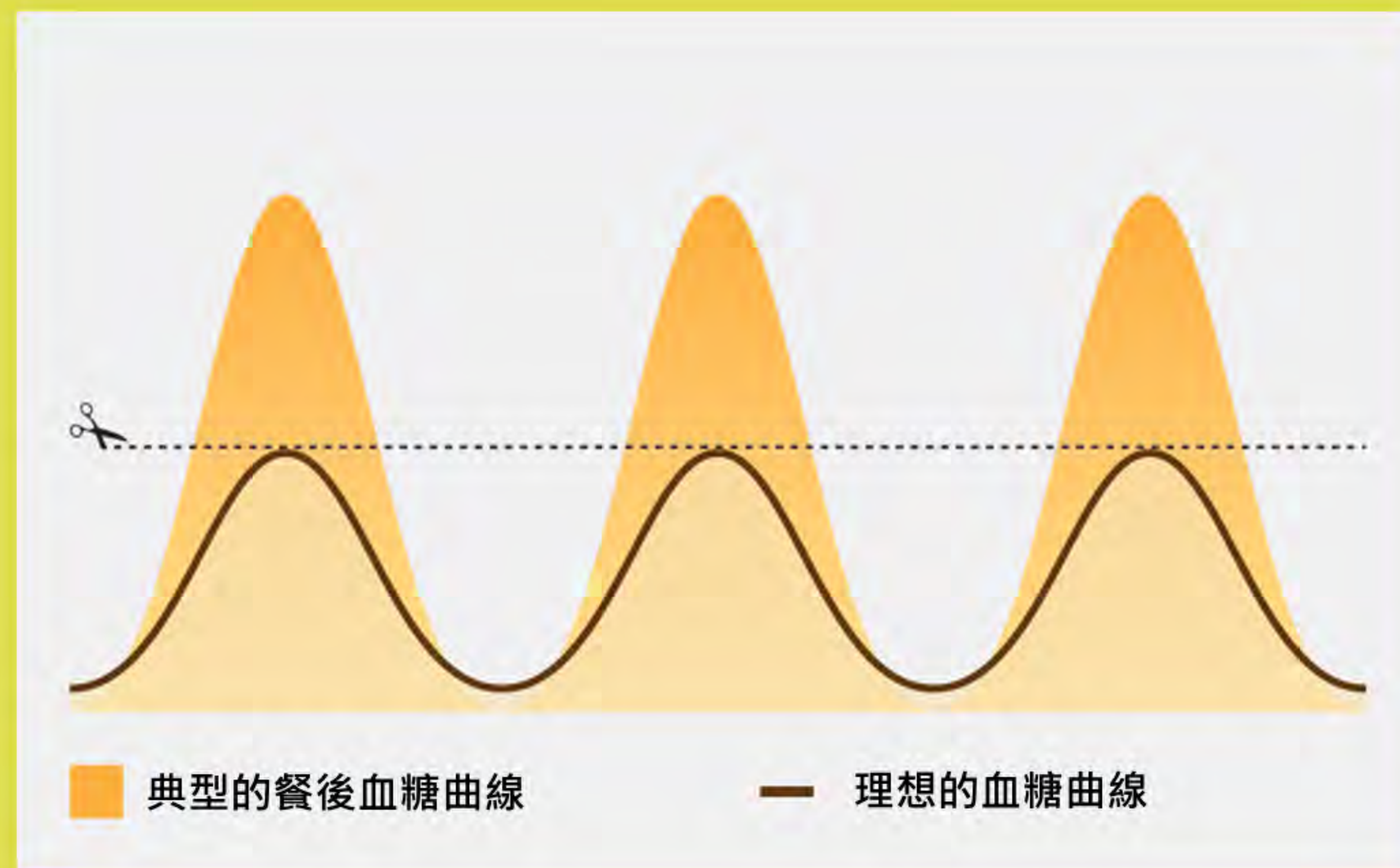
vyvo™

SUGAR BUSTER™

餐前食用唯糖纖™，
幫助您遠離糖危機！

唯糖熾™

背後有超過20多年關於5種胺基酸與鉻，對於調節生理機能的文獻研究



使用唯醣纖™ 搭配您飲食的 5大好處



無額外添加糖，讓您輕鬆搭配任何飲食



5種左旋胺基酸、鉻和生物素組合，
高品質成分和生物利用率，達到最佳益處。



優質醣管理推薦，幫助減少饑餓感，甩掉甜蜜負擔。



含有容易吸收的鉻，鉻有助於維持醣類正常代謝。



獨特粉末劑型，好吸收，是您體重管理、健康維持的
優質營養補充品。

建議餐前5分鐘食用1包，
直接放入口中溶解食用

唯糖孊™提供獨特粉末劑型

研究發現，經過消化系統補充的營養補充品並沒有辦法好好被吸收。體驗唯糖孊™獨特粉末劑型，感受高品質的成分和生物利用率，不再需要經歷吞服膠囊與錠劑的不適感



天然檸檬風味、無添加糖、純素和非基因改造 的優質營養補充品



非基因改造生物



天然產物



純素



無額外添加糖

vyvo™

SUGAR BUSTER™

唯糖孖™
現在就開始享受，健康
與幸福的最佳投資！

本產品為食品，不得為醫療效能之標示或宣傳

唯糖孖™ 白皮書



Sugar Buster dietary supplement can endorse healthy lifestyle change.

1. SUMMARY

The lifestyle factors can help to decrease the risks of diseases related to high sugar and carbohydrates consumption, like diabetes, obesity, heart problems or other chronic diseases. However, many people are not able to conduct a healthy lifestyle for reason connected to the food availability, to the working times or can develop diseases related to hereditary factors and condition. Worldwide researches have shown a clear connection between a high intake of carbohydrates and the risk of developing obesity conditions, type 2 diabetes or Recurrent high blood glucose spikes, and cardio-vascular diseases. This generates the need to follow new approaches making the changes easier for people in the risk zone and help them to reach a healthier lifestyle. So, scientists have shown that the intake of a mix of five specific amino acids and chromium before a meal rich in carbohydrates, can reduce the blood glucose spike by 25-35%, reduce the sugar adsorption and generate positive effects on obesity control, lifestyle and type 2 diabetes control, in healthy and overweight subjects. The findings have been further developed and included in a clinically tested dietary supplement.

2. CARBOHYDRATES – KNOWLEDGE AND CONSEQUENCES

Carbohydrates are formally defined as containing carbon, hydrogen, and oxygen in the ratio of 1:2:1. In practice, dietary carbohydrates comprise compounds that can be digested or metabolically transformed into directly into glucose, or that undergo oxidation into pyruvate, including some sugar alcohols (ex. sorbitol). Several systems for classifying carbohydrates have been in use, with varying relevance to health outcomes. Carbohydrate is the only macronutrient with no established minimum requirement. Although many populations have thrived with carbohydrate as their main source of energy, others have done so with few if any carbohydrate containing foods throughout much of the year. If carbohydrate is not necessary for survival, it raises questions about the amount and type of this macronutrient needed for optimal health, longevity, and sustainability.

Carbohydrates are the main source of energy in the diet (55-75%) for most people. Grain products, tubers, roots and some fruits are rich in complex carbohydrates. Generally, they need to be cooked before they are fully digestible. Sugars usually increase the acceptability and energy density of the diet and total sugar intake is often inversely related to total fat intake. Moderate intakes of sugar are compatible with a varied and nutritious diet.

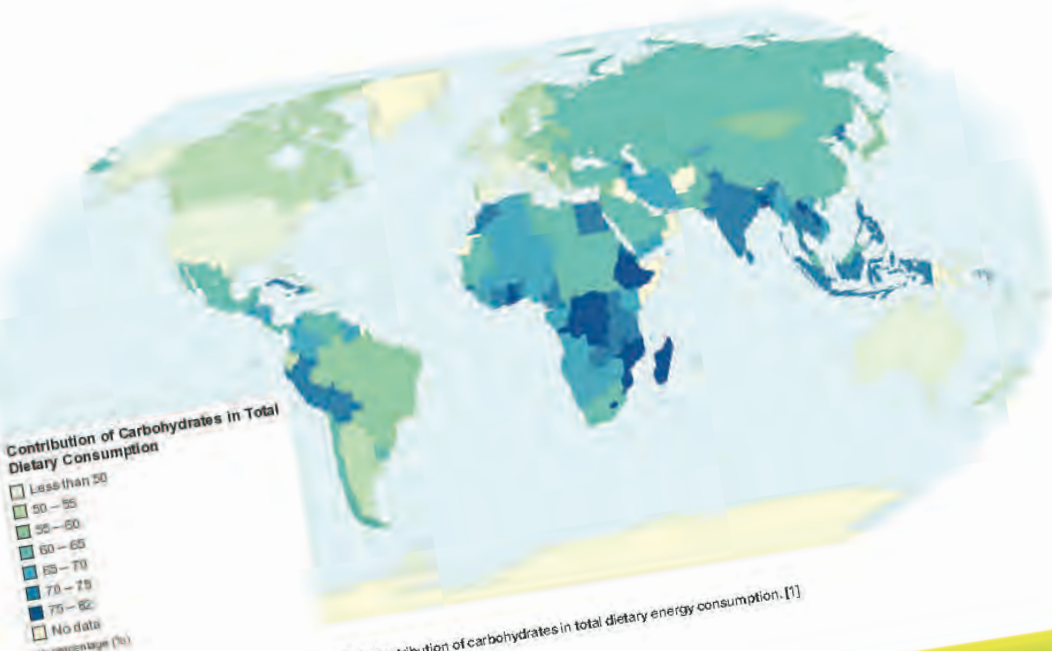


FIG 1. Contribution of carbohydrates in total dietary energy consumption. [1]

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MAKING
LIFE WONDERFUL