



Raw Paleo Fermented Protein



Vanilla
Lucuma

Salted
Caramel
Coconut



Vanilla Lucuma
500g /1kg
Salted Caramel
500g /1kg

Ripped Results

- Muscle Growth & Repair
- Energy Support
- Digestive Blend

KEY FEATURES

- 77% High Protein formula
- 🌱 Paleo & low FODMAP friendly
- 🧫 Fermented wholefood blend
- 🌿 Rich in Iron, Phosphorus, Zinc
- 🌱 Certified organic
- 🌱 Non-synthetic, vegan, alkaline

PRODUCT DESCRIPTION

Amazonia Raw Paleo Fermented Protein is a delicious wholefood formula combining a nourishing, sprouted base with fermented seeds and greens to create a comprehensive paleo-friendly protein blend. Using unique principles of fermentation that have been in practice since the Paleolithic Age allows for enhanced bioavailability of nutrients in a form that is gentle on the digestive system. This vegan and grain-free formula contains digestible protein with additional superfoods such as fermented spirulina, quinoa and chia.

INGREDIENT BENEFITS

SPROUTED & FERMENTED PEA PROTEIN

Proteins are an essential macronutrient that help to build and repair muscle, support normal blood sugar levels*** and provide a sustainable source of energy.

Our organic golden pea protein is soaked to activate the natural sprouting process. Sprouting decreases the presence of anti-nutrients, such as phytic acid, that may inhibit the absorption of vitamins and minerals in the protein powder. A decrease in phytic acid allows for easier absorption and greater bioavailability.

The protein is also fermented, increasing the bioavailability of nutrients and resulting in a protein powder that is gentle on the digestive system.

FERMENTED BLEND

Spirulina, Spinach, Sweet Potato, Pumpkin Seed, Sunflower Seed, Flax Seed, Millet, Quinoa, Chia

This nutrient-dense, superfood blend is fermented to increase the absorption of the nutrients and support digestive health.

VANILLA LUCUMA

Sacha Inchi

Sacha Inchi are seeds that are well known for their high Omega content. They are rich in protein and offer all nine essential amino acids.

Lucuma

Lucuma is a creamy alternative sweetener that has a caramel-like flavour.

SALTED CARAMEL COCONUT

Tigernut

Tigernut is actually a small root vegetable, not a nut. They are high in fibre, resistant starch (prebiotics), vitamins, minerals and healthy fats.

Maca

Maca is an adaptogenic and may support energy levels. Maca has a unique caramel/malt flavour.





Raw Paleo Fermented Protein

NUTRITIONAL INFORMATION

Servings per container: 33 / Serving size: 30g

Typical Composition	Avg. qty. per 30g	Avg. qty. per 100g
Energy (kJ)	487kJ	1620kJ
(kcal)	116kcal	387kcal
Protein (on dry weight)	23.2g	77.3g
Fat - Total	2.2g	7.4g
Saturated Fat	0.5g	1.6g
Carbohydrates - Total	1.3g	4.4g
Sugars	0.1g	0.3g
Sodium	271mg	905mg
Paleo Wholefood Protein Blend	29.1g	97g
Iron	7.71mg, 42% RDI	25.7mg
Zinc	2.77mg, 34% RDI	9.3mg
Phosphorus	318mg, 31% RDI	1060mg



COMPANION PRODUCT

For digestive system balance we recommend **Raw Pre-probiotic**

DIRECTIONS

Blend 3 rounded tablespoons (30g), or higher dose as required, into 200ml of water, non-dairy milk or coconut water. For children (12-17), take half the adult serve. Protein supplementation can be of benefit when used in conjunction with physical activity. Diets high in protein increase the body's need for water. Please ensure adequate daily water intake. Store below 25°C in a cool, dry and dark place.

INGREDIENTS

Fermented Paleo Wholefood Protein Blend (Sprouted & Fermented Golden Pea Protein*, Sacha Inchi*, Fermented Spirulina*, Fermented Spinach*, Fermented Sweet Potato*, Fermented Pumpkin Seed*, Fermented Sunflower Seed*, Fermented Flaxseed*, Fermented Millet*, Fermented Quinoa* & Fermented Chia* [$<0.05\%$ molasses added for the fermentation process]), Natural Vanilla & Organic Lucuma Blend (Natural Vanilla Flavour, Lucuma Fruit*, Stevia Leaf Extract). *Certified Organic.

Ingredients may vary slightly depending on flavour.

WARNING

If you are pregnant, breastfeeding or taking medication, please consult your healthcare professional before using.

*Inclusive of all, at time of input. **Based on a females' daily RDI.

FREE FROM: (at input)

No grains, gluten, sugar, dairy, soy, corn, additives, preservatives & GMO's*

FREQUENTLY ASKED QUESTIONS

Is quinoa paleo?

Quinoa is classed as a pseudo grain under the Paleo Guidelines. Which means it is technically a seed however people often use it to replace a grain in their diet such as replacing rice in a meal. The quinoa is sprouted and fermented so the end result does not contain phytic acid which is the main concern in Paleo-based diets.

Is pea protein paleo?

Yes, it is a sprouted and fermented blend. During the sprouting process, the pea grows shoots and is in a plant state. This enables us to use the pea's protein, as at this point it does not contain phytic acid.

Is it suitable for a low FODMAP diet?

Yes! Our **Raw Paleo Fermented Protein** powders are FODMAP friendly.