ON A LOW-OXALATE DIET?

Enjoy more of the foods you love.

Introducing Nephure:

the first-to-market enzyme to simplify a low-oxalate diet* whenever, wherever-forever!



Nephure^{*}

HOW DOES OXALATE AFFECT YOU AND WHAT ARE YOUR OPTIONS?



What is Oxalate?

Oxalate is found in plant-based foods, and is a so-called "anti-nutrient" because it binds with nutrients you need, like calcium and other minerals, making them less available for your body. Oxalate can be found in a wide array of foods especially leafy greens like spinach and rhubarb, as well as potatoes, chocolate, grains, nuts, beans and more.

What you need to know about reducing oxalate.

More and more people are looking to oxalate-reducing or low-oxalate diets in order to help maintain kidney health. The average person eats about 250 mg of oxalate every day—up to five times the amount recommended for those who are advised to follow a low-oxalate diet.



THERE'S NO MORE WISHING. WITH NEPHURE, THERE'S MORE ON THE TABLE.

Oxalate sensitivity is on the rise.

Today about 1 in 10 people can benefit from an overall kidney health program. Although those benefitting from programs have traditionally been mostly middle-aged men, between the late '90s and 2012 an increasing number of women also began to see benefits. About 75% of these cases involved changing to a low-oxalate diet.



A low-oxalate diet involves:

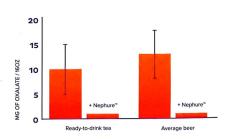


The following groups may benefit from low-oxalate diets:

- People who want to increase their calcium levels
- Lactose-intolerant people who have been advised to avoid oxalate
- · Vegetarians and vegans
- · People with oxalate-sensitive family members

Introducing Nephure: The Oxalate-Reducing Enzyme*

Nephure is a novel enzyme that enhances the nutritional value of food and beverages by reducing their oxalate levels. The enzyme helps maintain a balanced calcium-oxalate ratio.*



*Oxalate reduction is based on simulated stomach environment testing.

Use Nephure as directed on the package. The product should not be taken by children or women who are pregnant or nursing.

The Nephure Reaction

A blue-green algae enzyme was the inspiration for the creation of Nephure's key ingredient – an enzyme called oxalate decarboxylase (OxDC).

The enzyme starts by binding to oxalate. The enzyme then pulls on the oxalate making it brittle and breaking it down to reduce oxalate levels.*



OxDC binds oxalate in enzyme.



Enzyme changes shape slightly as oxalate binds.



OxDC pulls on oxalate making it brittle.



Oxalate breaks down reducing oxalate levels.*

Nephure offers more flexibility than a low-oxalate diet alone.

Nephure comes in single-serve stick packs that are easy to take on the go, whether at work, on vacation, at parties or dinners with family and friends... anywhere you know you'll be around food packed with oxalate.

- When Nephure is added to liquid, it will start breaking down oxalate.
- Shake or stir the liquid well until Nephure is fully dissolved.
- Nephure continues to break down oxalate at pH levels similar to those in your stomach.*







Boiling or steaming the





Choosing low-oxalate foods

and beverages



About Nephure

Nephure is a novel enzyme uniquely developed through years of scientific research with the help of National Institute of Health (NIH) funding. This essentially tasteless food ingredient enhances the nutritional value of foods and beverages by reducing their oxalate levels.*

Oxalate is considered an "anti-nutrient," and can be found in many of the foods and drinks you consume every day. By adding Nephure to your meals, you're able to enjoy more freedom in food choices, simplifying your low-oxalate diet, which can improve your quality of life.

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