# Fiber Support



(702) 363-4000 • PhillipsClinicLV.com

5970 S. Rainbow Blvd., Stc. 100 Las Vegas, NV 89118-2540



### **Discussion**

Fiber Support is a blend of soluble and insoluble fibers with beta-carotene and vitamins C and E. Recognizing the strong evidence in favor of the healthful effects of dietary fibers, in May 2006 the FDA approved a label claim that diets low in saturated fats and containing adequate fiber reduce the risk of heart disease and certain cancers.\*[1]

In a randomized, controlled, single-blind, crossover study, increased insoluble dietary fiber intake for three days significantly improved whole-body insulin sensitivity. A prospective Japanese two-year collaborative cohort study with 43,115 men and women between the ages of 40 and 79 supported potential protective effects of dietary fiber against colorectal cancer, mainly against colon cancer.\*[3]

Among the significant number of ingredients contributing to the 8 g/serving content of Fiber Support are guar gum, a water-soluble fiber from ground endosperm of the seeds from *Cyamopsis tetragonoloba* (L.) Taub. Guar gum possesses laxative properties that stimulate the removal of waste and toxins and encourage colon health. Oat fiber, another soluble fiber, has a beneficial effect on cardiovascular lipid risk-factor profile. This may be due in part to its viscosity, similar to guar gum.<sup>[4]</sup> Fenugreek fiber was shown to mediate blood sugar metabolism by inhibiting carbohydrate digestion and absorption, which enhanced peripheral insulin action.<sup>[5]</sup> Citrus pectin, a soluble fiber, is known to stimulate cecal production of short-chain fatty acids (SCFAs) and has been shown to also stimulate protein synthesis in the intestines.<sup>[6]</sup> Cellulose also stimulates SCFA production.\*

<sup>\*</sup>These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.



# **Supplement Facts**

Serving Size: 1 Scoop (15 g) Servings Per Container: 30

	Amount Per Serving	%Daily Value†
Calories 50		
Total Carbohydrate	12 g	4%
Dietary Fiber	8 g	32%
Soluble Fiber	3 g	**
Sugars	4 g	**
Vitamin A (as beta-carotene)	1250 IU	25%
Vitamin C (as ascorbic acid)	30 mg	50%
Vitamin E (as d-alpha-tocopheryl succinate	) 15 IU	50%
Stevia (Stevia rebaudiana)(leaf)	22.5 mg	**
** Daily Value not established.		
†Percent Daily Values are based on a 2,000 calorie diet.		

Other Ingredients: Fiber Support blend (guar gum, oat fiber, polydextrose, purified cellulose, inulin, cellulose gel, fenugreek fiber, rice bran, citrus pectin, apple fiber, barley beta-glucans), cane sugar, natural flavors (no MSG), citric acid, medium-chain triglycerides, soy lecithin, beet powder, and *Lactobacillus acidophilus*.

Contains: Soy (lecithin).

#### **Directions**

Briskly stir one level scoop (15 g) into 8 oz chilled, pure water and consume once daily, or as directed by your healthcare practitioner.

## References

- 1. Food and Drug Administration, HHS. Food labeling: health claims; soluble dietary fiber from certain foods and coronary heart disease. Final rule. Fed Regist. 2006 May 22;71(98):29248-50. [PMID: 16749215]
- 2. Weickert MO, Möhlig M, Schöfl C, et al. Cereal fiber improves whole-body insulin sensitivity in overweight and obese women. *Diabetes Care*. 2006 Apr;29(4):775-80. [PMID: 16567814]
- 3. Wakai K, Date C, Fukui M, et al. Dietary fiber and risk of colorectal cancer in the Japan collaborative cohort study. *Cancer Epidemiol Biomarkers Prev.* 2007 Apr;16(4):668-75. [PMID: 17416756]
- 4. Dikeman CL, Murphy MR, Faney GC Jr. Dietary fibers affect viscosity of solutions and simulated human gastric and small intestinal digesta. *J Nutr.* 2006 Apr;136(4):913-19. [PMID: 16549450]
- 5. Hannan JM, Ali L, Rokeya B, et al. Soluble dietary fibre fraction of Trigonella foenum-graecum (fenugreek) seed improves glucose homeostasis in animal models of type 1 and type 2 diabetes by delaying carbohydrate digestion and absorption, and enhancing insulin action. *Br J Nutr.* 2007 Mar;97(3):514-21. [PMID: 17313713]
- 6. Pirman T, Ribeyre MC, Mosoni L, et al. Dietary pectin stimulates protein metabolism in the digestive tract. *Nutrition*. 2007 Jan;23(1):69-75. [PMID: 17084594]
- 7. Stark AH, Madar Z. In vitro production of short-chain fatty acids by bacterial fermentation of dietary fiber compared with effects of those fibers on hepatic sterol synthesis in rats. *J Nutr.* 1993 Dec;123(12):2166-73. [PMID: 8263612]

### **Cautions**

Consult your healthcare practitioner before use. Keep out of reach of children. Avoid if allergic to any ingredient.

\*These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

