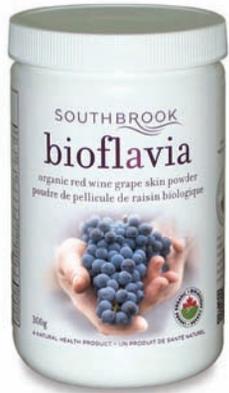


bioflavia™

organic red wine grape skin powder

Bioflavia™ is a source of antioxidants for the maintenance of good health



Bioflavia™ organic red wine grape skin powder is a totally new and innovative product, which boasts a host of health promoting benefits.

The making of Bioflavia™ starts with organic red wine grape skins sourced

solely from the Niagara, Ontario Wine Region. The grape skins are put through a comprehensive drying and separating process and then milled into a fine powder. Bioflavia™ grape skin powder has a high concentration of antioxidants and a fragrant wine-based aroma and flavour.

A daily 10g serving of Bioflavia™ has 11,000 ORAC Units which provides a powerful boost of health promoting antioxidants. Your body will thank you!



Enjoy Bioflavia™ Every Day.
It's a good thing!
www.bioflavia.ca

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Maintaining a Healthy Lifestyle with Bioflavia™!

Medical research has documented that consuming high antioxidant rich foods can provide your body protection from a number of potential diseases such as heart disease, atherosclerosis, advanced ageing, some cancers, and more.



It is recommended that we consume 7-10 servings of fruits and vegetables daily to obtain our required intake of antioxidants. With today's busy lifestyles, it's not always possible to do so.

Bioflavia™ may be the answer. A single 10g serving of Bioflavia™ provides 11,000 ORAC Units. The level of antioxidants in our foods is measured in Oxygen Radical Absorption Capacity Units (ORAC) and is an indication of a food's ability to neutralize the process of oxidation and cell damage in our bodies.

Consuming only 10g of Bioflavia™ provides your body with a powerful antioxidant boost. It's easy and convenient. Simply stir Bioflavia™ into smoothies or juice, or sprinkle over yogurt or cereal. Bioflavia can also be used in baking and cooking.

For Bioflavia™ recipes please visit our website: www.bioflavia.ca

Certified Organic by Pro-Cert Organic Systems Ltd.

PRODUCT OF THE NIAGARA WINE REGION, ONTARIO, CANADA
SOUTHBROOK VINEYARDS,
NIAGARA-ON-THE-LAKE, ONTARIO, LOS 1J0

SOUTHBROOK VINEYARDS

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A Natural Health Product



Southbrook Vineyards An Organic, Biodynamic, and LEED® Gold Certified Vineyard

Southbrook Vineyards is the epitome and evolution of Marilyn and Bill Redelmeier’s love story with wine, the land, and all things “local.” Their commitment to the earth and sustainable business practices are top of mind in all their decision making—from their biodynamic and organic grape growing and winemaking philosophy to their LEED® certified building.

Their winery is situated on a 150-acre vineyard in the heart of the Niagara Wine Region, Ontario, Canada. Their goal is simple: produce great wines made with Bordeaux varieties and Chardonnay, as well as fruit wines through terroir and minimize their footprint on the planet. It has instilled a respect for the soil, water and ecosystems upon which great wine, and our planet, relies. From the beginning, Southbrook sought to provide a good example of what is possible in Ontario and around the world, and to pursue the Certifications to back it up.

SOUTHBROOK CERTIFICATIONS INCLUDE:

Demeter Biodynamic | Pro-Cert Organic | LEED® (Leadership in Energy & Environmental Design) | Sustainable Winemaking Ontario | LFP (Local Food Plus) | VQA (Vintners Quality Alliance) for grape wines | QC (Quality Certified) for fruit wines.

To find out more please visit:
www.southbrook.com

Organic Agriculture The Way Nature Intended it to Be

Organic farming emphasizes the use of renewable resources and the conservation of soil and water. Organic winegrowing recognizes that healthy soils grow balanced grapes that produce the best wines. Organic winemaking uses natural processes and rejects the use of synthetic chemicals. Winemakers use organic grapes and native yeasts to create wines of great character and purity.

Southbrook began their first year of transition to organic certification in late summer 2005, on 75 acres. They later doubled their holdings and have since earned certification for the entire property.

Using no synthetic fertilizers or chemical pesticides nurtures the soil rather than depleting them. Southbrook encourages biodiversity on the estate, rather than trying to destroy it. They raise sheep that graze on the cover crop, and chickens that peck away at insects and both fertilize the vineyard.



Biodynamics A Gift to Ourselves and Everyone Else

Southbrook is Canada’s first winery to be certified Biodynamic by Demeter, the international body that oversees Biodynamic Agriculture.

The handwork, natural inputs, attentive vineyard care, self-sufficiency and observation of natural rhythms prescribed in Biodynamics simply offer a better working environment. In turn, Southbrook’s grapes and wines then become a true, authentic expression of this individuality.

LEED® Certification Green is the New Gold Standard

Southbrook’s Hospitality Pavilion, designed by world-renowned Canadian architect Jack Diamond to “sit lightly on the land,” has earned the prestigious Leadership in Energy and Environmental Design (LEED®) Certification.



Some of Southbrook’s notable LEED® features include: building design features that keep heat and cold where they belong, interiors with VOC materials to improve interior air quality, 95% natural daylight at all work areas and wastewater is treated through an onsite wetland filtration system.