“SuperStarch is a New Paradigm in Sports Nutrition. It will change the world of sports. Achieving metabolic efficiency and reducing gastric distress are the all important nutrition goals for the endurance athlete. SuperStarch puts the athlete in the ideal performance state.”

~ Bob Seebohar – U.S. Olympic Triathlon Dietician

“SuperStarch represents a major innovation in the sports drink industry that provides the athlete with dual-fuel power characterized by extended blood glucose maintenance and enhanced fat burning.”

~ Dr. Jeff Volek, Associate Prof. of Kinesiology, University of Connecticut

“Sugar-based sports nutrition products encourage the body to rely on carbohydrates for energy while suppressing the use of fat. SupersStarch aids in the breakdown and use of fat while simultaneously providing a more ideal release glucose profile.”

~ Dr. Cathy Yeckel, Assistant Prof. at Yale

**GENERAL HEALTH AND WELL-BEING**

Maintenance of normal blood glucose (blood sugar) levels is absolutely critical for both exercise performance and optimal health. In health, the body normally defends against large fluctuations in blood glucose. Importantly, obesity and related disorders are often associated with dysregulation of blood glucose. An estimated one-third of adults in the U.S. have elevated fasting glucose levels, dramatically increasing their likelihood of developing Type 2 diabetes. An overwhelming body of scientific work has connected meal-induced elevations in blood sugar with adverse consequences (e.g., insulin resistance, impaired antioxidant status, inflammation, oxidative damage, vascular dysfunction) ultimately increasing risk of many diseases including diabetes, cardiovascular disease, and cancer. Generation UCAN represents a healthier carbohydrate with reduced risk for obesity, metabolic syndrome, diabetes, and a host of other chronic diseases.

**SUPERSTARCH :: a unique carbohydrate**

- Complex Carbohydrate “sugar free”
- Clean and Inherently green – gentle, all natural source of energy
- High molecular weight (500,000-700,000 g/mol)
- Low Osmolality and low pressure in GI tract
- Slow digestion/absorption in intestine
- Fully digested
- Unique patent pending heat moisture process

UCAN dream

For more info call: 203.397.UCAN (8226) or email us at: info@ucanco.com