



Clinical trials confirm groundbreaking results on fermented red clover

Fermented herbal extracts

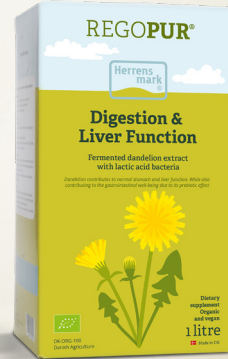
– with health benefits



REGOMEO®
Herbal extract containing red clover and other herbs
For menopause



REGOBONE®
Standardised red clover extract
For bone health after menopause



REGOPUR®
Dandelion extract
For digestion and the liver



For natural digestion and liver function

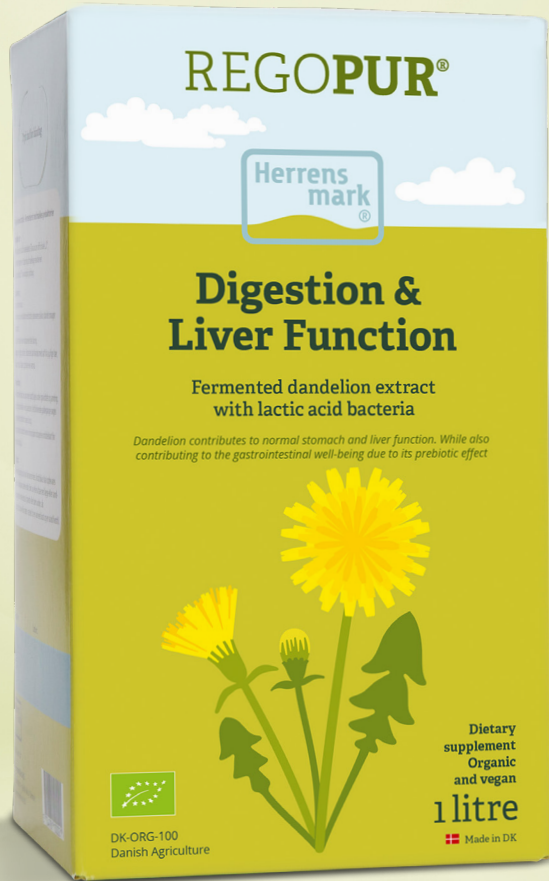
Dandelion is known for its **bitter substance content**.

Can be used **daily or as a 3-month detox régime**

PRObiotics = lactic acid bacteria

PREbiotics = nutrient (dandelion)

Non-pasteurised and contains no alcohol or additives

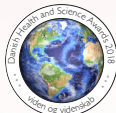
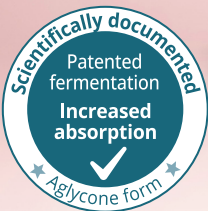


For menopause



Fermentation
ensures
increased
absorption

100% Danish
produced
from fresh,
organic
herbs



Take
REGOMEQ®
for at least
5 weeks
for effect

For bone health

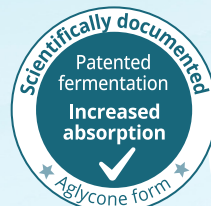
After menopause

The red clover in
REGOBONE®
is harvested from
**fresh organic
herbs**

Standardised
fermented
red clover extract
**with naturally
high calcium
content**

Fermentation
ensures
increased
absorption

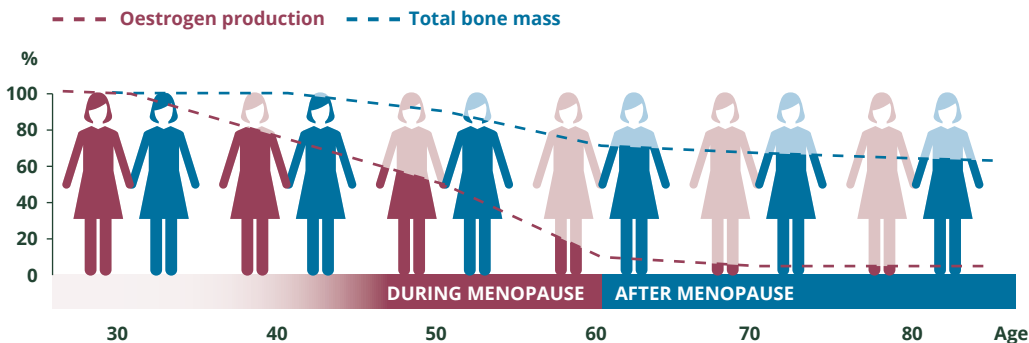
Tested at
Aarhus
University



**An all-in-one
bone complex!**

**A daily (100 ml) dose
gives you:**

60 mg isoflavones
300 mg calcium
80 mg magnesium



REGOMEO®
For menopause

REGOBONE®
For bone health.
After menopause



Each to
their own time
of life

Unique extracts

– with patented manufacturing process

The unique thing about the herbal extracts from Herrens Mark is that they are fermented with lactic acid bacteria. This provides three primary benefits:

1. The extracts reach a pH value of around 4, in which only lactic acid bacteria thrive. This makes the addition of alcohol or other preservatives unnecessary.
2. The fermentation affects the body's ability to absorb the plant substances, including the plant oestrogens in the red clover. The plant oestrogens are naturally bound to sugar molecules (glycone form). The fermentation separates the sugar molecules (aglycone) from the plant oestrogens, giving them a form that can be absorbed directly through the intestinal wall into the bloodstream. Herrens Mark holds a patent on this unique red clover fermentation process.
3. Herbal extracts from Herrens Mark are non-pasteurised, which preserves the live lactic acid bacteria.



BAG-IN-BOX PACKAGING FOR LONGER SHELF LIFE

Herrens Mark herbal extracts are supplied in bag-in-box packaging. The bag-in-box principle ensures that the packaging is stable, practical and hygienic. As the bag empties, it shrinks around the remaining contents, preventing oxygenation of the product and ensuring the shelf life of the product for as long as possible.



PLANT EXTRACTS AND LIVING LACTIC ACID BACTERIA

With all extracts, you get extract from freshly harvested herbs and live lactic acid bacteria. The extracts are produced from fresh organic herbs grown exclusively at the farm.

100%

100% ORGANIC, SUITABLE FOR VEGANS

All herbs contained in Herrens Mark products are organic. All the extracts we use are made from fresh herbs. Our products are lactose-free and suitable for vegans.



FLAVOUR AND CONSISTENCY

Herbal extracts have unusual flavours. If the flavour is not to your liking, try mixing your extract with 1/1 citrus sparkling water, your favourite juice or in a smoothie. REGOPUR is best consumed undiluted, however, as the bitter taste on the tongue stimulates the secretion of bile. Because the extracts are natural products, they taste best when consumed cold. Extracts can vary in taste and consistency from product to product.

Herrens Mark ApS

– a specialist in
organic agriculture

Herrens Mark is a specialised organic farm from the island Funen, Denmark, with a focus on the development of fermented herbal extracts for use in dietary supplements. The entire process is handled here, from the planting of seeds in the soil until the extract is pouring into jars. All the herbs that we use in our products are grown in the farm's own fields, harvested when fresh and carefully processed in the farm's own production facilities. The extracts are fermented with lactic acid bacteria, and when they are ready for sale, they are packed at our own packing facility.



Herrens Mark ApS
Assensvej 17 · DK-5580 Nr. Aaby
www.herrens-mark.com
info@herrens-mark.dk
(+45) 64 78 10 52