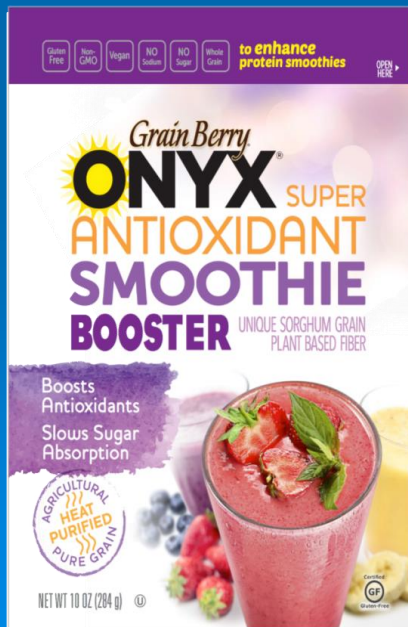


Introducing The One and Only...



Super Antioxidant Smoothie Booster



To enhance protein, fruit & veggie smoothies



Cutting Edge Research

Grain Berry has spent four years in the development of ONYX with Texas A&M's Agrilife Division. The University licensed ONYX Sorghum to Grain Berry exclusively. Both Texas A&M and Grain Berry have researched the benefits of ONYX and we have just scratched the surface. It has been tested against diabetes and pre-diabetes. The University is testing ONYX bran against colon cancer. Grain Berry has tested ONYX against a full spectrum of free radical threats.

The search to uncover the multiple benefits of this amazing variety of the ancient grain sorghum is ongoing.



The Versatile Enhancer!

Gluten Free
Non-GMO
Vegan
NO Sodium
NO Sugar
Whole Grain
OPEN HERE ▶

Nutrition Facts
Serving Size 2 Tablespoons (14.3g)
Servings Per Container 20

Amount Per Serving	
Calories	45
Calories from Fat	0
%Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Potassium 35mg	1%
Sodium 0mg	0%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 1g	2%
Iron 2%	Thiamin 2%
Niacin 4%	Phosphorus 6%
Magnesium 3%	Copper 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

INGREDIENTS: ONYX® BIO-ACTIVE WHOLE GRAIN SORGHUM.
DISTRIBUTED BY: Grain Berry Mills
P.O. Box 512, Cresskill, NJ 07626

ADD ONYX
to your protein smoothies

Boosts Antioxidants

Grain Berry Onyx contains a unique network of plant based antioxidants, including hi-tannins and rare anthocyanins. This combination, found nowhere else, helps fight free-radical threats to your cells from ultra-violet light, engine exhaust and ordinary digestion and metabolism; as shown in the chart below :

Hi Tannins and 3-deoxy-anthocyanins help combat the 6 major free-radical attackers.

Report of Laboratory Analysis for ONYX™ Whole Grain

	(umole TE/100g)
Activity against peroxy radicals	42,274
Activity against hydroxyl radicals	30,489
Activity against peroxynitrate radicals	1,331
Activity against superoxide anion	81,865
Activity against singlet oxygen	15,943
Activity against hypochlorite	55,400
Onyx Total Antioxidant Bio/Activity	227,302

Slows Sugar Absorption

Whole Grain Onyx slows the absorption of sugars and carbs into the bloodstream and helps reduce sugar spikes.

The unique antioxidants in ONYX™ turn dark in the sunshine!
THE DARKER IT GETS, THE HEALTHIER IT BECOMES.

Date code area

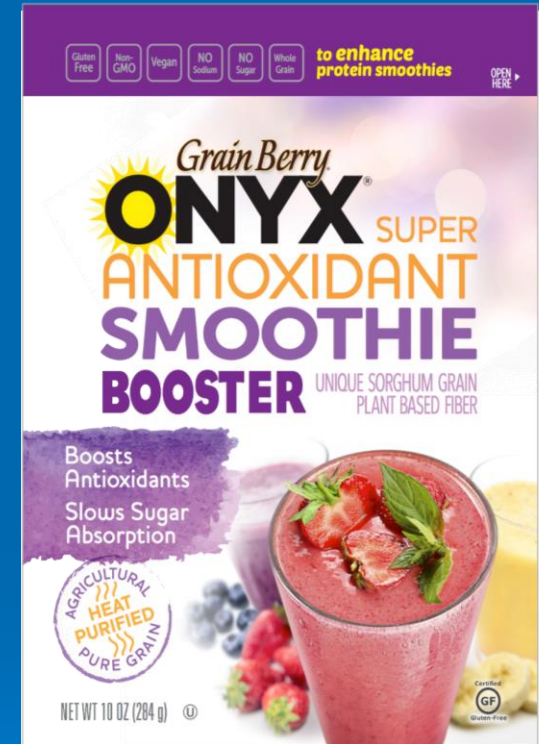
REFRIGERATE AFTER OPENING
Visit us at www.grainberry.com

- The perfect booster to make delicious smoothies with your favorite fruits, vegetables and juices. Use together with protein powder for powerhouse nutrition.
- Adds potent antioxidants and sugar control to smoothies and everyday foods. Mix in yogurt, hot & cold cereals, baked goods; just about any food.
- More sugar & carb control-
- Like no other!



Boosts Antioxidants!

Grain Berry Onyx contains a unique network of plant based antioxidants, including hi-tannins and rare 3-deoxy-anthocyanins. This combination, found nowhere else, helps fight free radical threats to your cells such as ultra-violet light, engine exhaust, and ordinary digestion and metabolism. The damage caused by free radicals can trigger obesity, diabetes, heart disease and cancers.



Is Onyx Sorghum The Best Natural Source of Antioxidants?

Rating	Item	ORAC Value
1	Sumac (Sorghum) Bran	312,400
2	Cloves (Ground)	290,283
3	Sorghum Bran (High-tannin)	240,000
4	Oregano (Dried)	175,295
5	Rosemary (Dried)	165,280
6	Thyme (Dried)	157,380
7	Cinnamon (Ground)	131,420
8	Turmeric (Ground)	127,068
9	Vanilla Beans (Dried)	122,400
10	Sage (Ground)	119,929
11	Szechuan Pepper (Dried)	118,400
12	Acai (Fruit Pulp/Skin Powder)	102,700
13	Sorghum Bran (Black)	100,800
14	Rosehip	96,150
15	Cacao (Raw)	95,599
16	Sumac (Sorghum) Grain	86,800
17	Parsley (Dried)	73,670
18	Sorghum Bran (Red)	71,000
19	Nutmeg (Ground)	69,640
20	Basil (Dried)	61,063

The USDA Oxygen Free Radical Absorbance Capacity (ORAC) test is used to measure the potential of foods to neutralize harmful free radicals.

Of the top 20 ORAC foods, 5 are different varieties or forms of sorghum. The rest of the top 20 are all expensive herbs and spices that are consumed in relatively small quantities; making Grain Berry Onyx Sorghum the most affordable option that can add a significant amount of antioxidants to your diet.



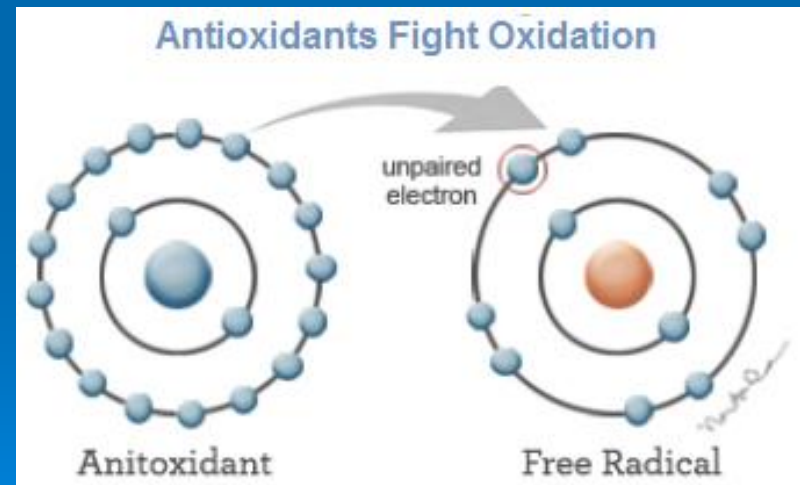
ONYX Multiple ORAC Test Results

(ORAC = Oxygen Radical Absorbance Capacity)

Grain Berry went beyond single ORAC testing by including the full spectrum of free radicals, as illustrated in the chart below.

USDA ORAC Test (2004, 2007 and 2010) measured one key free radical (Peroxal); only one of the six known free radicals.

Peroxal Radical *	42,274	umole/100g
Hydroxyl Radical	30,489	umole/100g
Peroxynitrite	1,321	umole/100g
Super Oxide Anion	81,866	umole/100g
Singlet Oxygen	15,943	umole/100g
Hypochrite	55,400	umole/100g
ONYX Total Bioactivity	227,302	/100g
* Higher than Blueberries and Pomegranate Juice		



Slows Sugar Absorption

ONYX slows down absorption of sugar and carbs reaching the bloodstream.

- Whole Grains have far more “good carbs” than processed flours, and king among whole grains is Grain Berry Onyx. Onyx has a low glycemic index due to its excellent carbohydrate profile, with fewer simple carbs and more “good carbs” than other whole grains.
- Onyx not only has the right kind of carbs, it’s also one of the very best sources of antioxidants. The rare antioxidants in Onyx not only help neutralize the ravages of free radicals, but also bind with carbohydrates and cause them to digest more slowly.



Silver Palate/Grain Berry was awarded a US patent for combining whole grains with high tannin sorghum.



High tannin sorghum field:



From Farm to Table, we know where our Onyx has been!

- From the fields, to the mill, to the factory and all the way to your table; we make sure Onyx is Identity Preserved and handled/processed to our exacting standards.
- We engage farmers to grow the crops exclusively for Grain Berry products. We provide the Texas A&M seed to the farmers in order to assure tight quality control.
- When the crop is harvested, it's immediately shipped to our mill in dedicated containers to avoid any potential cross-contamination with gluten, gmo crops, or any allergens.



Farm to Table (Continued)

- The crop is carefully inspected and cleaned by ADM at the mill in Dodge City, KS and stored in isolated bins at the mill location.
- ADM mills Onyx sorghum exclusively under contract with our company.
- After milling, the grain is stored under refrigeration to maintain quality.
- The milled Onyx sorghum flour is shipped to be added into our cereals, baking mixes and smoothie boosters.
- The final step is to send the grain to an outside lab to test for antioxidant and bioactive values. These values are far greater than any other grain and most fruits and vegetables.

