

THE FIRST FOODS DESIGNED FOR WHO SUFFER FROM ABDOMINAL SWELLING/PAIN AND INTESTINE DISORDERS

BruPi srl is an **innovative start up** and with the brand Myrea is the first in Italy to offer a line of funtional foods suitable for IBS (syndrome irritable bowel) and other dysfunctions gastrointestinal (dysbiosis, SIBO, IBD etc.).

Our products are: low FODMAPs, lactose free, sources of fibre, preservatives free, low nickel.

Gluten is not a problem for people who suffer from intestinal problems, if not celiac or subject to gluten sensitivity.

Hence the idea: a line of baked products created with gluten-containing flours leavened with an innovative ferment patented and meticulous leavening and formulation, tolerable for IBS and other gastrointestinal disorders.

What are FODMAPs?

Fermentable carbohydrates such as fructose, lactose, polyols, FOS and GOS fibres. In Myrea's food FODMAPs are present in very low quantities (tested results thanks to the collaboration of the Department of Chemistry of the Parma University) as required by the standard dictated by Monash University, which invented the low FODMAP diet.











PASTA GRAMIGNA

250 g



PASTA CASERECCE

250 g



GRISSINI PUMPKIN AND CHIA SEED

150 g



GRISSINI CLASSICI

BIO

150 q



PIADA BIO

180 a



CRACKER

BIO

150 g



CRACKER WITH SESAME SEEDS

BIO

150 g



PIZZA BASE

120 g





INTEGRATORE VITAMINA C 30 capsules



INTEGRATORE IMMUNO 30 capsules



INTEGRATORE CARMEN 30 capsules











