We pledge total truth in labeling. Our family of products contains only the purest and most potent ingredients. **Guaranteed**.

Clearly Fiber™ is a sugar-free, low calorie, naturally-sourced fiber product from digestion-resistant Maltodextrin.

Clearly Fiber™ is different from other fiber products: no grit, no lumps, no flavor. It dissolves clearly in any cold or hot drink. It won't change the texture, taste or color of your favorite soft food or beverage. Add Clearly Fiber™ to water, coffee, soda, yogurt, applesauce, oatmeal, pudding, mashed potatoes, juice and even sauces or soups. The possibilities are endless!

Clearly Fiber™ is a good source of fiber and supports proper bowel function and healthy intestinal microflora.*

Color of this product may vary due to color variations of the natural ingredient.

Warning: If pregnant or nursing, consult your healthcare practitioner before taking this product.

Keep out of reach of children. Store in a cool, dry place. If inner seal is broken, do not use

*These statements have not been evaluated by the Food and Drug Administration.

This product is not intended to diagnose, treat, cure or prevent any disease.

Fibersol® is a registered Trademark of ADM/Matsutani LLC and Matsutani Chemical Industry Co.LTD.



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DaVinci® Laboratories

Laboratories of Vermont

CLEARLY FIBER™

A Fiber Supplement to Support Intestinal Regularity and Digestive Health*

NO GRIT • NO LUMPS • NO FLAVOR • SUGAR FREE

VEGETARIAN / GLUTEN FREE

NET WT. 176 GRAMS (6.21 OZ)

Suggested Use: As a dietary supplement, mix 1 scoop (5.85 g) in any hot or cold liquid or food, 1 - 3 times daily, or as directed by your healthcare practitioner.

Supplement Facts

Serving Size 1 Scoop (5.85 grams) Servings Per Container 30

Amount Per Serving % Daily Value
Calories 20

Total Carbohydrates 6 g

Digestion Resistant Maltodextrin
(Fibersol®-2 brand) 5.85 g

*
Percent Daily Values are based on a 2.000 calorie diet.

Other ingredients: none.

*Daily Value not established

Dietary Fiber** 5 g

**Dietary fiber from digestion resistant maltodextrin was tested using

AOAC method #2001.03. Alternatively, AOAC method 2009.01 could be used.

Distributed by DaVinci® Laboratories of Vermont a division of FoodScience® Corp. 929 Harvest Lane Williston, VT 05495 USA www.davincilabs.com To obtain product information or report a serious ardverse event. call 1-800-325-1776.

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18%†