

— Gary's True Grit —

EINKORN ROTINI PASTA



Gary's True Grit™ Einkorn Rotini is a delicious and fun way to enjoy the goodness of einkorn grain.



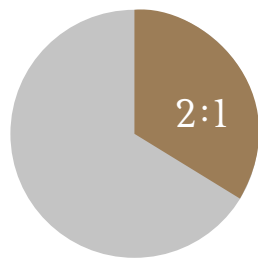
Einkorn grain has

ONLY 14 CHROMOSOMES

—compared to modern wheat with its 42 chromosomes—giving it a lower gluten content.

Einkorn's natural genetic code and
LOW GLUTEN LEVELS

make it more compatible with the human body than modern, hybridized wheat.



Einkorn has a
**MORE FAVORABLE
gliadin to glutenin ratio
THAN MODERN
WHEAT**

varieties. Einkorn has a gliadin to glutenin ratio of 2:1 compared to 0.08:1 for durum and hard red wheat.

Grown and

STONE-GROUND IN FRANCE

by artisan farmers and millers, Young Living's einkorn products are produced in small batches using traditional practices.



WHY WE *love* IT



We're always looking for ways to add more nutrition to the meals kids will actually eat. Made of pure, GMO-free einkorn flour, Gary's True Grit™ Einkorn Rotini Pasta is a great way to add additional nutrition to classic pasta dishes your whole family will love.

Einkorn is an ancient grain, one of the oldest forms of wheat. Unique for its unhybridized genetics, with a simple, ancient genetic code, einkorn flour is lower in gluten and higher in gliadin, a compound found in wheat.

This simpler genetic makeup also makes einkorn easier on the digestive system. That's great for taste buds and tummies.

YOUNG LIVING®
ESSENTIAL OILS



We take the stewardship of our planet seriously.
Our state-of-the-art production process brings
you the purest oils on Earth.

We call it
SEED TO SEAL®

It's not a slogan—it's our calling.

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