

Althaea officinalis L.

Dry extract standardized to contain $\geq 25\%$ mucilages

Marshmallow extract is produced from dried root, harvested in autumn, when the polysaccharides content is the highest. Marshmallow also contains flavonoids and phenolic acids.

POLYSACCHARIDES are polymeric carbohydrates with protective and energy reserve functions.

MUCILAGES are a sub-group of polysaccharides, mainly responsible for the biological effects. When a mucilage is mixed with water it swells to many times its original volume, forming a gel matrix that can adhere to epithelial tissues.

The excipient used is microcrystalline cellulose, also suitable for subjects with glucose metabolism dysfunction (i.e. hyperglycemia)



GASTRO-INTESTINAL SYSTEM

The mucilaginous-gel matrix is essential for bio-adhesion and *in-situ* activity, exerting bulk laxative effects, and emollient and soothing properties on inflammatory conditions of the digestive tract. There are some evidences that support their use as prebiotics.



RESPIRATORY SYSTEM

Marshmallow has traditionally been used for the oral and upper respiratory tract disturbances thanks to its antimicrobial, anti-inflammatory, cough suppressant and bio-adhesion properties.

