

Fermented botanicals

Patented and unique fermentation process



productoverview

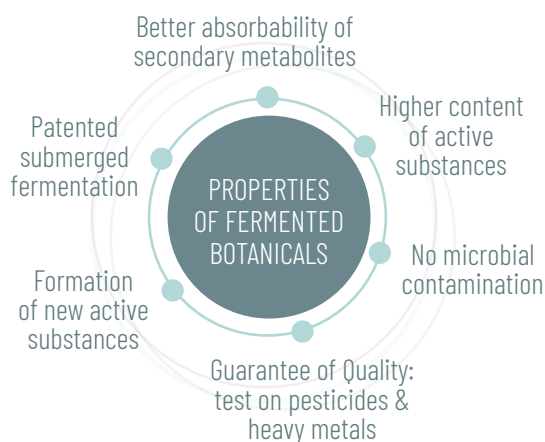
| COMPOSITION | | FERMENTATION | USE | FORM | HEALTH AREA SECTOR/FIELD |
|---------------------|--|--|-------|--------|---|
| BOTANICALS | | | | | |
| Ankascin® | Fermented red rice without monacolin K, standardized on monascin and ankaflavin | Patented Rice fermentation with monascus purpureus | NS FF | Powder |  |
| Berriotics™ | Fermented berries (Acerola, mulberry, cranberry, cherry, chokeberry, raspberry, strawberry, black currant, gooseberry, bilberry and organic tapioca dextrin), containing about 90 % water-soluble microfibrils | Patented Submerged 4-Stage Fermentation Technology | NS FF | Powder |  |
| FBG22™ | Fermented black garlic, standardized on > 10mg SAC/g | Unique triple fermentation | NS FF | Powder |  |
| Fermagalus™ | Fermented astragalus, standardized on > 0,2 % cycloastragenol, > 0,2 % calycosin, polysaccharides > 10 % & paraprobiotics > 20 billion CFU/g | Patented & innovative biotransforming fermentation technology | NS FF | Powder |  |
| Fermanolide™ | Fermented organic ashwagandha, standardized on > 3,2% withanolides | Patented & innovative biotransforming fermentation technology | NS FF | Powder |  |
| Fermeric™ | Fermented organic turmeric, standardized on > 2,3% curcuminoides | Patented & innovative biotransforming fermentation technology | NS FF | Powder |  |
| Fermogulan™ | Fermented Gynostemma pentaphyllum (jiaogulan), standardized on 11,2 % gypenosides | Patented & innovative biotransforming fermentation technology | NS FF | Powder |  |
| Ferzinger™ | Fermented Zingiber officinale (ginger) | Koji fermentation technology | NS FF | Powder |  |
| Fibriotics™ | Fermented fruits & vegetables (Apple, Carrot, Mulberry, Pineapple, Radish, Lemon, Orange, Beetroot, Plum, Prune, Passionfruit, Watermelon, Wolfberry, Acerola, Asparagus, Banana, Bilberry, Blackcurrant, Broccoli, Cherry, Chokeberry, Cranberry, Gooseberry, Grape, Grapefruit, Hawthorn, Jujube, Lychee, Melon, Papaya, Peach, Pear, Pomegranate, Raspberry, Strawberry, Tomato and organic tapioca dextrin) containing about 90 % water-soluble microfibrils | Patented Submerged 4-Stage Fermentation Technology | NS FF | Powder |  |
| Gabarelax™ | 100 % natural, bio-identical GABA | Patented bio-fermentation technology using Lactobacillus hilgardii | NS FF | Powder |  |



NS Nutritional Supplements
FF Functional Food



Exceptional properties of fermented botanicals



During the fermentation process, the botanicals are invaded by edible microorganisms to create **beneficial substances for health**.

This includes the following:

- **Conversion of the secondary metabolites** (saponins, flavonoids, ...) to their **bioactive form** → better absorption and functioning in the body
- **Formation of new active substances**
- **Formation of microfibres** during the fermentation of fruit, vegetables and berries, essential for a healthy microbiome
- **Formation of Short-Chain Fatty Acids (SCFA's)** derived from indigestible carbohydrates