

Fermented mushrooms

Patented and unique fermentation process



productoverview

COMPOSITION

FERMENTATION

USE

FORM

HEALTH AREA SECTOR/FIELD

MUSHROOMS

Agaricus blazei mycelium AB12

Fermented Agaricus blazei with high bioactive β-glucans

Patented submerged fermentation technology

NS FF

Powder



Cordyceps sinensis mycelium CS12

Fermented Cordyceps sinensis with high bioactive β-glucans, cordycepin and N6-2-hydroxyethyl adenosine (N6-HEA)(only in fermented mycelium)

Patented submerged fermentation technology

NS FF

Powder



Ganoderma lucidum mycelium GL12

Fermented Ganoderma lucidum (Reishi) with high bioactive β-glucans, Ganoderic acid A and Ganoderic acid B (only in fermented mycelium)

Patented submerged fermentation technology

NS FF

Powder



Grifola frondosa mycelium GF12

Fermented Grifola frondosa (Maitake) with high bioactive β-glucans

Patented submerged fermentation technology

NS FF

Powder



Hericium erinaceus mycelium HE12

Fermented Hericium erinaceus (Lion's mane) with high bioactive β-glucans & Erinacine A (only in fermented mycelium)

Patented submerged fermentation technology

NS FF

Powder



Inonotus obliquus mycelium IO12

Fermented Inonotus obliquus with high bioactive β-glucans, betulinic acid , inotodiol & trametenolic acid

Patented submerged fermentation technology

NS FF

Powder



Lentinula edodes mycelium LE12

Fermented Lentinula edodes (Shiitake) with high bioactive β-glucans

Patented submerged fermentation technology

NS FF

Powder



Paecilomyces hepiali mycelium PH12

Fermented Paecilomyces hepiali (Cs-4) with high bioactive β-glucans

Patented submerged fermentation technology

NS FF

Powder



Antioxidant



Anti-Stress



Cardiovascular health



Cognitive health



Digestive health



Energy



Immune health



Longevity



Recuperation



Skin health



Sleep



Urinary health

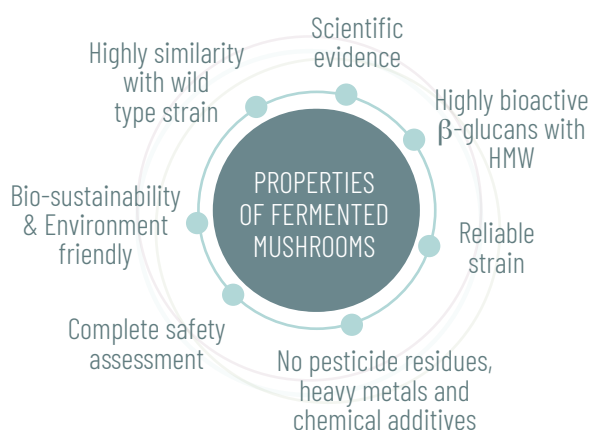


Weight management

NS Nutritional Supplements
FF Functional Food



The exceptional properties of fermented mushrooms



- **Submerged fermentation** is the best technology to manage the identity and purity of medicinal mushrooms without contamination.
- Our fermented mushrooms contain the **most effective beta-glucans** since the **triple helix structure** has been preserved, identical to that of the native mushroom.
- Via **low temperature membrane filtration** of the broth, the freeze-dried mushroom mycelium also contains **polysaccharides with high molecular weight** (> 5000 Da) that are **more bioactive**.
- This cultivated mycelium contains **100 % pure polysaccharides including β -glucans** from the mushroom itself in contrast to many mushroom powders which often contain higher levels of polysaccharides derived from **starch and other impurities** of cereal-based cultivation.