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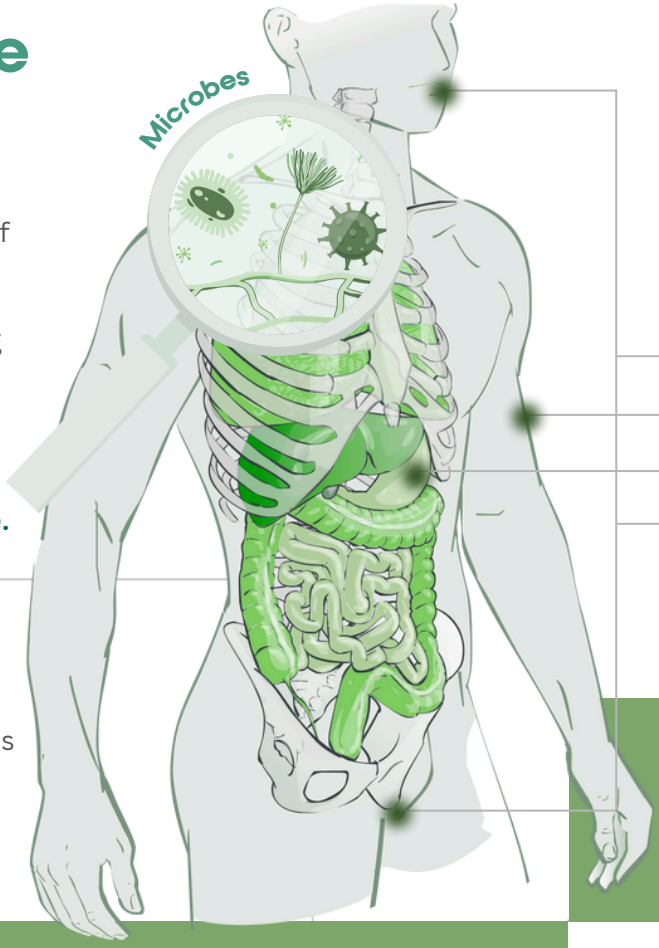
The Future of Synbiotic Wellness

Inspired by Nature
Driven by Science
Enhancing Life

Our Microbiome

Our bodies are a complex ecosystem inhabited by a large amount of cells and an even greater number of microorganisms.

Your health and wellbeing relies both on your own cells but also the trillions of **microbes, that live on and, inside our bodies: known as the Microbiome.**



+ Microorganisms can be commensal (good), living harmoniously within us

– Pathogenic (bad), causing harm and disease.

The 4 microbiomes that impact our health and wellbeing

all require balance and diversity of microorganisms for productivity and vibrance.

- Oral
- Skin
- Gut
- Urigenital

Bio-az™ Synbiotics deliver ingredients with superior performance that provide better health outcomes.

Stronger immunity, better skin and dermal health, Scalp and follicle health, mental health and brain function, digestive health in children and adults, reduced cholesterol.

Supporting good bacteria is key to optimal health.

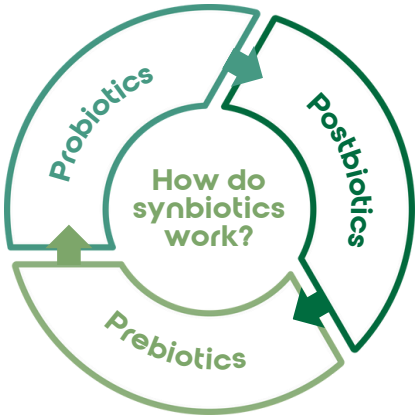
Providing your good bacteria with nourishing foods, rich in prebiotics and probiotics, strengthens their growth and promotes a balanced and thriving microbiome essential for overall well-being.

What are Synbiotics?

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Bio-az™ Synbiotics are complementary synbiotics, synergistic of **probiotic**, **prebiotics** and **postbiotics** that work together to promote microbiome **diversity** and **vitality.**

Bio-az™ synbiotics amplify the benefits of each biotic element to bring balance, diversity and vitality to all microbiomes



Probiotics

Out-compete pathogens and non-beneficial microbes creating space in the microbiome for an increased diversity of beneficial microbes to thrive

Postbiotics

Deliver immediate and targeted benefits whilst probiotics activate

Prebiotics

Provide nourishment to the entire microbiome with the nutrients needed for a vibrant, healthy and productive microbiome

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Unit 2, 9-11 Babdoyle Street
Loganholme QLD 4129, Australia

www.bio-az.com

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Scientifically Proven Efficacy

Extensive research demonstrates that Bio-az Synbiotics survive food processing and digestion, delivering their benefits directly to the gut.

Heat and pH Resistant

Demonstrates resilience against extreme heat and a broad spectrum of pH levels, providing flexibility in food processing and formulation.

Manufacturing Efficiency

Bio-az has developed a reliable, food-safe, and cost-effective cleaning-in-place (CIP) protocol, ensuring seamless integration into existing manufacturing processes.

Quality Assurance

Engineered for stability, efficacy, and safety across the entire supply chain, from raw material to finished product.

Clean Label Appeal

Meet consumer demand for natural, functional ingredients that provide tangible health benefits.

Why Include Bio-az Synbiotics in your Food Product?

- **Survive Retail:**
  12-24 months Fridge Free Shelf Stability
- **Survive Manufacturing:**
  Heat tolerance of 96 degrees,
- **Survive the Stomach:**
  Proven efficacy to your gut.

Extended Shelf Life

With a remarkable 24-month shelf life at room temperature, Bio-az ensures your products maintain their functional benefits throughout their shelf life.

Unparalleled Stability

Bio-az Synbiotics remain stable at ambient temperatures and in various food matrices, allowing for incorporation into a wide range of products without compromising efficacy.

Ingredients

Bio-az Probiotics

Bacillus Subtilis

- Support mitochondrial function.
- Antimicrobial properties promote the growth of a balanced and diverse microbiome.
- Produce beneficial metabolites and other postbiotics that positively impact immune system response to infection.



Bio-az Postbiotics

Inanimate Bacillus Subtilis

- Provide the gut with immediate beneficial metabolites.
- Support immune modulation.
- Anti-inflammatory and anti-viral properties.
- Detoxification actives.

Bio-az Prebiotics

Inulin sourced from Chicory Root, Organic Pea Fibre, Organic Green Banana Resistant Starch

- Support the survival of the probiotic microbe during the passage through the upper. intestinal tract.
- Enable a more efficient implantation of the probiotic microbe in the colon.
- Stimulate the growth of probiotic microbes
- Stimulate the growth of ubiquitous microbes.

Easily incorporated into various food formats.

- Cereals
- Snacks
- Condiments
- Health Foods
- Dairy and Dairy Alternative
- Certain Bakery Applications
- Functional Supplements

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Scientifically Proven Efficacy

Extensive research demonstrates that Bio-az Synbiotics survive the journey through the digestive system, delivering their benefits directly to the gut.

Extended Shelf Life

Bio-az Synbiotics remain stable for over 24 months at room temperature, ensuring your products maintain their functional benefits throughout their shelf life.

Clean Label Appeal

Meet consumer demand for natural, clean label ingredients that provide tangible health benefits.

Ingredients

Bio-az Probiotics

Bacillus Subtilis

- Support mitochondrial function.
- Antimicrobial properties promote the growth of a balanced and diverse microbiome.
- Produce beneficial metabolites and other postbiotics that positively impact immune system response to infection.

Bio-az Postbiotics

Inanimate Bacillus Subtilis

- Provide the gut with immediate beneficial metabolites.
- Support immune modulation.
- Anti-inflammatory and anti-viral properties.
- Detoxification actives.

Why Include Bio-az Synbiotics in your Beverage Product?

Specifically selected prebiotics and probiotics combined using Bio-az™ proprietary synbiotic process, deliver thermal resilience for probiotics, shelf stability and efficacy through to targeted microbiome.

- **Survive Retail:** 12-24 months Fridge Free Shelf Stability
- **Survive Manufacturing:** Heat tolerance of 96 degrees,
- **Survive the Stomach:** Proven efficacy to your gut.



Bio-az Prebiotics

Inulin extracted from Chicory Root and Maize fibre

- Support the survival of the probiotic microbe during the passage through the upper intestinal tract.
- Enable a more efficient implantation of the probiotic microbe in the colon.
- Stimulate the growth of probiotic microbes.

Brand Differentiation

Position your beverages at the forefront of the gut health trend, offering consumers a truly functional product backed by science.

Formulation Flexibility

Compatible with a wide range of pH levels and resistant to extreme heat, allowing for greater formulation freedom.

Unparalleled Stability

Unlike traditional probiotics, Bio-az Synbiotics remain stable at ambient temperatures and in high water activity environments. This means you can incorporate them into a wide range of non-refrigerated beverages without compromising efficacy.

Easily incorporated into various beverage formats,

- **Carbonated Beverages**
- **Juices:** Fruit juices and vegetable juices.
- **Water:** Still, sparkling, flavored.
- **Energy and Sports Drinks**
- **Dairy-Based Beverages:** Milk, flavored milk, milkshakes, smoothies.
- **Health Drinks**: Kombucha, kefir, probiotic drinks.
- **Nutritional Drinks**: Protein shakes, meal replacement shakes
- **Low-Alcohol Beverages**
- **Beverage Powders and Supplements.**

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