



A Global NutraIngredients Prebiotic of the Year Winner



Livaux wins NutraIngredients Prebiotic of the Year Europe & USA 2022

What the Judges said:

"Livaux' novel benefit of increasing numbers of Faecalibacterium prausnitzii and robust scientific evidence backing up its claims stood out for the judges. This was in light of science linking low levels of Faecalibacterium prausnitzii with the severity and duration of symptoms of viral infections, as well as other conditions including IBD, diabetes and Parkinson's disease."

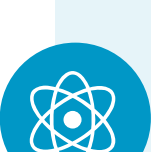




Livaux®

8 in 1 Gold Class Prebiotic

A multifunctional, multifaceted prebiotic, Livaux® is a bar above other prebiotics with several key differentiating features:

KEY FEATURE	DETAILS	HOW OTHER PREBIOTICS COMPARE
 Its a food!	As a freeze-dried kiwifruit powder made with no chemical modifications, Livaux is a food with proven safety and a long history of consumption.	Made from extract or made from sources with no history of human consumption
 Low dose	It's effective, clinically proven dose is very low at just 600 mg a day.	Other prebiotics require the consumer to take several grams going up to even 20 g in some cases.
 FODMAP friendly & well-tolerated	The natural sugars and dietary fibre in Livaux are naturally FODMAP friendly, so it is well tolerated by IBS sufferers and helps relieve bloating and gas.	Other prebiotics, like inulin, are not FODMAP-friendly and can cause unwanted side effects, like bloating and gas.
 Slow fermentation for full benefits	The dietary fibre in Livaux includes complex kiwifruit pectin which is slowly fermented along the length of the colon and by a complex assortment of bacteria, promoting diversity. This not only means it is well-tolerated, but the many different beneficial bacteria and byproducts that are produced confer health benefits throughout the colon.	Other prebiotics, including inulin and resistant starch, have simple structures which means they are fermented rapidly and early by the first bacteria that encounter them.
 Specifically targets F.prau	The high methoxy pectin in Livaux is the preferred food source for the beneficial gut bacteria, <i>Faecalibacterium prausnitzii</i> (F. prau). Low levels of F. prau have been associated with numerous health concerns, including IBS, IBD, diabetes, Parkinson's disease, depression, asthma and most recently with increased SARS-CoV-2 (Covid-19) infection symptom severity and duration.	No other whole food prebiotics have been shown to selectively feed F. prau in a clinical trial.
 Multiple bioactives – not just a prebiotic fibre	Livaux contains multiple bioactives that work together to deliver health benefits that go beyond that of standard prebiotics, which are just fibre. The bioactives in Livaux include: <ul style="list-style-type: none"> • Dietary fibre, including high methoxy pectin, the primary prebiotic material. Additionally, being from a whole fruit, Livaux contains both soluble and insoluble fibre, giving the consumer the best of both worlds in terms of fibre functionality. Beyond the standard prebiotic action, the soluble and insoluble fibre contribute to improving bowel regularity. • Polyphenols, which not only offer antioxidant and anti-inflammatory benefits but also modulate the microbiome via a duplibiotic effect (antimicrobial and prebiotic actions). • Vitamins C, E and folate for immune health benefits. • Actinidin, a kiwifruit-unique proteolytic enzyme for protein digestion. 	Most prebiotics are just dietary fibre and offer no other nutritional or health benefit.
 Clinically proven	To date, 2 clinical trials on Livaux have been completed. Academics worldwide approach us based on our published clinical evidence, requesting to use Livaux in their clinical studies. One is currently underway, and others are in the pipeline.	Many prebiotics rely on in vitro or in vivo data to support their claims.
 It tastes great!	From gold kiwifruit, the taste of Livaux is very pleasant and appeals to many consumers.	Other prebiotics have an undesirable flavour or none at all.