



A VALUE PROPOSITION TO CONSIDER

Why Fluxome® Resveratrol?

The question companies in the supplement, food and cosmetic industries seek an answer to is how they can comfortably source resveratrol and use it in their products without a single concern? We suggest Fluxome® Resveratrol as the source of resveratrol that can answer this question.

Fluxome represents a novel source of **natural** resveratrol produced entirely in the US by a patented **fermentation** process. Fluxome® Resveratrol consistently exceeds a **purity** level of 98% trans-resveratrol and is completely **safe** and free of contaminants such as heavy metals and pesticide residues. Because Fluxome® Resveratrol has been thoroughly evaluated by an independent expert panel, it has not only been deemed acceptable for use in dietary supplements but has also been determined to be self affirmed GRAS (Generally Recognized As Safe) for use in functional and conventional foods. Its absence of taste, odor or color and kosher status should ensure that the product is **easily applicable** in a range of formulations.

The sustainable cGMP fermentation process, which takes place in closed steel tanks, provides Fluxome the opportunity to deliver **consistent** high batch to batch quality. The production method which is unique to Fluxome only requires baker's yeast, sugar, vitamins and minerals to ensure a very **reliable** source of resveratrol. The supply of material is not subject to the usual raw material concerns related to bad harvest, such as product variations and contaminants, which can easily result in major fluctuations in price and quality. Finally, Fluxome represents an **eco-friendly** product concept which utilizes novel bioprocesses.

All together, the advantages of Fluxome® Resveratrol clearly suggest that this product is a solution for those companies looking for ultra pure resveratrol to add value to their consumer products.



FLUXOME™
... Setting new standards!