



PRODUCT PORTFOLIO FERMENTED INGREDIENTS

NAME	PLANT	COMPOSITION	STANDARDIZATION	HEALTH BENEFITS										
BOTANICAL INGREDIENTS				Z	(0	3/1/2	(1)			*	Ę,	ĪĤ	
ANKASCIN® 568-P	Rice (oryza sativa)	Red yeast rice without monacolins Patented fermentation with monascus purpureus NTU568	0.7% monascin 0.23% ankaflavin	•	•	•				•				
FBG22® 1%	Garlic (Allium sativum)	Fermented black garlic extract Unique Triple Fermentation	≥ 1% S-allyl-cysteine (SAC)		•		•	•	•					
FERMAGALUS®	Astragalus (Astragalus membranaceus)	Fermented astragalus root extract PhytoFerm® Fermentation Technology	≥ 0.2 cycloastragenol ≥ 10% polysaccharides ≥ 3 billion cells/g postbiotics	•	•	•	•			•				
FERMANOLIDE®	Ashwagandha (Withania somnifera)	Fermented ashwagandha root extract PhytoFerm® Fermentation Technology	≥ 0.7% withanolides ≥ 0.15% withanolide A ≥ 0.10% sominone ≥ 3 billion cells/g postbiotics	•		•	•			•	•			
FERMERIC®	Turmeric (Curcuma longa)	Fermented turmeric root PhytoFerm® Fermentation Technology	≥ 1.2% curcumin ≥ 2.0% curcuminoids ≥ 3 billion cells/g postbiotics				•	•	•	•		•		
FERMIDINE® 1%	Wheat (Triticum aestivum)	Spermidine from fermented wheat germ extract PhytoFerm® Fermentation Technology	≥ 1% spermidine	•	•		•			•				
FERMIDINE® 0.2%	Wheat (Triticum aestivum)	Spermidine from wheat germ extract Not fermented	≥ 0.2% spermidine	•	•		•			•				
FERMODIOLA®	Rhodiola (Rhodiola rosea)	Fermented rhodiola root extract PhytoFerm® Fermentation Technology	≥ 1.5% p-tyrosol ≥ 3 billion cells/g postbiotics		•	•	•			•	•			
FERMOGULAN®	Jiaogulan (Gynostemma pentaphyllum)	Fermented jiaogulan leaf extract PhytoFerm® Fermentation Technology	≥ 11.0% gypenosides ≥ 0.25% ginsenoside CK ≥ 0.10% ginsenoside Rg2 ≥ 0.10% ginsenoside Rh3 ≥ 3 billion cells/g postbiotics	•	•	•	•	•	•		•		•	
FERZINGER®	Ginger (Zingiber officinale)	Fermented ginger root extract PhytoFerm® Fermentation Technology	≥ 1.5% 6-paradol ≥ 0.3% 6-gingerol ≥ 0.04% 6-shogaol ≥ 3 billion cells/g postbiotics		•	•	•		•	•		•		
THEARELAX®	Green tea plant (Camellia sinensis)	Green tea extract Not fermented	≥ 40% L-theanine	•	•					•	•			





















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PREBIOTICS & POSTBIOTICS					~~~	0		(()	(F)		7	Ŕ	4
BERRIOTICS®	Berries (10 types of berries)	Fermented berries Prebiotic microfibers & polyphenols 4-stage Fermentation Technology	≥ 4.0 mg GAE/g of total polyphenol ≥ 80% of DPPH scavenging activity ≥ 0.05% butyric acid ≥ 0.10% acetic acid ≥ 500 million cells/g postbiotics		•		•		•	•			•
FIBRIOTICS®	Fruits & Vegetables (36 types of fruits and vegetables)	Fermented fruits & vegetables Prebiotic microfibers & polyphenols 4-stage Fermentation Technology	≥ 5.0 mg GAE/g of total polyphenol ≥ 5.0 x 10⁴ U/kg SOD-like activity ≥ 0.05% butyric acid ≥ 0.15% acetic acid ≥ 500 million cells/g postbiotics				•		•	•			•
FIBRIOTICS®AF+	Fruits & Vegetables with extra functional carrier	Fermented fruit & vegetables Acacia fiber, prebiotic microfibers & polyphenols 4-stage Fermentation Technology	≥ 50% of soluble fibers ≥ 5.0 mg GAE/g of total polyphenol ≥ 5.0 x 10 ⁴ U/kg SOD-like activity ≥ 0.05% butyric acid ≥ 0.15% acetic acid ≥ 500 million cells/g postbiotics				•		•	•			•
FERMBUCHA®	Black tea plant (Camellia sinensis)	Fermented black tea by SCOBY Alcohol-free kombucha powder PhytoFerm® Fermentation Technology	≥ 7.0 mg GAE/g of total polyphenol ≥ 5.0 x 10 ⁵ U/kg SOD-like activity ≥ 0.40% glucuronic acid ≥ 0.20% glucaro-1,4-lactone ≥ 0.03% acetic acid ≥ 500 million cells/g postbiotics		•		•	•	•				•
NUTRIENTS & SPECIALTIES				\mathbb{Z}	~~~~	0	2017	(()			7	Ŕ	4
EPITHEFOOD®		Mix of medium and short chain fatty acids	8.5-15.5% butyric acid 14.5-21.5% caprylic acid 13-20% capric acid 16.5-23% lauric acid				•		•	•			•
FERMOKINASE®	Soya (Glycine max)	Nattokinase from natto beans Patented & Controlled Fermentation Technology	Nattokinase activity: ≥ 20.000 FU/g		•					•			
PROANTRO®	Antrodia camphorata	Freeze-dried Antrodia mycelium powder Medicinal mushroom for liver protection Patented Solid-State Fermentation Technology	≥ 0.3% of antroquinonol ≥ 1.5% of triterpenoids	•	•	•	•	•					























Discover PhytoFerm® Fermentation Technology

Fermedics, a global leader in fermented ingredients, for food, food supplements and nutraceuticals, unlocks the full potency of plants with its proprietary PhytoFerm® Fermentation Technology. Inspired by the gut microbiome, this natural process transforms plant compounds into powerful forms that support gut, heart, metabolism, cognition and vitality.



