







Animal Care Synbiotics



Our microbiome is directly connected to our pet's microbiome.



# The problem we see..

Today, living in urban areas and confined environments, cats, dogs and horses are no longer able to hunt or forage for food as nature intended. Their diets are chosen by their well-meaning, but often unaware, owners resulting in microbiome imbalances and health challenges.



Irritated/Inflammatory Bowel Diseases – Acute or chronic diarrhea, vomiting, loss of appetite poor nutrient absorption.

Dental Problems – inflammation, gum tissue damage, bad breath

Skin allergies, skin infections and inflammation causing dull looking coat, itching and excessive shedding

Increased anxiety, depression and other behavior issues

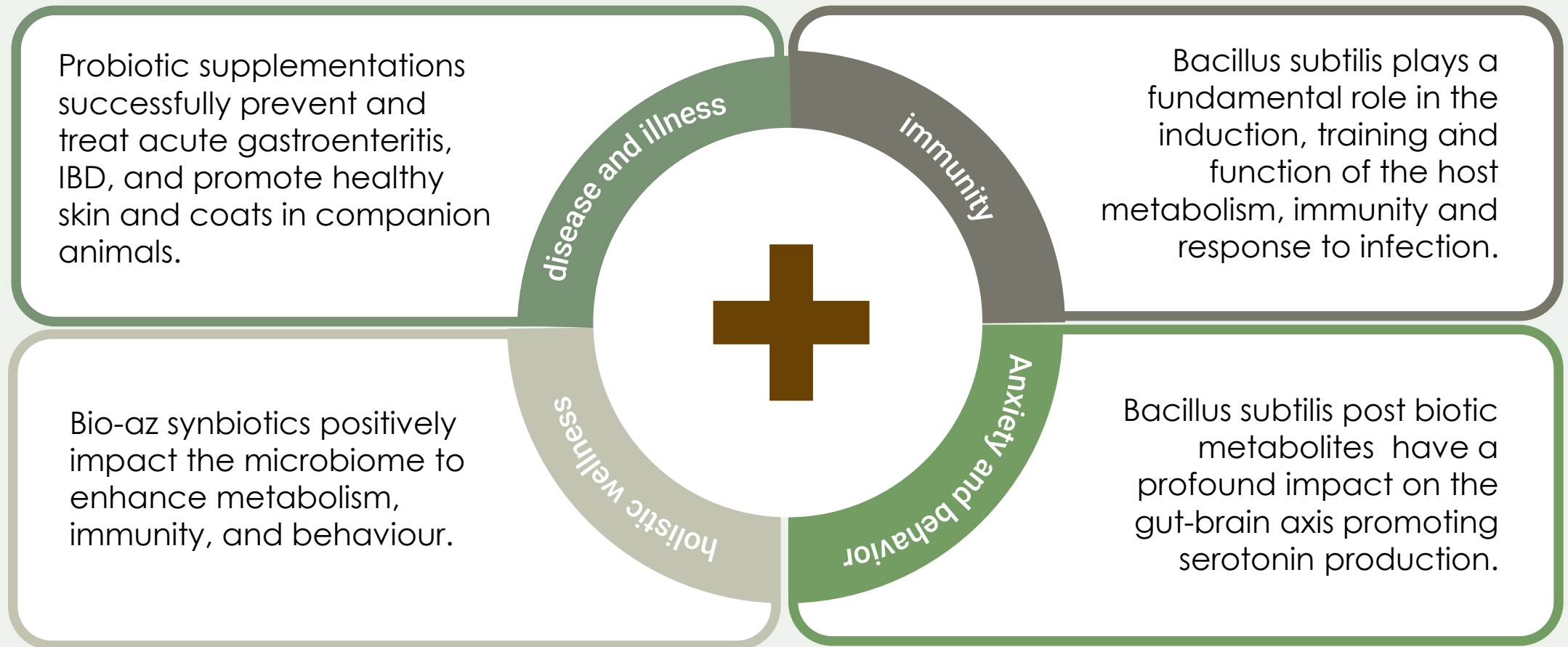
Our pet's microbiome is their first line of defense and the key to health and vitality.





# Bio-az Animal Synbiotics

Synbiotic blends of non-GMO *Bacillus subtilis* strains and clean label, allergen free prebiotics and postbiotics.





# Bio-az Animal : Bacillus subtilis metabolites

## The Menaquinone Advantage

- The Bacillus subtilis strains in Bio-az Animal produce menaquinone-7 (Vitamin K2-MK7).
- This naturally produced form of Vit K2, acts as a cofactor to activate  $\gamma$ -carboxylation of osteocalcin. MK-7 has shown the highest bioavailability and the most significant effect on OC carboxylation in human and animal compared to K1 or K2-MK-4.
- Osteocalcin is a biomarker for healthy bone metabolism and plays an important role in the prevention of osteoporosis, by facilitating the transportation of calcium to improve bone density.
- Commercial animal custodians have been feeding bacillus subtilis to improve bone density for a long time.



# Bio-az Postbiotics

bio-az

Provides the gut with immediate beneficial metabolites.

bio-az

Anti-viral and anti microbial properties.

bio-az

Acts as a ligand to attach to toll receptors to reduce inflammation and improve immunity.

bio-az

Preferentially stimulates reproduction of beneficial microbes in the colon.



# Bio-az Green Banana Resistant Starch

bio-az

Highly effectively metabolised by animals' microbiome into short chain fatty acids (specifically butyrate) to enhance gut wall and immune function.

bio-az

Preferentially metabolised by known beneficial gut microbiota such as Akermansia which is known to reduce obesity and insulin resistance.

bio-az

Reduces inflammation and upregulates intestinal villi growth through targeted apoptosis and cell replication.

bio-az

Utilised through a slow sustained fermentation throughout the large intestine which minimises bloating and gas production.



# Bio-az Sprouted Yellow Pea Fibre

bio-az

Metabolised by animals' microbiome to produce arabinose, galactose, xylose, rhamnose and other vital carbohydrate monomers.

bio-az

Arabinose is a powerful immune modulator (reduces inflammation) directly stimulating the GALT system (Gut Associated Lymphatic System).

bio-az

Sustained release and delivery of benefits with less risk of gas/bloating due to slower fermentation rates in large intestine.

bio-az

Arabinose is preferentially metabolised into short chain fatty acids and other vital metabolites by your microbiome.





# Bio-az Inulin from Chicory Root

A small version of the bio-az logo, featuring the text "bio-az" in white on a green circular background.

Promotes healthy gastrointestinal flora

A small version of the bio-az logo, featuring the text "bio-az" in white on a green circular background.

Stimulates the production of short chain fatty acids

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Reduces inflammation and improves immunity

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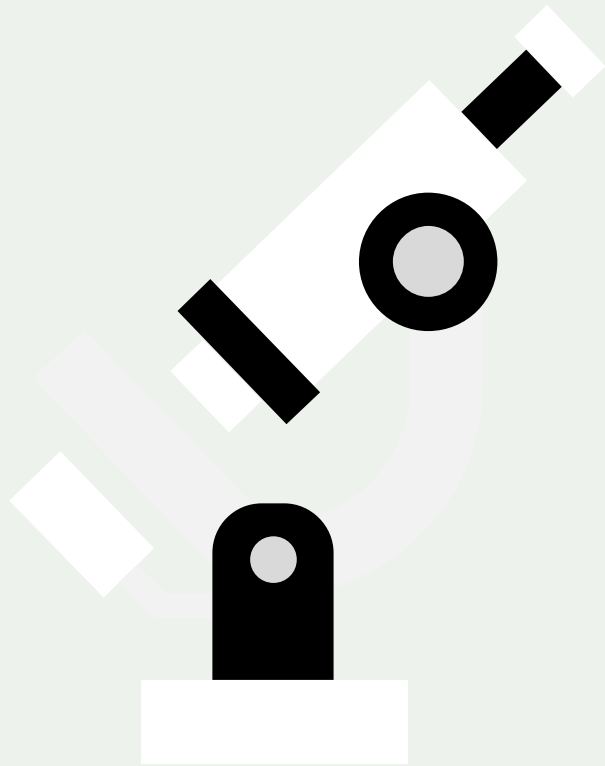
Improves insulin resistance





# Bio-az Canine Oral

Synbiotic combination TBC subject to customer requirements



- 1 Positively stimulates the immune system to reduce inflammation and improve function, orally and via ingestion.
- 2 Promotes and maintains healthy oral microbiome with antimicrobial properties which assist the prevention of caries and bad breath.
- 3 Protects the oral cavity from caries by producing beneficial biofilms and reduces adhesion of pathogenic organisms.
- 4 Adjusts oral flora, activates activate gingival fibroblast cells and induces cytokine production.

# Ingredient Advantages

**Guaranteed Probiotic Survival:** 100% survival rate right through to time of purchase and consumption.

**Guaranteed Functional Prebiotics:** Prebiotic oligosaccharides (short & long chain) blends per serve to feed your pets' microbiome.

**Guaranteed Stability:** Shelf Stable Fridge Free for 24 months at ambient temperatures in FMCG products with high water activity.

**Simple & Effective CIP:** Bio-az CIP Protocol – Common cost-effective food grade products that easily perform in existing CIP systems.



## bio-az products

Innovative biotechnology; capturing nature's intelligence, delivering prebiotics, probiotics and postbiotics, in synbiotic functional ingredients.





# Proven Stability, Efficacy and Quality

**RESILIENCE:** Most probiotic strains aren't robust enough to survive the rigors of aseptic manufacturing processes.

**STABILITY:** Impossible to have stability in most FMCG products with high water activity when combining a prebiotic, postbiotic and probiotic.

**EFFICACY:** Most probiotics are processed for FMCG application are not alive or functional at time of consumption, even if refrigerated.

## **RAW AND FINISHED GOODS STORAGE:**

Most ingredients and finished good containing live probiotics require refrigeration, have limited shelf life or both.

**PLANT CONTAMINATION:** Most bacteria will permanently contaminate manufacturing lines.



**bio-az:** Our blend of microbes have a proven tolerance to very high heat and a wide pH range.



**bio-az :** Proven Shelf Stability (>24 months) at ambient temperatures in high water activity FMCG applications.



**bio-az:** Proven efficacy and delivery to the colon time of consumption. CFU on the label equals CFU upon consumption.



**bio-az CIP Program:** Bio-az ingredients are shelf stable for 2 years as a raw material and then 24 months in finished goods at temperatures below <math>30^{\circ}\text{C}</math>



**bio-az CIP Program:** Proven, Food Safe, simple, low-cost CIP protocol completely cleans manufacturing lines.



# Synbiotic Animal Product Applications



Formulated Supplements



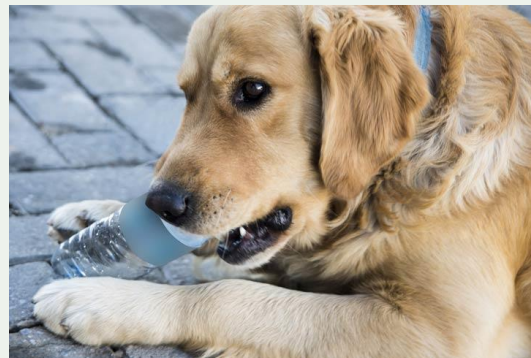
Chews and Treats



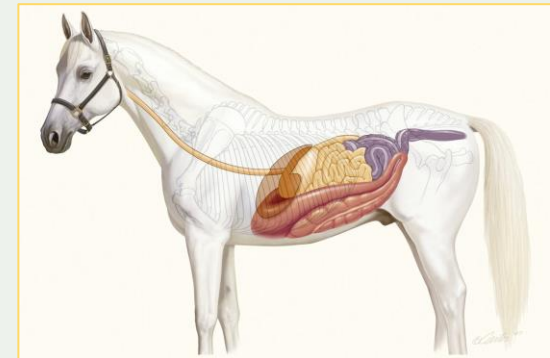
Oral Care



Extruded pet food



Functional Pet Beverages



Equine Whole Health

# Research & Development



Dr. Peter Valtchev (Right)

Bio-az has developed a highly skilled Research and Development team that is focussed on continuing to develop the company's unique biotechnology and opportunities for future ingredients and pet product applications.

The Bio-az team has developed relationships with multiple Universities and Private Research Institutions to ensure it remains at the forefront of prebiotic, probiotic and postbiotic science and technology.

Bio-az is currently developing biotechnology that customises synbiotic formulations to target specific health outcomes.

New innovation will significantly increase the range of probiotics commercially available to the market whilst increasing viability, shelf life and commercial applications.





Thank you

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Cohabiting family members share microbiota with one another and with their dogs *Se Jin Song*<sup>1</sup>, *Christian Lauber*<sup>2</sup>, *Elizabeth K Costello*<sup>3</sup>, *Catherine A Lozupone*<sup>4†b</sup>, *Gregory Humphrey*<sup>2</sup>, *Donna Berg-Lyons*<sup>2</sup>, *J Gregory Caporaso*<sup>5,6</sup>, *Dan Knights*<sup>7,8</sup>, *Jose C Clemente*<sup>4†a</sup>, *Sara Nakielny*<sup>9</sup>, *Jeffrey I Gordon*<sup>10</sup>, *Noah Fierer*<sup>1,2</sup>, *Rob Knight*<sup>11,12\*</sup>

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