

- Synergistic Formulation With Organic Baobab & Acacia
- Prebiotic Effect On Flora Balance & Gut Comfort
- Unique Sustainability Commitment







# BAOBAB & ACACIA

inavea™ BAOBAB ACACIA is an all-natural and organic synergistic formulation of Baobab & Acacia, two African treasures with a unique sustainability commitment. inavea™ BAOBAB ACACIA offers proven prebiotic effects at 5g/d which contribute to the balance of microflora for enhanced digestive health and general well-being.

# Synergistic FormulationWith Baobab

Baobab pulp and Acacia have been traditionally consumed for centuries for their wide range of nutritional and medicinal properties.

Across scientific literature, prebiotic activities for Baobab pulp have been suggested but never evaluated. Nexira's new proprietary study, using the SHIME® model¹ has demonstrated for the first time the prebiotic effects of Baobab at 10g/d and the synergistic prebiotic effect of inavea™ BAOBAB ACACIA at 5g/d.

# Prebiotic Effect For Microflora Balance

Performing formulation, **inavea™** BAOBAB ACACIA acts as a **friendly microflora regulator** effective in creating, restoring and sustaining the beneficial balance.



Our study has demonstrated the **complementary** & significant prebiotic activities of inavea™ BAOBAB ACACIA:

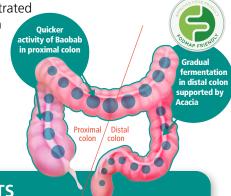
- decrease of pH, ammonium and bSCFA<sup>2</sup>
- increase of lactate and SCFA<sup>3</sup>.

The study showed the promotion of beneficial bacteria, including the *Bifidobacterium* spp., and specific bacteria families such as *Akkermansiaceae* and *Christensenellaceae*.

### Prebiotic Effect On Gut Comfort

Our study has demonstrated a gradual fermentation across the entire intestine, i.e. a full spectrum gut fermentation.

inavea™ BAOBAB ACACIA is suitable for a low FODMAP diet.



#### **HEALTH BENEFITS**

- Balanced microbiota to boost beneficial bacteria
- Enhanced digestive health
- Supported metabolic health with modulation of oxidative and inflammatory markers

#### **KEY FEATURES**

- 100 % all-natural & appealing combination
- Subtle flavor of Baobab, slightly tangy with fruity notes
- Low hygroscopicity
- High fiber content\*
- Ideal to invigorate & fortify:



Powders



Dairy



Snacks & Cereals



Beverage

## Unique Sustainability Commitment

Involved in sustainable development, Nexira takes special care to develop and to preserve the origins of the natural raw materials we are sourcing. Nexira is now going one step beyond the path of sustainability with inquea by ambitiously enhancing our current commitment to three of the Sustainable Development Goals of the United Nations:

SUSTAINABLE GALS
DEVELOPMENT GALS







Nexira aims for a carbon-neutral footprint for the inavea™ brand.





[1]: Simulator of Human Intestinal Microbial Ecosystem with Prodigest. [2]: Branched Short Chain Fatty Acids. . [3]: Short Chain Fatty Acids



<sup>\*</sup>To be checked in compliance with local regulations