



Biogenics MD

Special Features

- 128 organic ingredients (Brazil)
- 7 years of Natural Fermentation
- Medical grade maturing
- Probiotics + Prebiotics + Biogenics + LPS

Most Suitable for

- Allergies
- Guts discomfort
- Constipation
- Psoriasis, eczema, lupus etc
- Rheumatic arthritis
- Hypo or Hyper Thyroid
- Acid Reflux, Peptic ulcer
- Helicobacter pylori, E. coli
- Fatty liver and Hepatitis
- Food allergy or poisoning
- Dizziness
- Hand foot & mouth disease
- Tumor and Cancer

Main Benefits

- Enhance and balanced immunity
- Strengthen body health
- Intestinal health
- Improve detoxification

Ingredients/Process

- 128 organic plants, herbs, berries, nuts, fruits, mushrooms and plants derived from sustainable farms in Brazil eg. Enoki Mushroom, Camu Camu, Maltake, Seaweed, Buna Shimeji, Wakame, Cats Claw, perilla, Black Soy Beans..
- 7 years of Natural Fermentation Medical grade maturing in Toyama, Japan

What is Biogenics MD®

Award & Recognition by the Japanese Imperial Household



Biogenics MD® is a deluxe blend of 128 types of organic herbs, berries, nuts, fruits, mushrooms and plants derived from the sustainable farms in Brazil and infused with natural mountain spring water. It is followed by seven years of Natural Fermentation in a biologically active environment which allows the development of a slow and evolving synergistic blend of lactic acid bacteria and their food supply. Biogenics MD® special technology results in a full culture method which retains all the friendly bacteria + supernatant.

Naturally fortified with patented LPS, Biogenics MD® is over 1,000 times stronger than any beneficial bacteria or fermented paste.

This instrumental development warranted an audience with the Japanese Emperor.

Natural Ingredients:

Here are some of the 128 types of organic plants, herbs, fruits, nuts and mushrooms used as a culturing medium :

Enoki mushroom - Japanese researchers have isolated two unique polysaccharide compounds called flammulin and proflarin that have been proven to exhibit exemplary cancer-fighting activity against melanoma and ehrlich ascities tumors. It offer a smorgasbord of nutrients and antioxidants and is high in thiamin, niacin, potassium, riboflavin, pantothenic acid, calcium, copper, iron, and selenium, and low in dietary cholesterol and sodium. Cherished for its health benefits, it has been used in traditional Chinese and Japanese medicine for centuries as a tonic for liver disease, stomach ailments, high cholesterol, and high blood pressure.

Camu Camu - Native to Peru, it's claim to fame is that it is the densest natural source of vitamin C in the world. Which makes it a powerful anti-inflammatory, helps prevent cancer, promotes eye health, to name a few.

Maitake has the ability to regulate blood pressure, glucose, insulin & both serum and liver lipids, such as cholesterol, triglycerides and phospholipids

Seaweed is rich in Iodine. It has been asserted that seaweeds may have curative properties for tuberculosis, arthritis, colds and even tumors.

Buna Shimeji - According to the National Cancer Institute of Japan this mushroom is a successful remedy for retarding and destroying growing tumors. Shimeji mushrooms can also help diabetes, asthma and certain allergies by enhancing the immune system and boosting its healing capabilities.

Wakame is a rich source of EPA, an ω -3 essential fatty acid. Wakame also has high levels of Calcium, Iodine, Thiamine & Niacin. Wakame naturally contains Glutamic Acid, an Amino Acid.

Cats Claw is a vine used traditionally in Peruvian medicine for the treatment of a wide range of health problems, particularly digestive complaints and arthritis and to treat wounds, stomach problems, cancer, and more. It has only recently caught the attention of western herbalists and researchers.

Perilla - research has found that perilla is effective at fighting harmful organisms, especially in the mouth. It is a great source of antioxidants and is known as nature's answer to aging. Japanese research suggests that perilla's antioxidant action supports healthy circulation and has a positive effect on cholesterol.

Black soy beans helps to prevent obesity, lower cholesterol levels and possibly even reduce the risk for Type 2 diabetes based on a new study.

... Shingiku, Yucan, Garlic, Black Sesame, Figs, and many more...

Why We Ferment?

We have the misconception that when we take friendly lactic acid bacteria (or pop a probiotic pill) , it will improve our gut micro-flora by colonising our intestines.

However, in fact, friendly bacteria, when taken orally, can neither proliferate nor readily colonize in the intestine. The "effectiveness" of probiotics is very much determined by another biologically active peptide called biogenics.

Biogenics are food ingredients which beneficially affect the host by directly immunostimulating, suppressing mutagenesis, tumorigenesis, peroxidation, hypercholesterolemia, or intestinal putrefaction: they include immune - potentiators, flavonoids, etc. In short they tell our gut which bacteria (friendly or not) to colonise and regulate our overall intestinal flora make-up.

We need all FOUR; Probiotics, Prebiotics, Biogenics & the patented LPS, to improve the balance of the intestinal microbiota by enhancing the growth of beneficial bacteria or inhibiting the growth of harmful ones!

During the "manufacture" of a probiotic pill, beneficial bacteria and yeast are stripped of their biofilm during processing to make probiotic pills. This means that there is less chance that they will survive the harsh acidity of the stomach when swallowed.

In contrast, the beneficial microbes in Biogenics MD® are well equipped to immediately set up residence in your digestive tract.

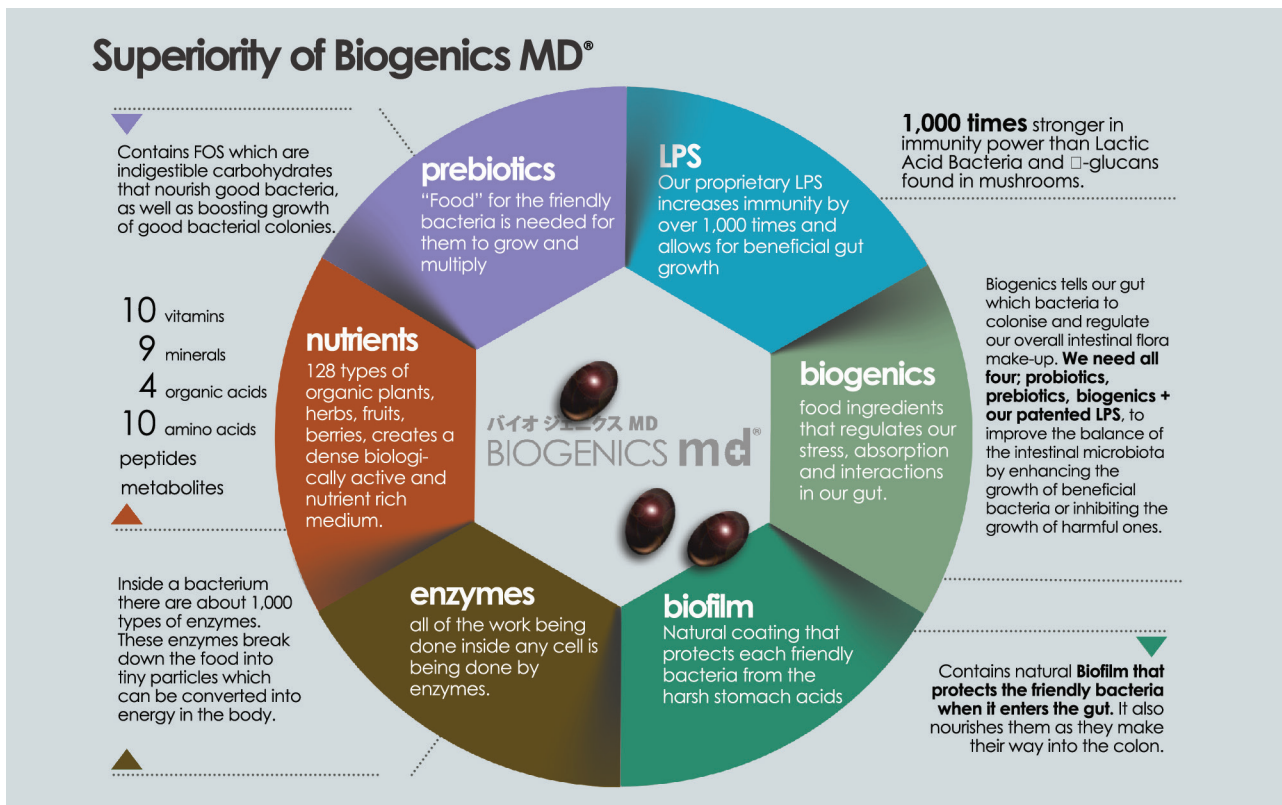
Here are the popular methods of probiotic manufacture: -

CENTRIFUGATION is a method that damages bacterial cell walls, breaks their chains as they multiply and even kill the bacteria outright. In spite of the damage centrifuging does to the friendly bacteria, it remains a popular processing method because it is easy and cheap.

ULTRA-FILTRATION is another process although better than centrifuging, is also harmful. In this process some bacterial chains are broken which reduces bacterial activity and the biogenics is separated.

FREEZE DRYING is a method that uses lightning-fast biochemical process that dries the bacteria by freezing it within a vacuum. All that is removed is the water. This results in some bacteria being damaged in the process and the freeze drying also interferes with the bacteria's performance.

NATURAL FERMENTATION is the most costly and tedious method, but it retains all of the friendly bacteria's benefits. It keeps the biofilm intact, there is creation of biogenics, nutrients, amino acids, LPS, minerals, prebiotics, peptides, metabolites, vitamins, in short, being biologically active and potent. It is also proven that for Natural Fermentation to have the highest potency, it requires a minimum of 5 years fermentation. A most recent study on Biogenics MD® has also shown that it is 1,000 times stronger than any other friendly bacteria.



What's in it?

FIRST-OF-ITS KIND 7 YEARS FERMENTATION

128 organic herbs and mushrooms are fermented for over seven years, with pure mountain spring water. This results in the Biogenics MD[®] paste that slowly transforms from a light brown colour to a richer darker coloured paste...

- 18 Amino Acids - 10 of the 18 are essential Amino Acids
- 10 Vitamins
- 4 Organic Acids
- 9 Minerals
- 17 Strains of LIVE Friendly Bacteria Different strains adhere to your upper intestines, lower intestines and colon. To provide the ultimate in coverage, efficacy and resistance.
- Metabolites are organic compounds that are used in, or created by, the chemical reactions happening in every cell of living organisms. This process, known as metabolism, is responsible for breaking down food and other chemicals into energy and is also responsible for the removal of toxic substances from the body.
- BIOFILM Contains natural Biofilm that protects the friendly bacteria when it enters the gut. It also nourishes them as they make their way into the colon.
- ENZYMES break down the food into tiny particles which can be converted into energy in the body.
- PREBIOTICS or (FOS) serve as "food" for the intestinal friendly bacteria.
- BIOGENICS tells our gut which bacteria to colonise and regulate our overall intestinal flora make-up.
- BIOGENICS MEDICAL GRADE - We have perfected the development of biogenics and contain the highest levels of the valuable ingredient.
- LPS - Biogenics MD[®] contains the patented and award-winning ingredient called Lipopolysaccharides which gives you immunity strength that is over 1,000 times compared to Beta-Glucans, any other Lactic Acid Bacteria or fermented paste.

It also allows 17 strains of Friendly Bacteria to "bridge" the mucus membrane coating our intestines. Making Biogenics MD[®] highly effective as it allows our beneficial bacteria to be able to "latch" onto our intestines, grow and multiply. This breakthrough discovery was so instrumental that it warranted an audience with the Japanese Emperor.

Why Biogenics MD[®] is No. 1

- 7 years of Natural Fermentation.
- 128 Organic plants, herbs, fruits, nuts, berries and mushrooms.
- 1,000 X stronger than any other fermented paste or lactic acid bacteria.
- Numerous awards and accolades. A favourite of the Japanese Imperial Household.
- Manufactured in GMP certified facility, the first and original formula with a 200 years old tradition.
- Contains Live Probiotics, Prebiotics, Biogenics and our patented LPS.