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Ингредиенты и добавки для здоровья человека





Products Range

Nutritional Yeasts

- Angel Nutritional Yeast Flakes
- Angel Inactive yeast (Brewer's yeast)

Fortified Yeasts

- Angel Selenium Yeast
- Angel Chromium Yeast
- Angel Zinc Yeast
- Angel Copper Yeast
- Angel Glutathione - Yeast Extract
- Angel Vitamin D Yeast
- Angel B-Vitamins Yeast

Yeast Functional Components

- Angel Yeast Beta-glucan
- AngeoPro
- Angel Yeast RNA

Probiotics Yeasts

- Angel Saccharomyces Boulardii
- Angel Saccharomyces Cerevisiae

(Note: Star products are in bold)



Products List By Benefits

Gut Health

- Angel Saccharomyces Boulardii
- Angel Saccharomyces Cerevisiae

Antioxidant/ Anti-tumor

- Angel Selenium Yeast
- Angel Glutathione-Yeast Extract

Immunity Health

- Angel Yeast Beta-glucan
- Angel Yeast RNA

Sport Nutrition/ Weight Management

- Angel Nutritional Yeast Flakes
- AngeoPro
- Angel Inactive Yeast (Brewer's Yeast)

Vegetarian Diets

- Angel Nutritional Yeast Flakes
- AngeoPro
- Angel Inactive Yeast (Brewer's Yeast)

Minerals/ Vitamins Fortified

- Angel Selenium Yeast
- Angel Chromium Yeast
- Angel Zinc Yeast
- Angel Copper Yeast
- Angel Vitamin D Yeast
- Angel B-Vitamins Yeast



The perfect cheese replacer for vegetarian

Introduction

Nowadays, consumers all over the world are increasingly reducing their consumption of meat and other animal products. More and more people claim to be vegans, vegetarians or flexitarians, due to a variety of reasons, such as fear of antibiotic residues and virus infection, concern for animal welfare, environmental sustainability, related to personal well-being and health.

Vegetarian diets are relatively low in protein, B-vitamins and minerals, such as vitamin B12, zinc, etc. So, how to find a nutritional food which can supply enough high-quality protein, B-vitamins and minerals is a big challenge to all vegans and vegetarians.



If you ask vegans or vegetarians about this nutrition issue, most of them will recommend you a super-food called nutritional yeast flakes, and this superfood is popular with vegans and plant-based diet as a substitute for cheese in recipes, and it already become an essential nutrients filling station in every vegan's kitchen.

Angel nutritional yeast is derived from specially selected pure strains of *Saccharomyces cerevisiae* and obtained by patented process. With nutritious characters, it is a great source of complete protein, B vitamins, dietary fiber, minerals and trace minerals. Angel Nutritional yeast flakes is the one of best nutrition treasure for vegan, vegetarian, flexitarian and people with plant-based diet.

Made from primary-grown inactive yeast without additives or preservatives, Angel Nutritional yeast is a purely natural food. A primary strain of *Saccharomyces Cerevasiae*, grown on enriched purified molasses under carefully controlled conditions, ensures freedom from candida albicans yeast. Also because it doesn't come in contact with barley (like brewery by-product as is brewer's yeast), it is gluten free and safe for people with Celiac disease.

Naturally with a nutty cheesy flavor, Angel nutritional yeast flakes is a favorite amongst vegans because of its unique flavor and similarity to cheese when added to foods. Sprinkle some on hot popcorn or garlic bread, stir into juices or smoothies, or use as a seasoning for salads, salad dressings, soups, sauces, dips, stews, casseroles, breakfast cereal and so much more!



Nutrition Benefits

- Derived from special non-GMO strain of *Saccharomyces cerevisiae*, the composition of protein and amino acids is close to human beings
- Vegetarian source of high quality protein containing all essential amino acids
- Natural and vegetarian source of vitamin B complex
- Significant quantity of dietary fiber, low fat

3 'Less'	Less fat	5%
	Less cholesterol	0
	Less calorie	16 kcal/100g
4 'Excellent'	Excellent protein	50 % High quality protein
	Excellent B-vitamins	Complete B-vitamins
	Excellent bio-minerals	Rich in Zn, Cr, Se, Mg, etc
	Excellent dietary fiber	20% beta-glucan & mannan

Nutrition facts of Angel Nutritional Yeast Flakes

Other Benefits & Claims

- Vegan/vegetarian and flexitarian-friendly
- Kosher & Halal certified
- Certified non-GMO
- Organic certificate
- Eco-friendly & Sustainable, due to organically produced forms
- Customized forms available

Applications in foods

1. Eat directly as food supplement or functional food.
2. Sprinkle some on popcorn, garlic bread to enhance natural cheesy flavor, stir into juices, smoothies, or use as a seasoning for salads, salad dressings, soups, sauces, dips, casseroles and more.
3. As health food raw materials or nutraceuticals raw materials, to enhance immunity, lose weight and regulate blood lipids.





ANGEL YEAST BETA-GLUCAN













The best natural ingredient for immune health

More than 90% diseases are related to immune system. That is why in nearly all countries worldwide, immune system support was the most important reason why consumers said they buy products that support a healthy lifestyle.

Yeast beta-glucan exists in the cell wall of yeast and is well-known for the functions of immunity enhancing. As the No. 1 yeast extract manufacturer in the world and relying on its strong R&D capabilities, Angel Yeast developed yeast beta-glucan from baker's yeast (*Saccharomyces cerevisiae*) twenty years ago, and now it is widely used in a variety of foods.

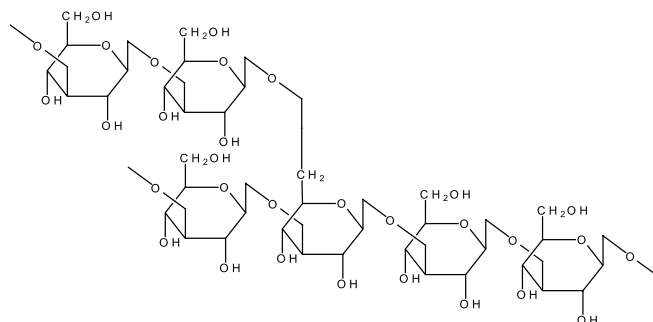
Comparison of different beta-glucans

The biological activity of beta-glucan is determined by its molecular structure which depends on its origin (yeast, oat, barley, fungi). Beta-glucan from yeast, with the unique molecular structure of beta-1,3/1,6-glucan, was shown to have the most potent immune-enhancing capability.

Beta Glucan Type	Structure	Health Benefit
 Bacterial	 Linear β -1,3-glucan	 Gut health
 Cereal	 Linear β -1,3/1,4-glucan	 Cardiovascular health
 Fungal	 Short β -1,6 branched β -1,3-glucan	 Immunity improving
 Yeast	 Long β -1,6 branched β -1,3-glucan	 Immunity improving

Molecular Structure

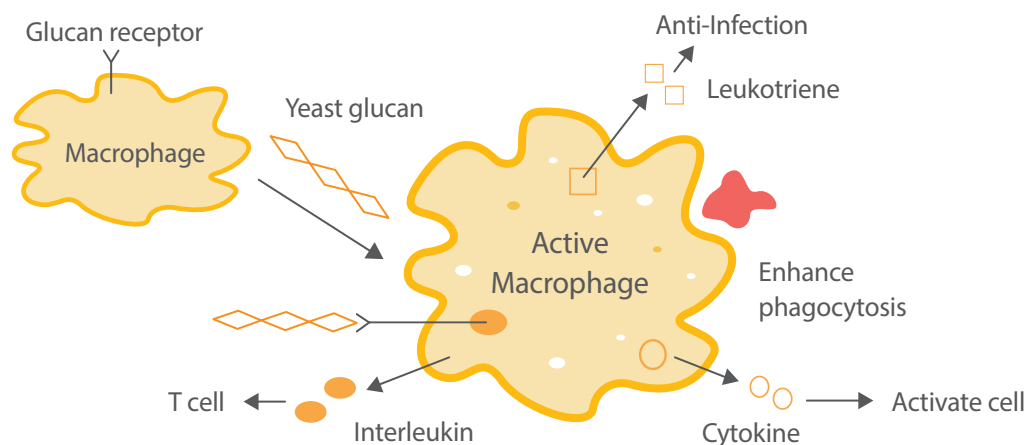
Angel Yeast beta-glucan is a long chain of polysaccharide. It contains the main chain of β -1,3-glucan and branched chain of β -1,6-glucan, the molecular weight is around 500-1000KD.



Yeast beta-glucan molecular structure

Mechanism of immune support

The gastrointestinal tract is an important immune organ in the body, rich in dendritic cells and macrophages – innate immune cells that continuously monitor the components that pass through the gut. Equipped with specialized pattern recognition receptors (PRRs), these immune cells can recognize and respond to structures typically found in harmful microorganisms. When ingested, yeast beta-glucan binds to the PRRs on the surface of these immune cells. This binding alerts the immune cells and triggers a series of biochemical events that renders the immune system more potent. Thus, yeast beta-glucan simply boosts the immune system to enable it to react quickly in the event of an infection, supporting overall health and well-being.



The action mode of immune support

Applications

Immune health is key for all age groups, regardless of lifestyle, age or profession. It is becoming an important topic especially with today's engaged and often challenging lifestyle. Therefore, products with ingredients that boost the immune system are currently attracting a lot of attention. Target groups for this topic are not only elderly people or children, but also sports people as well as stressed people to improve their immunity.

Yeast beta-glucan is produced in accordance with the highest certified quality standards. Moreover, it is Kosher and Halal certified. It is safe for people with yeast allergy, because those components in yeast which may cause allergy are completely removed during the production process. As a pure and natural ingredient, it can also be used for vegetarian and vegan products.

Dairy products

Yeast beta-glucan is a safe and powerful immune-enhancing agent for dairy products. Dairy products are a booming global category. There is a huge consumer demand for dairy products with added benefits. Yeast beta-glucan is attractive as a functional ingredient in yogurt, yogurt beverages, milk and milk beverages.

Sports nutrition

Sports nutrition products are now attracting a wider audience of health-conscious consumers. A well-functioning immune system is crucial for athletic performance as well as for an active lifestyle. Research has shown that intensive exercise suppress the immune system, compromising the body's ability to defend itself.

Yeast beta-glucan helps support healthy immune function, so athletes and recreational users can recover faster from exercise stress. Studies have demonstrated the oral intake of beta-1,3/1,6-glucan improves immune function, promotes healthy inflammatory response, supports mucosal immunity and promotes respiratory health.

Yeast beta-glucan is suitable for application in a variety of sports nutrition product formats, such as energy bars, nutrition and protein bars; sports & functional drinks, powdered drinks.

Dietary supplements

With the deterioration of the environment and aging, the sharp rise in chronic disease and health impairment will be a major global public health challenge. Malignant neoplasms, peptic ulcers, chronic gastritis, chronic nephritis, diabetes, rheumatoid arthritis, emphysema, chronic infections etc are associated with decreased body resistance in the elderly. By adding Yeast beta-glucan can improve the body immunity and resistance. Yeast beta-glucan in health food, dietary supplements is much common, mainly for immune regulation, anti-oxidation and other functions.

Functional foods & beverages

As a novel food ingredient, yeast beta-glucan can be applied to dairy products, candy, beverages, fruit juice, baking foods and other foods, especially in the elderly functional foods, by adding yeast beta-glucan can give products a variety of health functions. Yeast beta-glucan has been applied to infant formula milk powder, functional drinks, cookies, protein bars, nutritional snacks, probiotics granules and other foods, giving products a variety of health claims.



Yogurt with yeast beta-glucan



Sport nutrition product with yeast beta-glucan



Dietary supplements with yeast beta-glucan



Functional beverages with yeast beta-glucan

Regulations

In the United States, yeast beta-glucan has been identified as GRAS (Generally Recognized as Safe), a food substance that is generally considered safe by the US Food and Drug Administration (US.FDA). It can be applied to a variety of foods, including baking foods and premix, beverages, cereals, dairy products, vegetable protein products, processed fruit juice, soft candy, soup, adding no more than 200mg per serving.

EU approved yeast beta-glucan as a novel food ingredient, including drinks and a variety of foods.

China also approved yeast beta-glucan as a novel food ingredient and a nutrition enhancer, can be used in a variety of food including larger infant formula milk powder.



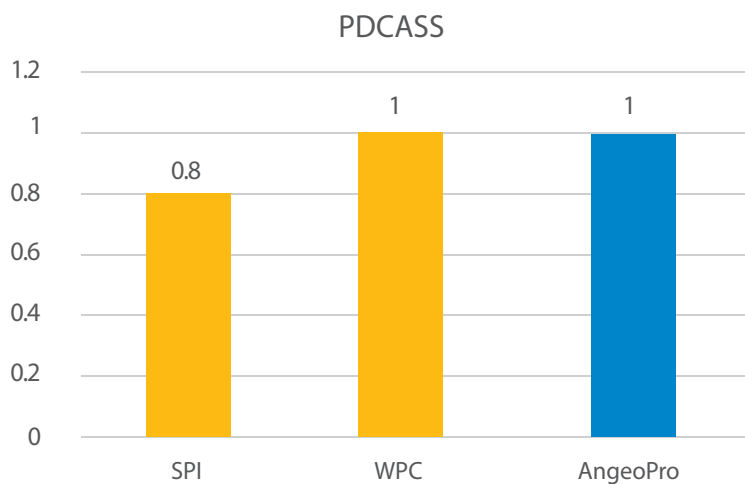
ANGEL YEAST PROTEIN-ANGEOPRO

Protein market game-changer

Benefits & Advantages

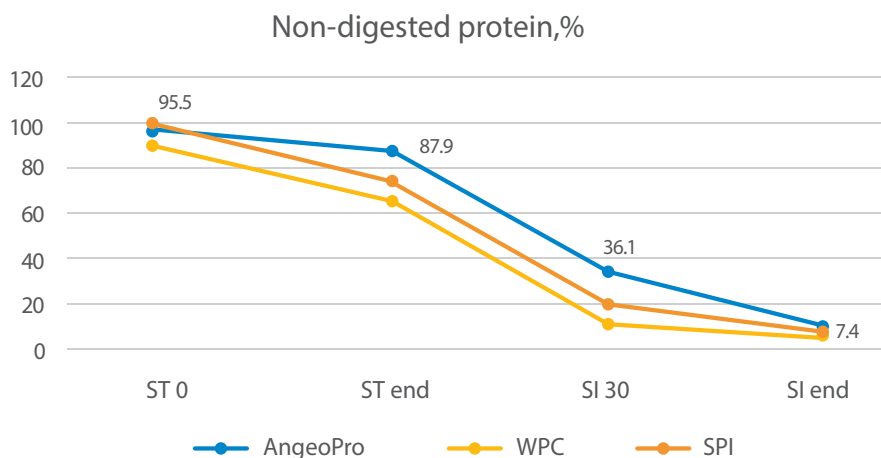
- Complete protein containing all essential amino acids
- PDCAAS of yeast protein is same as dairy protein, higher than plant protein
- High content of BCAA (branched-chain amino acid), good for muscle recovery
- High content of dietary fiber, good for gut health
- Slow protein, providing body amino acids continuously and steadily
- No risk of GMO & animal protein concerns
- Reliable, Eco-friendly & Sustainable
- Best substitute of plant protein & animal protein

Nutrition & Digestibility



PDCASS of different protein sources

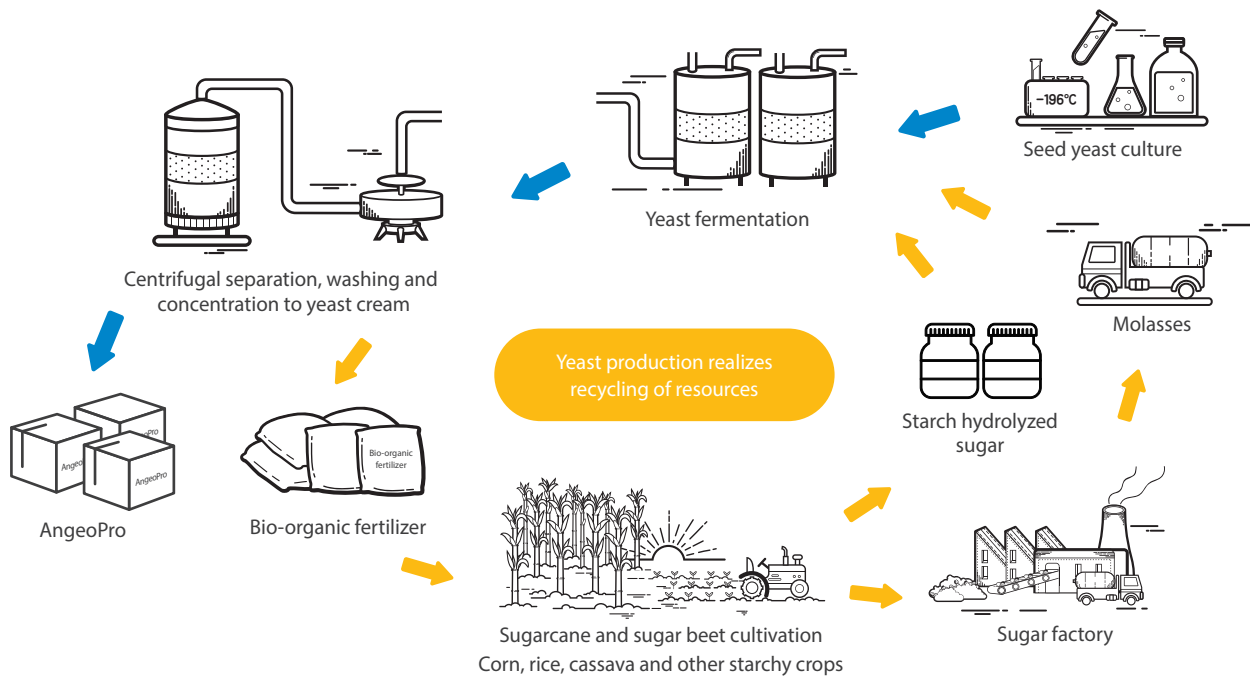
The PDCAAS of yeast protein is in the same level as WPC (whey protein concentrate), higher than SPI (soy protein isolate). (SPI is a typical and widely used protein source from plants, the nutrition value of SPI is similar to pea protein.)



Non-digested protein content during the study using SHIME in vitro simulator

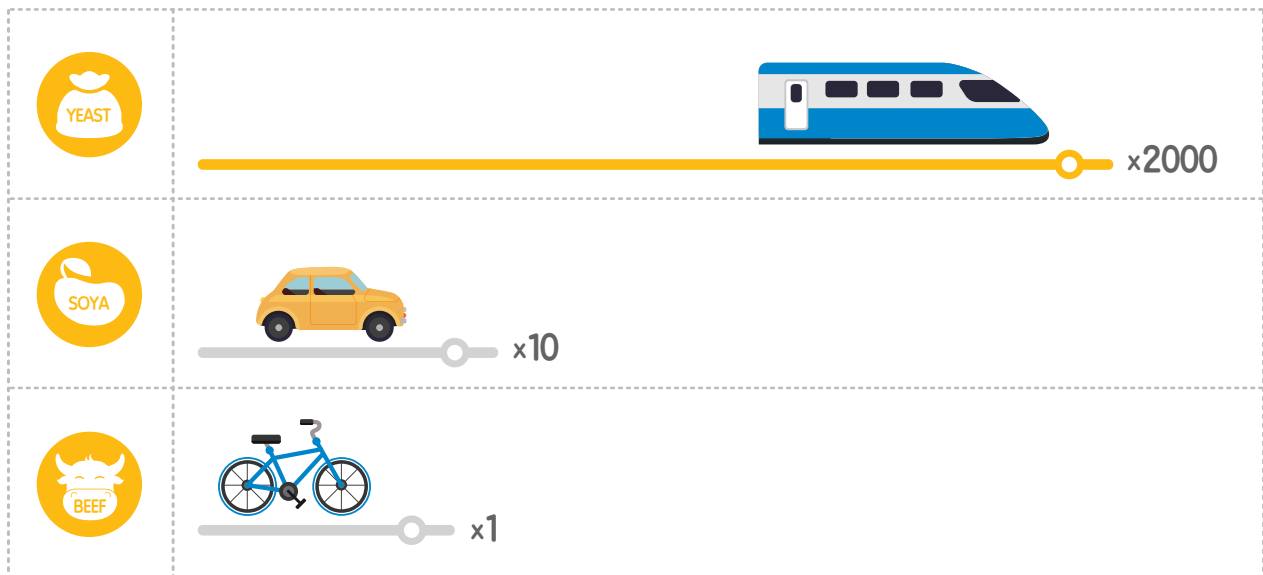
Study results showed that yeast protein is a slow-digesting protein, which is helpful to anti-metabolism or muscle protection. Yeast protein can increase satiety and provide amino acid continuously and steadily, thus making yeast protein a good protein source for dieters and sport nutrition.

Sustainable, Reliable & Eco-friendly







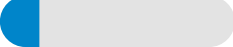
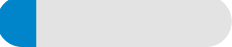
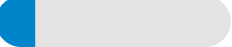

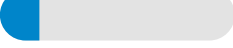
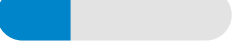
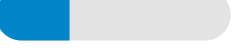




Circular economy of producing process of AngeoPro

The yeast industry is the model of a circular economy. The sugar cane and beet molasses are the nutrient source of yeast, and the industrial wastewater of yeast production is the source of organic fertilizer for crop production.



Comparing of protein production efficiency between different protein sources

Because the main producing process of yeast is fermentation, the production of AngeoPro is not influenced by climate and environment, which makes the output of AngeoPro always stable. Compared to animal and plants sources with long breeding cycles, AngeoPro is extracted from yeast with short production cycles and high efficiency.

	 Carbon Emission	 Water Consumption	 Land Use
	 x1	 x1	 x1
	 x1	 x10	 x10
	 x20	 x200	 x100

Environmental influence and resource consumption when producing equal amount of protein

Comparing to animal and plant protein, AngeoPro can reduce water consumption, generate less carbon footprint, and occupy less cultivated land. AngeoPro is good for the environment protection and available resources.

Health Claims

- Non-GMO, non-animal
- Suitable for vegans, vegetarians and flexitarian
- Gluten-free, soy-free, dairy-free, allergen-free, lactose-free
- Without anti-nutritional factors, such as protease inhibitors, phytates
- Without pesticides, antibiotics & hormones
- Clean-label

Applications

AngeoPro can be easily applied to all kinds of foods supplying good quality protein, such as dairy products, protein beverage, snack foods, pastries, smoothies, dietary supplement, protein powder, energy bars, protein bars, meal replacement powder, etc. Target groups of application including:

- Sports nutrition & muscle-building
- Recovery after work-out
- Weight management & dieters
- Seniors with sarcopenia
- Strict vegans, vegetarians, and flexible vegetarians
- Overall health



ANGEL SACCHAROMYCES BOULARDII

Yeast probiotic excellent at anti-diarrhea

Benefits & Advantages

- Anti-diarrhea, including:
 - Antibiotic-Associated Diarrhoea (AAD)
 - Diarrhoea due to clostridium difficile infection (CDI)
 - Traveller's Diarrhea
 - Acute diarrhea & Persistent diarrhea
- Comfort intestinal & improving intestinal flora
- Stimulation of intestinal immune response

History of *S. boulardii*

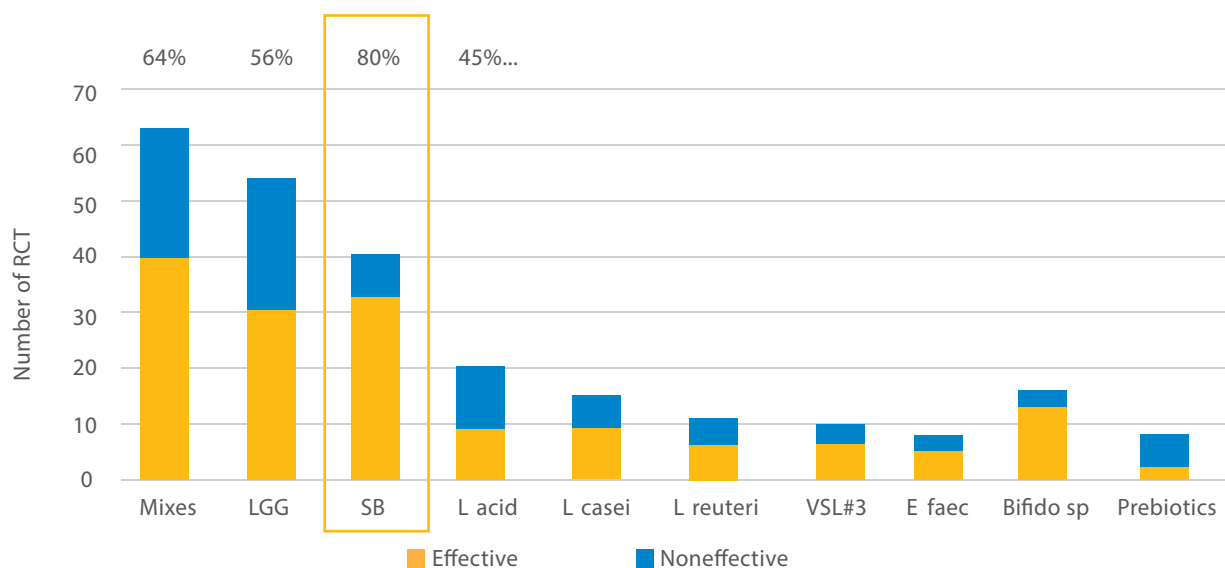
In 1920s, French microbiologist, Henri Boulard was in IndoChina searching for new strains of yeast that could be used in fermenting processes. He was a visitor during a cholera outbreak and he noticed that only the people who were drinking certain tea did not infect cholera.

The tea was made from the peel of tropical fruits (Lychee and Mangosteen), it succeeded in isolating the component (yeast) that is effective against diarrhea. The yeast was later named *Saccharomyces boulardii* by Dr. Boulard.

Since the isolation of the strain, extensive research has been conducted and more than 400 relevant studies have been published so far. In 1962, the strain began to be used for the treatment of human diarrhea (as a prescription drug), Long used for over 50 years in certain medicines and now available in dietary supplements form. *S.boulardii* has been used in more than 80 countries all over the world.

Most successful probiotics in clinical trials

Among the results of meta-analysis of 273 clinical trials for various probiotics, *S.Boulardii* is in the top 3 clinical trials, the success rate of clinical trials of other probiotics is around 50%, while *S.Boulardii* has a high success rate of 80%.



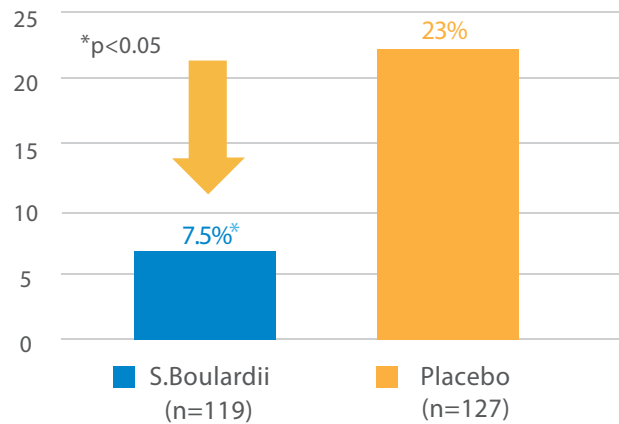
Meta-analysis of 273 clinical trials for probiotics

Effective on Antibiotic-associated diarrhea

AAD (Antibiotic-Associated Diarrhea) is observed as a side effect in approximately 20% of patients who receive antibiotic treatment.

Antibiotics act on not only pathogenic bacteria but also all bacteria in the intestine and kill good bacteria, so the balance between the good bacteria and bad bacteria will be damaged (the main cause of AAD is Clostridium difficile overgrowth and toxins produced by it).

Because S.boulardii is not bacteria but yeast, it is less influenced by antibiotics, and it has been reported that the incidence of diarrhea is significantly reduced when S.boulardii is combined comparing to taking antibiotics alone.



Effect of S.boulardii on antibiotic-associated diarrhea

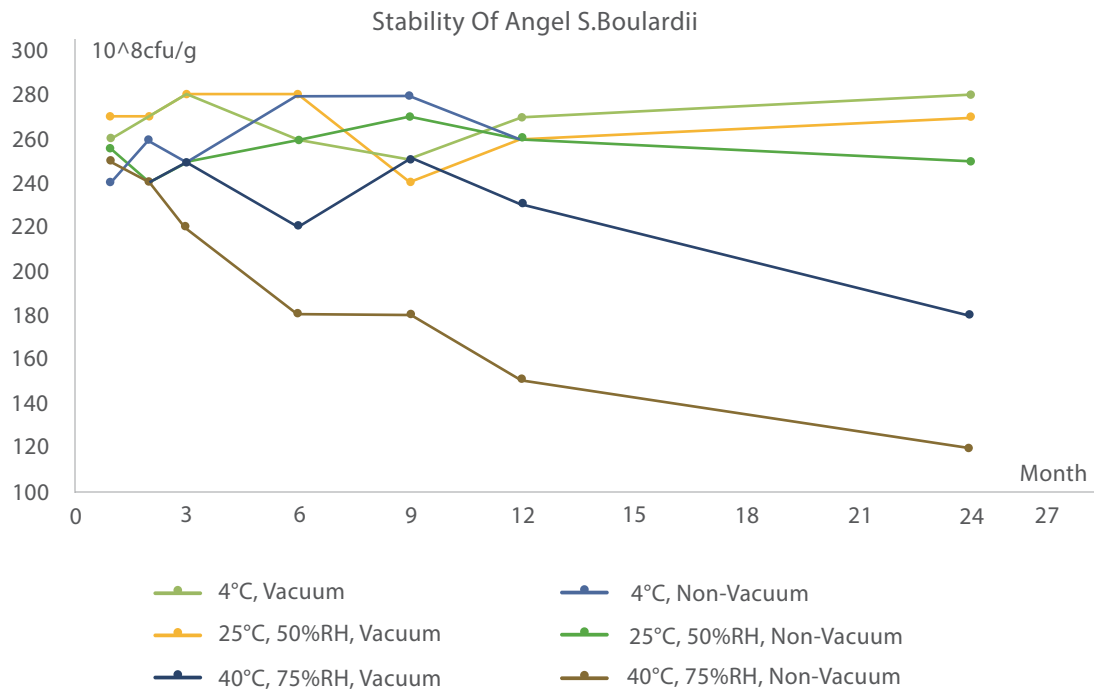
Highlights of Angel S. boulardii

- Strain identification: proprietary strain
- Identified with genetics techniques
- Human clinical study ongoing –anti-diarrhoea
- Patented strain preservation CCTCC NO: M2012116
- Product and production process patents: 201210131832.8
- Proven survival through the gastric system
- 24 months stability at room temperature
- World leading professional yeast supplier



Stable in room temperature

Unlike other probiotics, *S.boulardii* is highly stable and there is no need for refrigerated storage, making it ideal as a supplement for those with diarrhea and constipation during travel.



Applications

S.boulardii can be easily applied in capsules, sticks or sachet. General daily dosage is 250 mg (equivalent to 5 billion colony-forming units per gram) to be taken while travelling or when starting the antibiotic treatment and continuing for a few days after antibiotics are stopped.

Use for symptom	Dose (mg/d)	Duration of Intake
Prevention of antibiotic associated diarrhea	500-1,000	During antibiotics with additional 3 d to 2 wk after
Prevention of Traveler's diarrhea	250-1,000	Duration of trip (3 wk)
Enteral nutrition-related diarrhea	2000	8-28 d
H. pylori symptoms	1000	2 wk
Treatment of Clostridium difficile infections	1000	4 wk
Acute adult diarrhea	500-750	8-10 d
Inflammatory bowel disease	500-1,000	7 wk to 6 mo
Irritable bowel syndrome	500	4 wk
Giardiasis	500	4 wk

Angel Selenium Yeast

The best source of organic selenium

Selenium is a fundamental trace element which is closely related to human health. Selenium can prevent and inhibit tumor, anti-age and maintain the normal functions of cardiovascular system.

Selenium yeast is the best source of organic selenium. The absorption and utilization of organic selenium is much higher than the inorganic selenium, and the toxicity of organic selenium is much lower.



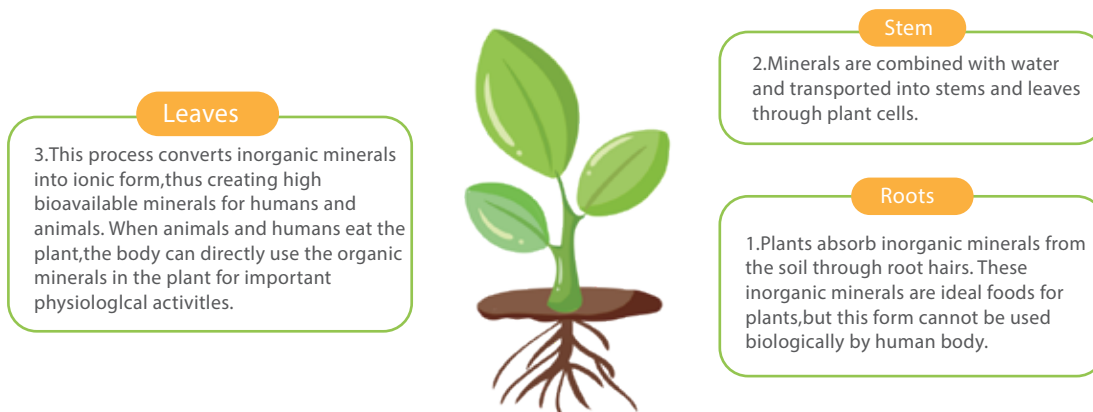
Features

1. High organic selenium content: up to 2,000mg/kg.
2. Analysis results from French CNRS shows that the content of organic selenium is over 99%.
3. The bioavailability and safety of organic selenium is much higher than inorganic.
4. Containing all the nutrients of yeast: high quality protein, vitamins, minerals, dietary fiber and essential amino acids for dietary supplements and functional foods.

Applications

1. Used as the raw material of selenium-fortified foods.
2. Used as the raw material of selenium supplements, functional foods or medicines.

Organic Selenium in Selenium Yeast



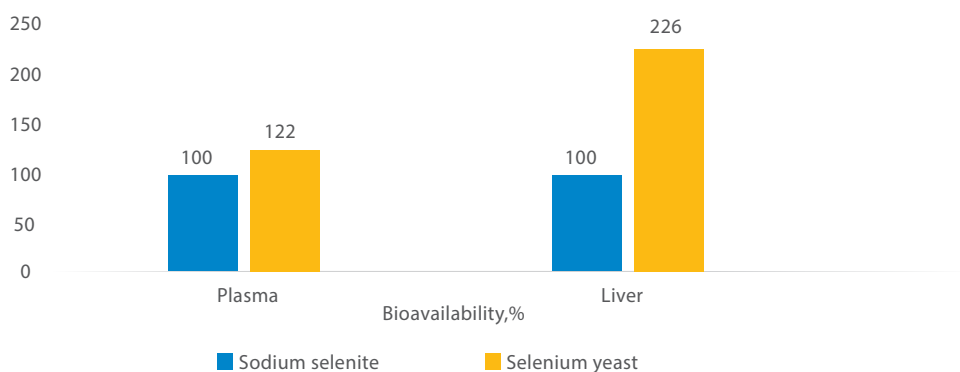
As a natural nutritional food source, yeast replicates the mineral conversion process performed by most plants (i.e. garlic, broccoli). This natural plant process converts inorganic (low bioavailability, potentially toxic) minerals to safer organic (high bioavailability) forms for improved nutrient utilization.

Angel selenium yeast were analyzed in French CNRS labs using HPLC-ICP MS. The research data of different batches showed that there was no inorganic selenium in selenium yeast, and the organic selenium mainly existed in the form of selenomethionine and selenocysteine.

Batch No. of Selenium Yeast	CF1333	CF1334	CF1347
Inorganic selenium	Negative	Negative	Negative
Selenomethionine, mg/kg	1560	1513	1349
Selenocysteine, mg/kg	52.2	41.2	367
Total selenium, mg/kg	2002	2068	2412

Bioavailability of Selenium in Selenium Yeast

Food with different content of sodium selenite or selenium yeast was fed to mouse. The content of selenium in different organs and the bioavailability of selenium were tested after one month, the results showed that the selenium in selenium yeast was significantly higher than that of inorganic selenium.



Bioavailability of Selenium in Selenium Yeast and Sodium selenite

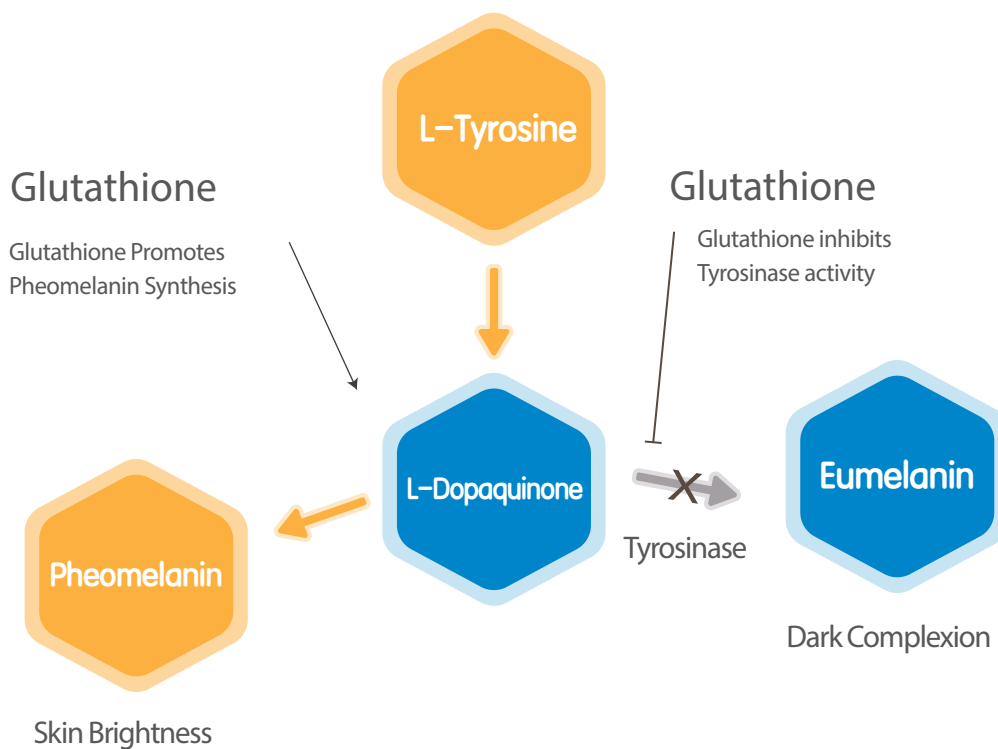
Applications

1. Used as the raw material of selenium-fortified foods.
2. Used as the raw material of selenium supplements, functional foods or medicines.

Angel Glutathione Yeast Extract

Glutathione (GSH), the most important and abundant sulfur-containing peptide with low molecular weight, is widespread in the cells of mammal, plant and microorganism. With various physiological functions of anti-free radicals, anti-aging, antioxidant and immunity enhancement, GSH plays an important part in the biochemical defense system in body.

Angel Glutathione yeast, known as an organic glutathione source, is made by *S. cerevisiae* through special process of fermentation, enrichment and conversion, it is a natural ingredient with high content of GSH. It not only can be eaten directly, but also can be added into various foods, supplying GSH and other essential nutrients.



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