



### Breaking New Research on the Effects of Symbiotic Fermented Soy and Inflammatory Bowel Disease (IBD)

September 2018



## **Digestive Health**

- System of the body known for silent diseases
- Conditions are mostly asymptomatic
  - Celiac disease, Crohn's disease, colitis etc.
- Rapidly becoming the most common area of "incurable" diseases

"Death begins in the colon"

-Eli Metchnikoff



## The Disease Cycle

- Modern day burdens on the body
  - Diet, stress, toxins, patterns
- Feedback loops get stuck or out of balance
  - Inflammation, enzymes, gut flora, senses
- The first symptoms appear
  - gas, bloating, burping, heartburn, constipation, uncomfortable



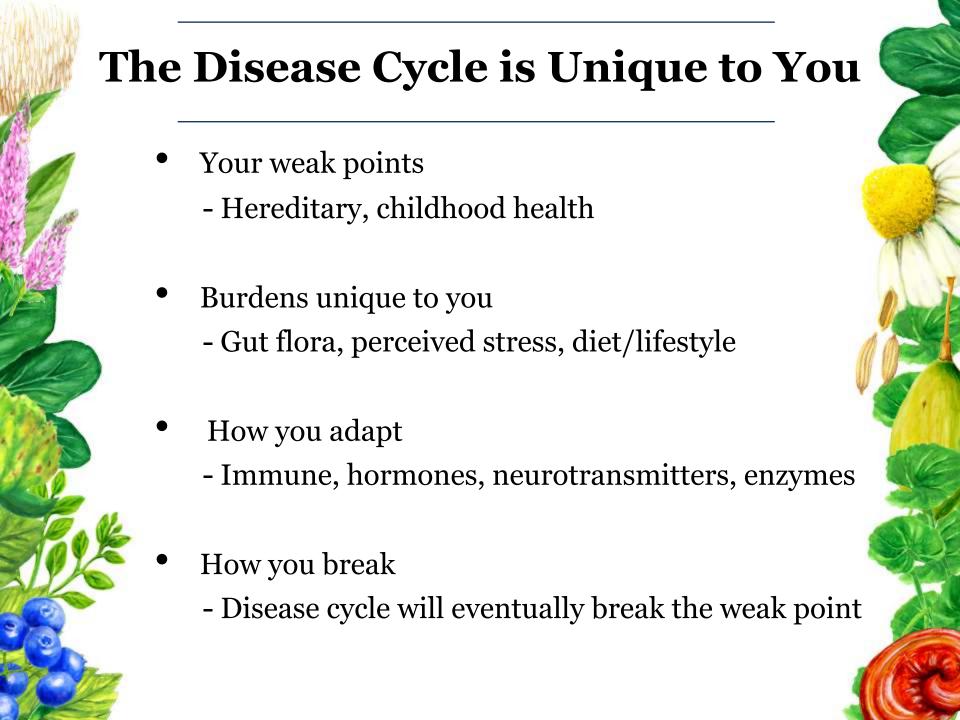
# The Disease Cycle

- Communication within the body breaks down
  - Neurotransmitters, tissue inflammation, dysbiosis, irregular bowel movements
- Symptoms begin to get worse and further symptoms develop
  - cramps, worse constipation, diarrhea, nausea, dysbiosis, sensitivities



## The Disease Cycle

- Feedback loops get further stuck or out of balance
  - Increased inflammation, tissue damage, severe pain
- Complex and chronic conditions begin
  - IBS, Crohn's disease, ulcerative colitis, allergic reactions (all regarded as incurable)





### The Disease Cycle: The Problem That We're Faced With

Chronic conditions cannot be isolated and treated

They are whole body conditions requiring whole body solutions

The communication within needs to change

"We cannot solve our problems with the same level of thinking that created them"

– Albert Einstein



# Managing the Disease Cycle

- Digestive function
- Break the cycle inflammation etc.
- Repair gut lining and enzymes
- Gut flora dysbiosis
- Rebalance homeostasis and back to health





### **Answer is in Nutrition**

- Must be food based to engage the senses
- Symbiosis beyond probiotics
- Gut brain communication
- Signaling compounds
- Healing compounds







### **Our Therapeutic Fermentation**





# The Symbiotic Approach

**Symbiosis**: the intimate relationship of different organisms living and evolving in harmony within an *ecosystem* for the benefit of each other.

Fermented food provides both the environment and the microbes to create a healthy *ecosystem*.

Fermented food is a Symbiotic.



## Kefi-soya<sup>TM</sup>

#### Our Unique Kefir-kombucha Fermented Soy

- A month-long, traditional, small batch fermentation of organic, non-GMO soy
- Features 35 strains of therapeutic micro-organisms
- Controlled freeze-drying to capture the complete profile of activated nutrients
- Completely free from excipients, binders, additives and fillers
- Certified Organic by the Soil Association

### Kefi-soya<sup>TM</sup> - Our Strains

- Lactobacillus acidophilus
- Lactobacillus casei ssp. pseudoplantarum
- Lactobacillus casei ssp. rhamnosus
- Lactobacillus delbrueckii. ssp. lactis
- Lactobacillus fermentum
- Lactobacillus helveticus
- Lactobacillus kefir
- Lactobacillus kefiranofaciens
- Lactobacillus lactis ssp. lactis
- Lactobacillus parabuchneri
- Lactobacillus paracasei
- Lactobacillus plantarum
- Lactobacillus rhamnosus
- Lactobacillus satsumensis
- Lactococcus lactis ssp. cremoris
- Leuconostoc dextranicum
- Leuconostoc kefir
- Leuconostoc mesenteroides

- Acetobacter aceti
- Acetobacter syzgi
- Acetobacter xylinum
- Acetobacter komagataeibacter
- Gluconobacter oxydans
- Debaryomyces hansenii
- Kluyveromyces fragilis
- Kluyveromyces lactis
- Kluyveromyces marxianus
- Saccharomyces cerevisiae
- Saccharomyces lipolytic
- Saccharomyces unisporus
- Torulaspora delbruecki
- Zygosaccharomyces florentinus
- Zygosaccharomyces bailii
- Zygosaccharomyces kombuchaensis
- Schizosaccharomyces pombe



### **Fermented Nutrients**

- Structural proteins to build healthy tissue
  - L-glutamine, L-proline, L-glycine etc.
- Energy sources for tissue
  - L-butyrate, L-glutamine, L-proprionate etc.
- Anti-oxidants
  - Vitamins, minerals, polyphenols, flavonoids etc.
- Anti-inflammatory compounds



### **Fermented Nutrients**

- Neuro-transmitters
  - Acetylcholine, histidine, serotonin
- Microbes
  - healthy, beneficial and diverse strains
- Enzymes
  - Digestive, metabolic, anabolic/catabolic
- Communicating compounds
  - Pheromones, quorum sensors, cephalic activators

## **Fermented Soymilk**

### The Symbiotic of our Ancestors

Research has proven that fermented soy milk is by far the best source of nutrition for supporting the gut flora.

Soy in its fermented forms such as miso, tempeh and natto are highly nutritious and extremely beneficial for the gut *ecosystem*.

Soy contains a unique profile of proteins, antioxidants and other key nutrients for digestive health.

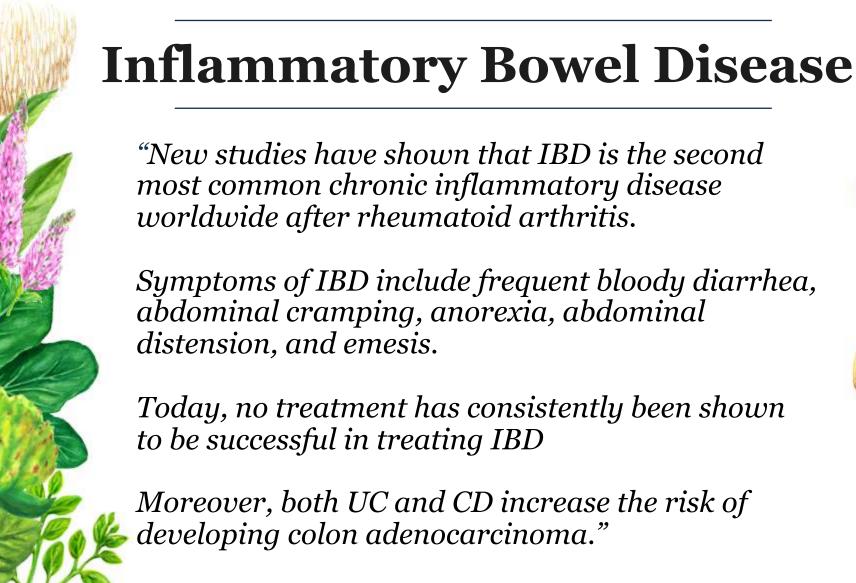
"Intake of fermented soy milk significantly improved the ecosystem of the intestinal tract in the body" -World Journal of Gastroenterology





### Research



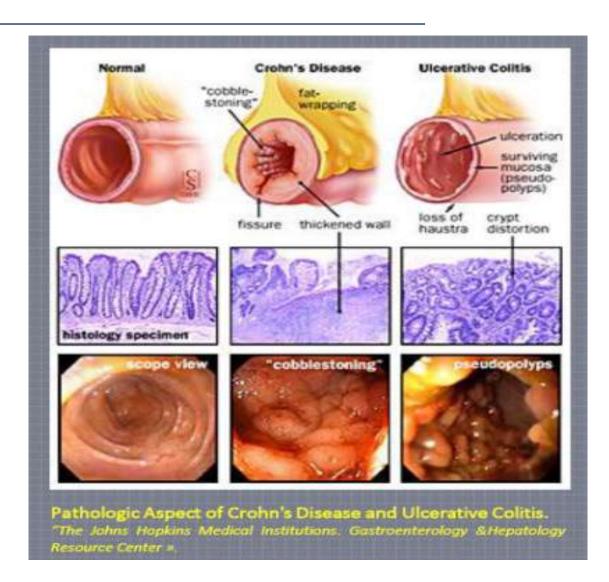


- Journal of Medicinal Food, 2018

### **Imbalances of Inflammatory Bowel Disease (IBD)**

#### Key markers with IBD:

- Inflammation of the intestinal lining
- Dysbiosis of the gut flora
- Physical deterioration of the intestinal lining
- An immune dysfunction



A 2018 study examined the effects of unfermented soy versus fermented soy (Kefi-soya<sup>™</sup>) on chronic long term Inflammatory Bowel Disease (IBD) conditions that included Crohn's Disease & Ulcerative Colitis.

The study consisted of two groups of 20 people, with a mix of males and females, aged between 30 and 60 years old, diagnosed with either Crohn's Disease or Ulcerative Colitis and had no results using conventional treatments.

Group 1: Two 400mg capsules twice daily of unfermented soy

Group 2: Two 400mg capsules twice daily of Kefi-soya<sup>TM</sup>

#### **Results:**

Group 1 (unfermented Soy):

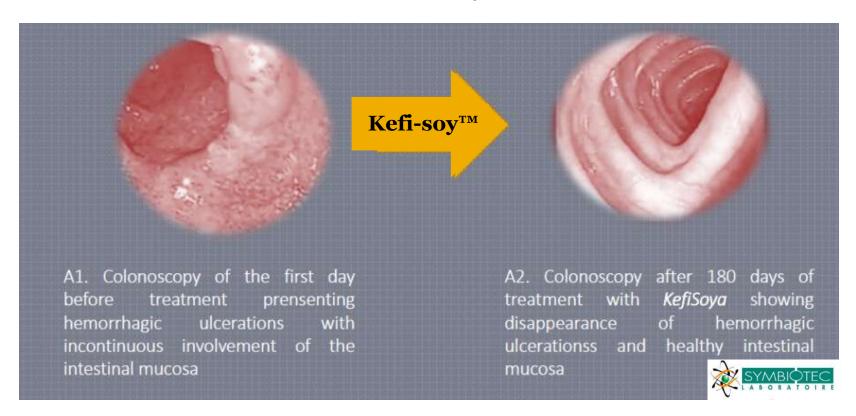
After two months were demonstrating signs of increased intestinal inflammation and removed from the study.

Group 2 (Kefi-soya<sup>TM</sup>):

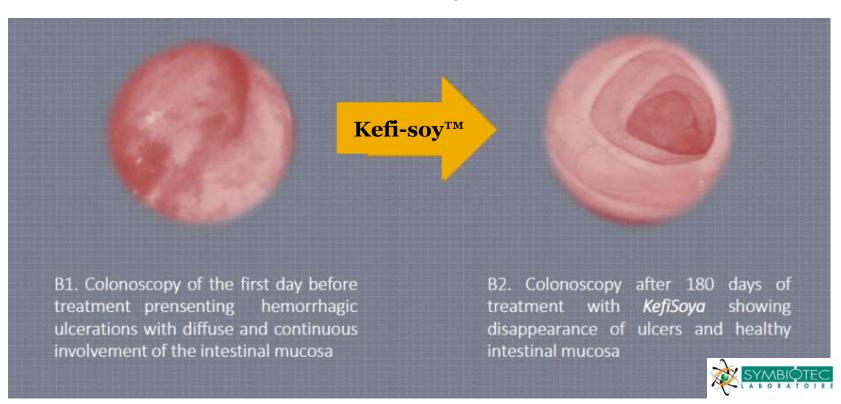
After two months 19 of 20 subjects showed distinct signs of improvement.

After six months, 19 of 20 subjects showed <u>complete remission</u>.

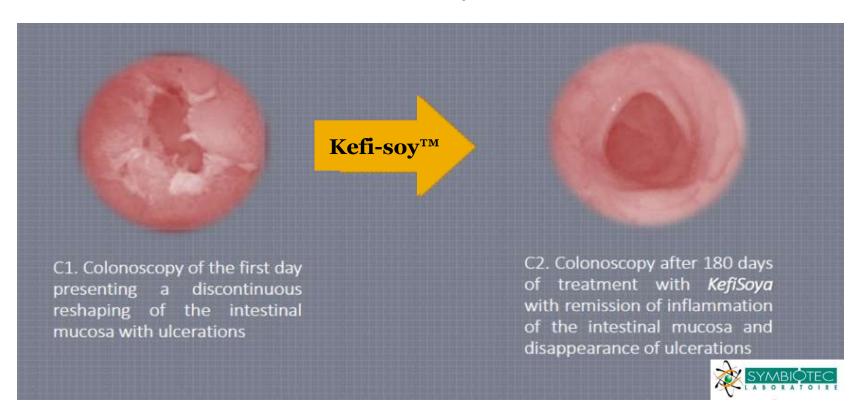
Sample A: 45 year old male with Ulcerative colitis colon Used four capsules of  $\mathbf{Kefi}\text{-}\mathbf{soy}^{\mathsf{TM}}$  per day for six months



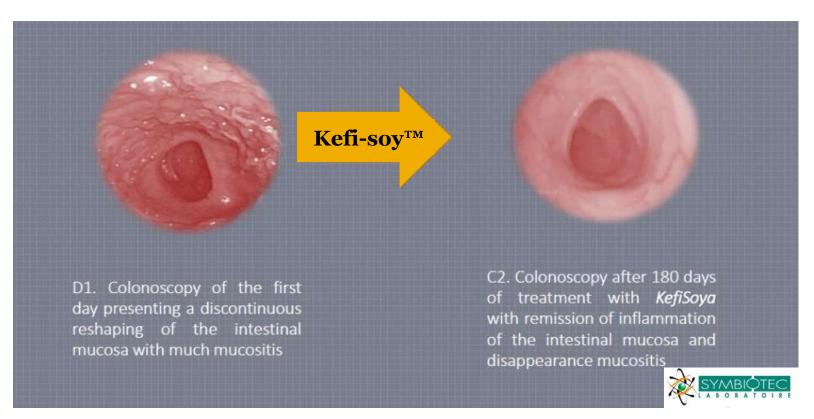
Sample B: 60 year old female with Ulcerative colitis rectum Used four capsules of **Kefi-soy**<sup>™</sup> per day for six months



Sample C: 36 year old male with Crohn's Disease ileon Used four capsules of  $\mathbf{Kefi\text{-}soy}^{\text{TM}}$  per day for six months



Sample D: 50 year old male with Crohn's Disease colon Used four capsules of  $\mathbf{Kefi\text{-}soy}^{\text{\tiny TM}}$  per day for six months



#### **Conclusion:**

Kefi-soy<sup>™</sup> a traditionally fermented organic non-GMO soy product proved to be a safe and effective treatment for IBD (Crohn's Disease and Ulcerative Colitis) in humans with a <u>95%</u> remission rate after 6 months.



### **Product Feedback**

"I have been suffering from ulcerative colitis for 10 years now. For about **5 years**, **I was in misery** and to be functional, I needed to be on an immunosuppressive drug called Humira. From February 2017 onwards, my health declined considerably.

In June 2017 I was introduced to the Living Alchemy product range. I started with **Your Flora Tranquil** and **Your Flora Regenesis**.

In less than 3 weeks I managed to eliminate C. Difficile without any antibiotics and was confirmed by examination at the St-Eustache Hospital in June 2017. Since then, and in less than four months, I have seen my ulcerative colitis improve considerably. I no longer take immunosuppressive medication, I have no trace of blood in my stool and I evacuate three firm stools a day. My physical condition has improved a lot and I feel refreshed with more vitality and energy. My thoughts are clearer and I feel happier."

-Jean-François, 45 years old, Kinesiologist

### **Product Feedback**

#### **Your Flora TERRAIN:**

- Five year old boy with severe eczema.
- One capsule a day for two weeks.

<u>Before</u> <u>After</u>



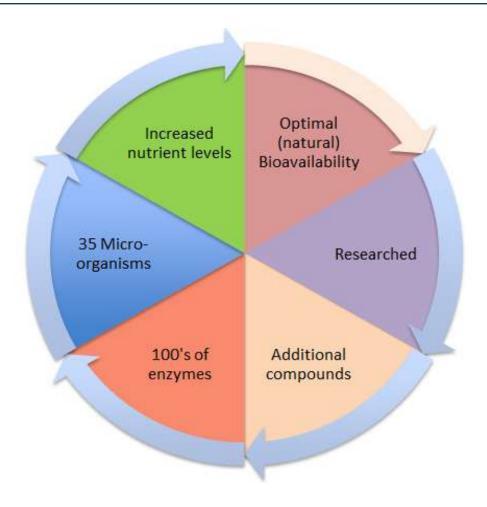








# **Completing the Circle**



Delivered as a *living* whole food matrix

# **A New Paradigm in Probiotics**

