

EpiCor[®] Postbiotic

(Dried Yeast Fermentate)

The Leading Postbiotic Brand
for Immune & Gut Health



Consumers are taking a more holistic, proactive, preventative and personal approach to health. They seek to achieve balance and feel empowered to make their own decisions about what's healthy and what's not. Over one third of EMEA consumers believe that food/beverages/ingredients can have health benefits. They research ingredients and the different ways they can boost health.



This belief is driving demand for products that offer a health boost beyond basic nutrition. Fortified options are often sought out to reach specific goals: immunity support, healthy aging, weight management, or digestive health. This is where biotics come into play.

Cargill's EpiCor[®] postbiotic is making its debut as a food ingredient in Europe.

This dried yeast fermentate is derived from the proprietary fermentation of *Saccharomyces cerevisiae*, or baker's yeast. The end result is a nutritious whole food with a unique fingerprint of metabolites including proteins, vitamins, minerals, antioxidants and polyphenols, fibers and polysaccharides (beta-1.3/1.6-glucans, mannans), and other nutrients. Adhering to the newly released consensus definition of a postbiotic, EpiCor is preparation of inanimate microorganisms and components that supports immune and gut health functions as substantiated in over a dozen published studies, helping consumers to live more healthy days.



EpiCor® postbiotic benefits

- Leading postbiotic brand
- Shown to support immune and gut health functions*
- Backed by over a dozen published studies including 8 human clinical trials
- Easily formulated into most Food & Beverage products
 - o Inanimate, yet effective
 - o Minimal impact on sensory attributes like taste, color and texture
 - o High solubility in water (75%+)
- Rigorously tested for safety, efficacy and stability
 - o Heat, pressure, and pH stable
 - o Up to 3-year shelf life
- Recommended daily dose of only 500mg has shown to be effective through all human clinical studies*
- Label-friendly ingredient, labeled “Dried Yeast Fermentate”

Contrary to probiotics which needs to be kept alive in the digestive tract to deliver an effect, EpiCor® postbiotic is intentionally heat-killed or inanimate, with proven efficacy. This inanimate makeup offers multiple advantages by minimizing stability issues in Food & Beverage formulation and processing. Compared to prebiotics, it allows for lower efficacious dose of only 500mg (for adults).*

EpiCor is pH and heat stable and therefore easy to formulate into most food & beverage products, including baked goods, beverages, confectionery or convenience and even plant-based dairy alternatives, which typically require intense processes, such as UHT.

It has a minimal impact on sensory attributes like taste, color, and texture. EpiCor works very well from a sensory perspective, in applications where a cocoa, coffee, tea, fruit and savory flavor dominates. It has been shown to enhance the taste in beverages, bars, chocolates, and teas meanwhile is easily concealed in other applications.

For more information, contact your account manager or email epicorsales@cargill.com



These documents are designed to provide professionals within the food industry with an overview of the immunity and gut health attributes of Cargill's EpiCor dried yeast fermentate produced by *Saccharomyces cerevisiae* and provide the current state of the research and studies which back this up.

The contents of these documents are NOT intended to serve as the basis for any claims that professionals within the food industry may choose to consider on consumer food products for European jurisdictions, noting that currently no health claims for this product have been submitted nor approved under the EU Health & Nutrition Claims Regulation N° 1924/2006 and any claim that a product is intended for the prevention, curing or treatment of disease in humans would qualify the product as a medicine.