




Lactoferrin in its purest form

Treasure
inside



ingredia
NUTRITIONAL

WELL-BEING IS OUR NATURE



Why choose Prodiet Lactoferrin?

✓ The **highest purity**
on the market (>95%)

✓ A **native lactoferrin**
as found in fresh milk

✓ A **gentle process**
for a preserved structure
and activity

✓ A **precious raw material**
our own premium fresh milk
from our cooperative

Prodiet Lactoferrin,
a protein with multiple benefits:

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- Immune health
 - Oral hygiene
 - Gut Health
 - Skin care

Particularly adapted for **dietary supplements,**
functional foods & drinks as well as for **cosmetics.**



Lactoferrin, an iron-binding glycoprotein

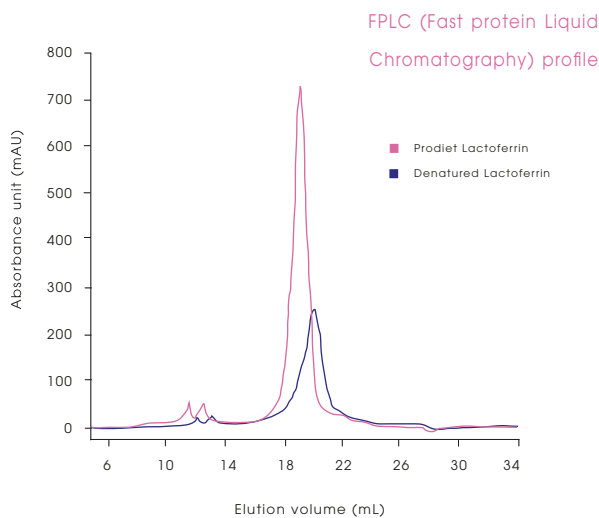
Lactoferrin is a protein naturally occurring in milk and other human secretions (saliva, tears...).

This glycoprotein has a **high iron-binding capacity** and provides multiple benefits such as immune and gut health.

Prodiet Lactoferrin, a preserved lactoferrin as in fresh milk

Prodiet Lactoferrin is directly produced from our **fresh, premium French milk**.

The cutting-edge technology of Ingrechia Nutritional enables to **preserve the native structure** of Prodiet Lactoferrin as found in fresh milk.



**PRODIET LACTOFERRIN
ENSURES THE HIGHEST
PURITY ON THE MARKET IN
A NON-DENATURED FORM.**

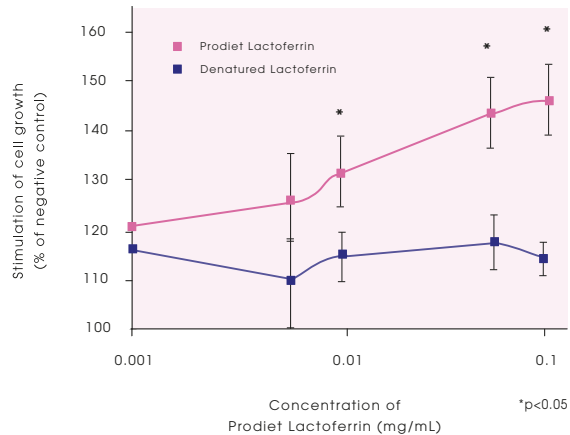
The higher the lactoferrin peak, the less denatured the lactoferrin.

A high biological activity

One of its natural actions, lactoferrin stimulates the **proliferation and differentiation of immune and epithelial cells.**

We have demonstrated in an in vitro model that Prodiet Lactoferrin has a stimulating activity on epithelial cell growth compared to the negative control.

For lactoferrin denatured by heat treatment, no significant effect was detected.



THE NATIVE STRUCTURE OF
PRODIET LACTOFERRIN IS
ESSENTIAL FOR ITS OPTIMAL
BIOLOGICAL ACTIVITY.

Percentage of increase in stimulation of intestinal epithelial cell growth with different concentrations of native and denatured Prodiet Lactoferrin compared to the negative control.



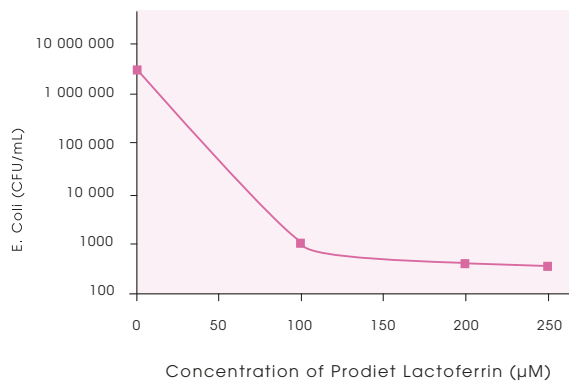
A proven antibacterial activity

The **bacteriostatic and bactericidal properties** of lactoferrin can be explained by two main mechanisms.

Firstly, lactoferrin can bind to components in the bacterial wall which leads to a disintegration and destruction of the bacteria. Secondly, lactoferrin deprives bacteria from the iron necessary for their growth thanks to its high iron-binding capacity.

Bacteria are often responsible for different diseases and abdominal pain. Escherichia coli (E. coli) can be found in the human gastrointestinal tract and exists as numerous strains, some of which are responsible for diarrheal diseases.

The **bactericidal effect of Prodiet Lactoferrin** has been demonstrated in vitro using E. coli as a model.



**PRODIET LACTOFERRIN HAS
A PROVEN BACTERICIDAL
EFFICACY ON E.COLI.**

Bactericidal effect of Prodiet Lactoferrin on the number of colony forming units (CFU) of Escherichia coli after a 6-hour incubation period.



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