



ReGenery©

Regenerativum



**Innovative Food
Supplement, Drink-
Additive & Medicament.**

**Unique for the
Intestinal Flora & Diet.**

**No more
Immunodeficiency
causing 80 % of all
Diseases.**

**The 1st one & only with a
Certification of Efficacy.**



The one & only scientifically certified Efficacy for the Regulation of the human Metabolism

- Unique Food Supplement, Drink-Additive
- Regenerating and Supporting the Intestine vs. Immunodeficiency
- Recovering your Health + Youth
- Stimulates the Production and Activity of the Immune Cells
- Strengthens the Body's Defenses and relieves up to 80% the Sources of Diseases in a natural Way (e.g. vs. Arthritis)
- Added Dietary Weight Balancing
- No Risks / no Side Effects
- No Chemicals and no cultured Substances
- Efficacy is tested and certified
- Regenerative Colonization of Lactobacilli & Co
- 100% naturally TAM Flavorsynergisms Extract

Information

ReGenery© consists of 100% natural Flavors and its Efficacy is tested and registered by:

FDA (US Food and Drug Administration)
G.R.A.S. (Generally Recognized As Safe)

RWTÜV Rheinland
(Germany)

SGS (Société Générale de Surveillance)

Landwirtschafts-
kammer Northrhine-
Westphalia (Germany)



TAM© – Trojan Aroma Method / Charge-Transfer Effect



Charge-Transfer and Oscillation Effect:

The **charged FlavorSynergisms** are attracted to the **opposite charged cell walls of the micro-organisms** (bacteria, mold, yeasts) and pass through the resulting pressure on the cell walls of the micro-organisms.

TAM© solves (regenerative) bacterial and fungal problems by the safe and natural power of FlavorSynergisms.
A new Invention of a primeval Revolution.

TAM© - Trojan Aroma Method - Healthy. Sustainable. Safe.

Balanced Regenerative & Colonization Efficacy of e.g. Lactobacilli (SGS Proof)

SGS NATEC Institut
für naturwissenschaftlich-technische Dienste GmbH
Verifizierung von Bio HiQ-Anwendungen

Bio HiQ® Regenerativum
Quantitativer Suspensionsversuch

Hypothese:
BioHiQ wirkt fördernd auf das Wachstum von Bakterien
(regenerative kolonisierende Wirkung)
hier: Prüfkeim *Lactobacillus acidophilus*

BioHiQ Varianten: Auswahl von Prüfvarianten

Versuchsparameter: 1.) Bio-HiQ Dosierung: 0,1% (IV a)
Einwirkzeit: 6h und 24h
Inkubationstemp.: 37°C (BioHiQ und Kontrolle)
20°C (nur Kontrolle)
Medium: MRS-Agar, MRS-Bouillon pH 8,0
mit Enthemer IV (DVG)

2.) BioHiQ Dosierung: 0,5%, 0,025%, 0,01%, 0,001%, 0,0001% (II)
Einwirkzeit: 1h
Inkubationstemp.: 20°C
Medium: MRS-Agar, PBS mit Enthemer IV (DVG)

Ergebnis: siehe Tabellen 1 und 2

Kommentar: In beiden Tabellen ist bei einer Einwirkzeit von 1h und 6h eine
Wachstumsförderung bei 20°C und 37°C Temperatur festzustellen.
Die BioHiQ-Varianten (IV a und II) zeigen in der Spitze mit einem log
RF bis -0,34 im Vergleich zur Kontrolle ein erhöhtes Keimwachstum
auf.
Bei einer möglichen gastrointestinalen Wirkung (Verdauungsprozess
bis 24h) unter oraler Applikation ist noch eine Wachstumsförderung
gegenüber der 6h-Kontrolle zu beobachten (37°C) bzw. gegenüber der
24h bei 20°C Wachstumskontrolle (WSH).
Bei einer täglichen Anwendung ist ein Kolonisierungsverhalten der
BioHiQ Regenerativa auf z.B. „Probiotische“ Mikroorganismen, wie
Lactobacillus acidophilus zu erwarten.

NATEC Institut
für naturwissenschaftlich-
technische Dienste GmbH

R. Zechner
Dipl.-Biol. Regina Zechner

NATEC Institut
für naturwissenschaftlich-
technische Dienste GmbH
Hamburg

Aktiviert nach
DIN EN 45001
für die in der Urkunde
genannten Prüfarten
und -verfahren.
DAP-P-01011-00-95-01

Mitglied der SGS-Gruppe · Sitz der Gesellschaft: Hamburg · Amtsgericht Hamburg HRB 14087
Geschäftsführer: Dipl.-Biol. Regina Zechner · Dr. Hermann-Josef Nienhoff · Erfüllungsort und Gerichtsstand:
Hamburg · Die Veröffentlichung von Ergebnissen unserer Arbeiten und Gutachten sowie die Verwendung
für Werbezwecke bedürfen – auch auszugsweise – unserer schriftlichen Genehmigung.

NATEC
DIN EN ISO
9001
zertifiziert

ReGenery©

Application :

300 ml Bottle = Monthly Package

Cure application (for long-term usage) 1 teaspoon (~5ml) mixing into 100ml of cold water (or as desired). Once (max. twice-for acute application only)- a day for example in the morning (and in the evening).



Feel the Difference

Study Report Page 1

Regulation of Metabolism

The intestine is often described as “metabolic factory“ of our body by taking over a large number of metabolic functions as digestion, absorption, transport and chemical transformation of food components. At the same time it is also essential for preservation and strengthening of the immune system.

The intestinal flora, thus the entirety of all micro-organisms which colonize the intestine, plays a decisive role.

The Intestinal Flora

The intestinal flora in the small intestine mainly consists of the bacterial species and subspecies of **Enterococcus** and **Lactobacillus** (for the production of lactic acid). Some of them are harmless while others are strongly pathogenic (disease-causing).

Lactobacilli (lactic acid) are found naturally in the human intestine and protect it against a dispersion of hazardous pathogens.

A study by the Technical University of Munich (2012) confirmed that lactic acid bacteria degrade specifically proinflammatory mediators (cytokines). Indeed our organism sends these cytokines sufficiently to attract many immune cells into diseased tissue but an oversupply may lead to chronic immunological diseases. By switching off the cytokines the lactic acid bacteria can therefore protect against for example chronic inflammation diseases.

www.ncbi.nlm.nih.gov/pubmed/22520466

Study Report Page 2

External Germination

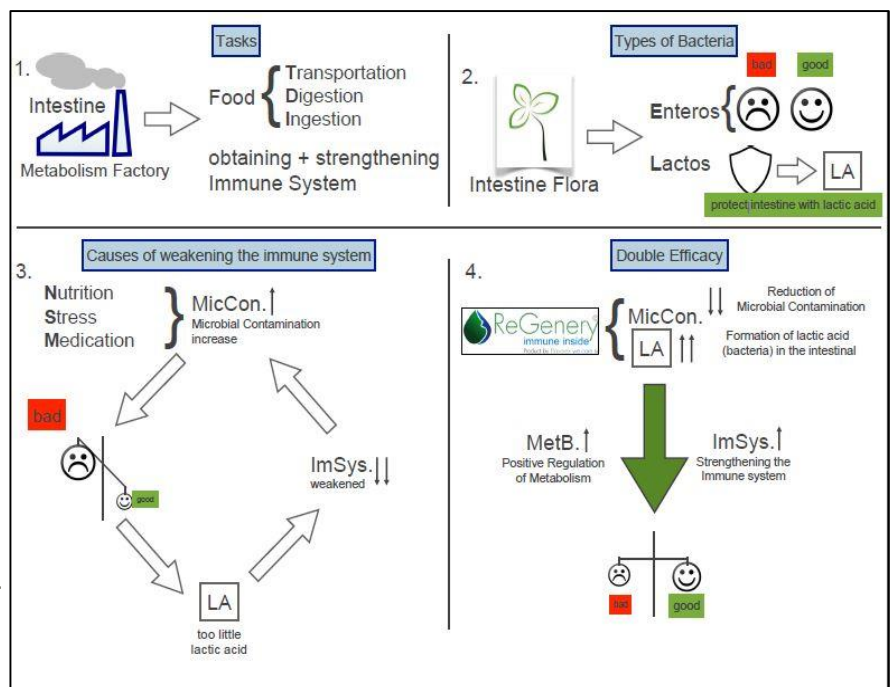
The result of an external germination in the gut can be i.e. an excessively sharp increase in pathogenic bacteria either due to poor nutrition, intensive use of medication (like antibiotics) or mental stress. It can cause the disturbance of metabolism and a weakening of the immune system leading to chronic diseases.

A severely damaged intestine cannot restore the necessary balance between „good“ and „bad“ bacteria alone because at a certain disproportion the intestine cannot build new lactobacilli (lactic acid bacteria) which causes a lack of lactic acid. This leads to a further increase of external germination and further weakening of the overall immune system.

Last but not least: The prior method – in many dietary supplements, diet products with lactobacillus contained milk yogurts etc remained unsuccessful. It is well known that the cause of the plurality of acute and chronic disease is immunodeficiency.

Examples are:

influenza like illness, fatigue, insomnia, arthritis, depression, lack of concentration, lack of drive, infection-related diseases of the gut, urinary tract, atopic eczema, dermatitis, clinical Prevention eg.vs MRSA & Co, Lactose-intolerance, Bio-Enhancing and Weight problems..... etc.



World Market Food Supplement

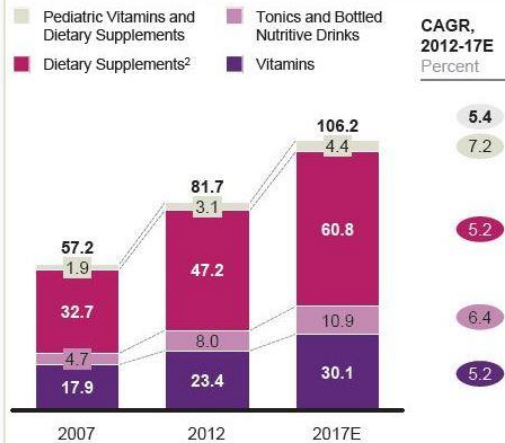
Consumer & Shopper Insights

McKinsey & Company

December 2013

www.mckinseyonmarketingandsales.com

Global Vitamin, Mineral and Supplement market¹



Source: Euromonitor

1. Market size based on retailer sales

2. Includes herbal and combination dietary supplements

Source: Euromonitor, team analysis

Cashing in on the booming market for dietary supplements



By Warren Teichner and Megan Lesko

George Bernard Shaw once said: “Give a man health and a course to steer, and he’ll never stop to trouble about whether he’s happy or not.” Around the world, more and more people are realizing the value of good health, fueling rising interest in all the things that promote it. As populations in the U.S., Europe and Japan age, more and more people are looking for remedies to cure what ails them and elixirs to help them stay healthy well into their twilight years. Health is not just a goal. It is both a lifestyle choice and a thriving consumer market.

Over the last decade, sales of vitamins, minerals, and nutritional and herbal supplements (VMHS) have surged and many new companies have entered the space. Globally, the market is now valued at \$82 billion, with roughly 28 percent of that in the U.S., where sales increased by approximately \$6 billion between 2007 and 2012. Growth is expected to remain strong through 2017 – between 5 and 6 percent a year both globally and in the U.S.



Prof. Jörg P. Schür (Who's Who)

is an internationally highly recognized and highly respected scientist with epidemiological focus in health, nutrition and environmental protection and has more than 15 years experience in research and development.

He developed natural and organic products based on the interactions of various flavoring preparations.



the balanced
Health-Revolution
has begun!
be part of it

Flavorex ReGenery BV
(New Co – to be founded)

A spin off
Flavorex
EnvironmentalCare BV
Looskade 20
6041 LE Roermond

Contact

info@flavorex.eu

www.flavorex.eu