NaturMed Scientific™

Innovations in Fermented Botanicals

Pioneering the Future of Bioactive Ingredients

Executive Summary

NaturMed Scientific leads the market in fermented botanical ingredients, leveraging advanced fermentation to unlock superior bioavailability and potency. We address the growing demand for natural, effective, and sustainable health solutions, offering a scientifically validated product portfolio. Our commitment to innovation, quality, and rigorous research positions us as an ideal partner for growth in the nutraceutical and biotech sectors.

About Us: Pioneering Bioactive Solutions

At NaturMed Scientific, we are committed to growing a sustainable future. Our natural ingredients and extracts are sourced through organic, eco-friendly farming practices that benefit both the environment and small-scale farmers.

We follow a transparent “Farm to Fork” supply chain, ensuring sustainable sourcing, rigorous quality testing with world-class labs, and strict compliance with international standards.

Backed by a qualified team of experts, we collaborate with partners to drive innovation, guarantee product quality, and deliver nature’s best—responsibly and sustainably.

Certifications: Our Commitment to Quality and Safety

BRCGS
Agents and Brokers
CERTIFICATED

SHEFEXIL
Shellac and Forest Products
Export Promotion Council

Market Opportunity: Robust Growth in Fermented Products

Rising consumer awareness and scientific validation are driving significant demand for advanced fermented ingredients.

Key Consumer Drivers:

Gut Health Optimization
72% of consumers proactively seek foods for digestive health.*

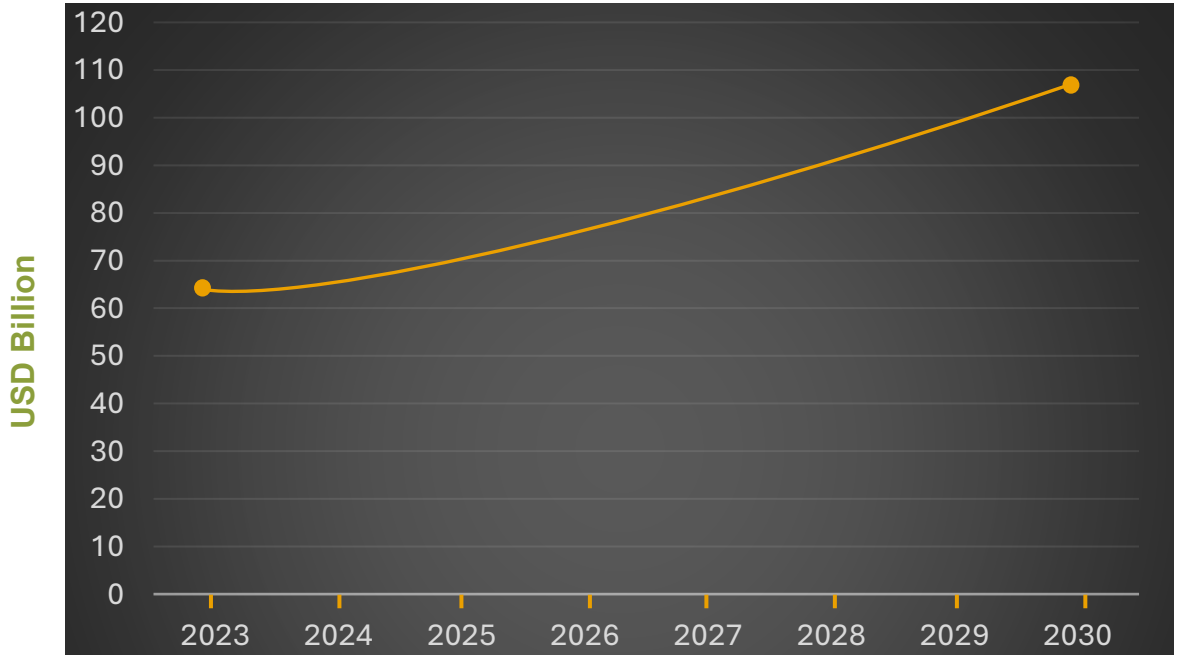
Clean Label & Transparency
Demand for recognizable ingredients and natural processes is paramount.

Plant-Based & Sustainable
The shift towards plant-based nutrition creates opportunities for bioactive botanicals.

Preventive Wellness
Consumers are investing in functional products to support long-term health.

Source: Source: International Food Information Council (IFIC) Annual Food & Health Survey, 2023

Global Fermented Food & Ingredients Market Size (Projected)



Source: Grand View Research, 2024 | CAGR: 8.7% (2024-2030)

Key Fermented Product List: Our Advanced Portfolio

- Fermented Curcuma Long Extract (95% Curcuminoids, HPLC) Powder
- Fermented Ashwagandha Powder
- Fermented Curcuma Longa Powder
- Fermented Organic Ginger Powder
- Fermented Ginger Powder
- Fermented Beetroot Powder
- Fermented Papaya Powder

Why Fermentation? Scientific Perspective

Enhanced Bioactivity & Nutrient Release

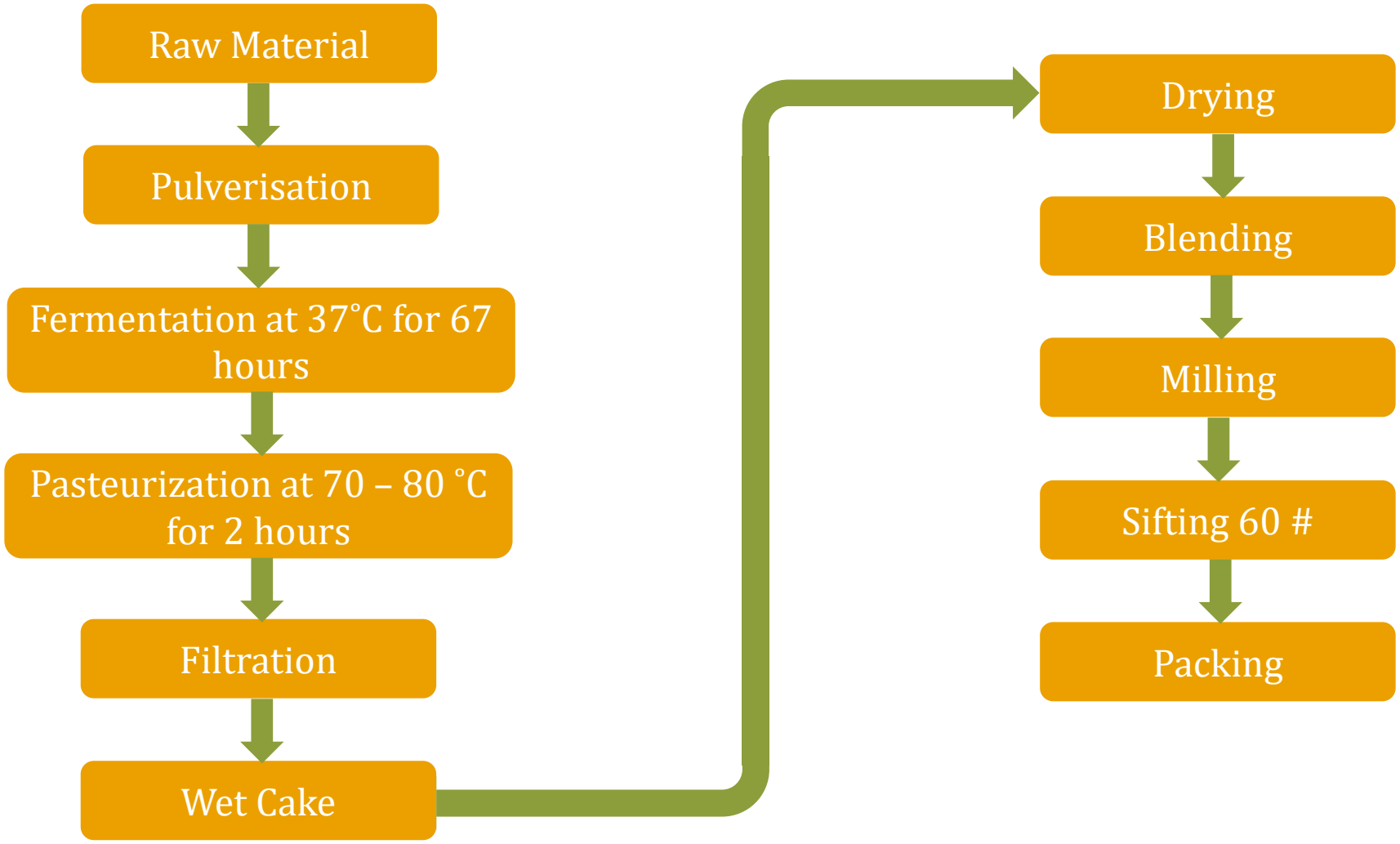
Formation of Unique Bioactives

Reduced Toxicity & Improved Safety

Higher Antioxidant & Anti-inflammatory Effects

Better Digestibility & Gut Health Support

Fermentation Process Overview:



Product Range: At a Glance

	Product	Key Fermented Benefits
	Turmeric	Higher curcuminoids, phenolics, GABA
	Ashwagandha	Increased adaptogenic & anti-inflammatory effects
	Ginger	Enhanced antioxidants, improved absorption
	Beetroot	Improved bioavailability & functional properties
	Papaya	More antioxidants, immune modulation

1. Fermented Curcuma Longa Extract

- **Scientific name**: *Curcuma longa*
- **Family**: Zingiberaceae
- **Plant part used**: Rhizomes
- **Standardization**: 95% Curcuminoids by HPLC
- **Color**: Dark yellow to orange-yellow colored powder
- **Dosage**: 500 - 2000 mg daily, often divided into 2-3 doses
- **Health indication:**

Strong antioxidant, anti-inflammatory, neuroprotective, hepatoprotective, and cardioprotective properties

2. Fermented Curcuma Longa Powder

- **Scientific name**: *Curcuma longa*
- **Family**: Zingiberaceae
- **Plant part used**: Rhizomes
- **Active Component**: Curcuminoids, Curcumin
- **Color**: Light yellow to orange-yellow colored powder
- **Dosage**: 500 - 2000 mg daily, often divided into 2-3 doses
- **Health indication:**

Strong antioxidant, anti-inflammatory, neuroprotective, hepatoprotective, and cardioprotective properties

3. Fermented Ashwagandha Powder

- **Scientific name**: *Withania somnifera*
- **Family**: Solanaceae
- **Plant part used**: Roots
- **Active Component**: Withanolides, Withaferin
- **Color**: Off white to light brown colored powder
- **Dosage**: 300 - 600 mg per day
- **Health indication:**

Adaptogenic, stress resilience, anti-inflammatory, anxiolytic, and neuroprotective

4. Fermented Ginger Powder (Organic/Conventional)

- **Scientific name**: *Zingiber officinale*
- **Family**: Zingiberaceae
- **Plant part used**: Rhizomes
- **Active Component**: Gingerols, Shogaols
- **Color**: Light yellow colored powder
- **Dosage**: 500 - 1000 mg daily
- **Health indication:**

Antioxidant, anti-inflammatory, anti-nausea, supports metabolic, and cardiovascular health

5. Fermented Beetroot Powder

- **Scientific name**: *Beta vulgaris*
- **Family**: Amaranthaceae
- **Plant part used**: Roots
- **Active Component**: Nitrates, Betanins
- **Color**: Purple to dark red colored powder
- **Dosage**: 1 - 3 g daily
- **Health indication:**

Antioxidant, anti-inflammatory, liver and kidney protection, blood pressure regulation, supports athletic performance

6. Fermented Papaya Powder

- **Scientific name**: *Carica papaya*
- **Family**: Caricaceae
- **Plant part used**: Fruits
- **Active Component**: Papain
- **Color**: Light yellow to orange colored powder
- **Dosage**: 3 - 9 g per day
- **Health indication:**

Strong antioxidant, immunomodulatory, anti-inflammatory, anti-tumor, and supports anti-aging processes

Scientific Evidence: Benefits of Fermentation in Botanicals

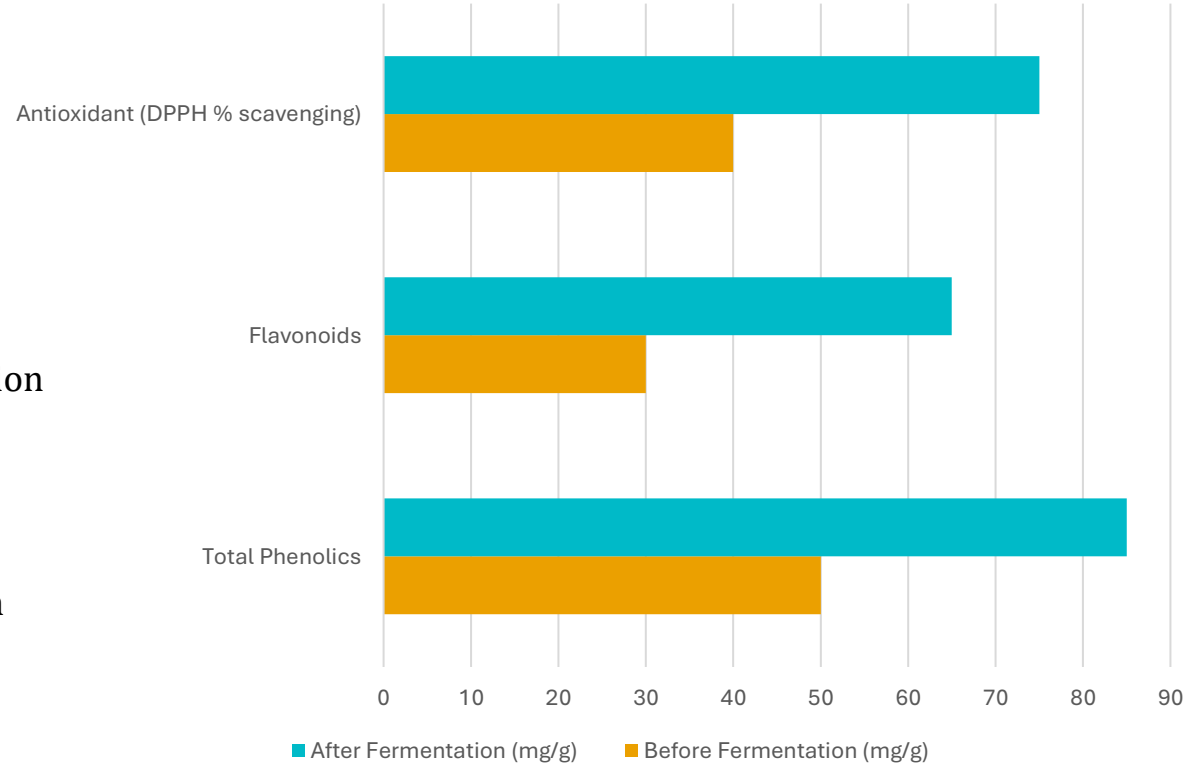
Clinical Study Highlights

- Fermented botanical extracts show significant increases in polyphenol and flavonoid content, boosting antioxidant capacity and immune modulation.

References:

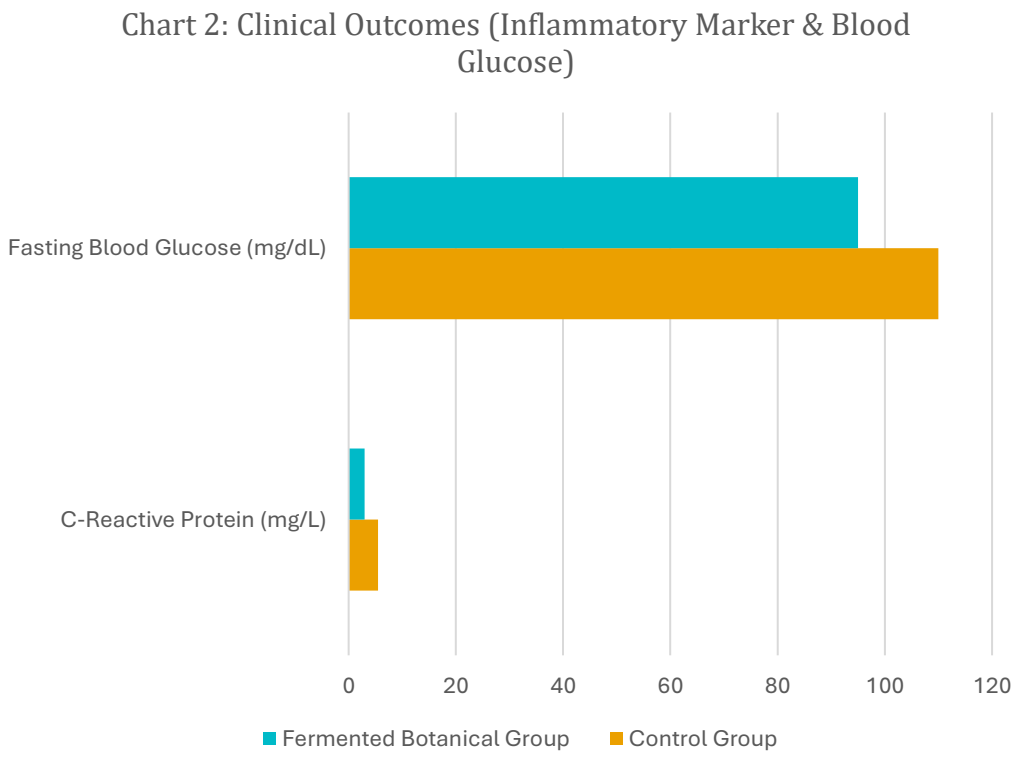
- Yang F, Chen C, Ni D, Yang Y, Tian J, Li Y, et al. Effects of Fermentation on Bioactivity and the Composition of Polyphenols Contained in Polyphenol-Rich Foods: A Review. Foods [Internet]. 2023 Sep 3;12(17):3315–5.
- Khayatan D, Nouri K, Saeideh Momtaz, Roufogalis BD, Alidadi M, Tannaz Jamialahmadi, et al. Plant-derived fermented products: an interesting concept for human health. Current developments in nutrition. 2024 Apr 1;102162–2.

Chart 1: Bioactive Compounds Before vs After Fermentation



Clinical Study Highlights

- Fermentation enhances anti-inflammatory effects by modulating cellular signaling pathways and reducing pro-inflammatory markers.
- Botanical fermented foods improve metabolic biomarkers, reduce blood glucose, and modulate gut microbiota in metabolic syndrome and diabetes patient.



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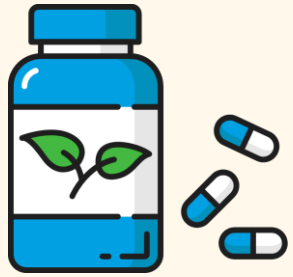
- Luo X, Dong M, Liu J, Guo N, Li J, Shi Y, et al. Fermentation: improvement of pharmacological effects and applications of botanical drugs. Frontiers in Pharmacology [Internet]. 2024 Aug 26;15.

Diverse Applications Across Key Markets

Our fermented ingredients are versatile solutions for a wide range of innovative and effective products.

DIETARY SUPPLEMENTS

- Capsules & Tablets
- Soft gels
- Powder Blends



FUNCTIONAL FOODS

- Enhanced Beverages
- Nutrition Bars & Snacks
- Yogurts & Fermented Foods

SPORTS NUTRITION

- Pre/Post-Workout Blends
- Protein Powders
- Endurance Formulas

COSMECEUTICALS

- Anti-Aging Serums
- Soothing Creams
- Antioxidant Face Masks

Committed to Global Compliance & Product Safety

Batch Testing

Allergen-Management

Stability & Shelf life

Full Traceability

THANK YOU

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