

# Microjiva Dairy

## Home Yogurt Starters

  
**Proviva Pharma**  
The healthy living company.

### Unique Probiotic



### High-Quality Cultures



High-quality yogurt made in the comfort of your home



Balanced formula for optimal taste and texture



Choice of plain, banana, raspberry, coconut, mango or custom flavors



Personalized use tailored to your needs



Easy, at-home solution to improve gut health\*



Produces various forms

***Consider the role of Microjiva Dairy in your health regime today!***



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# MicroJiva Dairy

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### WHAT IS MICROJIVA DAIRY?

MicroJiva Dairy (MJD) is an innovative new line of products that utilize over 3000 strains to formulate industry and at-home starters for all types of high-quality ferments and cultures. All MicroJiva products and their components have been verified by doctors and optimized to treat specific physiological ailments.

**MicroJiva supplements use professional grade and quality ingredients:**

- Full recommended daily dose
- Sourced from nature and allergen free
- Bioavailable formats
- From renewable and sustainable sources
- Developed by doctors

### WHAT ARE THE HOME YOGURT STARTERS COMPRISED OF?

MJD Home Yogurt Starters are made from different strains of *Streptococcus*, *Lactobacillus*, *Lactococcus* and other genera to provide carefully balanced formulas for great taste and consistency. These strains work together to offer a unique probiotic blend to easily culture yogurt at home to produce fresh, high-quality yogurt probiotic supplements and plain or flavored yogurt drinks.

#### Key Strains:

- *Streptococcus thermophilus*
- *Lactobacillus Delbrueckii* spp. *bulgaricus*
- *Lactococcus Lactis* spp. *cremoris*
- *Propionibacterium Freudenreichii* spp. *freudenreichii*

### WHAT FORMS DOES IT COME IN?

- Probiotic Supplement Capsules (MJD-YP-CB)
- Probiotic Supplement Powder Sachets (MJD-YP-SP)
- Yo-Dolce Yogurt Drink Capsules (MJD-YD-CB)
- Yo-Dolce Yogurt Drink Powder Sachets (MJD-YD-SP)
- Plain or Flavored (Banana, Raspberry, Coconut, Mango, Custom flavor)

### WHAT ARE THE BENEFITS?

- ✓ Simple and sustainable solution for homemade, natural yogurt cultures
- ✓ Carefully balanced formula made with high-quality strains for great taste and texture
- ✓ Custom use with a range of applications
- ✓ Yields effective yogurt products to support and restore microbial balance

### WHY RECOMMEND MICROJIVA DAIRY HOME YOGURT STARTERS?

As research continues to uncover the dynamic nature of gut microbial populations, it is well understood that a variety of beneficial bacteria are required to support overall gut and body health. Yogurt, kefir, cheese and other fermented foods are considered great sources of health-promoting bacteria (1). The probiotics found in MicroJiva Dairy Home Yogurt Starters are leading yogurt culture organisms and largely contribute to host health when consumed. Recent efforts to culture yogurt at-home have been demonstrated globally as a more personalized, cost-effective and healthy alternative (2).

The addition of natural fruits and flavors to the starter cultures makes for a great taste and a potential synergistic effect through prebiotic and probiotic effects (3). The choice to consume MicroJiva Dairy Home Yogurt Starters as a probiotic yogurt or drink adapts to every lifestyle!

### HOW ARE MICROJIVA DAIRY HOME YOGURT STARTERS USED?

Heat 1 liter of milk to 180°F and let cool to 112-115°F. Add contents of the capsule/sachet on top of milk and stir thoroughly. Cover and let set for 8-12 hours or until desired consistency. For drinkable yogurt, add milk to final mixture until desired consistency. Shake well and enjoy!

# WHERE IS MICROJIVA DAIRY MANUFACTURED?

## Our High-Quality Manufacturing Facilities



Biena



All MicroJiva products are manufactured in USA FDA- and Health Canada-approved facilities in Canada and USA by our production partner, Biena. Our facilities are GMP-certified and produce high-quality probiotic supplements from strain vials to finished products.

### Our Production

- ✓ Qualified in-house production, QA, QC and R&D team with over 150 QA checkpoints
- ✓ Complete traceability of lots to ingredient suppliers
- ✓ Production from strain vial to market-ready products

### Our Facilities

- ✓ 55,000 sq.ft GMP-certified facility
- ✓ FDA Audited for Dietary Supplements
- ✓ Health Canada site license
- ✓ State-of-the-art equipment
- ✓ Modern facility to ensure cell viability and stability
- ✓ Highly controlled environment

### Our Strains

- ✓ Authenticated strains by DNA and by international strain bank
- ✓ Non-GMO Project Certified
- ✓ Vegan and allergen free
- ✓ Health Canada Documented for safety, efficacy and quality
- ✓ Highly active & stable at room temperature

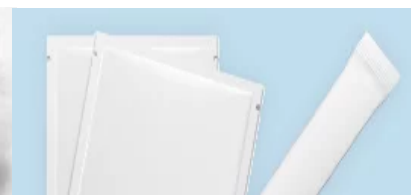
We produce **CUSTOM FORMULATIONS**, tailored to YOUR needs!

- ✓ Production of custom, high-quality probiotics from single bacterium to tons
- ✓ In-house manufacturing at a GMP-certified and approved facility by FDA, Health Canada and other regulatory bodies
- ✓ Unparalleled industry knowledge, expertise and infrastructure
- ✓ From strains to market-ready probiotics for dairy, pharma, animal and other health industries

### Stage 1: Strain Production Starting as A Raw Material



### Stage 2: Finished Products



**Precautions:** For adult use only. Keep away from children. Stored in cool dry place.

**\*Disclaimers:** These statements have not been evaluated by Health Canada or the US FDA. This product is not intended to diagnose, treat, cure, or prevent any disease.

### References:

1. Kok CR, Hutkins R. Yogurt and other fermented foods as sources of health-promoting bacteria. Nutr Rev 2018;76(Supplement\_1):4-15.
2. Agustinah W, Warjoto RE, Canti M. Yogurt Making as a Tool To Understand the Food Fermentation Process for Nonscience Participants. J Microbiol Biol Educ 2019;20(1):30.
3. Fernandez MA, Marette A. Potential Health Benefits of Combining Yogurt and Fruits Based on Their Probiotic and Prebiotic Properties. Adv Nutr 2017;8(1):155s-64s.



Tru ID



GMO Free



Halal



Kosher



Dairy Free



Gluten Free



Soy Free



Vegan

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