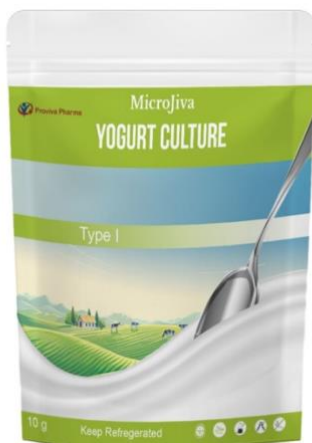


Microjiva Dairy

Industry Yogurt Starters


Proviva Pharma
The healthy living company.

Unique Probiotic



Used for traditional, Greek, frozen and Swiss style yogurts and fermented milks



Balanced formula for optimal taste and texture



Personalized use tailored to your needs



Yields large batches of high-quality yogurt products



Works well with cow, goat, buffalo or sheep milk



Produces various forms for consumption

High-Quality Cultures



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



Microjiva Dairy

Industry Yogurt Starters

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 INDUSTRY YOGURT STARTERS COMPRISED OF?

MJD Industry Yogurt Starters are made from *Streptococcus* and *Lactobacillus* 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 for fresh results. Mild to acidic traditional classic yogurt, Greek yogurt, frozen yogurt and fermented milks can be cultured from MJD Industry Yogurt Culture Type I while Type IV can be used as a starter for Swiss style stirred yogurt and fermented milks.

Key Strains:

- *Streptococcus thermophilus*
- *Lactobacillus delbrueckii spp. bulgaricus*

WHAT FORMS DOES IT COME IN?

- Yogurt Culture Type I – Powder Sachets (MJD-YC-1)
- Yogurt Culture Type IV – Powder Sachets (MJD-YC-4)

WHAT ARE THE BENEFITS?

- Simple solution to culture natural yogurt
- Carefully balanced formula made with high-quality strains for great taste and texture
- Custom industrial or personal use and applications to fit your needs
- Large yield of product per single batch

WHY RECOMMEND MICROJIVA DAIRY INDUSTRY 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 *S. thermophilus* and *L. delbrueckii spp. bulgaricus* are well-established as starters for milk fermentation yogurt production and work symbiotically to improve gut health (2,3). These active bacteria are found in all forms of Microjiva Dairy Industry Yogurt Starters.

Microjiva Dairy offers Type I and Type IV Yogurt Starter Cultures in powder form for personalized use. The Type I starter can be used with various types of milk including cow, goat, buffalo and sheep milk. The Type IV starter produces yogurt with a light and sweet taste and can be eaten as-is or in cold drinks and desserts.

HOW ARE MICROJIVA DAIRY INDUSTRY YOGURT STARTERS USED?

One sachet of MJD Yogurt Culture is added directly to milk, mixed thoroughly and cultured until desired consistency.

WHERE IS MICROJIVA DAIRY MANUFACTURED?

Our High-Quality Manufacturing Facilities



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. Aryana KJ, Olson DW. A 100-Year Review: Yogurt and other cultured dairy products. *J Dairy Sci* 2017;100(12):9987-10013.
3. Morelli L. Yogurt, living cultures, and gut health. *The American Journal of Clinical Nutrition* 2014;99(5):1248S-50S.



Tru ID



GMO Free



Halal



Kosher



Dairy Free



Gluten Free



Soy Free



Vegan