

# Microjiva Dairy

## Kefir Starters



### Unique Probiotic



### High-Quality Cultures



High-quality kefir culture for various use



Balanced formula for optimal taste and texture



Rich in vitamins and minerals to support a healthy diet



Personalized use tailored to your needs



Helps restore microbial imbalance and improve gut health\*



Can be recultured for additional use

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

# MicroJiva Dairy

## Kefir 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 KEFIR STARTERS COMPRISED OF?

MJD Kefir 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 selected blend of cultures that can be used to make foamy, probiotic-rich kefir with controlled gas production. MicroJiva Kefir Starters produce fresh, high-quality kefir that mimics the lactic acid production, pH and viscosity similar to cultures from kefir grains.

**Key Strains:**

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

### WHAT FORMS DOES IT COME IN?

- Kefir Starter Culture Type B – Powder Sachets (MJD-KC-B)
- Kefir Starter Culture Type C – Powder Sachets (MJD-KC-C)

### WHAT ARE THE BENEFITS?

- Simple solution for culturing natural and effective kefir products
- Carefully balanced formula made with high-quality strains for great taste and texture
- Yields large production with the ability to reculture once made

### WHY RECOMMEND MICROJIVA DAIRY KEFIR 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). Consumption of kefir can help regulate ROS, improve gut health and digestion and act as healing agents, anti-inflammatory and anti-carcinogenic (2,3).

The probiotics found in MicroJiva Dairy Kefir Starters are among the leading microorganisms in kefir, such as the *Lactobacillus* species. For example, *Lactobacillus Delbruekii spp. bulgaricus* isolated from milk kefir has shown anti-cytotoxic abilities (4). MicroJiva offers Kefir Starters Type B and Type C, both of which will provide a variety of overall health benefits upon consumption (3).

### HOW ARE MICROJIVA DAIRY KEFIR STARTERS USED?

One sachet of MicroJiva Dairy Kefir Starter is added to 1 liter of milk and incubated at 72-74F for 12-16 hours until thick and creamy. Kefir can be easily re-cultured once made.

# 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. Slattery C, Cotter PD, W. O'Toole P. Analysis of Health Benefits Conferred by Lactobacillus Species from Kefir. Nutrients 2019;11(6)
3. Prado MR, Blandón LM, Vandenberghe LPS, et al. Milk kefir: composition, microbial cultures, biological activities, and related products. Review. Front Microbiol 2015;6(1177)
4. Slattery C, Cotter PD, W. O'Toole P. Analysis of Health Benefits Conferred by Lactobacillus Species from Kefir. Nutrients 2019;11(6):1252.



Tru ID



GMO Free



Halal



Kosher



Dairy Free



Gluten Free



Soy Free



Vegan