

Microjiva Dairy

Cheese Starters



Unique Probiotic



High-Quality Cultures



High-quality cheese made in the comfort of your home



Balanced formula for optimal taste and texture



Able to ripen milk for consistent cheese production



Personalized use tailored to your needs



Easy, at-home solution to improve gut health*



Produces various types of cheese

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



Proviva Pharma
The healthy living company.

Microjiva Dairy

Home 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 CHEESE STARTERS COMPRISED OF?

MJD Cheese 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 ripen milk for optimal and consistent production of fresh cheese. MJD Cheese Starters can be used to make various forms including traditional, soft, fermented, Italian, Alpine, stretched-curd and Pasta Filata cheeses.

Key Strains:

- *Streptococcus thermophilus*
- *Lactobacillus Delbrueckii* spp. *bulgaricus*
- *Lactobacillus helveticus*

WHAT FORMS DOES IT COME IN?

- Mesophilic Homofermentative – Powder Sachets (MJD-CC-H)
- Mesophile Arom Type B – Powder Sachets (MJD-CC-B)
- Thermophile Type C – Powder Sachets (MJD-CC-C)
- Thermophile ST-Z (Pasta Filata) – Powder Sachets (MJD-CC-STZ)

WHAT ARE THE BENEFITS?

- Simple solution for culturing probiotic-based, natural cheese cultures
- Carefully balanced formula made with high-quality strains for great taste and texture
- Custom use with a range of applications
- Produces cheese products that effectively promote growth of healthy gut bacteria

WHY RECOMMEND MICROJIVA DAIRY CHEESE 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). Specifically, the production of cheese with probiotic bacteria as seen with MJD Cheese Starters has demonstrated anti-microbial and anti-carcinogenic benefits (2). Cheese acts as a great source of essential nutrients such as bioactive ACE-inhibitory peptides which have been linked to reduced cardiovascular disease.

Each cheese starter of Microjiva Dairy can culture a variety of cheese types. For example, MJD Mesophilic Homofermentative can be used as a sole starter for blue cheese, cottage cheese, chevre, farmhouse cheddar, cream cheese, Colby and feta cheese. The cheese starters come in a powder form for personalized and simple use.

HOW ARE MICROJIVA DAIRY CHEESE STARTERS USED?

Add one sachet of Microjiva Dairy Cheese Starter directly to milk without any preliminary activation. Mix contents to distribute culture evenly. Adjust growing conditions according to the starter type.

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. Ganesan P, Kwak H, Hong Y-H. Nutritional Benefits in Cheese. 2012:269-89.



Tru ID



GMO Free



Halal



Kosher



Dairy Free



Gluten Free



Soy Free



Vegan