

Israel Based Solabia-Algatech Nutrition Launches Whole-Algae Sourced Î²-glucan for immune support

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BioGlena is produced using proprietary fermentation technology that ensures a high Î²-glucan content (>55%) in addition to complete protein plus essential vitamins, minerals and fatty acids. This next-generation source of Î²-glucan is 100% natural and cleanly processed without solvents or additives.

Î²-glucan polysaccharides are touted as nature's immune-modulator, helping to prime the immune cells and support natural immunity. *E. gracilis*'s naturally occurring content of a Î²-1,3-glucan (called *paramylon*) is specifically recognized by immune-cell receptors. Preclinical and clinical studies support the positive impact of this microalgae and its Î²-glucan on multiple aspects of immunity.

The Î²-glucan content of *E. gracilis* is variable and largely dependent on growth condition and medium composition. However, Solabia-Algatech Nutrition managed to develop a multi-patented process for growing the *E. gracilis* that achieves a consistent concentration of over 55% Î²-glucans in the final product.

β-glucans, are naturally occurring polysaccharides known for their positive effect on the immune system, with more than 12,000 scientific papers published in the past few decades," notes Doron Safrai, CEO of Solabia-Algatech Nutrition. "While grains, yeast, and certain fungi are traditional sources of β-glucans, researchers and formulators are increasingly recognizing *E. gracilis* as a significant high-value source. In *E. gracilis* the β-glucan molecules are concentrated inside free-floating granules inside the algae, as opposed to fungi and yeast sources, in which the powerful polysaccharides are bound to the cell wall," adds Omer Grundman, PhD, VP R&D for Solabia-Algatech Nutrition. "This eliminates the need for harsh extraction procedures to isolate the

β-glucans. BioGlena contains the whole algae and no cell wall, allowing the β-glucans to be naturally released in the gastrointestinal tract during digestion. This is a major advantage of *E. gracilis* over other β-glucan sources, opening the door for BioGlena to become a leading immune-support ingredient."

BioGlena is produced in a technologically advanced facility. It is recognized as GRAS, boasts a three-year shelf life, and comes in a powder form. Being suitable for dispersible formulations, it can easily be applied to multiple food and dietary supplement applications, including capsules, tablets, soft gels, gummies, sachets as well as dairy food, beverages and nutrition bars. BioGlena is non-GMO and has kosher and halal certifications.