Tetrahydrocurcuminoids are among the major metabolites of curcuminoids irrespective of mode of administration. The recent discovery that intestinal organisms in human gut possess specific enzymes for metabolizing curcuminoids into Tetrahydrocurcuminoids has further accentuated the importance of Tetrahydrocurcuminoids. Tetrahydrocurcuminoids are devoid of the yellow color of curcuminoids and have long found applications in cosmetic industry. Sabinsa pioneered their use in many cosmetic applications with its branded products such as SabiWhite®.

Recent research has uncovered that the Tetrahydrocurcuminoids are in fact superior anti-oxidant than curcuminoids themselves. In addition Tetrahydro-curcuminoids possess interesting array of pharmacological activities that accord Tetrahydrocurcuminoids a separate status for being considered for their health promoting properties.

Keeping in pace with future of studies on curcuminoids, Sabinsa’s scientific team has brought out its latest book “Tetrahydrocurcuminoids, C3 Reduct” - The Cascading Antioxidant®. This book discusses many aspects of Tetrahydrocurcuminoids including its chemistry, pharmacology, preclinical, clinical and safety profile. This book provides a fresh look at Tetrahydrocurcuminoids not only as metabolites of curcuminoids but also as a dietary supplement. The book also discusses the role of Tetrahydrocurcuminoids in field of Cosmeceuticals and Nutricosmetics.

What is BCM-95®/ Biocurcumax™
- Standardization of BCM-95®/ BIOCURCUMAX™
- Curcuminoids Complex with volatile compounds : Not less than 95%

Indian patent on Biocurcumax™
- Patent method discusses enhancement of bioavailability of 98% pure curcumin from a presumptive benchmark of 60-65% to 90-97% with added turmerone-enriched oil.
- Bioavailability studies were done feeding Albino rats with Curcumin and Curcinum + turmerone-enriched oil (4:1) and measuring excreted curcumin in feces.

Is fecal estimation of curcumin, a proper method to estimate absorbed curcumin in the body?
- Presumption in the patent: Bioavailable curcumin = [Fed curcumin] minus [Excreted curcumin in feces]
- The methodology in the patent refers to collection of feces from rats 24 hours after administration of oral curcumin. This is a wrong methodology.

Conceptual problems with the study
- The patent in question shows 60%-65% absorption for unmodified curcumin, which would be considered an extremely bioavailable compound in the pharmaceutical realm. This being the case, where is the need to increase its bioavailability further?
- The use of spectroscopic estimation of curcumin in the feces is an unacceptable method to estimate curcumin bioavailability. It amounts to misrepresentation of curcumin bioavailability using an inappropriate methodology.

Conclusion on bioavailability of Biocurcumax™
- Measure of curcumin in feces is not a measure of bioavailability.
- Claims of increased bioavailability (90%-97%) based on curcumin estimation in feces is unscientific.

Published facts on safety of turmeric essential oil
- Turmeric oil is not proven safe for long term use.
- Turmeric oil may show detrimental activity over the protective function of curcuminoids.
- “The remaining components of the turmeric fraction, other than the three major curcuminoids (compounds 1–5), may actually inhibit the protective, anti-atherosclerotic effect of the curcuminoids, a finding that runs counter to the prevailing notion that complex botanical agents may provide increased efficacy for disease treatment”


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Biocurcumax™ is the trademark of ARTINA NATURAL EXTRACTS LIMITED in India
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Sabinsa’s LactoSpore® Chosen For Tutti Frutti, World’s Top Selling Self-Serve Frozen Yogurt

Sabinsa’s LactoSpore® has been selected by Wellspring Industry, Inc. to provide the beneficial probiotic ingredient for Tutti Frutti Frozen Yogurt, the world’s top-selling self-serve frozen yogurt brand.

“The taste and quality of our frozen yogurt is simply unmatched, so it makes sense that we would seek out a probiotic that will provide our customers with the benefits of the best, most stable probiotic we could find,” said Paul Lee, head of Wellspring’s Research and Development team.

“Even as probiotics gain unprecedented consumer acceptance, mainstream media coverage highlights confusion as to which forms are most beneficial, which is where LactoSpore’s established efficacy becomes particularly compelling,” said Sabinsa Marketing Director Shaheen Majeed. “We are very pleased to have LactoSpore® included in such a popular product as Tutti Frutti.”

LactoSpore® is the trade name for Sabinsa’s probiotic Bacillus coagulans, formerly known as Lactobacillus sporogenes. LactoSpore® withstands the acidic environment of the stomach and then germinates and proliferates in the GI tract within a few hours. Due to its spore-forming nature, LactoSpore® is resistant to most chemical and physical conditions (e.g., heat and acid) and survives manufacturing, shipping and storage with no loss of viable count, making it an excellent functional food ingredient. LactoSpore® does not require refrigeration and is room-temperature stable. LactoSpore® powder is standardized to 15 billion spores per gram although lower spore counts (e.g., 6 billion spores per gram) are also produced. LactoSpore® is self-affirmed GRAS (Generally Recognized As Safe) by an independent panel of experts.

About Wellspring Industry, Inc.
Wellspring Industry, Inc., the holding company of Tutti Frutti Frozen Yogurt, is a manufacturer and international wholesaler of soft-serve frozen yogurt mixes, no sugar added frozen yogurt, and soft serve frozen yogurt equipment. Tutti Frutti Frozen Yogurt, is a manufacturer and international wholesaler of soft-serve frozen yogurt mixes, no sugar added frozen yogurt, and soft serve frozen yogurt equipment. Tutti Frutti is a specialty frozen yogurt retailer worldwide, with distribution in many different countries including Australia, Brazil, Cambodia, Canada, China, Dominican Republic, UAE, Hong Kong, Indonesia, Malaysia, Mexico, New Zealand, Peru, Philippines, Tahiti, Taiwan, United Kingdom, and Vietnam. Visit www.tfyogurt.com and www.wellspringusa.com for more information.

LactoSpore® powder is standardized to 15 billion spores per gram although lower spore counts (e.g., 6 billion spores per gram) are also produced. LactoSpore® is self-affirmed GRAS (Generally Recognized As Safe) by an independent panel of experts.

Sabinsa Continues Global Functional Food Expansion of LactoSpore® With Launch of Colombia’s Perman Bread

Sabinsa’s LactoSpore® can now be found in Perman sliced bread in Colombia. “Perman Pan Tajado” is the first non-dairy use of Sabinsa’s shelf-stable probiotic in a functional food.

“Providing the benefit of a quality probiotic that readily survives the baking process in our breads is very much is keeping with Perman’s mission to nourish families,” said Eduardo Posada, Plant Director, from Perman.

“Consumers world wide are aware of the benefits of probiotics, and that added value in foods has strong appeal,” said Sabinsa Marketing Director Shaheen Majeed. “Because LactoSpore’s shelf stability makes it relatively easy for inclusion in foods, we expect rapid growth in the functional foods category.”

LactoSpore® is the trade name for Sabinsa’s probiotic, formerly known as Lactobacillus sporogenes. LactoSpore® withstands the acidic environment of the stomach and then germinates and proliferates in the GI tract within a few hours. Due to its spore-forming nature, LactoSpore® is resistant to most chemical and physical conditions (e.g., heat and acid) and survives manufacturing, shipping and storage with no loss of viable count, making it an excellent functional food ingredient. LactoSpore® does not require refrigeration and is room-temperature stable. LactoSpore® powder is standardized to 15 billion spores per gram although lower spore counts (e.g., 6 billion spores per gram) are also produced. LactoSpore® is self-affirmed GRAS (Generally Recognized As Safe) by an independent panel of experts.

Perman, a Colombian company with more than six decades of presence in the market, makes sliced bread, whole wheat bread, hamburger buns, hot dog buns, toasted bread and croissant. The focus of the Perman brand is taste, quality and health. www.panperman.com

Recently, Wellspring Industry, Inc. chose LactoSpore® to provide the beneficial probiotic ingredient for Tutti Frutti Frozen Yogurt, the world’s top-selling self-serve frozen yogurt brand.
This study investigated the lipid lowering activity of Abnormal amount of lipids in the blood is a leading risk randomized crossover clinical trial. reduction in serum triglycerides concentration in a mg/dL, and second period 120.7 mg/dL, Sabinsa’s Curcumin C3 Complex® led to a significant measured before and after each treatment period. The importance of C-glycosides in the recent past was enhanced especially with reference to their SGLT2 removal of sugar from blood by kidneys. SGLT2 inhibition is considered a novel way of controlling and lists several potential compounds undergoing clinical treatment of diabetes and metabolic syndrome symptoms will be very heavily influenced by this new structural type namely C-glycosides. Hence it is to be anticipated that future treatment of diabetes and metabolic syndrome symptoms will be very heavily influenced by this new structural type namely C-glycosides. C-glycosides A sugar appendage in a natural terrestrial plant product can functions that include:acting as body’s antidote mechanisms for the dermis as part of processes involved in skin cells of undifferentiated epidermis to push into which are critical assets in the area of...
Sabinsa's Saberry® + Cococin™ Formulation Granted US Patent

Sabinsa Corporation’s SABERRY® + COCOCIN™ synergistic formulation has been granted US patent 8,247,003.

Saberry® from Sabinsa Corporation is a proprietary extract from the fruits of Emblica officinalis (Phyllanthus emblica) or more commonly amla. Saberry® is the result of efforts to prepare an authenticated amla extract, standardized using a valid biomarker, β-glucogallin. Cococin™ from Sabinsa Corporation is patented freeze-dried coconut water solids manufactured by a proprietary lyophilisation technique. Devoid of added sugar and carbohydrates, the product retains intact the nutritive value of tender coconut water in terms of minerals, vitamins, amino acids and electrolyte content.

The newly patented SABERRY® + COCOCIN™ synergistic formulation protects dermal papilla cells from stress signals. Dermal papilla cell clusters are mesenchyme cells, which perform several important functions that include:

1. Being reservoirs of multi-potent stem cells which are critical assets in the area of regenerative medicine.
2. Having the physical inductive influence on the cells of undifferentiated epidermis to push into the dermis as part of processes involved in skin appendage formation.
3. Acting as body’s antidote mechanisms for preventing unwarranted inflammatory reactions.
4. Producing useful anti-microbial proteins.

Dr. Muhammed Majeed, Founder and Chairman of the SAMI-SABINSA group said “It is a pleasure to note Sabinsa’s continued success in providing technological solutions in the alternative medicine sector, the latest being the combination of amla extract standardized with the biomarker β-glucogallin and Cococin™ for dermal papilla protection. My hearty congratulations to the Phytochemistry and Biological research teams at SAMI/SABINSA for their combined effort in creating such useful science.”

PEOPLE’S CORNER

Daisy Herpin, M.S.

Daisy Herpin M.S. has joined the Utah facility staff as Quality Assurance / Quality Control Manager.

With 10 years experience managing quality assurance programs, Daisy brings a strong background in laboratory management, QA/QC compliance with regulatory requirements and agencies, operations management, new products development, product testing and analytical method development among many other related areas of expertise.

Her education includes a double major B.S. in Psychopharmacology and Basic Science at the New Mexico Institute of Mining and Technology and a M.S. in Organic Chemistry from the University of Utah. Her research was focused on new cancer chemotherapeutic approaches.

“We are pleased to have Daisy leading our Quality program in the Utah facility,” said Sabinsa Marketing Director Shaheen Majeed. “Her research background gives her a deep understanding of the work that goes into developing Sabinsa’s ingredients and the importance of strict quality standards in everything we do.”