



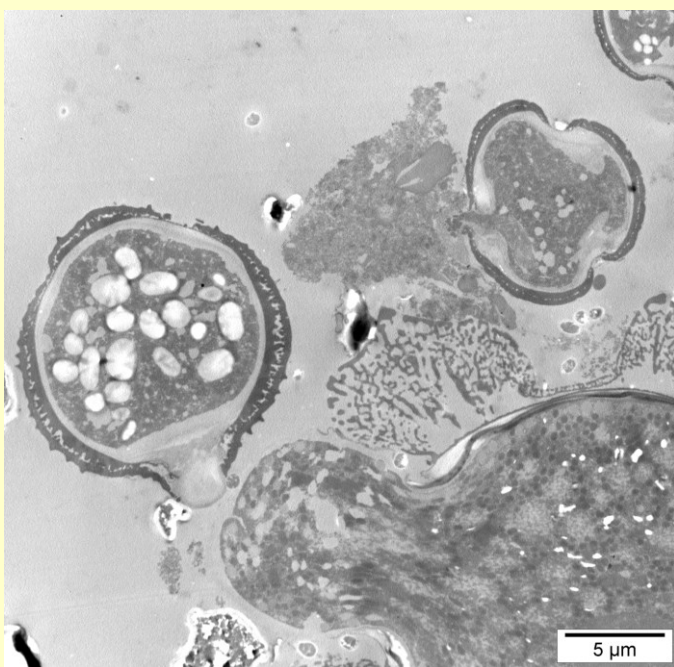
Tri-biotic product obtained from bee pollen fermented with Kombucha consortium



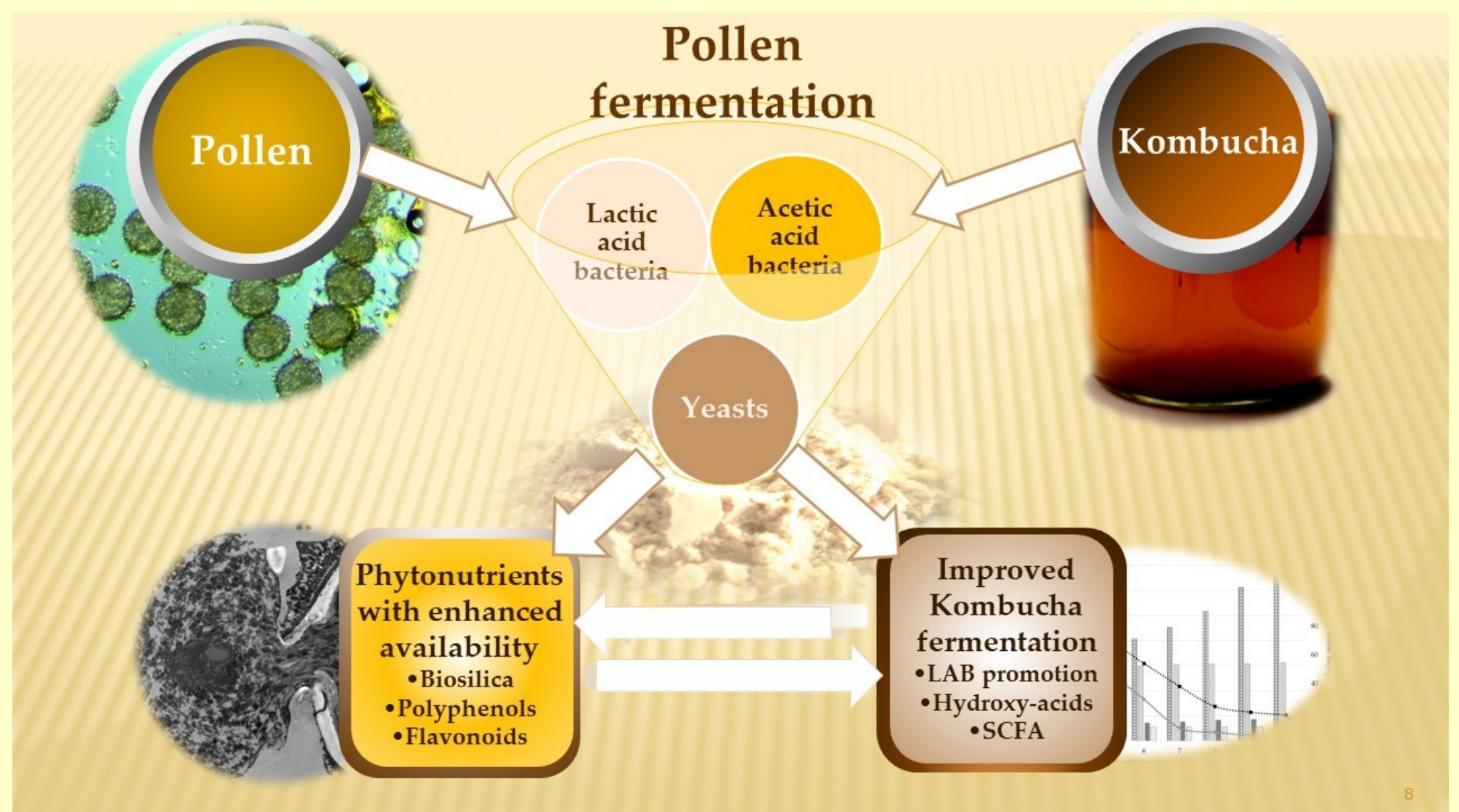
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Basic technological process: maceration of pollen in Kombucha vinegar

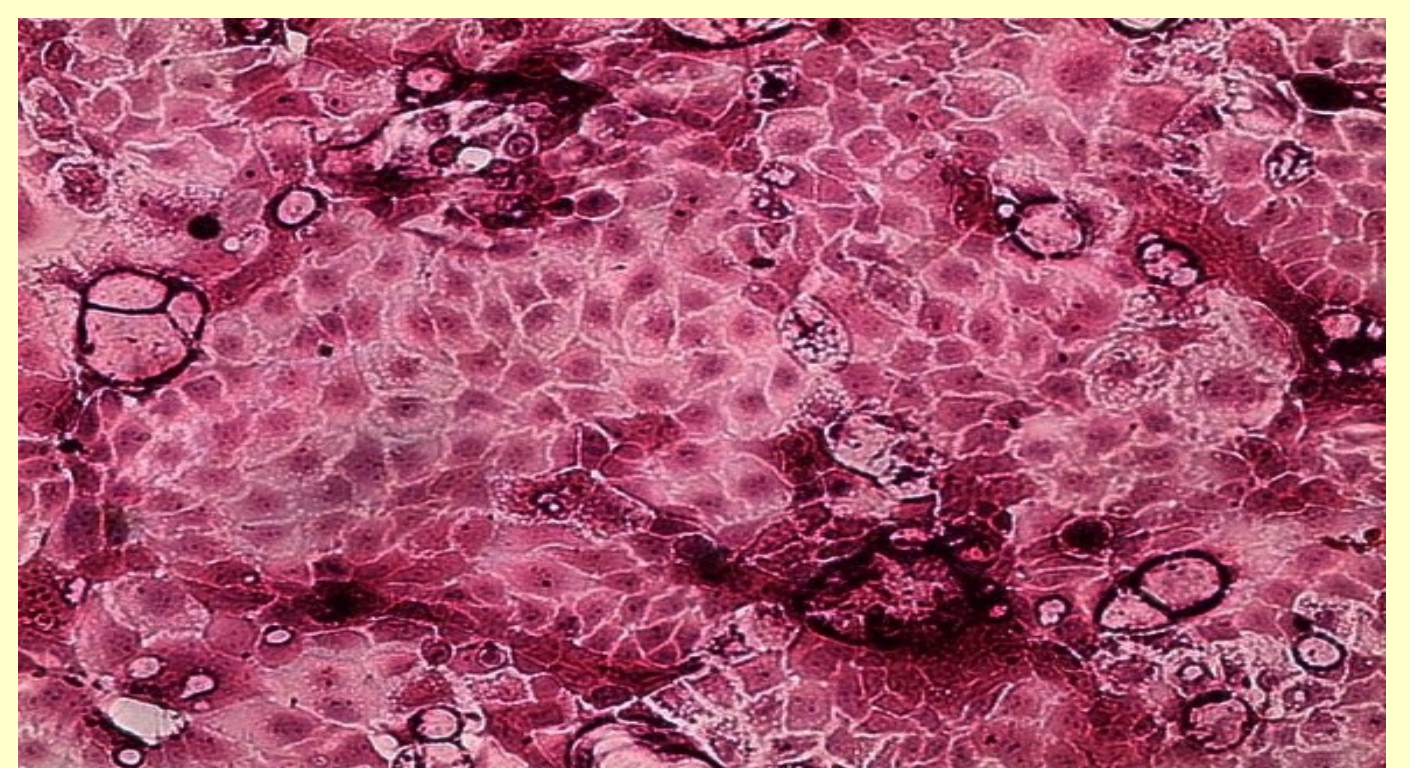


Pollen grains macerated
with Kombucha
(electronic microscopy)



Product characteristics:

- increased lactic bacteria content
- enhanced production of the short-chain fatty acids
- higher polyphenols
- Higher antioxidant activity



Optical microscopy images of Caco-2 intestinal cells grown in the presence of Amrita samples (1000 μg / ml) for 48 hours. Hematoxylin-Eosin staining, 20X lens.



Commercialized product

“Amrita 3xBiotics”

(Kombucell product line)

