

# LONGEVITY

## Our Nutraceuticals

### | Longevity and Wellness

Scientific Research related to human longevity and improving the quality of life have soared exponentially in recent years. There are experts who consider that aging could be a disease and it would be possible to be "cured" in the future.

In any case, scientists have already managed to extend the life of several animals well over their life expectancy. The research lines are focused on one hand in biotechnology and the other in the nutraceuticals (use of certain

products that already exist in nature and has been discovered that improve the quality of life).

Recent research suggests that food can be a critical factor in increasing longevity to an extent and improving the quality of life of people. GIBiomed has selected certain products never sold before whose effect on quality of life is known, and soon will distribute them in the market of diet supplements of the future.



### | Our Nutraceutical products

Sferified technology applied to our products which are not existing yet on the market, some never before produced (although solidly defined benefits). The main ones are:

- Plankton
- maslinic acid (in virgin olive oil)
- Mediterranean Anemone
- Turropsis noglii
- Black garlic
- Kombu (the Japanese Zen algae)
- antioxidant Gogi



### | Commercialization

GIBiomed markets these products as brand new spherifications. This presentation is gaining ground and beginning to become popular in various environments.

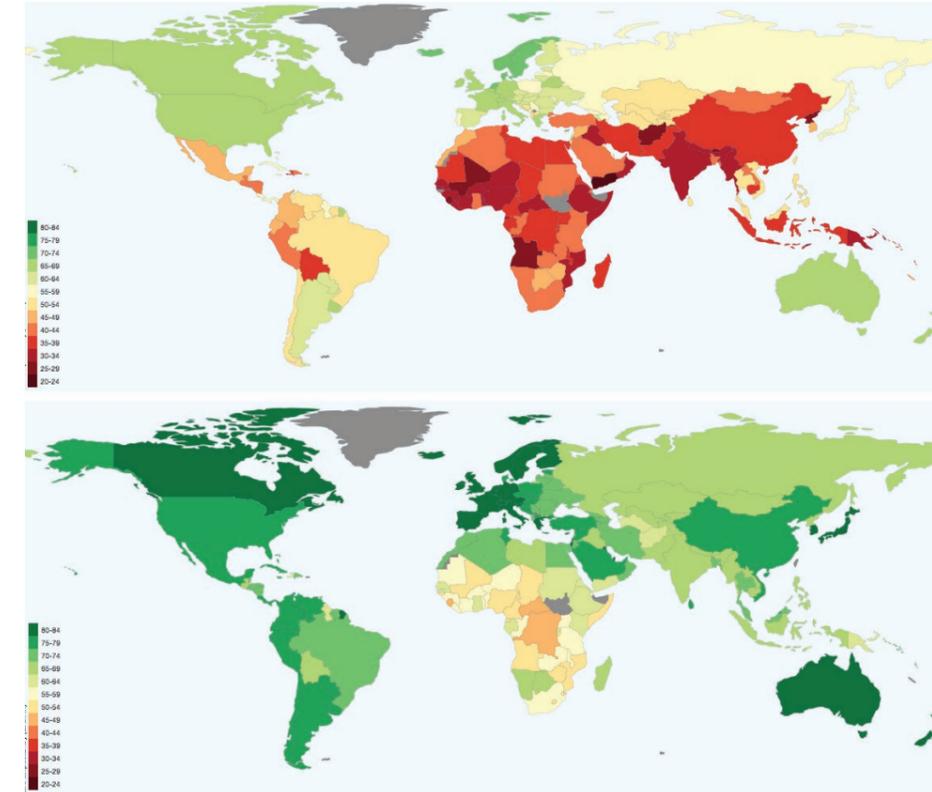
Our products (food, nutraceutical, health products or even cosmetics) are intended for gourmet centers or health departments of some supermarkets, haute cuisine shops and renowned restaurants, along a more domestic and common use.

Applications in the field of nutraceuticals and / or cosmetics, is even more novel, and a broad and promising field opens.

### PRODUCTS 2016

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Worldwide life expectancy from 1950 to 2011



### | Sferification process

The variables that are controlled in the sferification process to its placing on the market are:

- Diameter.
- Coloration.
- Texture.
- Flavor.
- Use of outer membrane.
- Performance.
- Presentation of the product.
- Marketing and distribution.