



Fermeric™

Fermeric™ is fermented turmeric, the tuberous yellow-orange rhizome of *Curcuma longa* that is commonly used in Indian and Asian cuisine. Since ancient times, turmeric was used in traditional Ayurvedic and Chinese medicine for the treatment of inflammation, pain and digestive disorders. This “golden spice” has been made even more powerful through a patented and innovative Biotransforming Fermentation Technology.

Benefits:

- Contains many important active compounds including curcuminoids, essential oil, turmerines, alkaloids, tannins, saponins, sterols, and flavonoids
- Offers enhanced curcumin bioavailability by fermentation
- Contains paraprobiotics with similar health-promoting benefits as live probiotic strains
- Provides strong anti-inflammatory and powerful antioxidant properties

Applications:

- Functional foods
- Powdered drink mixes
- Supplements



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Fermedics
Fermented Ingredients

**Innovation
Comes
Naturally™**