

Through our controlled, multi-stage fermentation process Clever Fermented Wild Blueberry contains higher amounts of flavanols, polyphenols, and antioxidants than regular blueberry. These ingredients have been shown to provide increased health benefits.

Bio-Transformation Creates Better Blueberry

It is well known that fermentation bio-transforms the blueberry thereby increasing the absorbability of the anthocyanidins, the sugar-free counterparts of anthocyanins. Anthocyanins are responsible for the dark purple and blue of the berry.

Converted Prebiotic Fiber

The microorganisms used in the proprietary fermentation process break down the plant fibers into microfibrils and short chain fatty acids (SCFAs), which are important fuel for our intestinal bacteria. More and smaller fiber ends intensify the energy availability in the digestive tract. Short chain fatty acids are remarkably increased through fermentation. SCFAs may improve intestinal barrier function and support colonic health.

Beneficial Bacteria Boost

Fermentation of blueberries increases beneficial bacteria thereby modulating the gut microbiota.

Sugar-Free Through Fermentation

Fermentation converts the carbohydrates, reducing digestive complaints, and through the pre-digestion process eliminates the sugars present in the berry providing a naturally, sugar-free ingredient.

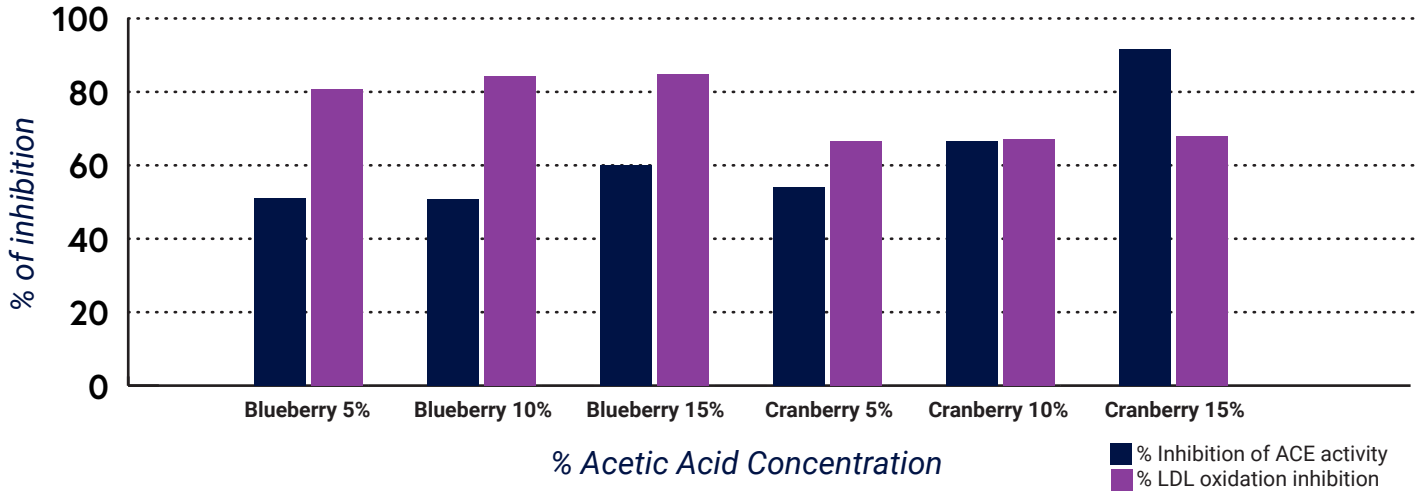
Benefits of Fermentation

- Transformed or increased flavonols, anthocyanins and polyphenols
- Enhanced taste (*organoleptic properties*)
- Increased antioxidant capacity (ORAC)
- Produces organic acids
- Increases vitamin and mineral content
- Plant fibers are transformed into smaller microfibrils, ideal nutrition for intestinal bacteria (*short chain fatty acids*)
- Removes negative anti-nutrients (*phytic acid, lectins, pesticides*)
- Creates potentially new ingredients (*postbiotics*)
- Changes carbohydrates that are linked to digestive problems
- Clean products reducing need for preservatives
- Is sugar-free



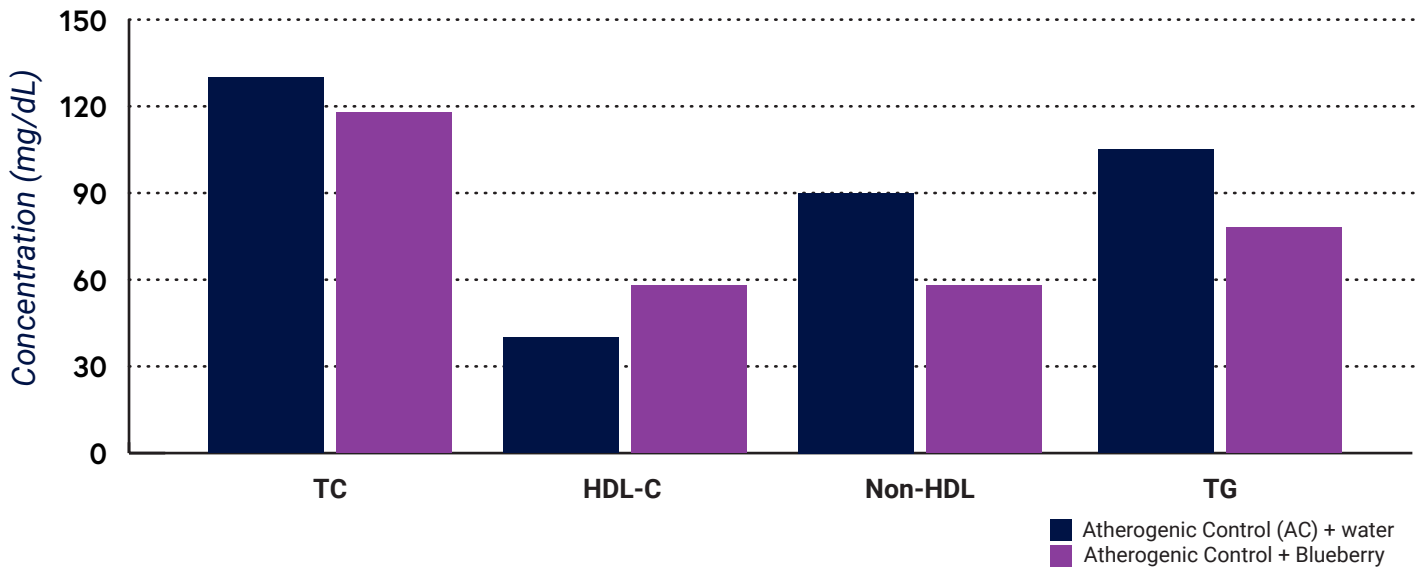
Inhibition of low density lipoprotein oxidation and angiotensin converting enzyme in vitro by functional fruit vinegar beverages

J Food Processing & Beverages



Effect of fermented fruit juice products on the serum lipid profiles of atherogenic diet-fed spontaneously hypertensive rats (SHR)

Serum Lipid Profile



Results: 40% LDL Reduction 50% Increase in HDL Over 20% Triglyceride Reduction

Clever
intelligent fermentation

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