Alternative inovatoare de susținere a imunității

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Imunitatea

- Esentiala in relatia om-mediu inconjurator
- Functionarea optima un deziderat catre care aspira orice individ
- A intrat in atentia publica in contextul pandemiei de coronavirus

SUPPORT YOUR IMMUNE SYSTEM WITH GOOD NUTRITION

There are times when it's essential to strengthen your immune system. Good nutrition plays a vital role by providing key nutrients for immune health support.

PROTEIN

An essential macronutrient for the creation of antibodies and immune system cells



Helps regulate the immune system and fight infections by supporting skin and tissue health

ZINC

Promotes cellular reproduction and synthesis of new immune system cells

LOOK FOR FOODS
THAT CONTAIN NUTRIENTS
TO SUPPORT A HEALTHY
IMMUNE SYSTEM

VITAMIN D

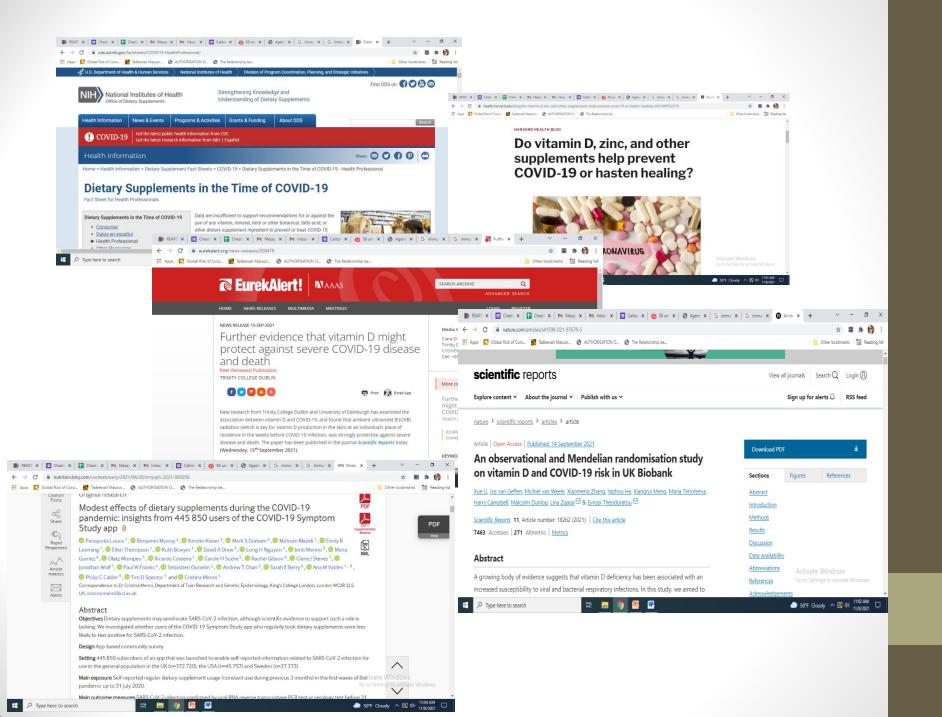
A fat-soluble vitamin that activates and regulates immune system cells

VITAMIN C

Builds healthy skin and tissue to resist entry of bacteria and other germs

VITAMIN E

An antioxidant that helps protect cell membranes from free radicals

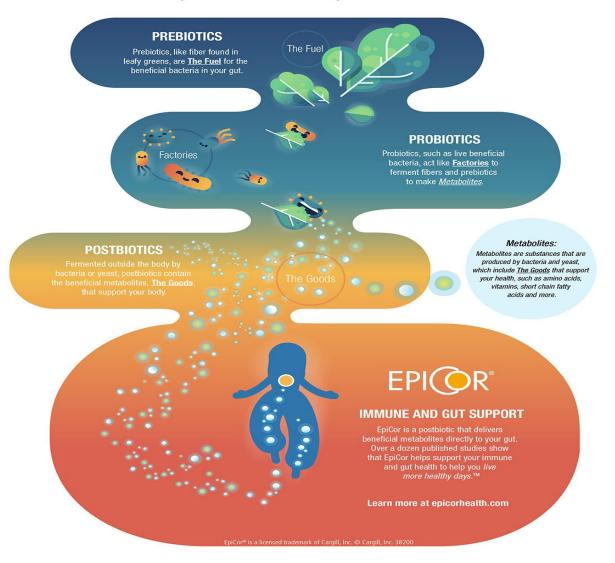


$EpiCor^{\circledR}\hbox{ - ingredient functional}$

- Efecte descrise empiric de mai mult timp
- Confirmare prin studii
- Ce este?! Un postbiotic natural, minim procesat

What's the Difference?

PREBIOTICS, PROBIOTICS, AND POSTBIOTICS



Descriere- proces de fabricatie

- Este un fermentat din drojdie ("Saccharomyces cerevisiae"), ulterior uscat
- Rezultatul o combinatie complexa de metaboliti (proteine, polifenoli, vitamine, minerale, aminoacizi, polizaharide, fibremanani, betaglucani, acizi grasi cu lant scurt, etc)

Istoric

- Observatii empirice (sec XIX) animalele de ferma hranite cu resturi fermentate de la masa – mai sanatoase/robuste decat cele hranite clasic
- In 1943 sunt puse bazele productiei unui compus de fermentatie pentru septel
- In 1998 muncitorii din fabricile anterioare mai putine zile de concediu medical decat colegii din birouri (imunitate mai buna)
- Ulterior- studii

utilizare

- Initial- in furaje stimularea imunitatii la animalele de ferma
- Empiric a diminuat frecventa si gravitatea infectiilor respiratorii la om
- Mentiune de sanatate in Canada: "Helps reduce incidence of cold and flu symptoms."

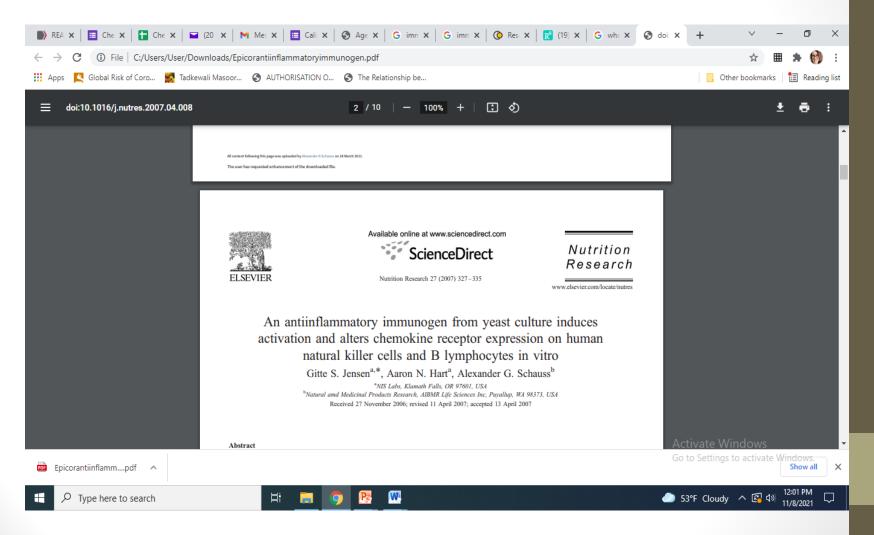
Studii

- Preclinice
- Umane clinice 8 (din care 6 dublu orb placebo-controlate)
- Principalele efecte
 - Asupra simptomatologiei alergice
 - Asupra simptomelor de viroza respiratorie
 - Asupra sanatatii digestive/microbiotei

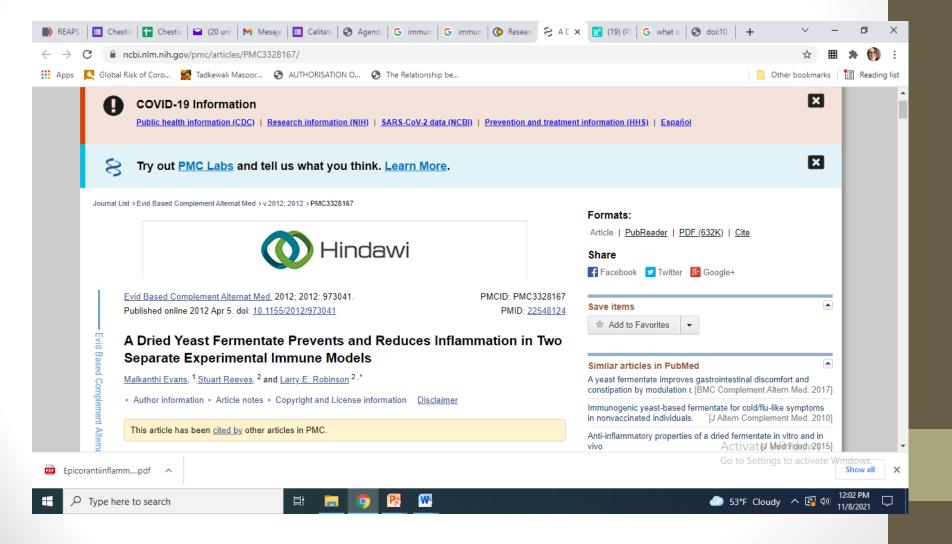
Modalitati de actiune

- Creste activarea Nkiller in vivo si in vitro
- Creste IgAs
- Creste activarea celulelor B in vitro
- Creste nivelul de Interferon gamma (IFN-γ)
- Reduce eozinofilia la pacientii alergici
- Reduce IgE serice fata de placebo
- Reduce substantial PGE2 si NGF
- Induce un trend de scadere a bazofilelor
- Creste nivelul AOX plasmatici la 2 ore dupa consum
- Creste proportia bifidobacteriilor si lactobacililor in microbiota
- Creste productia de butirat

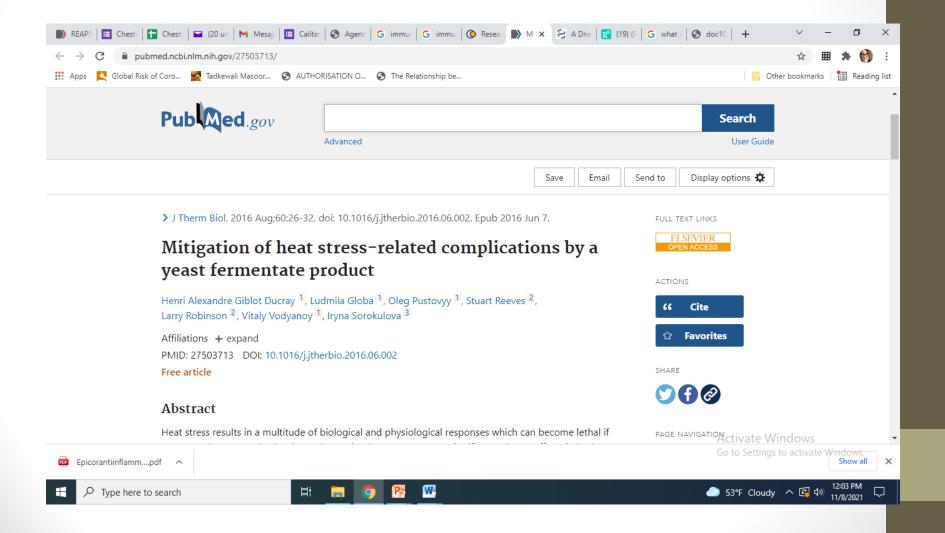
Antiinflamator si stimulator al functiilor chemotactice leucocitare



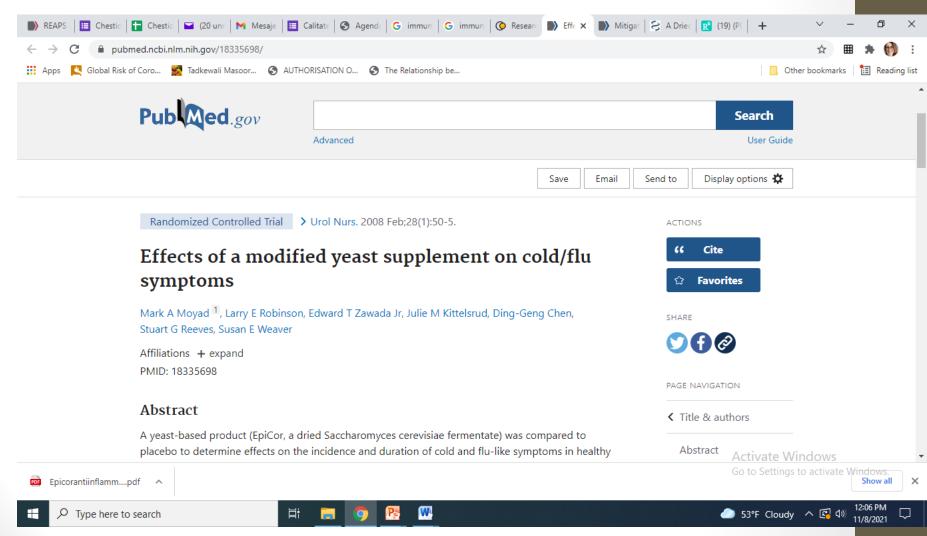
Antiinflamator



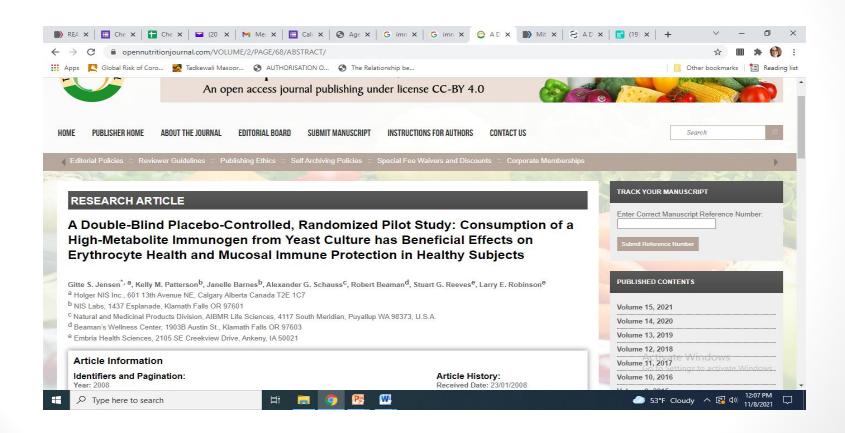
adaptogen



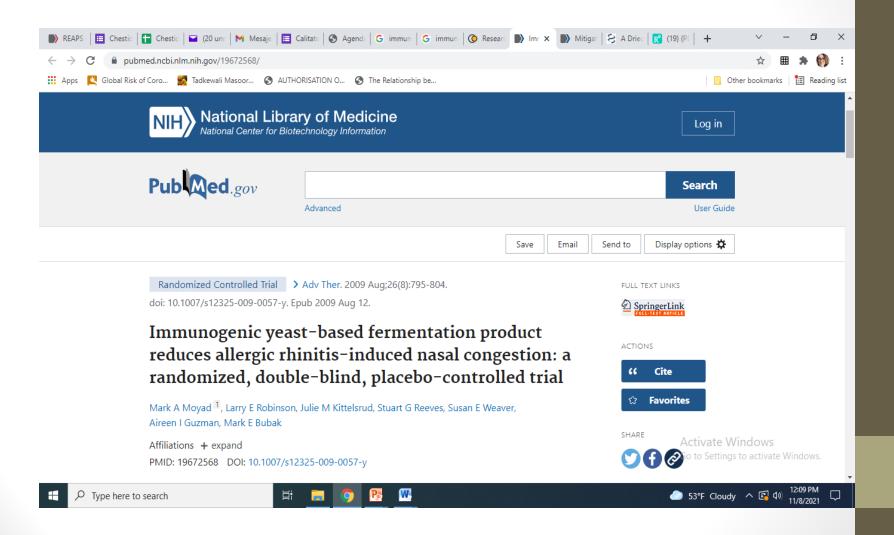
Participants receiving the yeast-based product had significantly fewer symptoms and significantly shorter duration of symptoms when compared with subjects taking a placebo.



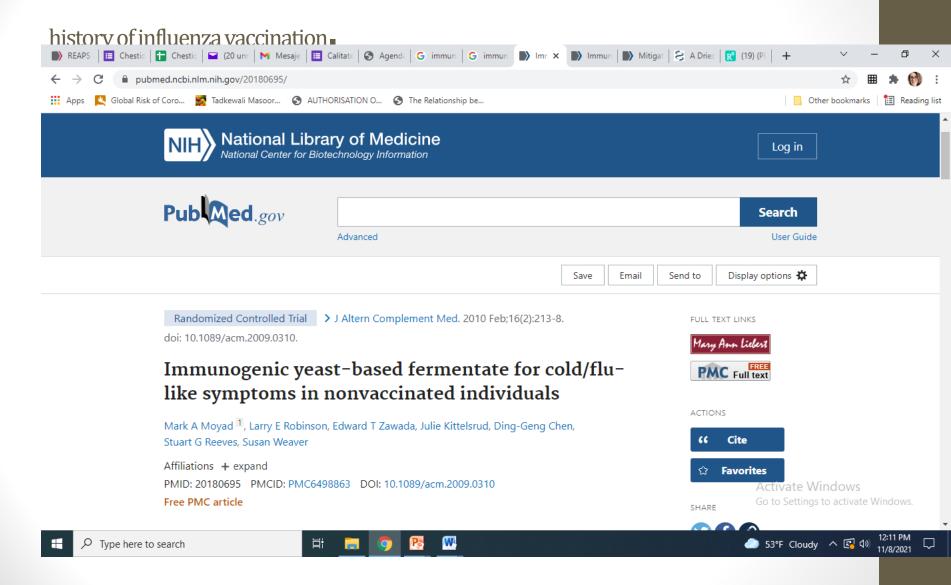
Seasonal allergies increased in the placebo group, but were not observed in the EpiCor group; this was reflected by increased serum IgE in the placebo group compared to the EpiCor group (p<0.13). We conclude that consumption of EpiCor supported the health of red blood cells and mucosal immune protection.



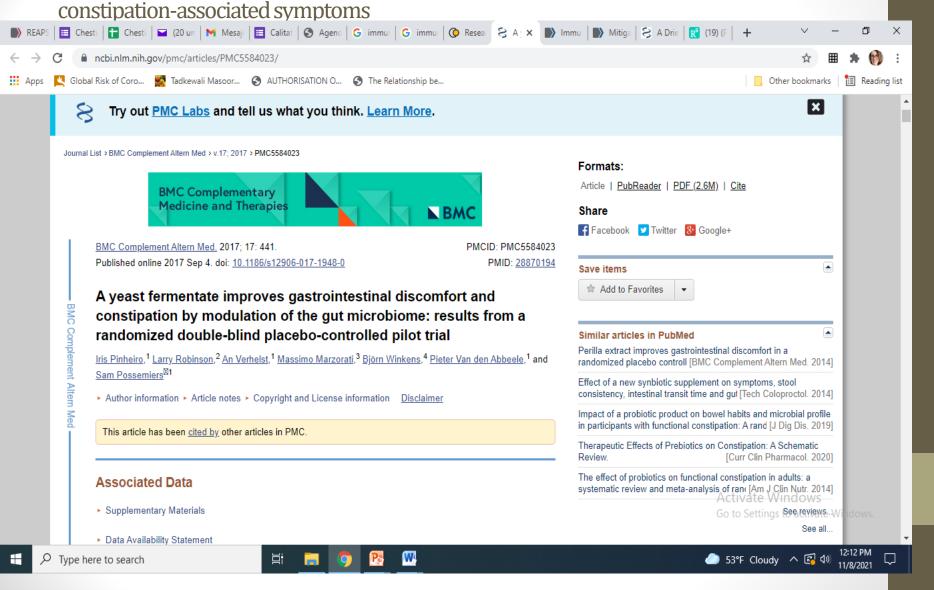
This yeast-derived product appeared to be safe and efficacious, and should receive more clinical research with and without standard medications to reduce the impact of seasonal allergies, especially AR-induced nasal congestion.



This nutritional-based fermentate appeared to be safe and efficacious in a unique atrisk population and should receive more clinical research as a potential method to reduce the incidence of cold and flu-like symptoms, in individuals with and without a



Despite the relatively low dose administered (500 mg/day), particularly when comparing to the high recommended doses for prebiotic fibers, EpiCor fermentate was able to modulate the composition of the gut microbiome, resulting in improvement of



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Immune Booster

SUPLIMENT ALIMENTAR

Bogat în Vitamina C, Vitamina D, Seleniu și Zinc care contribuie la funcționarea normală a sistemului imunitar.

cu îndulcitor



aromă de fructe de pădure

A se consuma, de preferință înainte de și număr lot: A se vedea pe ambalaj

10 PLICULEȚE

GREUTATE NETĂ: 37 g (10 x 3,7 g) **e**

Test



- 1. De ce este Epicor considerat ca un produs complet natural:
- A) pentru ca nu sufera procese de extractie sau separare selectiva
- B) pentru ca se porneste de la un produs existent in natura
- C) pentru ca exista ca atare in mediul inconjurator, de unde este izolat
- 2. Printre actiunile epicor se numara:
- A) preventia infectiilor virale respiratorii prin mai multe cai, inclusiv cresterea IgAs
- B) preventia enteritei la copil datorita probioticelor continute
- C) preventia ateromatozei datorita betaglucanilor