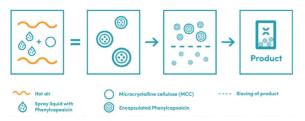


A natural breakthrough for weight control

aXivite – pure efficiency for improved health

The health benefits of chili with its active ingredient capsaicin are well established in science. aXivite's active ingredient is the innovative Phenylcapsaicin, a patented nature analogue of capsaicin. With its high purity, where the pungency is greatly reduced, superior bioavailability and no impurities or genotoxicity it is a fantastic innovation for weight control, better gut health, sports nutrition, and as a bioenhancer.

aXivite process description



- The core material microcrystalline cellulose (MCC) particles is fluidized by hot air.
- A spray liquid containing Phenylcapsaicin is sprayed onto the MCC. The hot air dries the particles resulting in encapsulated Phenylcapsaicin on MCC particles.
- Oversized particles are sieved and removed.
- 4) Particles are packaged into ready product.

Pure efficiency

Phenylcapsaicin is a capsaicin engineered molecular structure, introducing a triple bond within the phenyl group that offers several benefits compared to its naturally occurring analogue. It has a purity of 98%, is easy to handle with 1% formulation in powder form and is stable in production with a high bioavailable making it very potent. Because of its higher efficiency regarding uptake, you also need a much lower dosage. It is better suited for industrial production compared to natural capsaicin, due to higher purity, reliability, and the lower price.

Pungency control

To control the pungency, aXichem has developed a unique microencapsulation, engineered for specific release.



Safe to use

The unique microencapsulated active ingredient at 1% concentration, also serves as an easy-to-handle food additive which can be further developed into a finished product. According to several tests, Phenylcapsaicin shows no sign of genotoxicity, whereas a high dosage of natural pure capsaicin can be toxic.

This makes a Xivite safe for long-term use. Approved by Novel Food in the EU and GRAS Food in the US, we have a guaranteed safe and approved product for the market, which provides improved industrial efficiency combined with strong sustainability.

NOVEL FOOD GRAS IN EU IN US

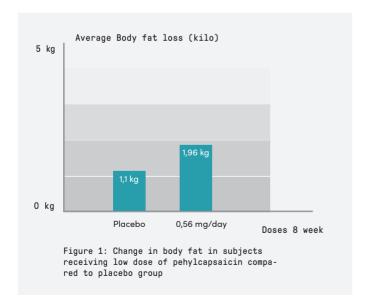


aXivite tested and proven to support a reduction of body fat

Studies show that capsaicin consumption reduces body weight and has the potential to treat anti-obesity. It reduces fat oxidation and fights obesity by stimulating energy-burning and turning white fat into brown fat. It is anti-inflammatory and several clinical tests prove its efficiency.

Body fat loss and an improved body-shape

Thirtynine overweight but otherwise healthy men and women (26 females, 13 males) participated in this first-in-human pilot study conducted by the Center for Applied Health Sciences in Canfield, Ohio¹. Individuals were randomly assigned to a control group, a high (1,12mg/day) dose phenylcapsaicin group, and a low (0,560mg/day) dose phenylcapsaicin group in the eight week, double-blind, parallel-group trial.



The study showed that the lower dose of phenylcapsaicin performed better in this initial pilot study. A reduction in body fat that was almost

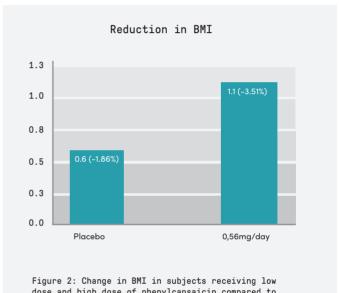


Figure 2: Change in BMI in subjects receiving low dose and high dose of phenylcapsaicin compared to placebo group

double for those using the lower doses compared to those using placebos as shown in figure 1. In addition, this fat reduction also led to a healthier body shape. The healthier body shape was quantified by a statistically significant decrease in the hip circumference of 2.1 cm for the low-dose treatment group. The reduction in BMI was also significant in the low-dose group compared to placebo as seen in figure 2.

