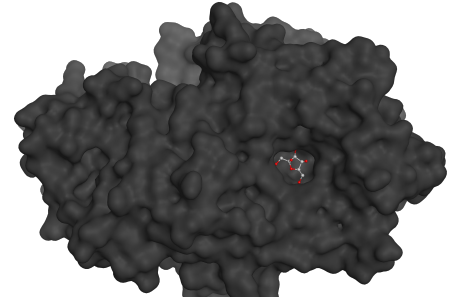
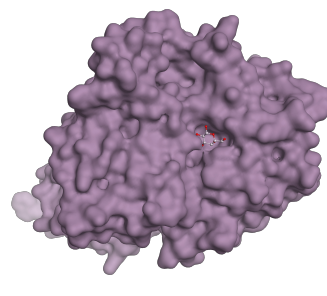
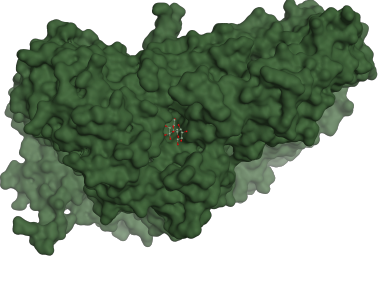


The low FODMAP diet should be temporary

A low fermentable oligo-, di-, monosaccharides, and polyols (FODMAPs) diet helps manage Irritable Bowel Syndrome (IBS), but the diet is complex, financially and socially burdensome and may have negative health and psychological consequences.

FODZYME[®] FODMAP-targeted enzymes provide GI relief without dietary restriction



Active Enzyme	FODMAP Substrate	Example Foods
 Fructan hydrolase	Fructans including fructo-oligosaccharides (FOS) and inulin	Artichoke, asparagus, bread, Brussels sprouts, garlic, leek, onion, shallot, wheat products
 Alpha-galactosidase	Galacto-oligosaccharides (GOS/ galactans)	Beans, beets, cashews, chickpeas, hummus, lentils, pistachio, silken tofu, soybeans
 Lactase	Lactose	Cottage cheese, buttermilk, ice cream, kefir, milk, ricotta, soft cheese, yogurt
IN DEVELOPMENT	Polyols like mannitol and sorbitol	Apple, cauliflower, celery, mushroom, stone fruits

With a team of experts in medicine, nutrition and biotechnology, we have developed proprietary digestive enzymes. FODZYME[®]'s novel **fructan hydrolase** is the only enzyme available that can break down fructans, the most common FODMAP trigger in IBS.



FODZYME[®]'s enzyme blend breaks down FODMAPs before they can cause symptoms, supporting nutritional diversity, dietary flexibility, symptom relief and enhanced quality of life for patients.

ADVISORS



DR. WILLIAM CHEY
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DR. THOMAS WALLACH
Chief, Division of Pediatric Gastroenterology at SUNY Downstate

10,000+
Providers trust FODZYME[®]



90%

Of 3g of **fructan** (the amount in 6 garlic cloves) broken down within 30 minutes in postprandial stomach conditions.¹

70%

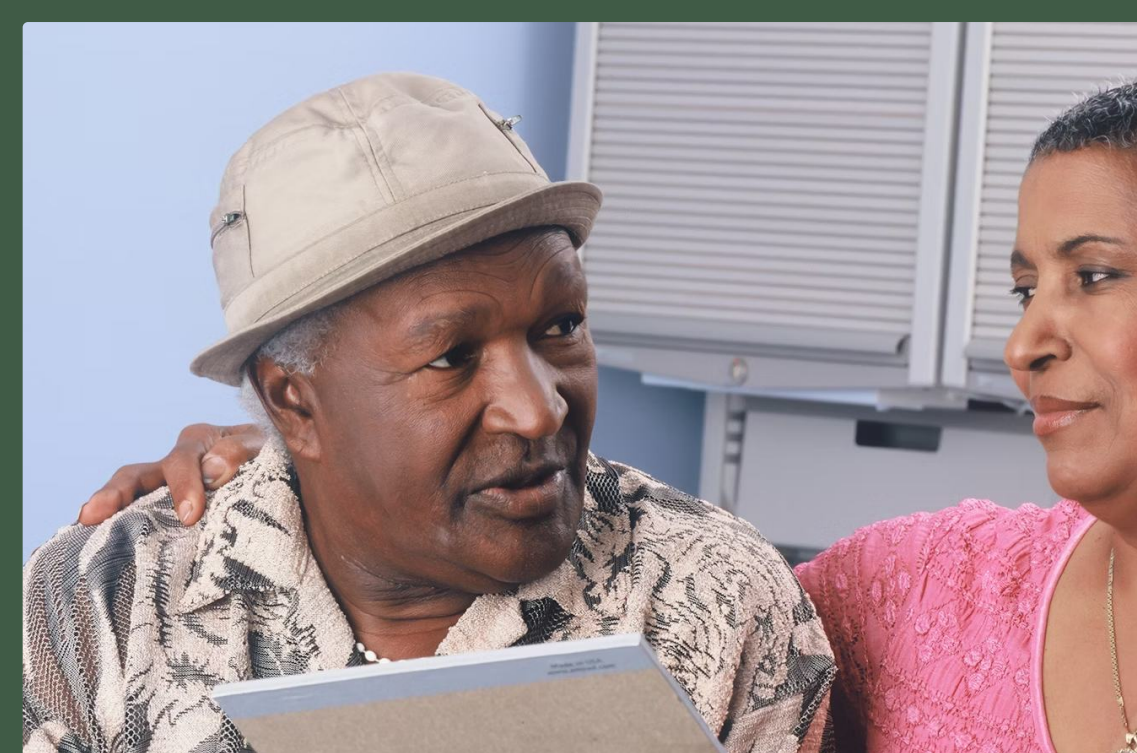
Of patients report **decreased bloating** after using FODZYME[®] for 4 weeks.²

1. Kenny Castro Ochoa, Samant S, Liu A, et al. In Vitro Efficacy of Targeted Fermentable Oligosaccharides, Disaccharides, Monosaccharides, and Polyols Enzymatic Digestion in a High-Fidelity Simulated Gastrointestinal Environment. Gastro Hep Advances. 2022;2(3):283-290. doi:https://doi.org/10.1016/j.gastha.2022.10.011
2. Kaye AJ. Fodzyme at Its Finest: A Case Series Exploring a New Option for IBS Patients. Presented at: The American College of Gastroenterology; October 2024; Philadelphia, PA. Poster P4059.

Which patients benefit?



Uninterested in the low FODMAP diet



On a restrictive diet for other conditions



Disordered eating history or risk



Other contraindication for low FODMAP (eg. elderly)

Available over-the-counter

FODZYME® Home Kit

Sustainable jar. Ideal for home-cooked meals.



From **\$1.08** per dose



FODZYME® On-The-Go Kit

Increased dose. Ideal for dining out or travel.



From **\$2.17** per dose

Available at
amazon

Available at
fodzyme.com

Benefits for clinicians



Free samples



Free webinars and live trainings



Patient handouts on FODMAP nutrition



Wholesale and affiliate programs

Order clinic samples at link.fodzyme.com/samples or contact *Jocelyn Wells, MS, RDN* at partners@fodzyme.com for more information.

We support your patients with you

Innovations in microbiome and nutrition science have led to a wealth of clinical research, enabling targeted development of digestive enzymes that specifically address the range of FODMAP triggers in everyday diets. At Kiwi Biosciences, we are dedicated to helping your patients achieve digestive relief while allowing them to enjoy the foods they love.

Thank you for all you do,

Jocelyn Wells



JOCELYN WELLS, MS, RDN
Head of Partnerships
FODZYME®