FODZYME®
BY KIWI BIOSCIENCES

THIS TOOLKIT SHARES OUR STORY AND INFORMATION ABOUT OUR PRODUCTS

Let's make food painless

CONTENTS

Welcome, partner

As a FODZYME® Partner, you can help us provide nutritional diversity for optimal gut health. Join us in #makingfoodpainless for 700 million people through a science-driven, human-centric approach to gut health.

This toolkit is here to help you communicate FODZYME®'s benefits in the most effective and factual way.

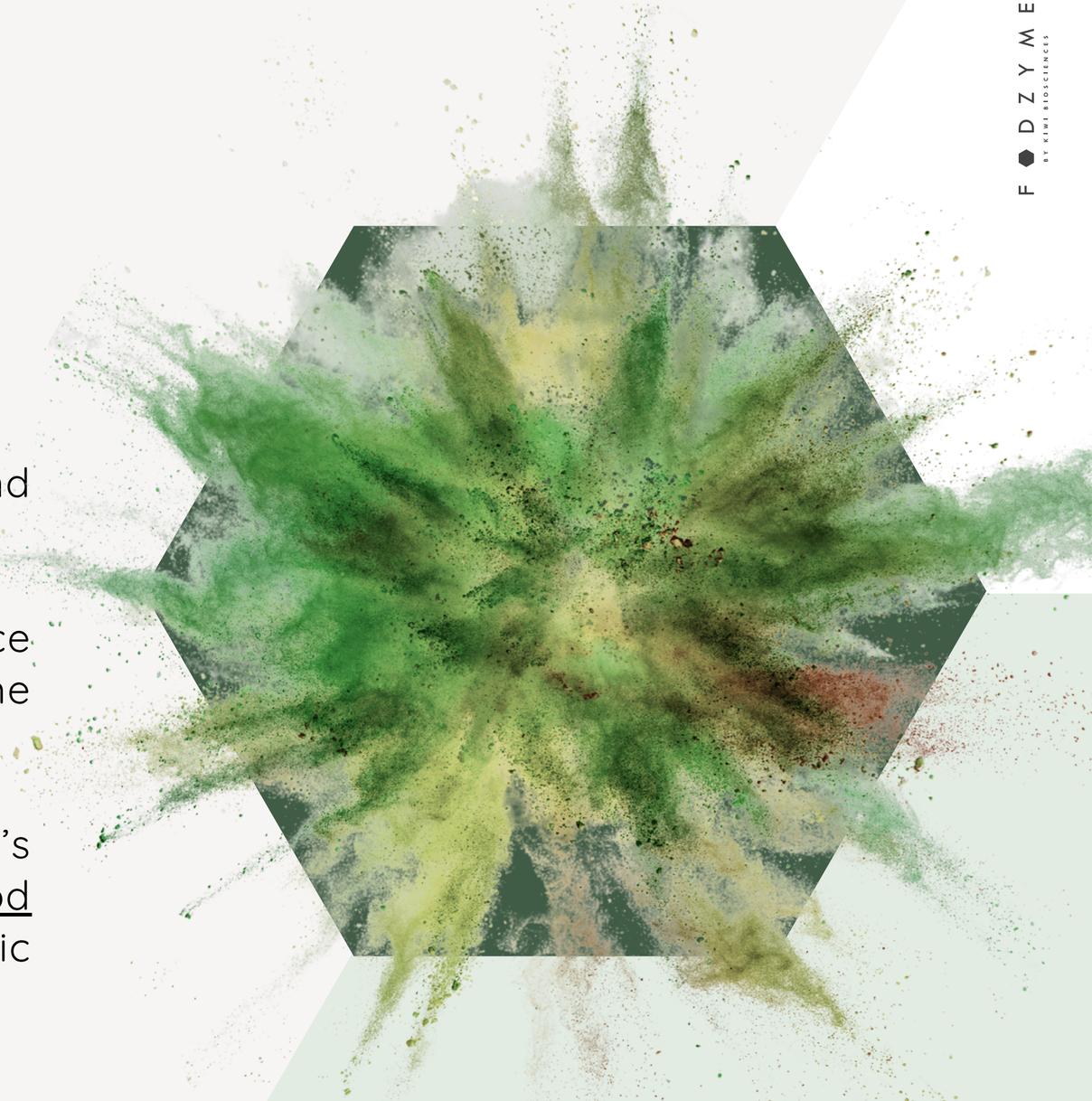
If you are also part of our affiliate program, you agree to comply with affiliate promotion guidelines for dietary supplements as outlined by the U.S. Federal Trade Commission (FTC) and the U.S. Food and Drug Administration (FDA).

Driven by life-altering results

We believe everyone deserves to enjoy delicious and nutritious food free from gut distress.

Having experienced the struggles of food avoidance and restrictive diets first-hand, we decided it was time for a better approach.

Within a multitude of solutions that target people's lifestyles, we created a product that targets food directly. We are devoted to developing elegant scientific solutions for extraordinary gut relief.



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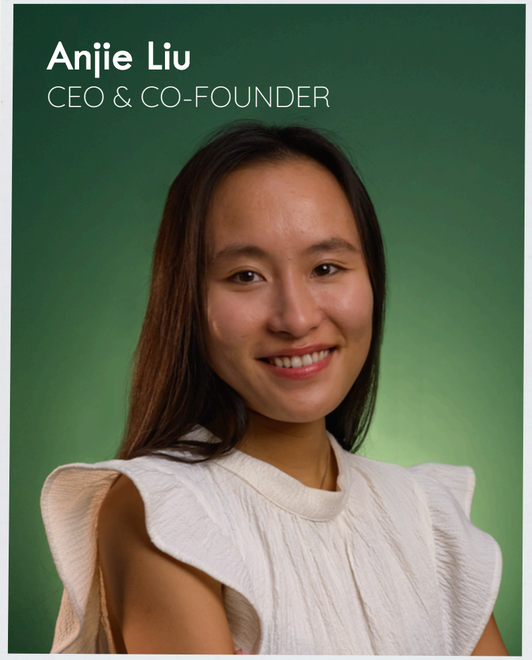
We are on a mission to make food painless by developing effective solutions through advanced scientific research.

Your support team

In the long term, we have a vision of a world where all of us can confidently enjoy our favorite foods and partake painlessly in the meals that bond us.



...MY DIGESTIVE HEALTH JOURNEY

...OUR SCIENCE AND R&D

...USING FODZYME WITH PATIENTS

ASK ME ABOUT

Glossary

Carbohydrase: a family of enzymes that hydrolyze carbohydrates

Dextrin: neutral, tasteless starch used to stabilize enzymes

Enzyme activity: a measure of the enzyme's capacity to degrade its substrate per unit of time; varies by mode of administration and therefore does not fully capture how much the enzyme can act on food

FODMAP: poorly digested chains of sugar molecules that can cause digestive distress when they reach the large intestine and are fermented by the gut bacteria

Fructan: a chain of fructose molecules with a glucose molecule at the end

Fructo-oligosaccharide (FOS): a type of fructan with a chain length of 2-9 fructose units [1]

Fructose: a monosaccharide

Galacto-oligosaccharide (GOS): a chain of galactose molecules with glucose molecule at the end

Inulin: a common source of fructan with a chain length of more than 10 fructose units [1]

Substrate: the molecule an enzyme targets

Digestive enzymes for carbohydrates

SUBSTRATE	ACTIVE ENZYME
Fructan (inulin, FOS)*	Fructan hydrolase (proprietary to FODZYME®)
Fructose*	Glucose isomerase (aka xylose isomerase)
Galactooligo-saccharides (GOS)*	Alpha-galactosidase
Inulin*	Inulinase (Endo or Exo)
Lactose*	Lactase
Pectin	Pectinase
Polyols (mannitol, sorbitol)*	Under development
Sucrose	Invertase
Starch	Amylase & glucoamylase
Insoluble fiber	Hemicellulase

*FODMAPs

Why use digestive enzymes?

Some carbohydrates (like FODMAPs) are poorly digested.

Fructans are chains of fructose sugars, while GOS are chains of galactose. The body does not naturally produce any enzyme to break down fructans or galacto-oligosaccharides (GOS).

Digestive enzymes act on the food, not the body. They help break down FODMAPs before they get fermented by bacteria and draw water into the colon.

BOTTOM LINE

An effective enzyme will target the symptom-triggering FODMAPs

Social, psychological & nutritional benefits

1 SUPPORT A BETTER DIGESTION OF TRIGGER FOODS

2 INCREASE FLEXIBILITY TOWARDS A VARIED, NUTRIENT-RICH DIET

3 OPEN UP SOCIAL EATING

4 ADDRESS FOOD FEARS, ANXIETY AND AVOIDANCE BEHAVIORS

What about enzyme dependency?

Only about 5-15% of dietary fructans are absorbed; the rest are fermented by bacteria in the colon [2].

Fructans are often referred to as prebiotics because they “feed” the bacteria in the digestive system. Fructans are also osmotic and draw water into the colon.

For those with FODMAP sensitivity, these processes lead to the hallmark symptoms of gas, bloating and other digestive troubles.

Product communication

We are devoted to transparency and accountability, so we take FDA & FTC compliance seriously. Please help us deliver accurate and valuable information to support every human's life-changing journey to better gut health.

Our products

FODZYME® is a novel enzyme blend that breaks down the FODMAPs fructan, galacto-oligosaccharides (GOS), and lactose into more digestible simple sugars.

Our unique enzyme, fructan hydrolase, specifically addresses fructan, a significant contributor to FODMAP-induced symptoms.

FODZYME® offers a simple complement to the low-FODMAP diet for FODMAP-sensitive patients.

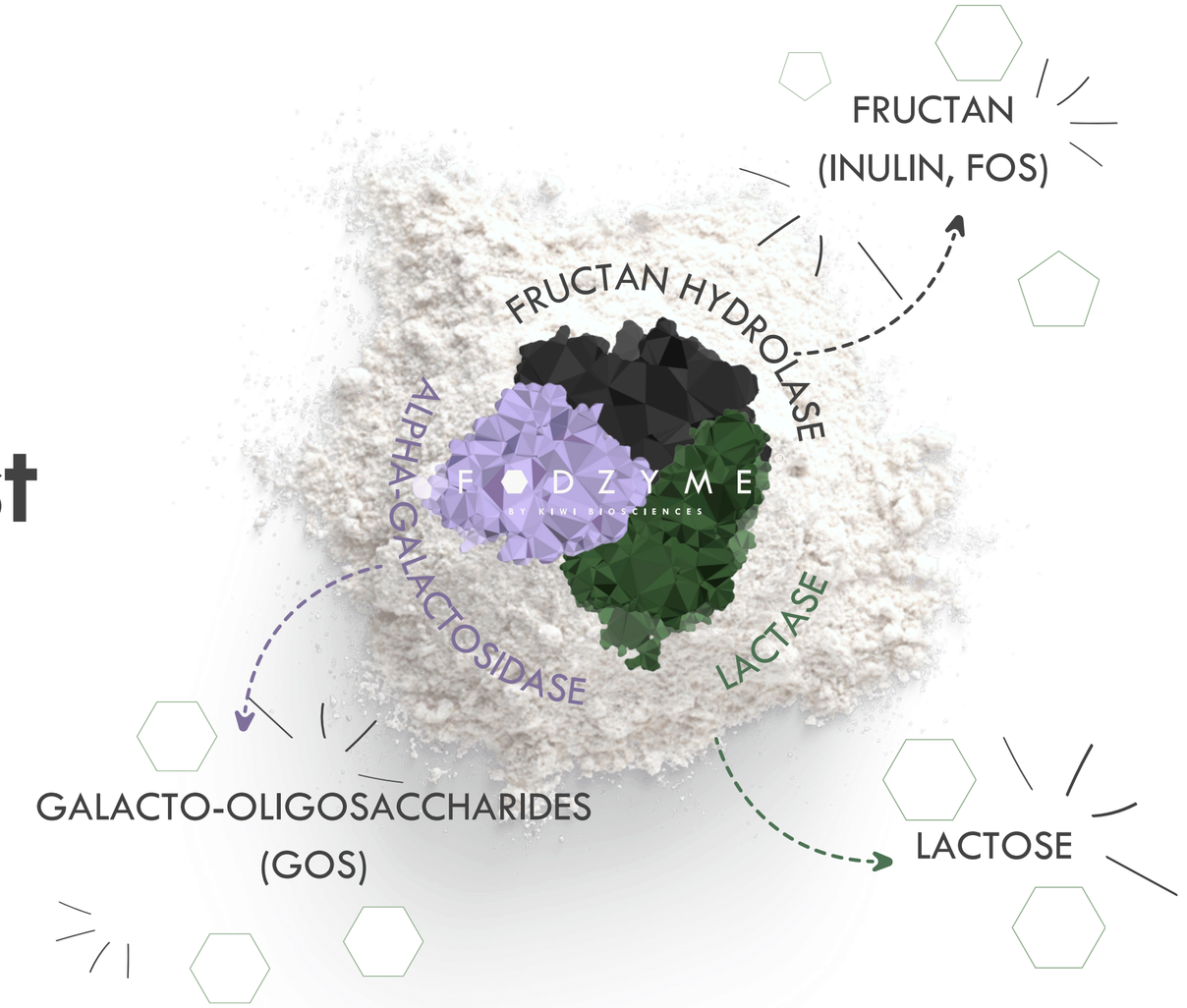
Some patients choose to use it as an alternative to the low-FODMAP diet while others use it with every FODMAP-containing meal.

ANYWHERE BUNDLE
from $119

ON-THE-GO KIT
from $65

HOME KIT
from $65

Elegant, optimized formula to tackle most FODMAP triggers*



* This statement has not been evaluated by the FDA. This product is not intended to diagnose, treat, cure, or prevent any disease.

Formula facts

- Three specialized enzymes with dextrin as a stabilizer to ensure enzymes stay active as long as possible.
- Vegan, dairy-, soy-, gluten- and casein-free, made without artificial colors or flavors.
- All ingredients are sourced from a US-based manufacturer, then mixed and packed in a US-based cGMP FDA-registered facility.

APPROVED FOOD PRODUCT
FODMAP FRIENDLY

MONASH UNIVERSITY LOW FODMAP CERTIFIED™

What makes FODZYME® unique

FODZYME® offers a low-risk intervention with a high potential for benefit in patients with sensitivity to the FODMAPs fructan, GOS, and lactose.

MODE OF ADMINISTRATION

Powder form maximizes the enzymes' effect on FODMAPs, while capsules reduce their ability to homogenize with and break FODMAPs down

NO OTHER GUT TRIGGERS

With only dextrin as an enzyme stabilizer, FODZYME® is low FODMAP certified by Monash University and free from major groups of allergens

TARGETED FORMULA

Instead of inflating it with insignificant enzymes, we created a three-enzyme formula targeting the most common triggers, including a wide-spectrum fructan hydrolase

CONVENIENT & EFFECTIVE

With an option for at-home and on-the-go use, FODZYME® is easy to store, portion, and take with you wherever you go thanks to moisture-resistant, portable packaging

How to highlight these benefits

- USE ON FOODS HIGH IN GOS, LACTOSE, AND FRUCTAN
- CHOOSE MORE POTENT, PORTABLE STICK PACKS FOR ON-THE-GO USE
- USE DURING THE INTEGRATION PHASE OF A LOW FODMAP DIET OR WITH KNOWN OR SUSPETECED FODMAP TRIGGERS

Breaks down fructan, GOS, and lactose

Reduces overall FODMAP intake and allows stacking

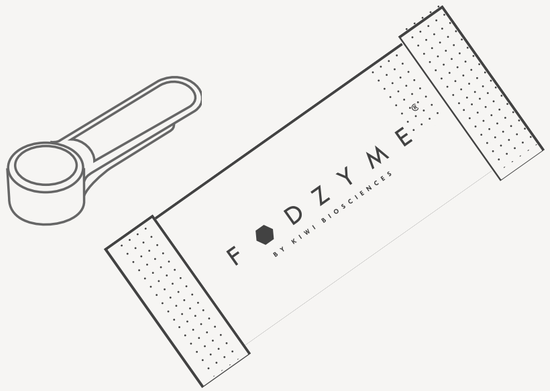
Enables a wide variety of nutritious foods

Supports better digestion of trigger foods

Neutral taste with little to no texture

Enables you to enjoy the foods you love and miss

Dosing recommendations



TOP TIPS

GENERAL GUIDELINES

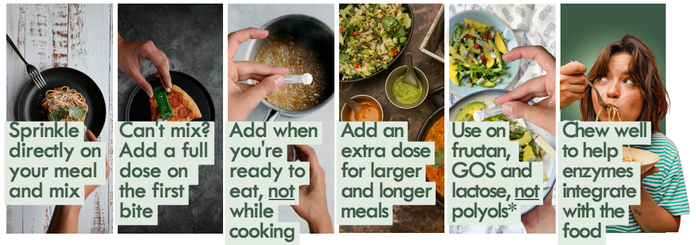
Sprinkle 1 dose of FODZYME® on the foods you know to be triggering and see if there's a change in your gut symptoms. Please keep in mind, FODZYME® does not yet target polyols.

ADJUST TO TOLERANCE

Start with a small serving of one trigger food with 1 dose of FODZYME®. An effective dose will depend on an individual's FODMAP tolerance, the amount of FODMAPs in the meal, and how well FODZYME® is able to mix with the food.

You can always go up to 1.5 or 2 doses for foods with a higher FODMAP content, or if you are particularly sensitive to FODMAPs.

Quick start guide



* FODZYME® does not yet break down polyols.

And if you're into science (like we are)...

We tested FODZYME®'s efficacy through SHIME® [3], a scientifically validated model of a human gut. We discovered that 90% of inulin (fructan) was degraded within half an hour.

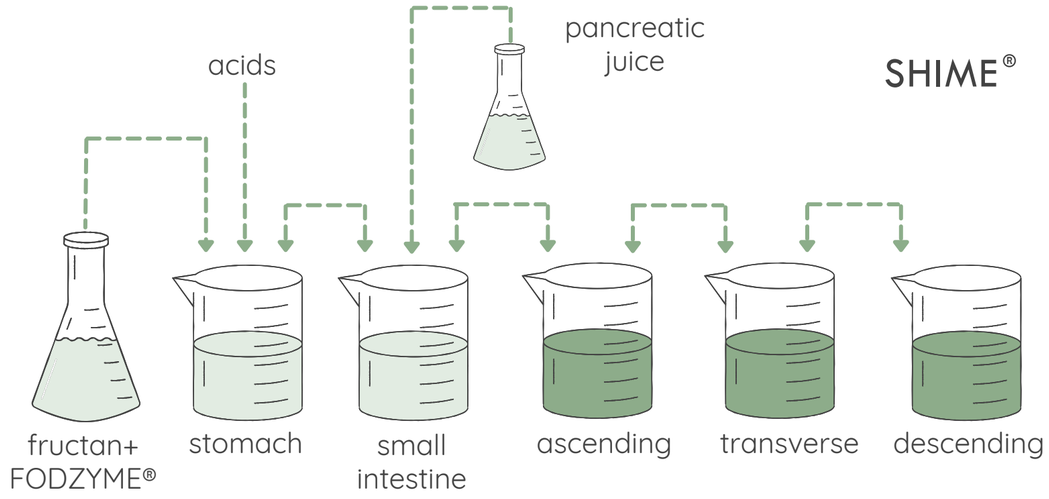
70% of fructose was absorbed during the simulated small intestinal transit, thus reducing gas.

TOP TAKEAWAY

Results confirm our enzymes are resilient to stomach conditions (i.e. acidity and protease activity).

90%

of fructan degraded within 30 min



SCFA production

IS LOWER BUT PRESERVED WITH FODZYME®

Short-chain fatty acids (SCFAs) provide important fuel for colon cells, modulate the inflammatory response, reduce the osmotic load of malabsorbed sugars and regulate the passage of contents through the GI tract.

In our simulated model [3], SCFA production was reduced but not depleted.

This means that FODZYME®'s enzymatic approach may be more favorable to overall colonic health than avoiding FODMAPs altogether.

ROLE OF SCFAS FOR GUT HEALTH

- SCFAs are absorbed in the colon along with water, reducing the osmotic load of malabsorbed sugars.
- Can improve gut barrier integrity, glucose, and lipid metabolism. [4]
- Regulate the immune system, the inflammatory response, and blood pressure. [5]
- SCFA enemas may help to relieve symptoms of IBD and prevent relapse. [5]

Claims

TERMS TO STEER CLEAR OF:

FODZYME® ✕ treats / cures / improves / reduces ✕ Irritable Bowel Syndrome (IBS), leaky gut, bloating, constipation, diarrhea, gas, pain

REMEMBER

FODZYME® cannot be discussed in conjunction with any disease, illness, chronic condition, or symptoms related to a disease.

☒ INCORRECT EXAMPLE

partner I recommend using FODZYME® to all who struggles with IBS - it improves gut conditions and reduces symptoms like gas, pain, diarrhea, and constipation.

Vocabulary to use

FODZYME®

makes food	painless
promotes	gut health
supports/aids	digestion
maintains	gastrointestinal health
enhances	tolerance
provides	gastronomical freedom
addresses	nutritional gap
enables	unrestricted eating
breaks down	FODMAPs
targets	symptom triggers
reduces	FODMAP intake

always capitalized

REMEMBER

Tag #makingfoodpainless & @fodzyme

We encourage you to reach out to us at partners@fodzyme.com if you have any questions and we'd be happy to review your content.

PREFERRED EXAMPLE

nikistrealy Many of my patients tried @fodzyme and told me how much it has changed their life. It allows a wide nutritional diversity in the long term. If you're sensitive to these FODMAPs, give FODZYME a try. #makingfoodpainless

Example partner recommendations

FODZYME is a game changer

As a dietitian working with GI issues, I see a lot of people struggling to tolerate FODMAPs and they end up with significant gas and bloating as well as diarrhea when eating many foods.

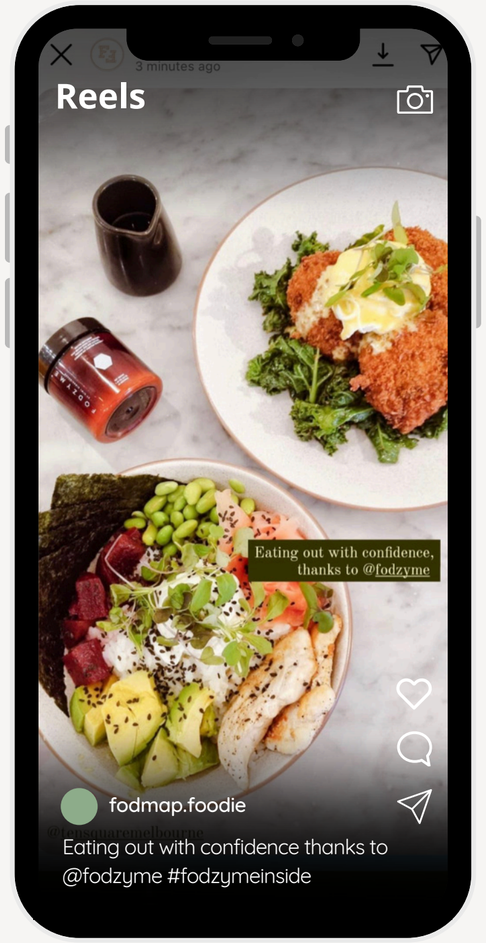
Before FODZYME®, their options were much more limited and restrictive, which of course increases stress about eating in general and makes IBS symptoms worse!

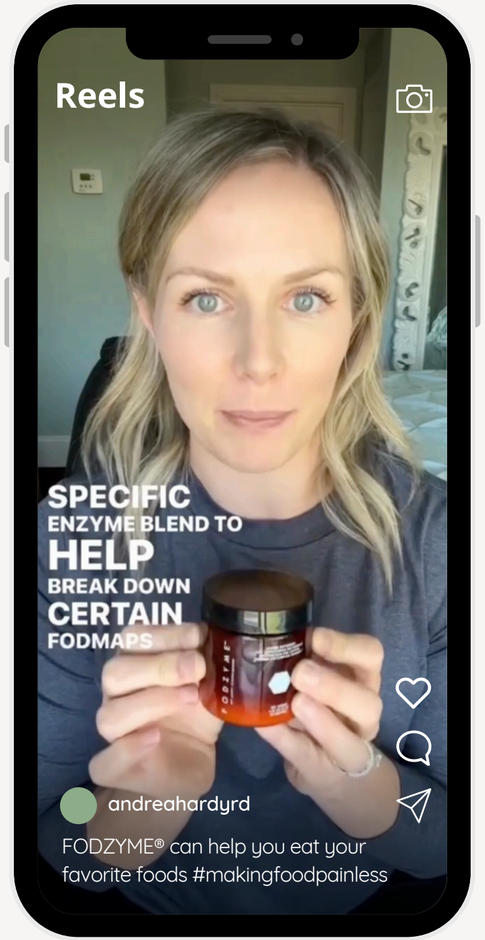
Now when I introduce them to FODZYME®, they have so much more hope and excitement to tackle their GI issues with less stress and restriction. I no longer have to strictly avoid garlic, onions, peas, and beans like I used to.

My favorite part about FODZYME® is that I can now go out to a restaurant and order a meal without asking tons of questions and seeing if they can leave out ingredients.

I can just order what I'm feeling, sprinkle some FODZYME on, and enjoy my food and the rest of my day without pain. I highly recommend this product, and am so happy to have found it!

ALYSHA GEBO,
MS, RD, LDN





Your resources

We're here to help your patients get the most out of FODZYME® and always encourage you to reach out.

Whether it's to troubleshoot about a specific patient, review content or chat about GI Nutrition research, we're all ears.

- PATIENT HANDOUTS & WORKBOOKS
- ON-DEMAND CEU WEBINARS
- PATIENT SAMPLES
- 1:1 CALLS OR EMAIL

References

[1] Floch MH, Ringel Y, Walker WA. The Microbiota in Gastrointestinal Pathophysiology Implications for Human Health, Prebiotics, Probiotics, and Dysbiosis. Amsterdam: Elsevier AP; 2017.

[2] Fedewa A, Rao SS. Dietary fructose intolerance, fructan intolerance and FODMAPs. Curr Gastroenterol Rep. 2014;16(1):370. doi:10.1007/s11894-013-0370-0

[3] Ochoa KC, Samant S, Liu A, Duysburgh C, Marzorati M, Singh P, Hachuel D, Chey W, Wallach T. In-Vitro Efficacy of Targeted FODMAP Enzymatic Digestion (FODZYME®) in a High-Fidelity Simulated Gastrointestinal Environment. Gastro Hep Advances. Published online 2022. https://doi.org/10.1016/j.gastha.2022.10.011.

[4] Nogal, A., Valdes, A. M., & Menni, C. (2021). The role of short-chain fatty acids in the interplay between gut microbiota and diet in cardio-metabolic health. Gut Microbes, 13(1), 1–24. https://doi.org/10.1080/19490976.2021.1897212

[5] Alexander, C., Swanson, K. S., Fahey, G. C., & Garleb, K. A. (2019). Perspective: Physiologic Importance of Short-Chain Fatty Acids from Nondigestible Carbohydrate Fermentation. Advances in Nutrition, 10(4), 576–589. https://doi.org/10.1093/advances/nmz004

CONTACT

Gut questions?

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VISIT

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