



SlimBiome®

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SlimBiome® is a clinically studied, award-winning functional ingredient containing glucomannan. SlimBiome® offers a healthy appetite suppressant system backed by strong scientific principles rather than simply relying on willpower.

SlimBiome® contains two different dietary fibres:

A) Prebiotic oligosaccharides (oligofructose): fast acting fibres which increase the numbers of health positive bacteria in the gut, such as bifidobacterial, and promote the production of metabolites (short chain fatty acids -SCFA) that benefit health.

B) Glucomannan (polysaccharide): slow acting fibres which increase the numbers of polysaccharide fermenting bacteria in the gut producing high levels of SCFA and in particular butyric, acetic and propionic acids which have anti-inflammatory and appetite regulating activities, among other benefits.



SlimBiome® meets the EFSA claim requirement for the contribution to the maintenance of normal blood cholesterol due to glucomannan.

Additionally, in the context of an energy-restricted diet, glucomannan contributes to weight loss

SlimBiome® also contains chromium, allowing access to the claim 'contributes to the maintenance of normal blood glucose levels and normal macronutrient metabolism'.

Appetite suppressant ingredient



Health & wellbeing



Sports nutrition



Food & beverage



Shakes



Gummies



Pancakes & desserts



Shots



Soups & porridge



Crisps & bars



SlimBiome®



About SlimBiome®

SlimBiome® is an award-winning patented ingredient formulated by leading UK universities in the field and key opinion leaders in the microbiome, functional food ingredients, and weight management. It offers a weight management system that utilises microbiome science and is backed by strong scientific principles rather than simply relying on willpower alone.

SlimBiome® helps consumers to reduce food intake cravings by promoting the feeling of fullness and maintaining blood glucose levels. This approach helps consumers to help themselves. Many diets focus on simply reducing calories in a bid to aid weight loss which is not always sustainable, and commonly leads to failure due to food cravings taking over. SlimBiome® helps to reduce hunger and therefore takes the willpower out of the equation, leading to a more successful and sustainable approach to weight management.

Technical information

- Contains EFSA approved ingredients demonstrating safety and efficacy
- Suitable for wide-ranging uses including snack bars, meal replacement shakes, confectionary, dairy and bakery products as well as supplements
- Heat stable in processing
- Low cost
- Has no distinguishable taste/odour
- Can be easily added during product manufacture
- Low water activity
- Low glycaemic response
- Suitable for vegetarian/vegan diets

EFSA Supported Health Claims*:

BLOOD GLUCOSE CONTROL

“Chromium contributes to the maintenance of normal blood glucose levels”

METABOLISM

“Chromium contributes to macronutrient metabolism”

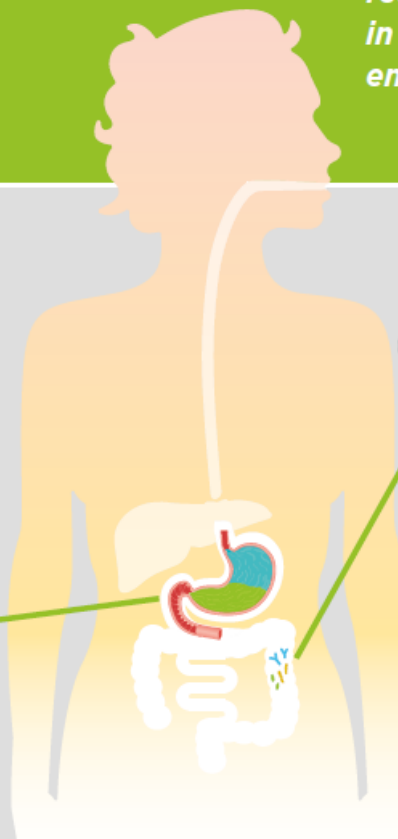
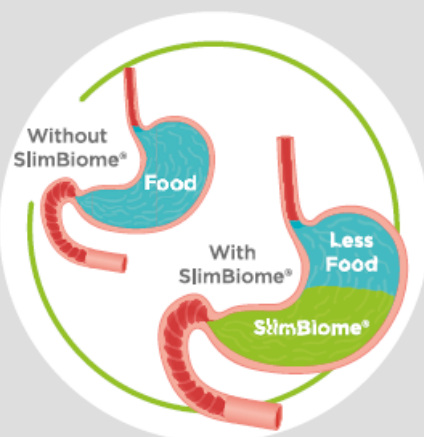
WEIGHT LOSS

“Glucomannan contributes to the reduction of body weight in the context of an energy-restricted diet”

*Article 13(1) of Regulation (EC) No 1924/2006

SlimBiome® mechanism of action

Promotes a longer feeling of fullness by gently expanding in the stomach and gelling activity delays gastric emptying.



Stimulates the growth of health positive bacteria, promoting improved gut health.

Reduces food cravings by maintaining blood glucose levels.



Regulates the insulin response, contributing to carbohydrate, lipid and protein metabolism.

Using this unique microbiome modulation science, as well as patented formulation of natural ingredients identified and developed by leading specialists in metabolism and nutrition, SlimBiome® takes the toil out of managing weight.

By taking up additional room in the stomach, delaying the rate of which it empties whilst also stimulating the growth of health-positive bacteria in the gut the SlimBiome® blend of prebiotics and dietary fibres help to create a longer-lasting feeling of fullness.






The trace mineral content enhances the body's use of insulin, helping to metabolise carbohydrate and fat and maintains blood sugar levels to help reduce food cravings. The inclusion of prebiotic fibres maintains gut microbiome diversity, providing improved gut health, which has been associated with improved weight loss.

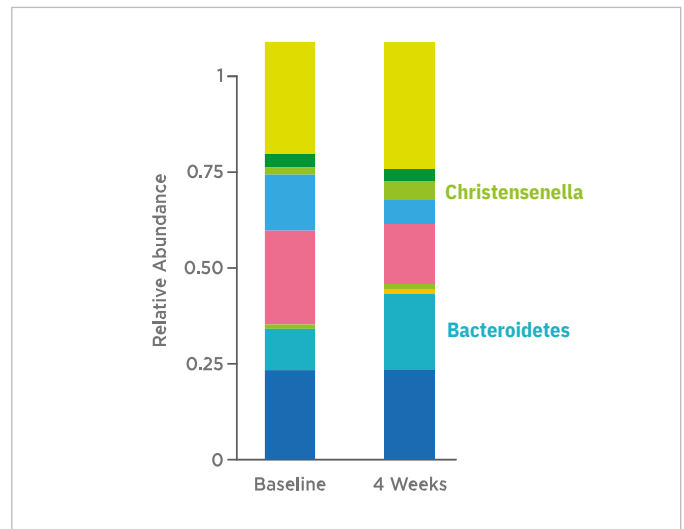
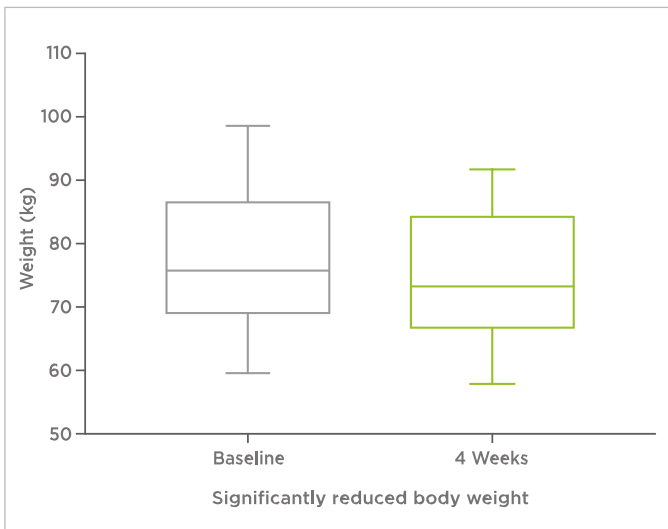
Backed by human and consumer studies

SlimBiome® has been shown in human intervention studies to be an effective means of supporting hunger-free weight management when combined with a calorie-controlled diet.

In a prospective, open-label human study¹ performed by the University of Roehampton, utilising a meal replacement diet plan over 4 weeks*, SlimBiome®:





* Consumer studies show an average weight loss of 2-3lbs per week and reduced calorie intake of >20% with lower levels of cravings.

-  SIGNIFICANTLY REDUCED WEIGHT AND BODY FAT
-  SIGNIFICANTLY REDUCED SYSTOLIC BLOOD PRESSURE
-  SIGNIFICANTLY REDUCED WAIST AND HIP CIRCUMFERENCE
-  SIGNIFICANTLY IMPROVED USERS' MOOD
-  HAD A POSITIVE IMPACT ON GUT MICROBIOME COMPOSITION



SlimBiome® reduced cravings for savoury and sweet foods, had a positive impact on gut microbiome and mediated significant weight loss in overweight to obese women as part of a calorie-controlled diet.*

A parallel, double-blind, placebo-controlled human study² performed by Oxford Brookes University on volunteers who took SlimBiome® combined with healthy eating over a 4-week period have also shown it to help control overeating by:

-  INCREASING THE FEELING OF FULLNESS
-  DECREASING FOOD CRAVINGS
-  DECREASING CRAVINGS FOR SWEET FOODS
-  REDUCING FAT INTAKE

Presentation formats available



Sachets



Snack Bars



Shakes/Meal Replacements



Bakery Products



Dairy Products



Breakfast Cereals



Awards



Best Functional Ingredient for Health and Wellbeing



Weight Management Ingredient of the Year



Weight Management Ingredient of the Year



New Product Award, Breakfast

Supporting literature

- (1) Keleszade E et al., 2020.
- (2) Lighthowler H et al., 2018