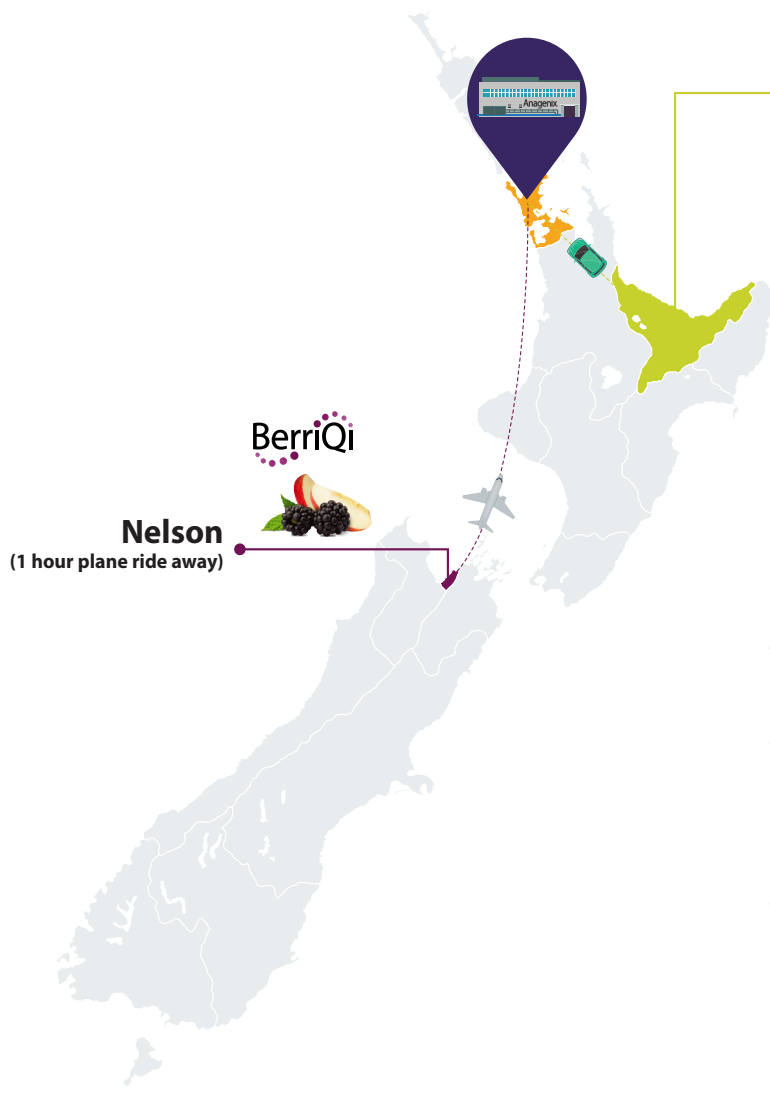


Over **900% Bioactive Concentration** with Anagenix unique **Target Bio-Lock®** freeze drying technology



Target Bio-Lock™
Freeze Drying

Bay of Plenty
(2 hour drive away)

ACTAZIN Livaux Feiōlix

Nelson
(1 hour plane ride away)

BerriQi

All of our fruit comes from local orchards and farms, most just two hour drive away from our factory. This means our fruit can be picked at peak ripeness and delivered quickly to our facility – maximising freshness, nutritional value and minimising environmental impact due to reduced transport emissions.

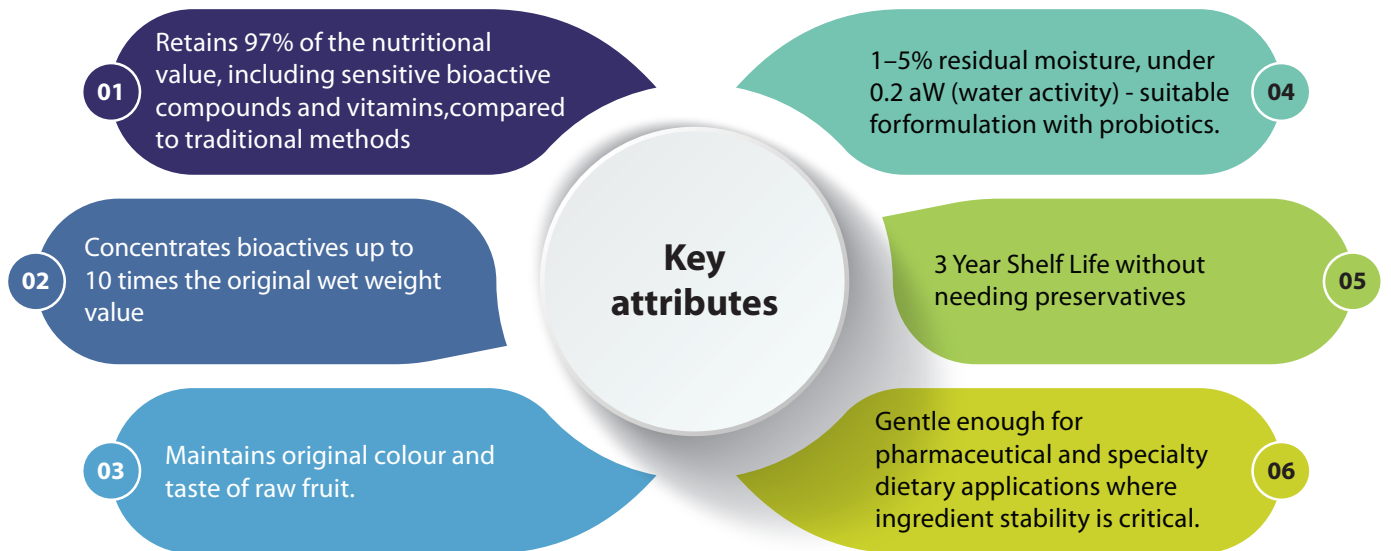
Transforming Ugly Fruits into Nutritional Powerhouse

We maintain key relationships with our growers to ensure that we get the best fruit in its most optimal condition for bioactivity. Even better, we champion sustainability by processing “ugly fruit” – produce that is perfect on the inside but aesthetically not suitable for supermarket shelves. By giving ugly fruit a new purpose, we help reduce food waste, support local growers. Our commitment to sustainable manufacturing processes is just one small part of our New Zealand origin story!



Target Bio-Lock® – 97% Retention of Nutritional Value

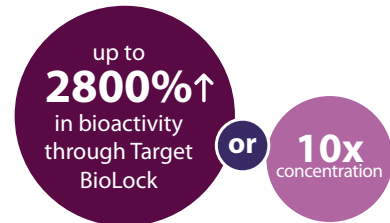
Once our fruit gets to us, our Target BioLock® freeze drying process transforms our beautiful fruit into a shelf-stable powder that is not only delicious but suitable for all formulations! Our IP approach is particularly gentle because it operates at low temperatures, which limits degradation of heat- or oxygen-sensitive nutrients and preserves vitamins, phenolic compounds, antioxidants, and active ingredients far better than traditional drying techniques. The freeze drying process carefully manages temperature—raising it in stages during secondary drying—to not only precisely control the extraction of bound water while retaining the natural structure and integrity of the food but also concentrating the bioactives present.



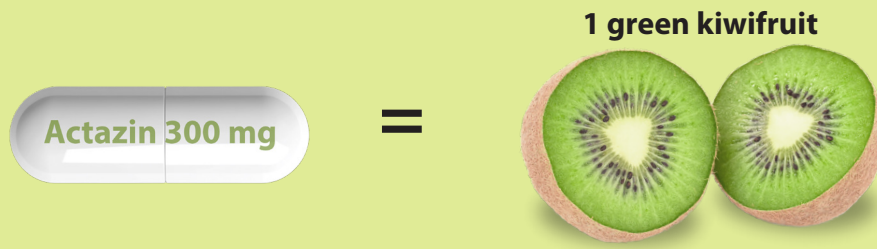
Nutrients Lock-In

Not only does Target BioLock® preserve the bioactives present, it actually concentrates them.

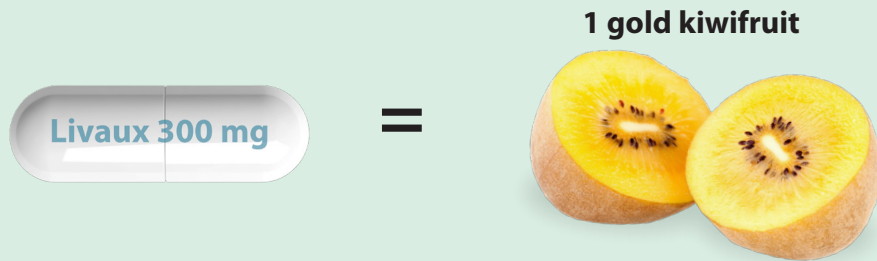
^This is what allows us to have much lower dosages than a fruit weight allowing for ease of formulation!



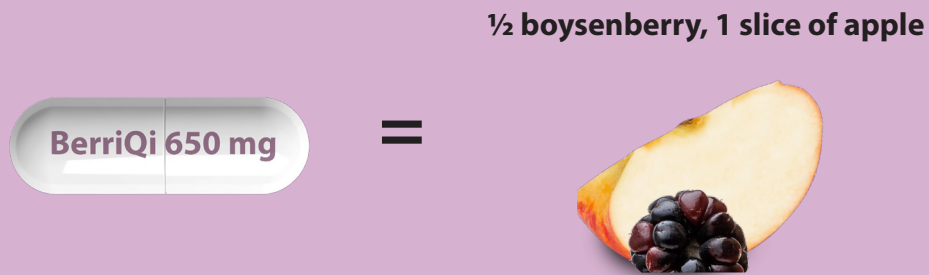
Ingredient	Bioactives	% Increase in bioactivity compared to fresh weight	Bioactive gain compared to fresh weight (concentration factor)
BerriQi®	Anthocyanins	496%	5x
	ORAC	616%	6x
	Polyphenols	300%	3x
Feiolix®	Abscisic acid	832%	8x
	Polyphenols	2800%	28x
Actazin®	Dietary Fibre	504%	5x
	Actinidin	219%	2x
	Polyphenols	250%	2.5x
Livaux®	Dietary Fibre	918%	9x
	Vitamin C	255%	2.5x
	Polyphenols	357%	3.5x



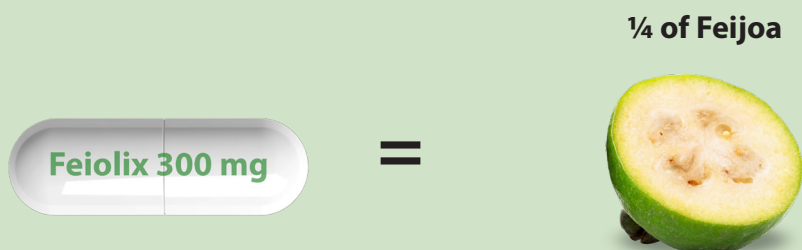
Product	: Actazin®	Equivalent Fresh Fruit	: 1 green kiwifruit
Freeze Dried Dose	: 300mg	Bioactive Gain	: 5x Dietary fibre



Product	: Livaux®	Equivalent Fresh Fruit	: 1 gold kiwifruit
Freeze Dried Dose	: 300mg	Bioactive Gain	: 9x Dietary fibre



Product	: BerriQi®	Equivalent Fresh Fruit	: ½ boysenberry, 1 slice of apple
Freeze Dried Dose	: 650mg	Bioactive Gain	: 5x Total Anthocyanins



Product	: Feiolix®	Equivalent Fresh Fruit	: ¼ of Feijoa
Freeze Dried Dose	: 300mg	Bioactive Gain	: 28x Total Polyphenols



Exceptional Potency Delivered at Low Doses

Our dosages range from 25mg to 600mg. This bioactive concentration through freeze-drying allows us to deliver the same health benefits in a more convenient and condensed manner suitable for wide-ranging formulation formats such as:

Chewables



Capsules



Jellies/Gummies



Functional Food Forms



Beverages



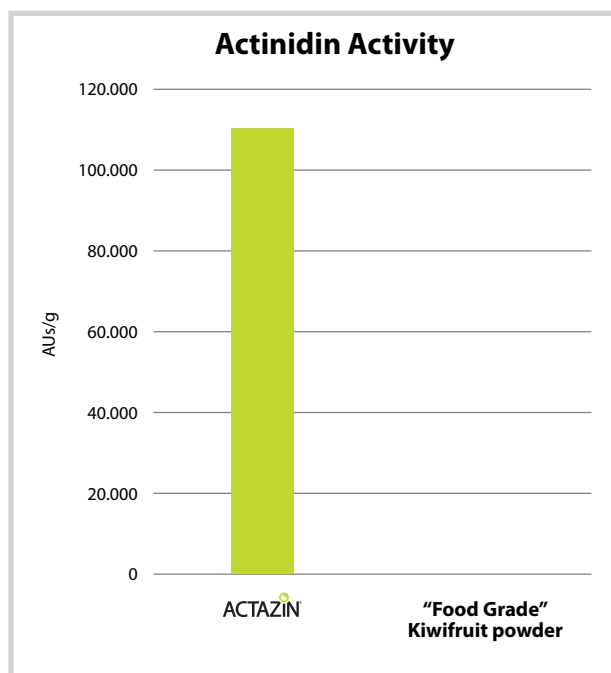
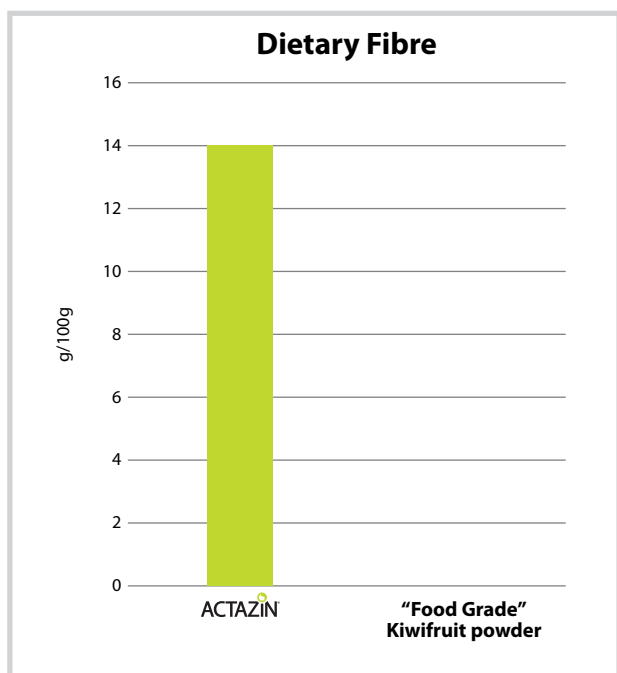
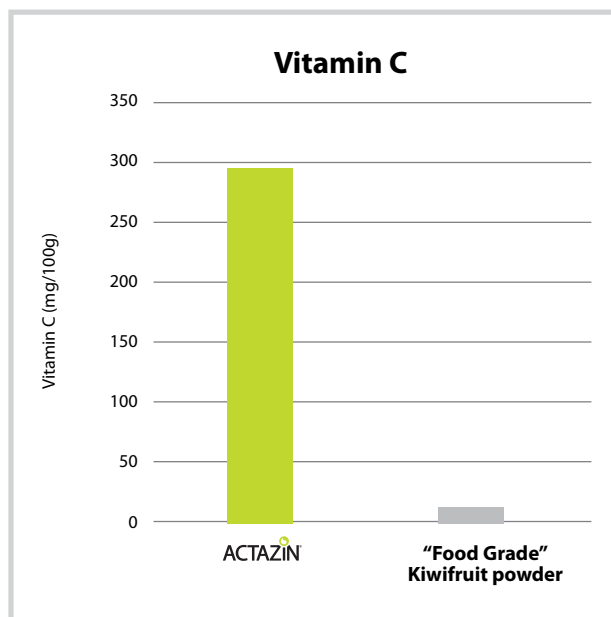
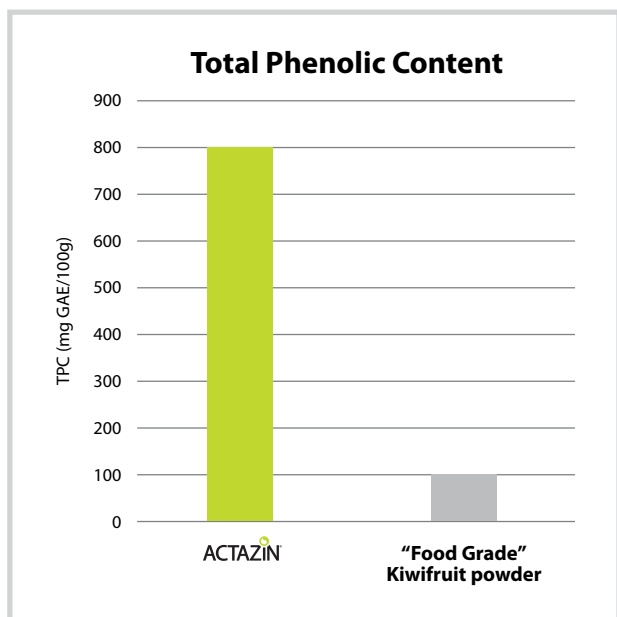
Anagenix Unique Intellectual Property

Target Bio-Lock's intellectual property revolves around methodical control of drying cycles and the use of precision temperature programs optimized for maximum nutrient retention and minimal physical product change. The unique aspects include:

- Customizable temperature and vacuum cycles tailored for different ingredients, ensuring each product's key nutritional values are locked in during the harshest stages of dehydration.
- The technology is capable of preserving porous structures and delicate bioactive molecules by preventing the collapse, shrink age, and oxidation, which are common in conventional drying.
- Automated user interfaces for precise process regulation, further reducing human error and ensuring consistent nutrient lock-in with every batch.



What do we see when we compare to commercial food grade freeze drying?



Target Bio-Lock® has been designed to protect bioactives, where as **"Food Grade" Kiwifruit powder** often has **none of the bioactives**.

Such innovations make **Bio-Lock freeze drying** well-suited for **premium food, nutraceuticals, and pharmaceuticals**—offering enhanced taste, texture, and nutritional content.

In summary, **Target Bio-Lock® freeze drying** leverages a **slow, controlled, and gentle process with unique process IP to reliably maximise the retention of nutrients**, structural integrity, and product quality in every batch.



For more information,
please contact: info@anagenix.com