



Product Description

Soynatto™ (non GMO)

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Natural fermented soy rich in isoflavones

DESCRIPTION

Soynatto™ is a product obtained by mechanical pressure and ground of non GMO soy seeds without using chemical solvents. This product contains all natural and beneficial ingredients of soybean in a whole form without isolation or purification.

ADVANTAGE OF FERMENTATION PROCESS

For centuries Asian countries have been taken advantage of fermented soy benefits. Fermentation process improves digestibility of soybeans, reduces phytates presence and transforms isoflavones into their bioavailable and active aglycon forms: genistein, daidzein and glycitein.

An important part of the soy actually consumed in Asia belongs to fermented processes: miso, tempeh, natto and soy sauce.

Soynatto™ is obtained fermenting soybean in presence of brewer's yeast, the most popular and useful yeast used to

ferment foods. During the fermentation process, the biological molecules are transformed into a more biodisponible form, which allows to increase the asimilation efficiency of such organic compounds.

ADVANTAGE OF TAKING Soynatto™

Soynatto™ contains roughly 2 mg of isoflavones per gram under their aglycone form.

Soynatto™ is a whole fermented food that, as well as other fermented derived soybean products, contains not only isoflavones but other important ingredients such as proteins, phospholipids, carbohydrates, phytosterols, saponins, phytates, beta-glucans, DNA, RNA..., naturally present in soy beans.

During fermentation brewer's yeast improve quality of Soynatto™ supplying vitamins, minerals and antioxidants like glutathione and superoxide dismutase (S.O.D.).



Soynatto™ is a powerful food which contains all the properties of yeast and soy together in only one ingredient.

All components of this natural mixture work synergistically, making of Soynatto™ a natural nutritional matrix.

Following table compares aglycon isoflavones content in different fermented or non fermented soybean foods.

Aglycon Isoflavones Presence In Soy Derived Foods

	Total Daidzein (mg/g)	Total Genistein (mg/g)
WITHOUT FERMENTATION		
Soybean and soy powder	Absence	0.0046 – 0.0182
Soy milk and Tofu	Absence	0.0019 – 0.0139
Soybean powder "mechanical extraction"	0.23	0.09
FERMENTED		
Miso and Nato "traditional"	Absence	0.0385 – 0.229
Soynatto™	0.7	0.69

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