

Features

- Different standardizations available to adapt to your formulations and necessities.
 Proven cardioprotective effects¹⁻³.
- Unique organoleptic properties providing a complete sensorial experience.
- 100% traceable and locally-sourced.
- · Cultivated, aged and extracted in Spain.
- · Halal and Kosher certified.

Differentiated value

- Proven cardioprotective effect¹⁻³.
- Mechanism of action identified in vitro¹ and in vivo².
- Human clinical study proving cardioprotective effects³.
- DNA-certified for Allium sativum L. Spring Violet variety.
- · Proprietary ageing process.
- · Superior antioxidant capacity.

Cardiovascular diseases are the N°1 cause of death globally, representing 32% of all global deaths⁴.

Bioactive compounds

The **ABG10+**® formula is adaptable to customers' needs and galenic formulations, and offers the following standardizations (by HPLC):

- ABG10+®: Standardized to ≥0.1% SAC.
- ABG25+®: Standardized to ≥0.25% SAC.



S-allyl cysteine (SAC) is a highly **stable** and **bioavailable** biomolecule that has been associated with the **inhibition of oxidative damage**. SAC is **not present** in raw garlic⁵⁻⁶.

Cardiovascular function

ABG10+® decreased the coronary perfusion pressure, ex vivo¹-², improving oxygen and nutrient transport to cardiac tissues.

Coronary Perfusion Pressure
p < 0.05

80
70
60
50
40
30
20
10
0

No Treatment ABG10+*

Figure 1: ABG10+® decreased coronary perfusion pressure.

ABG10+® increased heart contraction, pumping a higher amount of blood through the body, *ex vivo*¹⁻².

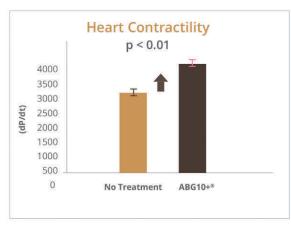
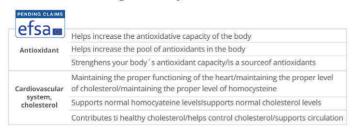


Figure 2: ABG10+® increased heart contractility.

Superior antioxidant capacity

Black garlic shows a **total polyphenols concentration 10-fold higher** than **raw garlic**, which suggests superior **antioxidant capacity**⁷. The antioxidants found in ABG10+® enhance immunity by fighting free radicals, reducing inflammation and preventing oxidative damage to the cells. An in vitro study evaluated the powerful effect on stimulating immunity⁸.



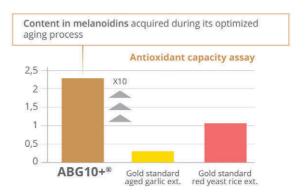
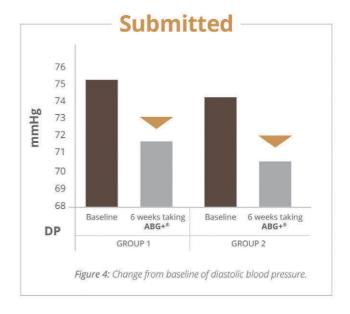


Figure 3: Antioxidant activity measured by the free radical DPPH scavenging method.

New clinical study

In a **new clinical study** performed with **ABG10+®** during 6 weeks, we **observed a significant reduction on diastolic BP** (Blood Pressure), **similar to dietary approaches including** the Dietary Approaches to Stop Hypertension (**DASH**)® diet on blood pressure that significantly reduced diastolic BP by 3.54 mmHg (95%CI: -4.29, -2.79,) or others such as **Mediterranean**, **low-carbohydrate**, **Palaeolithic**, **high-protein**, **low-glycemic index**, **low-sodium**, **and low-fat dietary approaches** for which, together with the DASH approach, have been described as a significant reduction on diastolic BP of -4.85 to -1.27 mmHg¹⁰.



Hypertension

ABG10+® promoted a set of synergic effects that could jointly reduce hypertension caused by obesity, in vivo and in vitro1-2.

- Nitric oxide release in endothelial vascular cells1.
- Increased response to the vasodilator effect of acetylcholine².
- Decreased response to the vasoconstrictor effect of KCL².

Main mechanism of action

ABG10+® multi-target mechanism of action has been described, *in vivo*¹ and in *vitro*²:

- Balancing blood pressure and coronary perfusion pressure.
- Increasing heart contractility, therefore allowing the heart to pump more oxygen and nutrients to the body.
- Providing superior antioxidant capacity, which reduces the risk of CVDs.

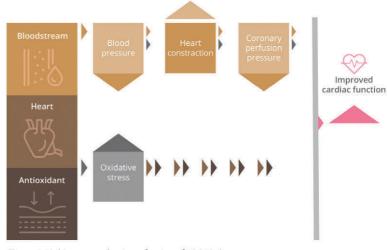


Figure 4: Multitarget mechanism of action of ABG10+®.

Food-to-fork traceability: ABG+® is 100% traceable

Proprietary fields

- We cultivate garlic in specially selected fields located in Castilla la Mancha, under exceptional conditions, supporting local and sustainable agriculture.
- The key to getting ABG+® unique features is to harvest the bulbs exactly when the concentration of SAC is higher.
- We grow high quality garlic, which provides with better organoleptic properties than regular white garlic.
- Aged Black Garlic is a unique product in the world, not only because of its potential organoleptic properties, but for its recognizable liquorice smell and soft texture too.
- Its sweet and balsamic nuances provide the authentic
 "umami" experience and make it an ideal product for high-profile cuisine and food supplementation.





Image of real fields and raw garlic used for ABG10+® and ABG25+® products.

Proprietary ageing process

- **ABG+10**® is obtained from fresh garlic, through Pharmactive's proprietary process. An exposure to optimal temperature and humidity conditions promotes complex biochemical modifications in the bulb.
- Thanks to the changes in the content of biomolecules, the ageing process makes it possible to eliminate the characteristic **unpleasant taste and smell of raw garlic**⁸.
- The resulting black garlic bulbs are used to produce a unique black garlic extract, with potent cardioprotective effects^{1,2}.
- · There are no additives, preservatives, or burning of any kind during the process.



References

- (1) García-Villalón AL., et al. Journal of Functional Foods. 2016. 27: 189-200. (2) Amor S., et al. Nutrients. 2019; 11, 153.
- (3) Human Clinical Study, Pending to publish; (4) World Health Organization. Global Health Observatory (GHO), 2019.
- (5) Munday JS., et al. *Atherosclerosis*. 1999. 143, 399-404. (6) Ried K,. et al. *Maturitas*. 2010. 67, 144-150. (7) Kim, J. H, et al. *International journal of food science & technology*, (2012) 47(6), 1176-1182.; (8) Purev U, et al. 2012 Aug; 34(4):651-60. Epub 2012. (9) Saneei P et al., 2014.(10) Schwingshackl L, et al., 2019.

Botanical info

Botanical name: Allium sativum L.

Family: Liliaceae.

Common name: Aged black garlic.

Part of the plant: Bulb.

Recommended daily dose

ABG10+® (standardized to 0.1% SAC by HPLC): 250 mg/ day.

ABG25+® (standardized to 0.25% SAC by HPLC): 100 mg/ day.

Both products available in organic version.

Other info

Shelf life: Two years*.

Non-GMO. Non-Irradiated.

MOQ: 25 Kg. Water-soluble.

Multiple applications. Accurate for food matrices.











*When stored at room temperature, sheltered from light and moisture.



GENUINE SPANISH ALLIUM SATIVUM L. VIOLET VARIETY





Contact us

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