

The Prebiotic For Active Lifestyles

Formulated for sports enthusiasts at its core, LeanBiome® offers a science-backed approach to sports nutrition and is designed to improve body composition and support healthy eating.

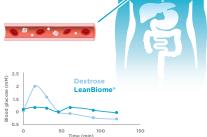
Featuring a patented blend of specialised dietary and prebiotic fibers and a trace mineral, LeanBiome® lessens food cravings for sweet foods and reduces fat intake, alongside promoting the growth of health positive bacteria in the gut, associated with lean body composition profiles.



LeanBiome® Mechanism of Action

Regulates Metabolism

Regulates macronutrient metabolism through insulin response, maintaining blood glucose levels during and after sport.



Feel Fuller for Longer

Promotes a longer feeling of satiety by gently expanding in the stomach. This gelling activity delays gastric emptying, enhancing leanness.





Supports Gut Health

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

leanbiome.com

Backed by human studies

University of Roehampton Study

LeanBiome® has demonstrated statistically significant improvements in body composition and gut microbiome diversity.

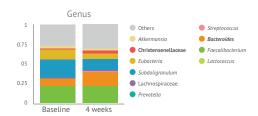
In our latest study conducted by the University of Roehampton, volunteers over a 4-week period showed the following:



- ✓ IMPROVED BODY COMPOSITION
- ✓ CORE BODY IMPROVEMENT
- REDUCED BODY FAT PERCENTAGE
 AND FAT MASS
- ✓ REDUCED BODY WEIGHT AND BMI
- ✓ IMPROVED GUT MICROBIOME DIVERSITY
- INCREASED GROUPS ASSOCIATED
 WITH LEAN BODY COMPOSITION

LeanBiome® helps restore gut microbiome

After 4 weeks, it significantly improved gut microbiome diversity and increased microbial groups associated with lean body composition, such as, *Christensenella* and *Bacteroides*. Low abundance of these groups is also associated with BMI.



Applications Available:



SNACK BARS



SPORTS



GUMMIES



SACHETS



SHAKES/MEAL REPLACEMENTS



SNACKS/ CRISPS

Technical information

- LeanBiome® is a patented ingredient formulation
- Heat stable in processing
- Has no distinguishable taste / odour
- Can be easily added during product manufacture
- 5.9 kcal/ LeanBiome dose
- Low water activity
- Low glycaemic response
- Non-GMO, gluten-free and suitable for vegans



References:

Oxford Brookes study: Achebe et al (2018) Proc. Nutr. Soc.77 (OCE4): E229. DOI:10.1017/S0029665118002355

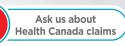
University of Roehampton study: Keleszade et al (2020). JFF. 74:104157. DOI:10.1016/j.jff.2020.104157



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