AstaBead™ Astaxanthin

Natural antioxidant power

Astaxanthin is known to be the most powerful antioxidant, with health benefits supported by a compelling body of scientific studies. Astaxanthin belongs to the carotenoid family known as xanthophylls and is a red pigment found in algae, yeast, bacteria and fungi. Astaxanthin is naturally occurring in foods such as salmon; unfortunately, the levels in the diet are not comparable to dose levels recommended to experience the most health benefits, which are related to supplementation and food fortification.

Divi’s and Algalif have joined their expertise to develop high quality, sustainable astaxanthin. AstaBead™ is naturally sourced from microalgae and is formulated as beadlets for easy handling and excellent performance in applications.

Divi’s transforms this oleoresin into exclusive high concentrated AstaBead™ beadlets thanks to its expertise in the formulation of fat-soluble ingredients and its state-of-the-art production facilities.

All our AstaBead™ forms are GMO/BSE/TSE/Gluten-free and do not contain ingredients of known allergenic potential.
Astabead™ Astaxanthin: Natural antioxidant power

<table>
<thead>
<tr>
<th>Product</th>
<th>Form</th>
<th>Dispersibility</th>
<th>Application</th>
</tr>
</thead>
</table>
| Astaxanthin 2.5% DC/AFN-X    | Beadlet| Water Dispersible | • Soft Tablets  
| Directly Compressible / Animal Free |        |               | • Capsules  
|                               |        |               | • Gummies  
|                               |        |               | • Foods  
|                               |        |               | • Nutritional Bars |
| Astaxanthin 5% DC/BN         | Beadlet| Directly Compressible | • Soft Tablets  
| Directly Compressible        |        |               | • Hard Tablets  
|                               |        |               | • Hard-Gelatin Capsules  
|                               |        |               | • Nutritional Bars |

CaroQuik

<table>
<thead>
<tr>
<th>Product</th>
<th>Form</th>
<th>Dispersibility</th>
<th>Application</th>
</tr>
</thead>
</table>
| Astaxanthin 2.5% DG/Q        | Beadlet| Cold Water Dispersible | • Instant Drink Mixes  
| Quick Dispersible            |        |               | • Beverages |
| CaroQuik Astaxanthin 5% DG/QN| Beadlet| Cold Water Dispersible | • Instant Drink Mixes  
| Quick Dispersible            |        |               | • Beverages |

AstaBead™ is naturally sourced from microalgae.

These microalgae are grown in a 3-step process in a totally closed system:

- The purpose of the first phase is to grow a healthy biomass.
- During the next stage, the algae are exposed to stressors such as extreme sunlight and starvation. As a response to these stressful environmental conditions, the algae produce Astaxanthin, in order to preserve their DNA in an undamaged state, and turn a deep red color.
- After this phase the biomass is dried and the Astaxanthin is extracted from the Haematococcus pluvialis using only carbon dioxide.

The result is a vivid red carotenoid which is then formulated into beadlets for easy handling.

* All statements contained herein have not been evaluated by the Food and Drug Administration. These products are not intended to diagnose, treat, cure or prevent any disease. A list of references is available upon request. In the EU, astaxanthin is limited for use in food supplements. In the US, astaxanthin can be used in dietary supplements and foods (for an intended use that is not to impact color of the food).