

Atomy Organic Fermented Noni Concentrate

Healthy and delicious organic fermented noni





Organic **100%** NFC Noni Extract

A Premium Noni Extract Full of Rich Nutrients

- ✓ 100% organic noni harvested from Atomy's farm in Java Island, Indonesia
- ✓ Enriched nutrition through 1,440 hours of fermentation
- ✓ Created through joint research with a government-funded research institute!

Noni, often called “a gift from God,” contains plenty of beneficial substances i.e. proxeronine, polyphenols, and iridoids.

A premium noni extract made even tastier with the addition of organic coconut sugar. A healthy addition to your daily routine!



Healthier & Tastier

Atomy Organic Fermented Noni Concentrate

*The above description is limited to the characteristics of the raw material.

This material is intended for member training purposes only and not for advertisement/promotion.



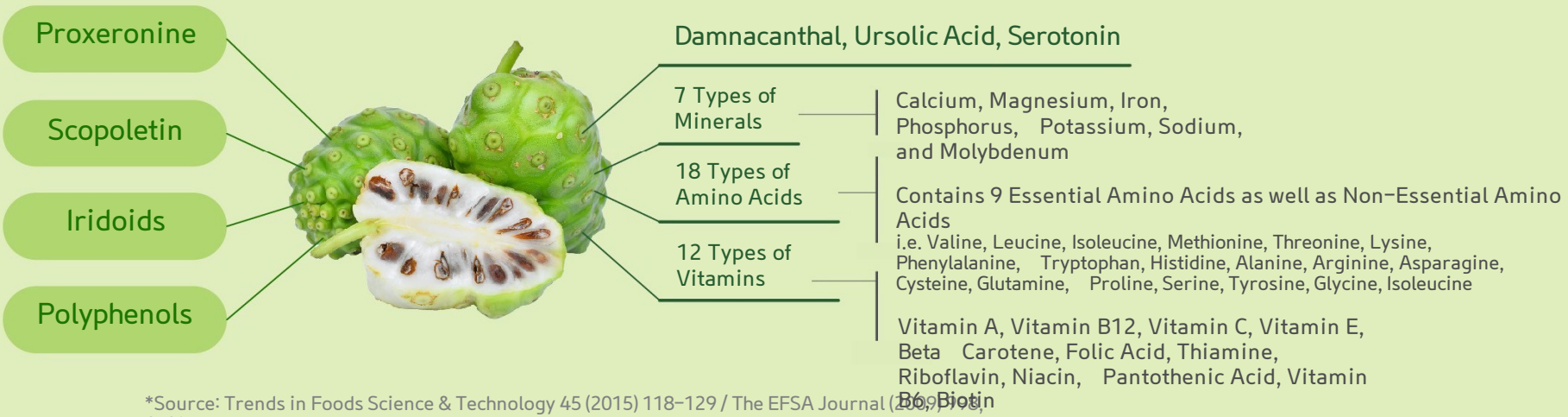
Product Details

Organic and Fermented Noni Extract Full of Flavor and Nutrition



Product Name	Atomy Organic Fermented Noni Concentrate
Size	32 FL. OZ. (1 QT)
Ingredients	Organic noni (fruit), Lactic acid bacteria (Lactobacillus plantarum, Lactobacillus rhamnosus, Lactobacillus casei, Lactobacillus fermentum, Lactobacillus paracasei, Lactobacillus reuteri, Lactococcus lactis), Organic coconut sugar, Calamondin pressed juice, Organic isomaltooligosaccharide

200 Kinds of Beneficial Phytochemicals from Noni



*Source: Trends in Foods Science & Technology 45 (2015) 118-129 / The EFSA Journal (2015) 13(11):1-16

PHYTO

Plant-Based

CHEMICAL

Chemical

- “Phyto,” meaning plant, and “chemical,” are combined to make the name of a bioactive substance contained in fruits and vegetables.

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Rich in Polyphenols, Iridoids, Proxeronine, and Scopoletin

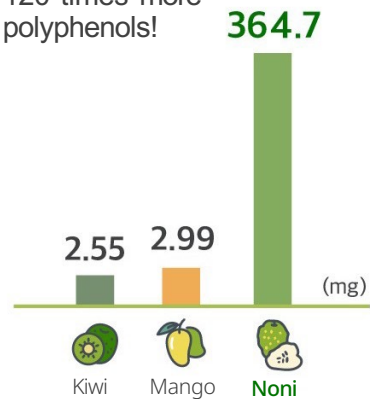


Rich in Polyphenols

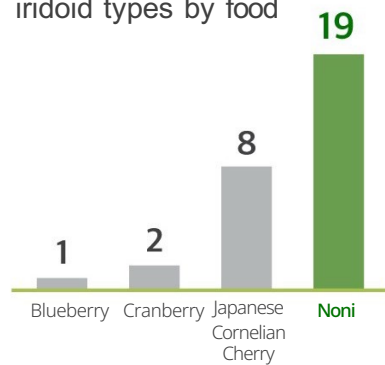
Contains about 143 times more polyphenols than kiwis, 140 times more than tomatoes, and 121 times more than mangoes

(Source: 2012 Korean Journal of Food Preservation, 2014 International Journal of Food Science and Nutrition)

120 times more polyphenols!

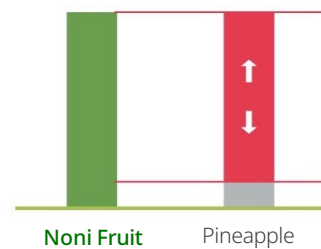


Number of iridoid types by food



Source: MORINDA Research Institute, USA

Proxeronine



Noni contains 40 times more xeronine than pineapple, which was once believed to contain the most xeronine.

Source: Trend in Food Science & Technology 45 2015:118-129/The Efsa Journal 2009:998.1-161

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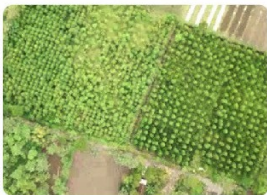
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Product Features

Noni Grown on an Atomy-Owned Farm

Organic noni grown in Java Island, Indonesia, a clean volcanic region rich in minerals

Noni harvested directly from an organic farm in Java island, Indonesia



STEP 1

Within 12 hours of harvesting noni from Atomy's farm, only ripe noni without damage are selected.



STEP 2

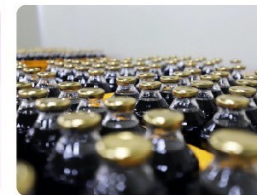
Noni is cleaned and washed 3x after the stems are removed.



STEP 3

Noni is flash frozen at -40°C, double packaged, then shipped to Korea in freezer containers.

Manufactured in Korea under strict quality control throughout the entire process



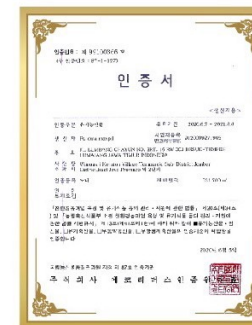
Korean HACCP Certification



Organic Processed Food Certification



FDA Factory Registration



Organic Product Certificate

Warehouse Processes in Indonesia to Receiving Process in Korea

From production to manufacturing, we do everything ourselves, so you can enjoy it with confidence.



Atomy Exclusive Farm
(Organic certification completed)



Collect noni fruit



Select fruit



Remove noni stems



Wash under tap water 3x
(Brush 1x)



Remove moisture and
flash freeze (-40°C)



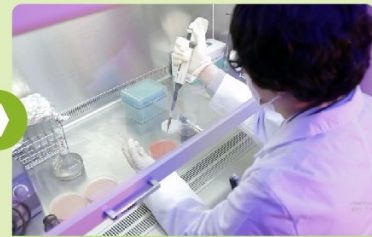
Package and keep frozen



Ship to Korea
(in freezer containers)



Inspect upon arrival



Self-inspect and
authorize inspection

Product Features

1,440 Hours of Fermentation, 2 Rounds of Aging

This product has gone through 1,440 hours of fermentation and 2 rounds of aging, so people of all ages can enjoy it!

Fermentation & 1st Round of Aging



Noni



Atomy
Complex of 7
Probiotics
AON1805



Fermented for
about **1,080**
hours in 1st
aging cycle

Noni and Atomy Complex of 7 Probiotics AON1805 are added to ferment for **about 1,080 hours** and undergoes the 1st aging cycle.

2nd Round of Aging



Coconut sugar



AON CD syrup



About **360**
hours of
aging

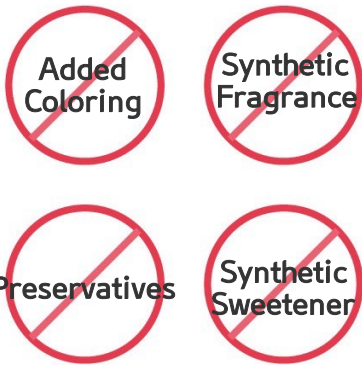
With the addition of coconut sugar and AON CD syrup, the product undergoes the 2nd aging cycle for **about 360 hours**.

1,080 hours + 360 hours

➔ **Fermentation and aging
for a total of 1,440 hours**

Upgraded Flavor & Aroma with Natural Ingredients

From production to manufacturing, we do everything ourselves, so you can enjoy it with confidence.



Coconut Sugar



- ✓ Natural sugar made by evaporating 100% of coconut flower stalk extract with heat and evaporating any moisture
- ✓ Rich in minerals
- ✓ Healthier source of sweetness

Calamansi



- ✓ Contains more than 30 times more vitamin C than lemon
- ✓ Refreshing taste of calamansi improves unique taste of noni

AON CD Syrup



- ✓ Syrup made with organic maltodextrin from Austria
- ✓ Improves flavor of food and enhances taste

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Product Features

Atomy Organic Fermented Noni Concentrate

created through joint research with the Korea Food Research Institute,
a government-funded research institute

3 patents related to fermented noni, manufacturing methods, and composition



[Patent No. 10-2151371]



[Patent No. 10-2151372]



[Patent No. 10-2151373]

Continuous participation in research and product development with universities and government-funded research institutes

Collaboration of R&D Projects



Joint research and development is underway by Atomy Orot Corporate Research Institute, Korea Food Research Institute, Kangwon University Industry Academy Cooperation Foundation and NST Biopharmaceutical Corporate Research Institute.

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