



**Ultimine™** is a line of whole-food minerals, derived from natural fermentation of Koji fungi (*Aspergillus oryzae*). This fungus is most commonly used in the production of foods such as soy sauce, miso and sake. The minerals are taken up by the fungus through a patented fermentation and harvesting process to yield highly bioavailable minerals. **Ultimine** iron is as bioavailable as other iron forms used commonly in fortification (iron sulfate). Additionally, a slow absorption mechanism is seen with **Ultimine™** minerals, reducing GI discomfort commonly seen with synthetic mineral salts and chelates.

**Ultimine™** products available are Iron, Zinc, Chromium, Selenium and Multi7 (Fe, Zn, Mn, Cu, Mo, Cr, Se). Inquire with AIDP for custom mineral blends.

## PRODUCT FACTS:

### **Advantages:**

- Naturally-bound whole food minerals
- Classified as a natural food source of minerals
- Derived from commonly used fungi worldwide
- Two human bioavailability studies for iron
- Most bioavailable natural source of iron on the market
- Slow-release mechanism, able to consume on empty stomach without GI distress

### **Certifications:**

- GRAS
- Non-Novel food
- Kosher
- Halal
- Non-GMO certified
- Allergen free
- Purity-IQ Tru-ID certified

### **Applications:**

- Capsules
- Tablets
- Powders
- Fortified & Functional Foods



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\*These statements have not been evaluated by the Food and Drug Administration. These products are not intended to diagnose, treat, cure, or prevent any disease.

# Minerals