

Atomy Noni Drink

Healthy and delicious Noni made by fermenting and aging organic Noni with lactic acid bacteria



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It is not intended for advertising purposes, and should not be passed on to consumers.
Please only use this material for **member training purposes**.

● REC



Deep and Rich Premium Noni Extract

Full of Rich Nutrients

New!
Organic **100%** NFC noni extract

- ❑ Created through joint research with a government-funded research institute
- ❑ 100% organic Noni harvested from Atomy's farm on Java Island, Indonesia
- ❑ Enriched nutrition with 1,440 hours of fermentation and aging
- ❑ Absolute quality for absolute price



Noni, the "Gift from God" has an abundance of bioactive substances such as proxeronine, polyphenols, and iridoid

Enjoy a healthy and vibrant life with this premium Noni extract, made even more delicious by adding natural ingredients such as organic coconut palm jaggery! No coloring, no preservatives, no synthetic sweeteners, no synthetic fragrances

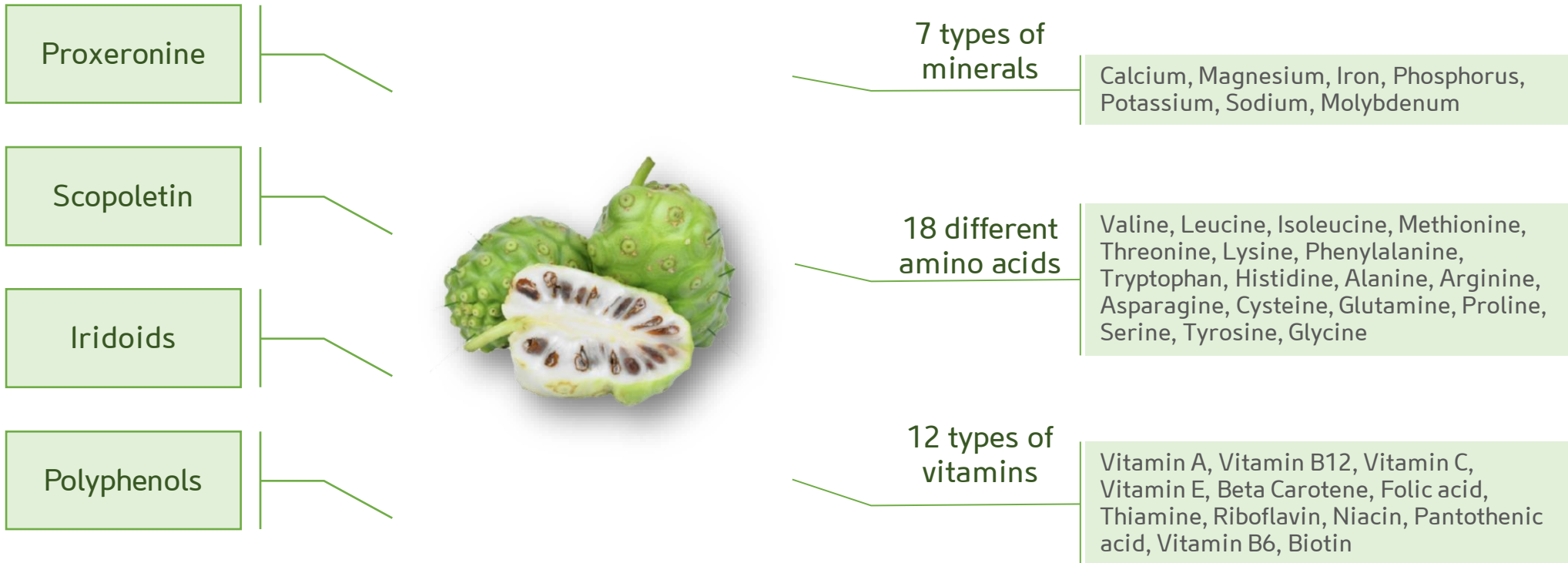


Healthier and more Delicious..!!
Atomy Noni Drink



200 Kinds of Noni Phytochemicals that are Good for our Body

Why should we eat Noni?



*Source: Trends in Foods Science & Technology 45 (2015) 118-129 / The EFSA Journal (2009) 998, 1-16

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



Functions and Benefits Of Phytonutrients in Noni



Proxeronine

Capable of modifying the molecular structure of specific inactive proteins thereby regulating proper folding to active enzymes

Xeronine has the exceptional quality of repair the protein in the body, so it is a natural regulator of metabolism and biological function

Scopoletin

Anti-neoplastic, Anti-dopaminergic, Anti-cholinesterase

Iridoids

Neuroprotective, Hepatoprotective, Anti-inflammatory

Polyphenols

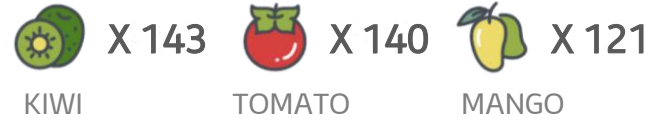
Improve lipid profile, Neutralize smoking and junk food side effect

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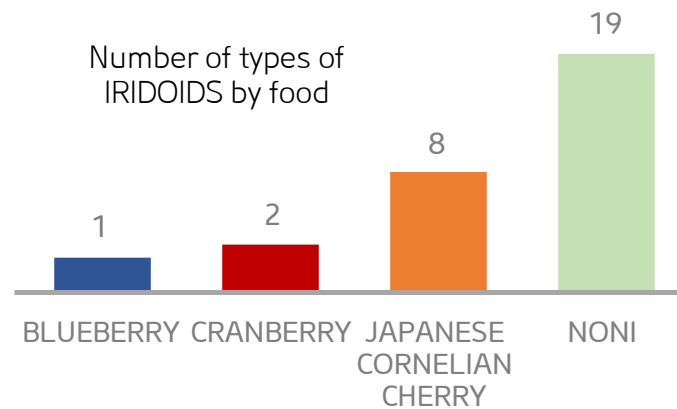
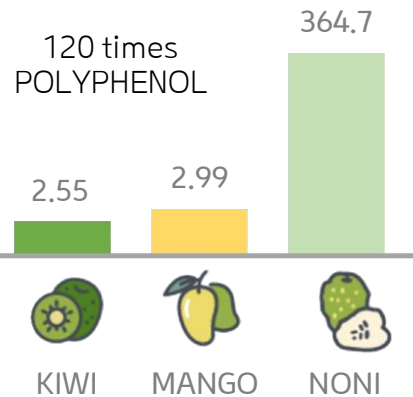
Rich in Polyphenols, Iridoids, Proxeronine and Scopoletin



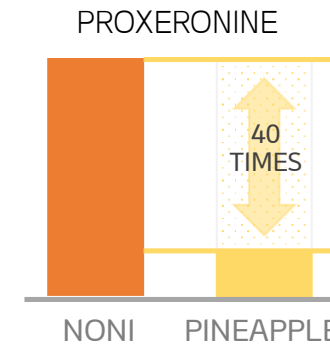
Rich in Polyphenols

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

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



Source: Morinda Research Institute, United States



Contains 40 times more proxeronine than pineapple, which was said to be the food that contained the most proxeronine until it was found in Noni

Source: Trend in Food Science & Technology, 45, 2015, 118-129. The EFSA Journal 2009, 988:1-161.



Cultivated at the Atomy Exclusive Farm, Noni you can Trust

Uses only organic noni grown on Java Island, Indonesia, a clean volcanic region rich in minerals



Atomy exclusive farm
(organic certification
completed)



Collection of organic
Noni fruit



Select when receiving
the Noni fruit



Removal of Noni fruit
stem ends



Washed three times
under tap water
(brushed once)



Removal of moisture
and frozen quickly
(-40°C)



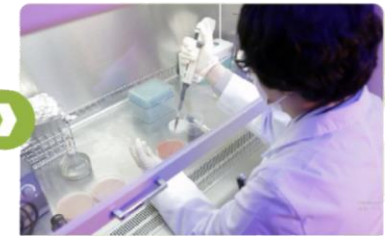
Packaging and
refrigeration



Imported
(refrigerated containers)



Visual inspection at the
time of arrival



In-house tests and
request for certified
tests



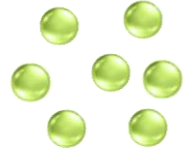
Fermentation for a total of 1,440 hours, Aged Twice

Through the know-how of 1,440 hours of fermentation and aging twice, Noni is created so that anyone, regardless of age or gender, can enjoy its richness

Fermentation and Primary Aging



Noni



Atomy 7 types of complex lactic acid bacteria



Fermentation for approx. 1,080 hours and first aging

Noni and Atomy 7 types of complex lactic acid bacteria are added to ferment for **about 1,080 hours** and go through primary aging

Secondary Aging



Coconut sugar



Maltodextrin



Approx. 360 hours of aging

Secondary aging for **approx. 360 hours**, with coconut palm jaggery and maltodextrin

Approx. 1,080 hours



Approx. 360 hours

Fermentation and Aging for a total of 1,440 hours



Taste and Fragrance Upgraded with Natural Ingredients

Enjoy the unique taste and fragrance of Noni with only natural ingredients and no synthetic flavorings



NO



Colouring



Synthetic fragrance



Preservatives



Synthetic sweetener



Coconut Palm Jaggery



- ❑ A natural sugar made by evaporating 100% of coconut flower stalk extract with heat without refining and by only evaporating the moisture
- ❑ Rich in minerals
- ❑ Improves the unique flavor and taste of Noni with healthy sweetness



Orange



- ❑ Orange is rich in vitamin C
- ❑ The refreshing fragrance and taste of orange improve the unique taste of Noni



Maltodextrin



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



Joint Implementation of National R&D Research Project



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

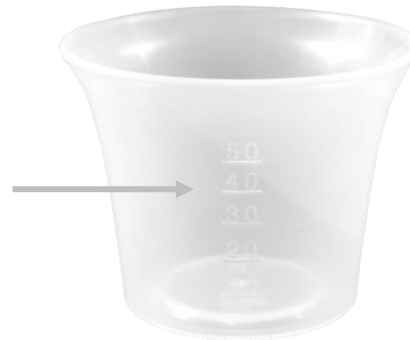


Atomy Noni Drink Healthier and more Delicious..!!

Organic 100% NFC noni extract



Measure
40 ml



Recommended for Adults
1-2 times a day
With or without water





Net Volume: 947 ml

Product name	Atomy Noni Drink
Product code	D00170
PV	36,000
MRP	6,500



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Healthy and delicious noni made by fermenting and aging organic noni with lactic acid bacteria

Thank You..!!

