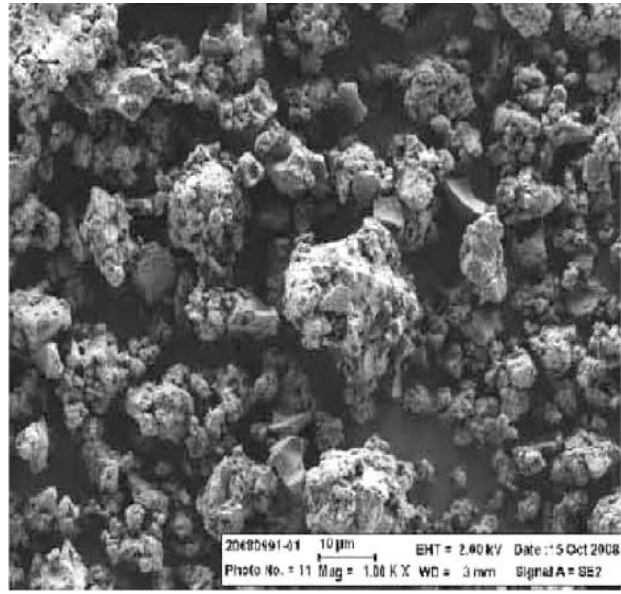


BIODYNAMIC VACUUM DRYING PROCESS

Preserving the essence of nature

Biodynamic vacuum drying is a cutting edge new technique which can preserve the nutrients within foods in an optimal holistic way. The technique utilizes a natural process called “sublimation” as it is used during a general freeze-drying process, yet with the difference that the plants are in motion and spin in a vortex to a microsized, highly bioavailable superior superfood-powder.

Phytochemicals such as Xantones, Xeronine, Seratonine, Enzymes and Vitamins are ready to be assimilated without alteration or degradation by heat.



Tray freeze-dried and mechanically ground particles (10 micrometer=10 µm)	Biodynamic vacuum-dried particles (10 µm) show smaller particle size
particles are sitting motionless during freeze drying	particles spin in a biodynamic vortex
mechanically grinding required	no grinding required
grinding may expose the botanicals to heat	no heating at any time
heat hemorrhages the cellular structure	cellular structure’s energy pattern: intact
heat may alter vitamins, enzymes, minerals activity	vitamins, enzymes, mineral remain unaltered
final powder: powdered structure is non-porous	powdered structure is porous and provides increased surface area for assimilation of nutrients
freeze-dry takes longer time, grinding is an extra step, botanicals may start oxidation process	lowest exposure to oxygen due to one step processing

Advantages of Biodynamic Vacuum drying Process:

- *Optimal bioavailability and assimilation of nutrients*
- *Unheated, therefore uncompromised nutritional value*
- *Highest botanical purity*
- *Best preservation of nutrients in the finished powder*

Divine Organics offers following **BIODYNAMIC VACUUM DRIED** products at this time:
Jiaogulan Powder, Mangosteen Powder and Moringa Powder.