



Lycobiotic™ – a new class of prebiotic molecules for Nutraceutical, Functional Food and Beverage Applications

Lycobiotic™

Clinically validated new class of prebiotic molecules stimulating the population of probiotic bacteria, in particular Bifidobacteria, in the human colon. A randomised, double-blinded, controlled 4 week clinical trial on 30 moderately obese middle-aged persons demonstrated a dose-dependent effect of daily ingestion of Lycobiotic™ on the increase of Bifidobacteria adolescentis in participant stool samples. These changes were accompanied by a dose-dependant systemic positive effect on blood, liver, skeletal muscle and skin parameters. This included a reduction in LDL-cholesterol and triglycerides, inhibition of blood markers of inflammation and oxidative damage, a boost of peripheral tissue oxygen saturation, improvement of sebum, corneocyte and skin microbiota parameters.

Sensory studies of different food matrixes, milk, yogurts and ice cream formulated within a range of physiologically active Lycobiotic™ concentrations revealed high consumer acceptance since this prebiotic did not change the original taste of the food products.

Applications

Technology of incorporation and formulation of Lycobiotic™ has been developed for different formats of functional food including: dairy butter and milk, yogurt, ice cream, chocolate, and bakery.

Its daily dose of 1 - 10 mg makes it ideal for small portions, children food, snacks, treats, drink shots, beverages. Lycobiotic™ can be applied at different stages of manufacturing food and beverage products. It is thermo-resistant and retains its properties after pasteurisation, cooking or boiling.

Regulatory

Lycobiotic™ is safe for humans and animals, and does not need to have approval as a Novel Food, and can be used worldwide as a prebiotic for nutraceutical, functional food and beverage products to boost colon Bifidobacteria and support gut, liver and skin health.

IP Protection

A patent application for the new class of prebiotics filed 27 April 2018.

Lycotec is now looking for partnership with and license out Lycobiotic™ to Nutraceutical, Functional Food and Beverage industries.

Lycobiotic™ finished product appearance



MILK AND YOGURT



ICE CREAM



CHOCOLATE



BREAD



CAKE



PIZZA



NUTRACEUTICALS

Contact Us

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