



natura<sup>®</sup>



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Oscar Leon

Commercial and  
Export Director & COO

NATURA



# ¿What is **NATURAE**?

- ✓ Intended to obtain natural and healthy food products.
- ✓ Development inovative product based on biotechnology and ecology.
- ✓ Our products are designed to promote health.

# Innovation is our corporate culture

Since the beginning of the company, we see **innovation** as a source of **competitiveness**



Our team is conformed by **24** people and the **25%** of them are working on the R & D department

Until today, we developed **6 research and development projects in collaboration** with different **universities and institutions**:

- ✓ Instituto Nacional de Investigación y tecnología agraria
- ✓ Grupo de Investigación del hospital universitario Reina Sofia, de Cordoba.
- ✓ Grupo de Investigación de alimentos de origen vegetal, de la Univerddidad de Zaragoza.
- ✓ Cátedra de Micología y Catedra de Ingenieria Química de la Universidad de Valladolid.



# The common factor in every research: **health**

We look for new solutions and procedures to obtain healthy, innovative, organic and high-quality food products.

We intend to attend to the demands of consumers looking for products of natural origin that intervene in the prevention and promotion of Health.



# Our Products



# micelian®

Made from our own registered strain of Shiitake that contains a higher percentage of Beta-D-Glucans (1-3 / 1-6) than other strains. They are marketed under the Micelian brand and they are unique for their qualities and composition.

# Micelian®

It contributes to maintain in normal conditions the immune system and the bone and muscular tissues.

✓ Micelian Inmune

✓ Micelian GO!

✓ Micelian Senior





# Naturhealth Food®

- ✓ First natural preservative of fungal origin.
- ✓ Aims to replace the chemical preservatives.
- ✓ Avoiding the use of nitrates and nitrites, that may be harmful for the human health.



# Saloe<sup>®</sup>: Aloe Vera as a Food Product.

**Innovating concept:** incorporation of Aloe Vera as a **new ingredient into food.**



Health benefits:

- ✓ **Regulation of digestive disorders**(Femenia et al, 1999; Rivero Martínez et al, 2002)
- ✓ **regulates the immune system** promoting the natural defenses against infections (Karaca et al, 1995)

# Saloe<sup>®</sup>: Our process...

## **Begin in the field...**

From our associated ecological crops, we obtain optimal quality raw material.

## **After de manual harvest...**

The aloe vera leaves are transported to our Biofactory in Pradoluengo, where they are transformed into food products.

# Saloe® is certified...

Our end-products are made with our own and unique productive system, that is certified by different organisms:

Factory with organic certification

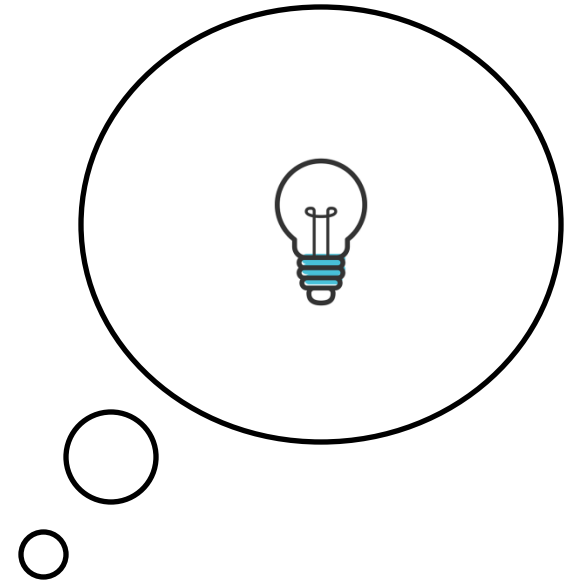


IFS Quality Certification



Factory with the IASC Certification





**Research projects**

# COSMÉTICA VIVA

Naturae is developing a new game of cosmetics products, 100% of natural origin, 100% free of toxics, using the properties of fruits and vegetables to develop **unique** and **innovative cosmetics**, that help us to maintain the skin **healthy** and **beautiful**.



Junta de  
Castilla y León

Ade

Agencia de Innovación, Financiación  
e Internacionalización Empresarial

# Innovative technology for preservation of fruits and vegetables.

Fresh fruit and vegetable juices



dehydrated juices



**100% FREE  
OF  
CHEMICALS**

Fruitsalad ready to consum



Junta de  
Castilla y León

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e Internacionalización Empresarial

# Our Collaborations in these projects:



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**Universidad de Valladolid**



**UNIVERSIDAD  
DE BURGOS**





# Thanks for your attention



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**NATURAE**

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