



India | Germany | Australia | Jordan

PeppRxTM



www.biomedingredients.com

Product Name:
BioSaffern™

Trademark Number:
6276848

Health Benefits:
Bio-absorptive, efficacy increase
of any ingredient.

Active Ingredient:
Piperine Extract

Application:
Nutraceuticals, Capsules, Tablets,
Dietary Supplements, Food products

Description:

- PeppRx™ is a standardised branded product standardised from, high purity Piperine from black pepper extract.
- It has an efficacy of reduction of insulin resistance, anti-inflammatory effects and also enhances the bioavailability of any active ingredients.
- Pre-Clinical and Clinical studies under trial.
- Application : Enhancing the absorption of the active ingredients. This ingredient should be used along with any other nutraceutical ingredient, hence it increases the absorption and efficiency of the active ingredients.

Mechanism of Action:

Bioavailability Enhancer: Piperine binds with the active ingredient and works as drug delivery system. Hence the more absorption and efficiency of ingredient will be increased. Piperine is well-known for enhancing the bioavailability of various drugs and nutrients. It achieves this by inhibiting certain enzymes in the liver (such as cytochrome P450 enzymes) and the intestinal wall, which typically metabolize drugs or nutrients, reducing their absorption. By inhibiting these enzymes, piperine can increase the absorption of other compounds, such as curcumin (from turmeric) and certain vitamins and minerals, making them more effective.

Potential Health Benefits Of PeppRx™



Enhanced Nutrient Absorption: Increases bioavailability: Piperine has been shown to enhance the absorption of various nutrients, including vitamins (like vitamin C and B12), minerals (like selenium), and antioxidants (like curcumin from turmeric).



Digestive Health: Improves digestion Piperine can stimulate the secretion of digestive enzymes, promoting better digestion. Thereby, helping with conditions like indigestion or bloating. It may aid in fat digestion by enhancing the secretion of bile from the liver.



Antibacterial and Antifungal Properties: Piperine has natural antimicrobial properties that can help fight against bacterial and fungal infections

Potential Health Benefits Of Black pepper

Black pepper, often called the "king of spices," offers a range of potential health benefits beyond its flavor-enhancing properties. Many of these benefits are attributed to piperine, its main bioactive compound.

Here's a summary of the potential health benefits of black pepper:

1. Rich in Antioxidants:

Piperine is a potent antioxidant that helps neutralize harmful free radicals in the body, potentially protecting against chronic diseases.

2. Anti-Inflammatory Properties:

Piperine and other compounds in black pepper may help reduce inflammation, which is linked to various health issues like arthritis, heart disease, and some cancers.

3. May Have Anti-Cancer Properties:

Test-tube studies suggest piperine may inhibit the growth of cancer cells and induce cell death in certain types of cancer. However, human trials are needed.

4. Boosts Nutrient Absorption:

Black pepper, particularly piperine, can enhance the bioavailability of certain nutrients, such as curcumin from turmeric, beta-carotene, selenium, and some medications.

5. May Improve Brain Function:

Animal studies suggest piperine may improve memory and cognitive function and may have potential benefits for neurodegenerative conditions like Alzheimer's and Parkinson's disease.

6. May Improve Blood Sugar Control:

Some research indicates that piperine may help improve insulin sensitivity and glucose metabolism, potentially benefiting blood sugar management.

7. Promotes Digestive Health:

Black pepper stimulates the release of digestive enzymes, which can aid in the breakdown of food and improve digestion. It may also have carminative properties, helping to reduce gas and bloating.

8. May Aid Weight Loss:

Piperine may help promote the breakdown of fat cells and increase metabolism.

9. May Offer Pain Relief:

Black pepper has traditionally been used topically to relieve pain due to its warming and anti-inflammatory effects.

10. May Have Antimicrobial Effects:

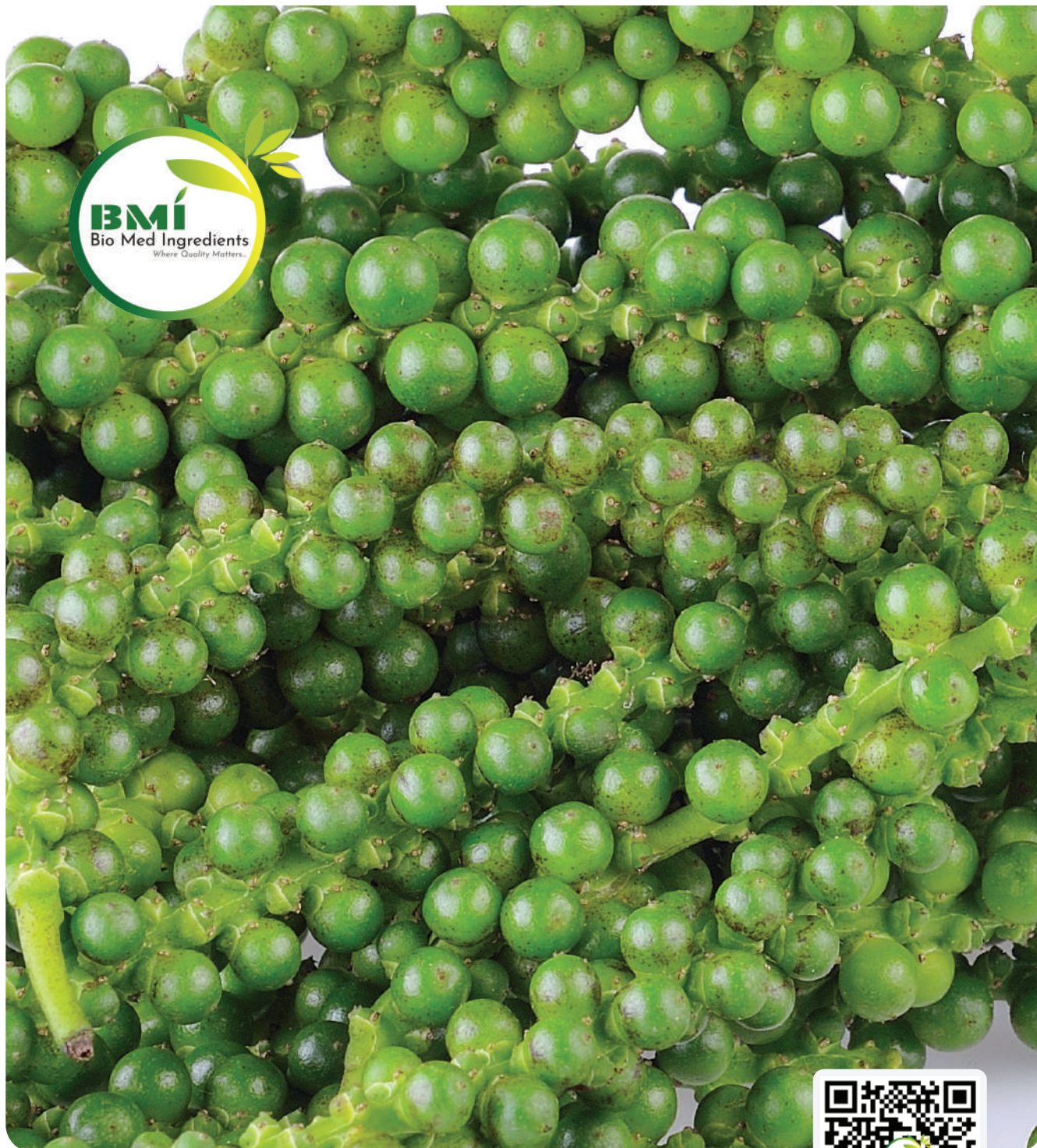
The essential oils in black pepper, including piperine, exhibit antimicrobial properties against certain bacteria, fungi, and viruses.

11. May Support Liver Health:

Some studies suggest black pepper may protect the liver by promoting detoxification and reducing oxidative stress.

12. May Improve Bone Health:

Black pepper contains minerals like calcium, magnesium, and potassium, which are important for maintaining strong and healthy bones. Its anti-inflammatory properties may also help with joint disorders.



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