HOW TO WORK WITH US

We are interested in partners who will develop our products in local markets using their own resources.

We offer a unique product at a competitive price (our business encompasses manufacturing, technology, and expertise). You sell it on exclusive terms, profitably, and develop your marketing in your target market.

OUR PROPOSALS

- Products with deferred payment
- Exclusive distibution for your region
- Information and marketing support in local market
- Training and professional development of partner personnel
- Redesign and release of products under the White Label

PARTNER'S OBLIGATIONS

- Obtaining all permits and certificates in your country
- Engagement in local marketing
- Sale of products
- Covering all local market expenses with your company
- An annual sales plan of at least $150,000 at first year

OFFER — FACTORY PRICE

1. FINISHED PRODUCTS

- 500 ml with 100 adult pieces – $10 p.u. from one pallet
- 30 sticks 5 ml in box – $7 from one pallet

2. SEMI-FINISHED CONCENTRATE (AS «FERMENTED OAT») IN IBC CONTAINERS FOR USE IN LOCAL FACTORY

3. 2X CONCENTRATE 640 L – $8200

Options:

- Add 640 L clear water and mixed
- You receive 1280 L – 2560 boutles with 500 ml with ~$3,2 costs of products on site.
- You packing and labeling products with «Made in Your Country» Label

We can develop and make products according our technology by your requirement.

USE CASES

- Food ingredient for health
- A healthy drink
- Probiotic/ postbiotic/ metabiotic food supplements or medical use
- Bio Fertilizer with probiotical bacteria and ferments
- Universal probiotic food supplement for animals

PROBIODUCTS | ZOE

WORKING DIRECTLY WITH A BIOTECH COMPANY

Probioducts LTD is the creator, owner of the technology, and manufacturer of a unique probiotic composition under the ZOE brand.

We have

- Our own high-tech factory of unique food probiotic products
- Strong RND team and unique experience

Our products are already improving the health of hundreds of thousands of people in Russia and the European Union.

We are ready to supply our unique products directly from our factory with the benefit of our trading partners to improve the health of the people.

BEWARE OF COUNTERFEITS AND PLAGIARISTS

MORE IN PRESENTATIONS (PDF)

In English *In Chinese* *In Russian*

CONTACT US DIRECTLY

CEO Maxim Zhukov
@ProbioZoe
wewannazoe@probioducts.info

ZOE®

PLANT-BASED PROBIOTIC COMPOSITION

ZOE (in russian ЗОЭ) – from Greek means "life"

A UNIQUE OFFER FOR PARTNERS IN GLOBAL MARKETS FROM PROBIODUCTS LTD RUSSIA

MANUFACTURER, DEVELOPER, R&D, FOOD TECH SCIENCE AND WORDWIDE PATENT HOLDER COMPANY

WO 2023043340, EP 4403044, CN 118475256, RU 2790676, EA 202490579

MADE IN RUSSIA

® in RUSSIA from 2019 | © probioducts.info 2019-2025

WHAT IS ZOE?

ZOE IS A UNIQUE NATURAL BLEND DEVELOPED BY OUR COMPANY OF

- Bioregulatory molecules of bacterial (metabiotics, postbiotics) and plant origin.
- Live probiotic bacteria in active form in a specially prepared, long-lived nutrient medium of plant origin, rich in prebiotics – fermented dietary fiber.
- Superior to existing forms of probiotics, prebiotics, metabiotics, and postbiotics.
- Intended for addition to food, beverages or fermentation products.

GOOD STORAGE CONDITION

Store up to +25°C – 12 months. Protect from direct UV and sunlight. After opening, store in the refrigerator, we recommend using within 1 month. Freezing and defrosting is allowed without losing useful properties.

NATURAL AND RAW

Only natural ingredients from deep multi-stage fermentation of plant.

100% vegan
Gluten free
Yeast-free

Milk free
Casein free
Lactose free

Sugar free
Diabetic

CLEAN NATURAL COMPOSITION

Still water, oatmeal, amaranth flour, water extract of peppermint, micro and macroelements (salt with reduced sodium content + potassium, magnesium, iodine, Himalayan pink salt), soda, a special blend of live and active cultures of a complex of 18 types of probiotic bacteria from 5 genera Bifidobacterium, Lactobacillus, including L. Reuteri, Lactococcus, Pediococcus, Streptococcus thermophilus in concentrations up to 10^8-10^{11} CFU/ml, metabolites and enzymes of propionic acid bacteria and bacteria from the composition.

NATURAL PLANT-BASED COMPOSITION

	ZOE	Difference from analogues
Metabiotics / Postbiotics	Antioxidants, detoxifiers, fungicides, bactericins, reuterin, propionic acid, propionates, vitamins (B1, B6, B12, K, A, E, D), OMEGA-3, 6, 9, peptides, neurotransmitters, β-glucans, anti-inflammatory bioregulatory molecules, metalloproteins, chelated microelements, organic acids	• More diverse and abundant than in well-known products, thanks to long-term accumulation and the specificity of the nutrient medium • Produced by bacteria over 4-5 weeks in bioreactors • Synthesis of beneficial metabolites continues in the food • Beneficial natural action in every part of the gastrointestinal tract, from the mouth to the colon
Digestive and detoxifying enzymes	• Already accumulated in the product in significant quantities • Adapted for active digestion of a variety of foods • Destroy protein toxins • Protease, amylase, lipase	• Enzyme production continues in the composition of food enriched with the composition and in the food bolus • The enzymes are adapted to work in both acidic and alkaline environments
Probiotics	•High concentration of ~10^{11}CFU/ml per serving • Live active form in a nutrient environment • A variety of studied food probiotic strains: from hypoallergenic monostrains to multicultural blends with L.Reuteri	• The concentration is higher and more stable than in liquid probiotics with an active form in milk media • A special long-lived nutrient medium of plant origin • Microorganisms adapt to the harsh environments of the stomach and duodenum • Follow the natural path from the oral cavity to the large intestine increasing their population
Prebiotics	Fermented dietary fiber from plant media, β-glucans, and other polysaccharides from probiotic bacteria	Greater variety and quantity of dietary prebiotics and plant fibers compared to analogues
Nutrients and regulatory molecules	Peptides of microbial and plant origin (fraction), YY peptide, SCFA, exopolysaccharides, neurotransmitters and their precursors	• Synthesis continues in food as it moves through the gastrointestinal tract • The digestibility of food enriched with ZOE is enhanced • Nutritional value increases due to the release and breakdown of the original components
Nutrient medium	• A deeply fermented oatmeal blend enriched with natural polyphenols, antioxidants, and a complex of macro- and micronutrients • The product is fermented to hydrolyze proteins (short peptides and free amino acids), fats, and carbohydrates (primarily mono- and disaccharides), enriched with their monomers	• Milk-free, dairy-free, gluten-free. Does not contain animal ingredients, 100% plant-based and vegan • During the fermentation complex active bacterial biochemical compounds (metabiotics) are synthesized in significant quantities from protein and carbohydrate monomers. • This includes polymers such as exopolysaccharides, particularly beta-glucans

Well-known fermented dairy products and dietary supplements with live bacteria contain fewer beneficial bacteria and bioactive substances, and are also unsuitable for people with intolerance to milk, lactose, or casein.

MORE THAN BIOTICS

- Active Probiotics bacterias up to 10^{11}
- Prebiotics (betaglucans, dietary fiber, polyphenols)
- Postbiotics (metabiotics)
- Natural sorbents and detoxifying agents
- Digestive Enzymes
- Bioavailable Minerals
- Antioxidants and bactericides

THE DISTINCTIVE FEATURE OF ZOE, WHICH ENSURES ITS HIGH EFFICIENCY AND UNIQUE PROPERTIES, IS THE COMPLEX, COMPLEMENTARY EFFECT OF

- Special form of probiotic components
- Products of probiotics vital activity (postbiotics)
- Healthy natural components released from the plant environment

WHAT IS ZOE FOR

NUTRITION WITH ZOE ACTIVATES METABOLISM, SUPPORTS AND RESTORES SELF-REGULATION SYSTEMS IN PEOPLE AND PETS.

- A universal means of optimizing the composition of one's own resident microbiom of the gastrointestinal tract in various cases. Including the suppression of pathogenic and putrefactive microbiom
- Positively affects all 14 physiological functions of the gastrointestinal tract, both digestive and non-digestive.
- Bacterial metabolites are involved in the transport of glucose into muscles and adipose tissue even in insulin resistance (type 2 diabetes).
- Food processed or consumed with the composition becomes more suitable for people suffering from obesity, as well as type 2 diabetes and high blood sugar.
- Metabiotics from the product and newly synthesized from food are absorbed throughout the gastrointestinal tract.
- Bacteria from the product participate in digestion, antioxidant and detoxifying food throughout the gastrointestinal tract (and not only in the large intestine like probiotic preparations).
- Number of initially added ZOE bacteria increases In the food.
- Metabolic activity the production of useful metabolites in the food, food bolus and chyme continues throughout the gastrointestinal tract from