





BIO-RESEARCH PRODUCTS' EXHIBIT AT THE ENGREDEA 2012 SHOW

LACTOPEROXIDASE Enzyme	DIAMINE OXIDASE (Histaminase) Enzyme	LACTOFERRIN Glycoprotein
 <p><i>Natural anti-bacterial and preservative used in...</i></p> <ul style="list-style-type: none">Enzymatic toothpasteMouthwashCosmetics  <p>BIO-RESEARCH PRODUCTS, INC. <small>ISO 9001-2008 Certified</small></p>	 <p><i>A dietary ingredient that boosts digestive health and improves tolerance to foods rich in histamines.</i></p> <ul style="list-style-type: none">Plant basedFood gradeKilo quantities	 <p><i>A potent anti-bacterial agent within the human body</i></p> <ul style="list-style-type: none">Dietary supplementsNutricosmeticsAntibacterials <p>BIO-RESEARCH PRODUCTS, INC. <small>ISO 9001-2008 Certified</small></p>

Welcome

This is our first appearance at the Engredea Show and is expected to be the first of many. The main attraction of Bio-Research Product's exhibit is our Diamine Oxidase enzyme. While Diamine Oxidase is our entree to the nutraceutical market, attending the Engredea show allows us to interact with people and companies from the cosmetics, food additive, and veterinary markets about new uses for all our food grade enzymes.

PRESS RELEASE

March 9, 2012...DIAMINE OXIDASE SCARCITY ENDED! GOOD NEWS FOR THE HISTAMINE INTOLERANT. Enzyme producer, Bio-Research Products, announces expanded production of a novel, plant-based Diamine Oxidase for digestive supplements for histamine intolerance.

Bio-Research Products is introducing a novel Diamine Oxidase enzyme at the Engredea show that is both food grade and plant-based.

According to Dr. Milind Deshpande, Vice President of Research, “We were the first company to market a plant-derived Diamine Oxidase enzyme. This enzyme was originally developed for rapid testing assays of the freshness of seafood. Diamine Oxidase reacts with histamines and other markers of early spoilage. However, the real interest in this product has come from the producers of digestive supplements. A food grade powder version of the enzyme has been developed that meets the requirements of the supplement market. Kilogram quantities are now available. Bio-Research Products has a liquid, food-grade version of Diamine Oxidase under development.”

Bio-Research Products, Inc. is located in North Liberty, Iowa, USA. The Company produces specialized enzymes for the medical diagnostic market as well as food grade enzymes such as Lactoperoxidase, Lactoferrin, Lipoxygenase, and Soybean Peroxidase. Please visit our website: www.Bio-ResearchProd.com or phone 800-326-3511 for more information.

DIAMINE OXIDASE

(Histaminase)
Enzyme



A dietary ingredient that boosts digestive health and improves tolerance to foods rich in histamines.

- **Plant based**
- **Food grade**
- **Kilo quantities**

DIAMINE OXIDASE FOOD GRADE POWDER

Bio-Research Products was the first company to develop a plant-based Diamine Oxidase enzyme. The Company developed this enzyme for the rapid assay market and specifically for tests designed to identify early signs of spoilage in seafood. The chemical markers of this spoilage are the presence of the diamines cadaverine and putrescine and the presence of histamines.

In the past several years, nutraceutical companies have asked Bio-Research Products to supply this enzyme for use in supplements to help people who are allergic to histamines. Diamine Oxidase is an enzyme naturally found in the human digestive system. People who have higher natural levels of Diamine Oxidase might be described as "histamine tolerant." Those with lower natural levels of Diamine Oxidase are described as "histamine intolerant" and suffer digestive distress when eating foods rich in histamines. This would be foods like pizza, red wine, and process meats such as salami and pepperoni.

Diamine Oxidase as a food supplement could boost the digestive health and improve the tolerance to histamines.

Diamine Oxidase #902

This version of diamine oxidase was developed to meet the requirements of the nutraceutical market. This plant-based, food grade enzyme is a free flowing powder ideal for filling capsules. The typical activity of #902 is 200 IU/g.

Diamine Oxidase Liquid

Currently Bio-Research Products is developing a liquid, food grade Diamine Oxidase for supplement producers who prefer to formulate with liquids. This should be ready by late 2012.

LACTOPEROXIDASE

Enzyme



*Natural anti-bacterial and
preservative used in...*

 **Enzymatic toothpaste**

 **Mouthwash**

 **Cosmetics**



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LACTOPEROXIDASE

Food Grade Lactoperoxidase

Bio-Research Products first introduced Lactoperoxidase (LPO) to its product line in 2010. Now we have established a cGMP production line for food grade enzymes and are scaling up the production process to supply this enzyme in kilogram quantities.

Bovine LPO and North American Market

Lactoperoxidase is an enzyme naturally found in cow's milk and is isolated by an extraction process. Many of the largest producers of this enzyme are major dairy cooperatives in Australia, New Zealand and the Netherlands. Bio-Research Products is vying to become a major North American producer of LPO offering competitive pricing, excellent quality and timely supply.

LPO Applications

Lactoperoxidase is a natural anti-bacterial used in some cosmetic products. This enzyme finds use in dentifrice products including mouthwash and toothpaste.

It is often used in products to combat dry mouth. Its use extends to veterinary products including toothpaste, mouthwash and shampoo.

LACTOPEROXIDASE Enzyme



Natural anti-bacterial and preservative used in...

 **Enzymatic toothpaste**

 **Mouthwash**

 **Cosmetics**



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LACTOFERRIN

Glycoprotein



*A potent anti-bacterial agent
within the human body*

 **Dietary supplements**

 **Nutricosmetics**

 **Antibacterials**

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LACTOFERRIN

Food Grade Lactoferrin

Lactoferrin (LF) is the newest addition to the Bio-Research Products line up of products. Like Lactoperoxidase, the LF is a natural component of cow's milk and is produced by an extraction process.

Samples of food grade LF will be available starting in June. Volume production will begin in the second half of 2012.

Applications of Lactoferrin

There is currently a strong market in Asia for Lactoferrin as an ingredient in infant formula and as an additive in yoghurt products.

Bio-Research Products will focus on active applications in the North American market. Many dietary supplement suppliers offer

Lactoferrin capsules as an anti-inflammatory agent for the digestive system. This anti-inflammatory or "calming" property is also utilized in topical products like cold creams and cosmetics.

Thank you for taking the Tour.

Please contact us to discuss your product requirements.

Dr. Milind Deshpande, Vice President for Research, Milind@Bio-ResearchProd.com

Dr. Brian Mundell, Research Director, Brian@Bio-ResearchProd.com

LACTOFERRIN

Glycoprotein



*A potent anti-bacterial agent
within the human body*

 **Dietary supplements**

 **Nutricosmetics**

 **Antibacterials**

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