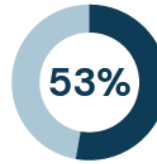


Delivering Digestive Comfort

€ Digestive enzymes (OTC) value is estimated to be €820 million globally¹



of consumers are interested in addressing **gluten** and **lactose** sensitivity²



Health from the Gut: Tolerase® G breaks down **gluten**



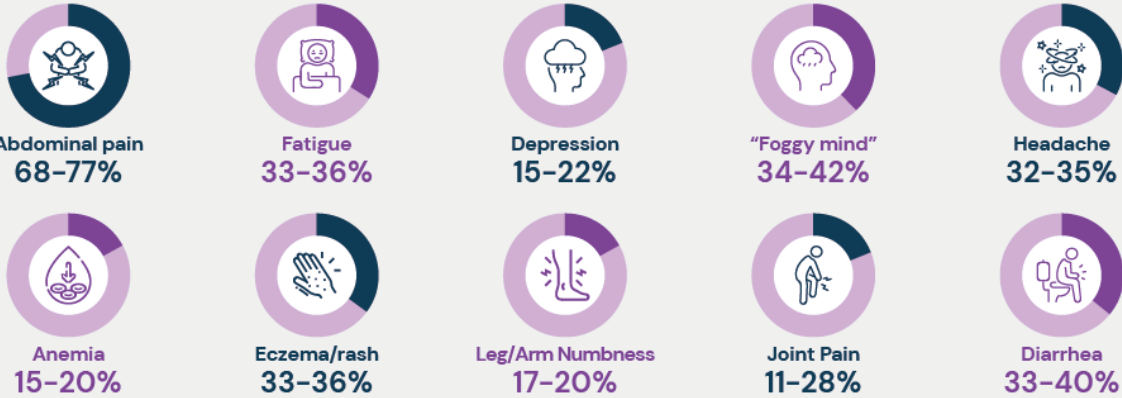
Health from the Gut: Tolerase® L breaks down **lactose**



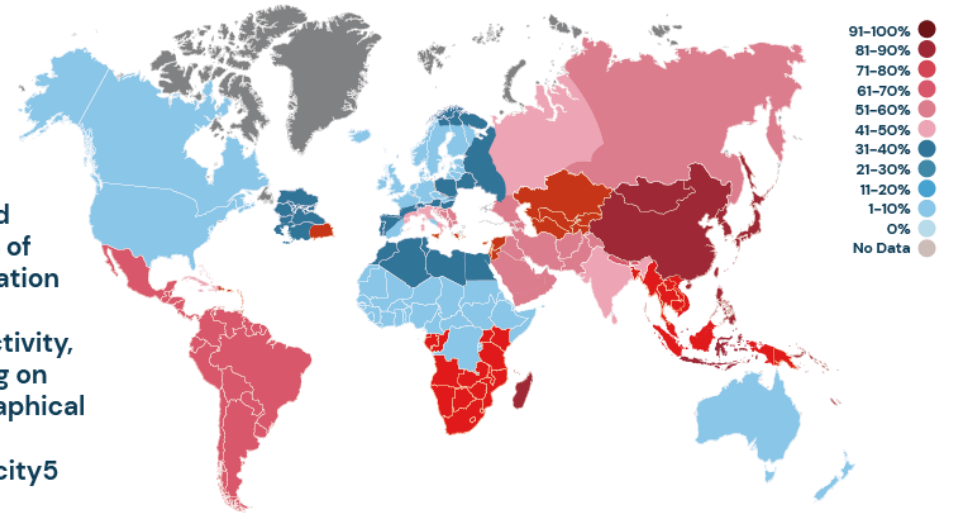
Data obtained at population level suggest that prevalence rates of NCGS (Non-Celiac Gluten Sensitivity) are up to ≈ 15%³

UP TO 70% of the world population cannot fully digest lactose after infancy

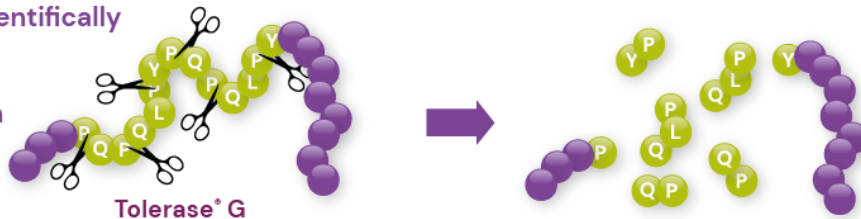
Commonly Reported Symptoms in NCGS⁴



A reported 5 to >90% of the population have low lactase activity, depending on the geographical location and ethnicity⁵



Tolerase® G is scientifically proven in clinical studies to break down proline-rich gluten epitopes



Tolerase® L is an acid lactase powder originating from a special strain of the fungus *Aspergillus oryzae*

- High activity
- White color
- Excellent flow-ability
- High solubility
- Dust-free
- Neutral taste
- Suitable for direct compression

¹ Euromonitor International 2022, market by positioning. ² FMCG – Digestive Health in 2022 and beyond – Global Report. ³ Feliznando Isidro Cárdenas-Torres et al Medicina 2021, ⁴ Sapone A et al; BMC Medicine 2012. Volta U et al; Nat Rev Gastroenterol Hepatol 2012. Voorhees K et al; Use of Disease Symptoms Checklist in Self-Initiated Diagnoses of Celiac Disease and Non-Celiac Gluten Sensitivity. March 2009 – May 2011; www.celiaccentral.org ⁵ World population and low lactase activity. Source: BNF, NIH, Wikipedia