FRAUPHARMA

FROM NATURE THE ANSWER TO QUALITY OF LIFE





PHOSPHATIDYLSERINE FROM SUNFLOWER OR SOY



WHAT IS PHOSPHATIDYLSERINE?

Phosphatidylserine (PS) is a phospholipid, or a type of fat, found in cellular membranes throughout the body. It is especially found with high concentrations in the brain and involved in the trasmission of molecular messages between cells.

While phosphatidylserine is **naturally produced** in the body, production slows down as we age leaving healty nerve cell membranes and myeline more exposed to deterioration. Phosphatidylserine is involved in supporting normal cognitive function, mood and exercise performance. When levels decline, the body is more susceptible to imbalances in these areas.

ESSENTIAL ROLE OF PHOSPHATIDYLSERINE (PS):



Support cognitive function to aid cognition, memory and mood that can be altered by onset cognitive aliments.



Sustain healthy mood balance by supporting circadian rhythm and basal levels.



Balance cortisol levels to help normalize the sleep cycle, balance the hypothalamuspituitary-adrenal axis, and lessen acute stress.



Improve excercise performance and lessen muscle soreness.



Researchers have given PS supplemention to athletes and non-athletes alike to find that it helped regulate cortisol levels, support a healthy mood and cognition, and sustain exercise capacity while lessening muscle soreness after exercise.

it is also found to be effective in supporting the release of acetylcholine and synaptic activity which is important to produce communication between cells in the brain.





WHAT IS PHOSPHATIDIC ACID?

Phosphatidic acid, known as PA, is a phospholipid, or a type of fat, found in a cellular membranes throughout the body. It is involved in the transmission of molecular messages between cells. Phosphatidic acid is naturally produced in the body, it is present in all types of lecithins (soy, sunflower, etc.).

Phosphatidic acidi is proven to lower cortisol level in people under phsycal or phsicological stress. It binds to mTor receptor, and this interaction seems to be at the base of its activity in increasing resistance to physical activity and to increase muscle mass.



It can be added to diet of people undergoing to have **intense sport** activity or in periods of psicological stress.



It can be formulated together with phosphatidilserine to **support healthy** mood and cognition.



PALMITOYLETHANOLAMIDE

WHAT IS PALMITOYLETHANOLAMIDE (PEA)?

Palmitoylethanolamide (PEA) is a natural product, present in several types of food (eggs, soy oil, peanuts etc) and is naturally produced in the body.

Its phisiological role was studied and firstly described by the Nobel prize Rita Levi Montalcini in 1992. Extensively studied in the clinical practive with more than 5000 patients reported in the literature. No side effects are detected.

PEA acts at periphal level by inibiting the mastocites degranulation. Mastocites may be recruited at site of infiammation and via degranulation relase some pro-infiammatory citokines like TNF alpha.

PEA may work as neuroprotective in several chronic infiammation like:

- premenstrual syndrome
- neuropatic diabetic pain
- lombosciatalgia
- carpal tunnel syndrome
- herpes zoster
- sciatic pain
- fibromyalgia



WHAT IS METHYLTETRAHYDROFOLATE (MTHF)?

Methyltetrahydrofolate (MTHF) is a folate derivative, it is a natural product produced in the body by the metabolism of folic acid. MTHF is the biological active form of the folic acid (vitamin B).

MTHF plays an importante role in the DNA replication and cell subdivision cycle. Folates are found in a variety of food, like green vegetables, egg yolk, milk. Unfortunately folates contained in food are unstable and can easily loose their nutritional value during food processing and storage. Cooking may decrease the activity of folate up to 90%.

Human beings can't synthesize folate and the body can store a limited ammount of folate, for these reasons folate should be supplied by the food or supplemented by a quality nutraceutical product.

Folate definiency may occur if:

- dietery intake is inadeguate
- increased need like in : pregnancy, lactation, child growth
- drug use interference
- enzyme defects
- malabsorption

Folate deficienty may be associated to some severe conseguences:

- neural tube defects in newborn, like spina bifida
- cardiovascular disease
- macrocytic anemia
- omocystene level





N-OLEOYLETHANOLAMIDE

WHAT IS OLEOYLETHANOLAMIDE (OEA)

Oleoylethanolamide (OEA) is a natural product, is a product of oleic acid metabolism. FDA recognizes OEA as GRAS new dietary ingredient.

The compound has been exensively studied by US Irvine California University with the sponsorship of National Institute of health (NIH). It acts as appetite suppressor through interaction with the intestin PPAR receptors, that are sending a message of satiety to the brain. OEA doesn't bind to CBI or CB2 receptors, like other anoressic compounds. Overweight and obesity are widely spread around the world, OEA allows to control appetite by a natural safe product.

OFA:

- decreases body weight
- decreases hyperphagia
- increases lipolysis
- decreases hypertryglycerilemia
- · decreases hypercholeiterolemia



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FRAUPHARMA'S MISSION

To supply high quality, clinically tested nutritional supplements which may be required in different conditions in life.

- Aging and menopause
- Pregnancy
- Unbalanced diet
- Intense sport activity
- Endocrine disorders
- Genetic diseases



FRAUPHARMA'S COMMITMENTS

- Highest quality products
- State of the art GMP production
- Continuity of supply
- Customer satisfaction
- Innovation

