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Bioenergy Life Science sweetens its ingredients’ appeal to the anti-aging and energy markets

*Stop by IFT Booth #3622 to sample chef-created
keto-friendly, low-glycemic functional treats*

Energy and anti-aging are currently two of the largest functional ingredient categories. Bioenergy Life Science (BLS) is demonstrating its industry leadership in both categories during IFT 2019 in New Orleans. Stop by Booth #3622 to sample two market-pleasing functional treats, and speak with BLS experts about the ease of formulating with its two game-changing functional ingredients.

Well-known functional chef Gerard Viverito will be present during the first two days of the show serving functional treats made with Bioenergy Ribose, the only patented and FDA GRAS-certified D-Ribose; and BLS’s newest ingredient RiaGev, the first and only commercially available proprietary compound uniquely combining Bioenergy Ribose and a form of Vitamin B3. (Don’t worry: If you can’t make it until day three, Chef G will leave plenty of samples for you to try.)

Warm chocolate chip cookies that are keto-friendly and low-glycemic

Chef G’s melt-in-your-mouth chocolate chip cookies are made with Bioenergy Ribose. “Using Ribose is a way to sweeten food without increasing its glycemic index, which is especially good for those of us who are following the keto diet,” says Chef G. “I watch every gram of sugar I put into my body. Unlike monk fruit or stevia, ribose has a slightly less perceived sweetness profile which many people prefer.”

Formulators use Bioenergy Ribose to enhance their product’s functionality and has many benefits. “Ribose has a negative glycemic index. And because it adds slight sweetness, you can replace 10 to 15% of sugar in a food product with ribose, which helps smooth out the glucose fluctuation caused by sugar,” says Bioenergy Life Science Director of Marketing Penny Portner who, along with Vice President of Sales Marianne McDonagh, will be present in the BLS booth.

This is a very flexible ingredient. “Because it is fully soluble and can be heated to 375 degrees when producing products, Bioenergy Ribose is easy to formulate in foods, beverages, RTD drinks, chewables and powder mixes as well supplements,” Portner adds.

Bioenergy Ribose, a 5-carbon monosaccharide, works by regulating the body’s natural energy synthesis. It helps muscles regenerate lost energy, and to reduce muscle soreness. “Think of it as helping to level your body’s energy supply versus its demand for energy,” she says. “Bioenergy Ribose is well suited for anyone who wants more sustainable energy, from the cellular level. It is especially ideal for products supporting heart health as well as for sports nutrition.” A 2017 study

published in the [Journal of International Sports Nutrition](#) found that ingesting D-Ribose may help people recover energy faster after periods of intense exercise.

Hard-to-resist peanut butter cheesecake balls dipped in chocolate boost NAD production

Made with RiaGev, these cheesecake balls are a good way to manage cholesterol, support immune function and replenish waning NAD levels. NAD is a key cellular regulator of aging processes, and is used by the body to power metabolism. “The cheesecake balls are scooped, chilled and dipped in chocolate. The RiaGev went right into the recipe without changing the taste or texture. I appreciate having a functional ingredient that is easy to work with and that will yield more nutritious results,” says Chef G.

Portner explains the significance of RiaGev’s combination of Bioenergy Ribose and vitamin B3. “Research says our NAD levels decrease by 50% between our 40s and 60s, which has a negative impact on healthy cell production and longevity, and the ability to deal with the effects of cellular and free radical stress. While there are other NR products out there said to boost NAD production, RiaGev is different because it enters the pathway directly so it increases NAD levels faster. RiaGev is more efficient because there are fewer steps needed to produce NAD. This all makes sense because Ribose is a substrate of ATP and vitamin B3 is a substrate of NAD, both of which are needed in relative concentrations for the cell to survive.”

In addition to efficiently supporting healthy aging, the new ingredient RiaGev – which like Bioenergy Ribose is non-GMO and GRAS – offers benefits for mitochondrial health, immune support and age-related cognitive health.

“RiaGev is very usable in foods, powdered mixes and supplements, particularly capsules,” says Portner. “It truly is for anyone interested in slowing the aging process from the inside out because it helps create healthier cells.”

To review the clinical studies and applications, and to find additional information on formulating with Bioenergy Ribose, visit www.BioenergyRibose.com or www.bioenergylifescience.com.

Media Note: For additional information or to schedule an interview, contact Media Relations Agency at 952-697-5220.

Biography: Penny Portner, M.A.

Penny Portner earned her bachelor of science degree in business management and marketing at the University of Maryland University College and her Masters of Arts from the University of St. Thomas. She has been with Bioenergy Life Science, Inc. (BLS) for 12 years where she began as the Clinical Sales Manager for their dietary supplement and medical food line, Corvalen. She then became the marketing manager for the Corvalen products, and finally the Director of Marketing for both the consumer product and bulk ingredient business. Ms. Portner's marketing experience also includes positions with UnitedHealthcare, McKesson Corporation and Haworth, Inc. After a brief departure from the industry, Ms. Portner returned as the Director of Marketing

in 2012. Considered an industry leader and expert, her marketing efforts have been recognized by the industry in the form of awards for ad design and impact.