

Kyäni: Brilliance from Bush to Bottle

Kyäni products are scientifically developed to help you and your family Experience More. Through cutting-edge science and technology, Kyäni has positively impacted thousands of lives around the world. Simply put, Kyäni's delicious, easy-to-use products provide optimal health and nutrition.

To ensure that Kyäni's products provide the maximum benefit, we have implemented a stringent quality control system. These procedures make certain that each bottle of Kyäni's high-impact products are safe for you and your family, contain potent ingredients, and adhere to impeccable standards. The result is a superior health and wellness product. It's Wellness, Simplified. As we describe Kyäni's quality control system, you will see the brilliance of Kyäni's products, from bush to bottle.

RAW MATERIALS

The life cycle of Kyäni's products begin with raw materials—the Wild Alaskan Blueberry, the Wild Alaskan Sock-eye Salmon, tocotrienols, and other Superfoods.

Harvesting Wild Alaskan Blueberries

The Wild Alaskan Blueberries found in Kyäni Sunrise™ are grown in the rugged Alaskan terrain and hand-picked in the late summer or early fall at the peak of ripeness to ensure maximum nutrition and ORAC (Oxygen Radical Absorbance Capacity) scores. The fruit is hand-picked and harvestors are required to wear clothing appropriate for rough terrain and high sanitation including gloves. The blueberries are only harvested once per year and due to the delicate nature of the blueberries, they are immediately frozen as whole berries. The frozen blueberries are then transported to the manufacturing facility in food grade freezer containers.

Once delivered to the processing facility, the Wild Alaskan Blueberries are tested and then returned to the freezer until processing. The blueberries are certified USDA Organic with GMP (Good Manufacturing Practices). To prepare for processing, they are thawed overnight to create a partially frozen slurry, which is then pureed, and dried.

Post-processing tests are also administered to confirm high quality requirements. A Certificate of Analysis (C of A) is produced to verify potency and purity of the product. This includes tests to verify it is free of contaminants and impurities. The C of A is shipped with the product to the manufacturer.

Harvesting Wild Alaskan Sockeye Salmon

The fish oil in Kyäni Sunset™ comes from Wild Alaskan Sockeye Salmon and other Wild Fish. These fish are harvested between January and April and hygienically conveyed to a fish oil processing plant.

Cooking and pressing the Wild Alaskan Sockeye Salmon and other Wild Fish initiates a physical separation of the oil and water in the fish, resulting in fish oil. The oil is then purified and cleansed to remove any impurities. Before the oil is approved, it undergoes laboratory analysis and is MSC (Marine Stewardship Council) Certified and processed under the FDA's HACCP (Hazard Analysis and Critical Control Points) Program. Many other tests are performed throughout the process including sensory, color, taste, and temperature as well as testing for vitamins, heavy metals, toxins, etc. The fish oil is then transported and stored in liquid form in food grade containers.

Harvesting the Annatto Plant

The tocotrienols found in Kyäni Sunset™ are derived from the seeds of the annatto plant (scientifically known as *Bixa orellana*). The annatto plant grows primarily in South America and the seeds grow inside a prickly, red-orange pod at the end of the annatto branch. A vivacious producer, the plant can produce as many as 270 kg of seeds.

To obtain the raw tocotrienols used in Kyäni Sunset™, the annatto plant is batched, cut, collected, dried in the sun, and threshed. Batch records are generated to ensure quality.

Once received, the annatto plant undergoes a proprietary process that includes molecular distillation without the use of solvents. The product withstands high heat during manufacturing. The tocotrienols are then tested to ensure total tocotrienols levels by HPLC (high-performance liquid chromatography), physical and chemical characteristics, heavy metals, and microbiology. Samples are taken prior to, during, and after processing.

Harvesting the Noni Concentrate

Kyäni NitroFX™ and Kyäni NitroXtreme™ have been shown to stimulate the production of Nitric Oxide in the body. Noni is an abundant source of nitrates that encourage the production of Nitric Oxide. Also known as *Morinda citrifolia*, noni is native to Southeast Asia. The noni plant grows 10-20 feet (3-6 meters) tall and the ripe fruit is knobby and contains seeds while the unripe fruit is very green and hard; ripe noni fruit is a yellow-white color with a soft flesh. The root, bark, fruit, seeds, and leaves of this plant have been used extensively for medicinal purposes by ancient and modern healers.

The noni concentrate found in Kyäni NitroFX™ and Kyäni NitroXtreme™ comes from organic sources. After the noni fruit is hand picked, the noni concentrate undergoes a rigorous quality control process. It is extracted, concentrated, filtered, sterilized, standardized, dried, homogenized, and sifted. The raw material is then tested extensively for chemical and physical specifications, microbiology, sight, smell, taste, etc. An extensive C of A is provided. The noni concentrate is Certified Organic and Genetically Modified Organisms (GMO) free. The raw material is then placed in 25 kg drums and kept cool and away from direct sunlight. Finally it is ready to be shipped to the manufacturer.

MANUFACTURING

Once raw materials are received, they are quarantined and tested to verify purity and potency. Documented inspections are performed on all inbound and outbound trucks that deliver or ship products. The receiving department breaks down and re-palletizes each incoming container into clean, heat-treated pallets. Test results are compared with the C of A accompanying the raw product from the processing facility.

Quality Assurance personnel sample and examine all incoming material and components to be used in the manufacturing process. Each raw material is validated for purity, strength, and composition. Tests are performed on multiple lots per shipment. Unacceptable components are rejected. Each shipment is clearly identified with a traceable lot code and Certificate of Analysis. Materials without proper paperwork will be placed on hold pending paperwork. Raw materials and other ingredients must comply with current USFDA regulation for before these materials or ingredients are incorporated into a finished dietary ingredient or dietary supplement.

All ingredients and product are stored in environmentally controlled areas to sustain purity and efficacy of the product. These procedures ensure that the identity, purity, strength, and composition of the dietary supplement are not affected.

After raw materials are tested, verified, and approved, they are ready to be used. Throughout the batching process, each step is carefully documented by an employee and verified by a second employee. Additional batching supervision takes place. The batching supervisor reviews and signs applicable documentation, releasing the batch to a dispensing area.

Then the manufacturer begins by preparing an area to fill the Kyäni products. All employees, visitors, and contractors who enter the processing plant adhere to stringent guidelines regarding hygiene, dress, safety, equipment, etc. The production line is cleaned and all packaging components including bottles, packets, caps, labels, droppers, etc. are inspected, cleansed, sterilized, set up, and approved by a quality assurance team. Raw materials are also set up and approved.

Kyäni Sunset™ is encapsulated, dried, polished, sorted, and inspected. Finished products are tested for Total Omega-3 Potency. Tocotrienols are tested for their identity using a scientifically validated method to ensure the correct concentration of tocotrienols are present in the product. The C of A contains tocotrienols concentration as well as physical and chemical characteristics, and microbiology data. To ensure purity and efficacy, the Certificate of Analysis has to match product specifications.

Kyäni Sunrise™, Kyäni NitroFX™, and Kyäni NitroXtreme™ bottles are filled. Pasteurization occurs during the production and filling process. Bottle are capped, inverted and passed through a cooling tunnel to reduce the temperature. Bottles and packets are dried and inspected for any deficiency. The products then pass through an extensive quality assurance process. Samples are retained for analytical testing and microbiological testing. If approved, bottles and packets are coded with lot and expiration date numbers and loaded onto a pallet.

Finished product inspections ensure the product meets all AQL (Acceptable Quality Level) requirements. Quality Control also assigns specifications and tests for micro-contamination for all raw ingredients and finished products. Additional quality control measures ensure organoleptic testing to ensure proper smell, taste, color, etc. If any of these tests provide results that are unsatisfactory, the batch is rejected. If approved, a new batch of Kyäni Sunrise™ is sent to one of Kyäni's many warehouses around the world and is now ready to be delivered to your home. Kyäni's manufacturers also follow current Good Manufacturing Practice and Standards in Manufacturing, Packaging, Labeling, and Holding Operations for Dietary Supplements as outlined by the United States Department of Health and Human Services, Food and Drug Administration (FDA).

Kyäni takes quality control very seriously. We oversee every detail of the production of each of Kyäni's remarkable products—from the bush, ocean or tree, to the beautiful Kyäni bottle shipped to your home. Individual ingredients and finished products are tested and re-tested so we can provide you with the highest possible quality. By adhering to these strict guidelines, Kyäni will continue to offer superior wellness and nutrition products to the world. It's just another reason why you and your family can Experience More with Kyäni.

For more information, please visit www.kyani.net.

