

AFYAA
Aratox

Toxin No More!
Ultimate Health on the Go

Aratox

Botanical Beverage
Mix Resistant Maltodextrin
with Kombucha and
Date Vinegar

Campuran Minuman Botani
Maltodekstrin Rentang dengan
Kombucha dan Cuka Kurma

AFYAA

Beware of Hidden toxins!!!

Food evolution has created larger options for us to the extent that we became unaware of the hidden toxins in them which can put our health at stake!

Did you know that many vegetables look healthy and fresh as a result of the use of pesticides, while grilled foods contain carcinogens throughout the entire cooking process, which are all toxic for our body?

Toxins are those poisonous substances which can either be produced naturally by pathogens, or synthetically and chemically produced by certain agents.

Believe it or not, we have been consuming these hidden toxins on a daily basis!

1

Aldehyde

Present in fried foods through frying process.



2

Mercury

A type of heavy metal that can be found in many fishes.



3

Bisphenol A

Found in common plastic containers of foods and beverages. High tendency to leach out of these containers and absorb into the food.



4

Pesticides

Applied on crops as part of the agricultural procedure to protect and preserve the crops from insects, weeds, and fungi.



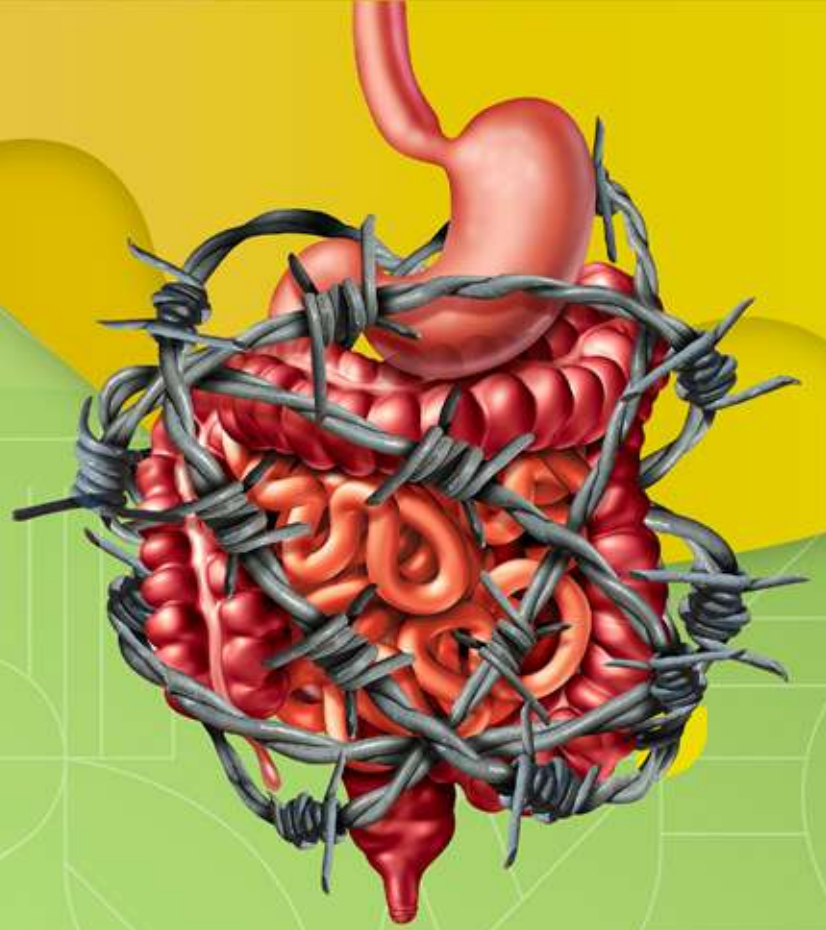
The **DANGER** of toxins

In science, it is well proven that these harmful substances can be well taken care of by a healthy immune system largely supported by the strength of gut health.

Human body has a powerful built-in system to eliminate toxins out of the body, which lies in the gut. However, if the body fails to flush out the toxin properly, toxin build-up is bound to happen and it could be heavily detrimental to you in the long run!

In fact, toxic overload may compromise organ functioning, damage your tissues which thereby gives rise to a wide range of health issues.





Gut

The centrepiece of your health

While it is true that the gastrointestinal system serves as the main portal for processing nutrients, it also acts both as a communication centre and a disease fighter.

From our nervous and immune systems to mental health and digestive functions, a healthy gut plays a significant role in our overall well-being.

In fact, gut balance has an interdependent effect on our brain. Over 90% of the serotonin, the hormone that is responsible for lifting up our mood, is produced in the gut too. If the gut is full of toxins, your health is in danger!

RED FLAG!!!

As your unhealthy eating habit remains unchanged together with **toxin accumulation** in the body, the aftermath may be unpleasant for you!



Indigestion



Constipation



Unintentional
weight gain



Acnes and
dark spots



Poor sleep
quality



Fatigue



Bad breath



Detoxification

Redefining your new health approach

Toxin accumulation will be your nightmare if you fail to keep it at bay, and that's why, all we need is detoxification!

Detoxification is a popular jargon in the health industry and has become a new approach to eliminating toxins out of the body.

More than just improving gut health, detoxification has a multitude of other benefits such as:



Achieving ideal body weight

Improving skin complexion



Boosting energy



Improving nutrient absorption



Keeping yourself healthy all the time



Time to fight against all odds!

Purge the bad out,
Feel the good in!

INSTA
KOMBU

Kombucha
Powder

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Sampul dan Kemasan Botol
Aratox dan Aratox dengan
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Aratox

Fibersol-2[®]
Resistant
Maltodextrin

Kombucha

The futureproof for healthier detoxification

Coming from the past 2,000 years ago, kombucha made its first record when Emperor Qin Shi Huang, who was said to be the first Emperor of a Unified China, was offered a magical elixir that he called the **"drink of immortality"**.

Another legend also recorded that the name of "Kombucha" was derived from a Korean physician, Dr Kombu who brought the fermented tea to Japan in 414CE as a medicine to treat Emperor Inyoko's illness as he was on the verge of death and was looking for a cure.

The tea was also brought to Europe in the early 20th century as a result of trade route expansions, most noticeable in Russia and Germany.

During World War II, the demand for kombucha dipped down due to the shortage of tea and sugar supplies. However, it finally regained popularity following a 1960s study in Switzerland which showed **better comparison of health benefits than yoghurt**.



Understanding Kombucha

How it came into existence?

Kombucha is a lightly effervescent, fermented, and sweetened tea commonly made from black or green tea and is consumed due to its health benefits.

As an active fermented drink, kombucha is produced through a special fermentation process of black or green tea and also **SCOBY (Symbiotic Culture of Bacteria and Yeast)**.

During the process, bacteria and yeast will form a **mushroom-like film on the surface of the liquid, known as 'mushroom tea'**. It will then be left to ferment at room temperature for 1 to 3 weeks and then bottled for 1 to 2 weeks.



After the tea liquid is fermented using SCOBY, it is highly rich in good bacteria, organic acids, tea polyphenols, and flavonoids, thus having **high antioxidant capacity**.

'SCOBYdoo bidoo'!

Not all SCOBY processes contain similar strains of bacteria and yeast



Like no other, the power of

INSTA KOMBUTM

Kombucha Powder

Manufactured by MCB Biotechnology Nutritionals, Taiwan, InstaKombu™ Kombucha Powder is a high-quality ingredient using patented microencapsulated technology under **strict temperature** and **pressure control** to **safeguard its nutrition value** from degradation and simultaneously **preserve original characteristics** of kombucha.

In fact, the small-leaf black tea (*Camelia sinensis*) leaves are manually hand-picked from the high altitude of Alishan mountain in Taiwan (800-1000 metres above sea level).

Our SCOBY is enriched with probiotics such as *Acetobacter xylinum*, *Acetobacter aceti*, *Glunocobacter*, *Brettanomyces*, *Saccharomyces cerevisiae subsp. Cerevisiae*, and other probiotics.



5 networks of function of

INSTA
KOMBUTM
Kombucha Powder



Improve nutrient absorption

Enhance detoxification process



Improve allergic symptoms

Eliminate intestinal toxins



Relieve gastrointestinal discomfort / bloating, cramps, flatulence

Improve imbalance of gut microbiota



Boost immunity

High antioxidant content that can fight against free radicals



Aid in weight loss

Enhance metabolism

Fibre

The Primary Lifesaver!

Ever realised that when you need to pass a stool, some days you need the effort to get it out, but some days it could be effortless? This is all due to fibre. Fibre is an essential component of our diet for keeping our gut healthy.

Two types of fibre

Digestible

Digestible fibre is now commonly known as **prebiotics** that will benefit the probiotics in our gut as their food source, thus promoting a healthy balance of gut bacteria.

Indigestible

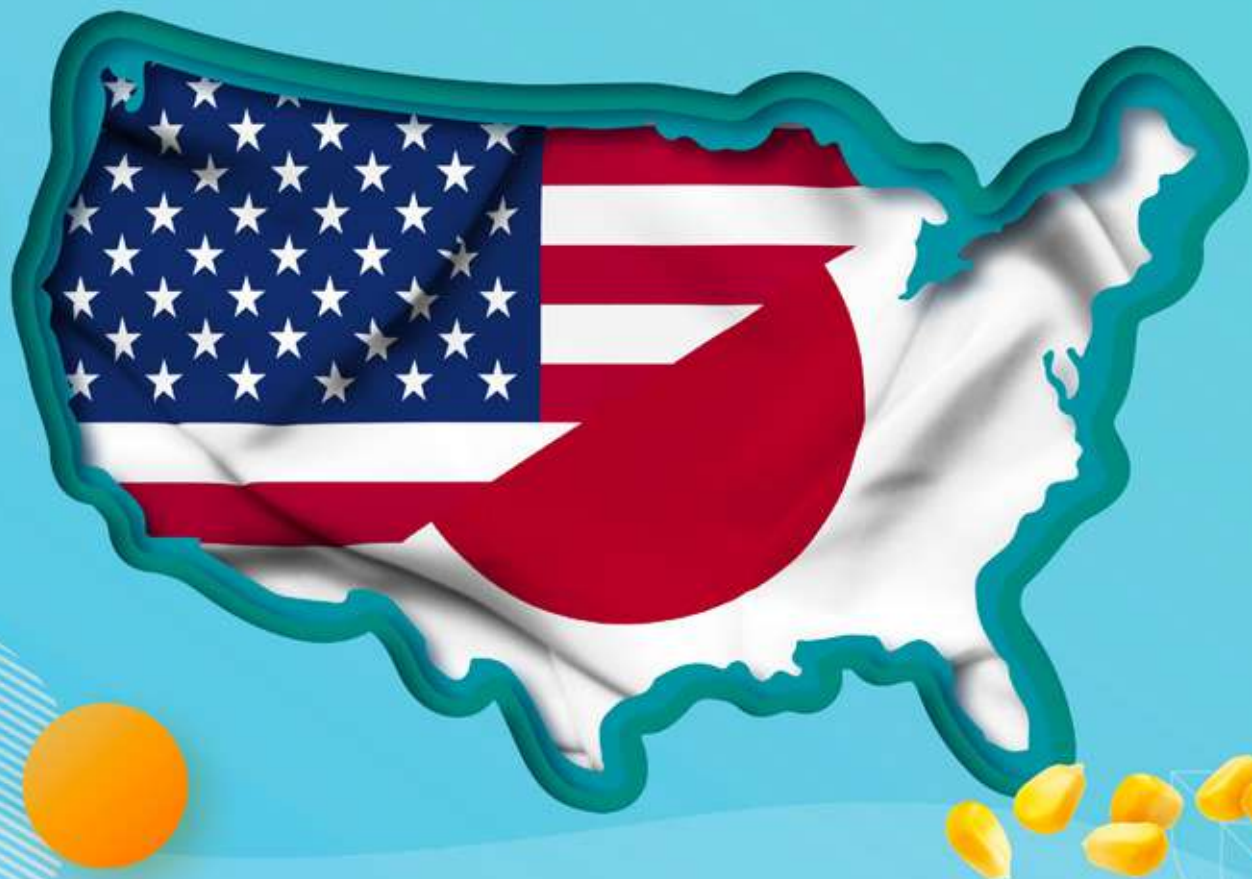
On the contrary, indigestible fibre will increase stool bulk that will eventually improve our bowel movements.



Fibersol-2[®]

(Resistant Maltodextrin)

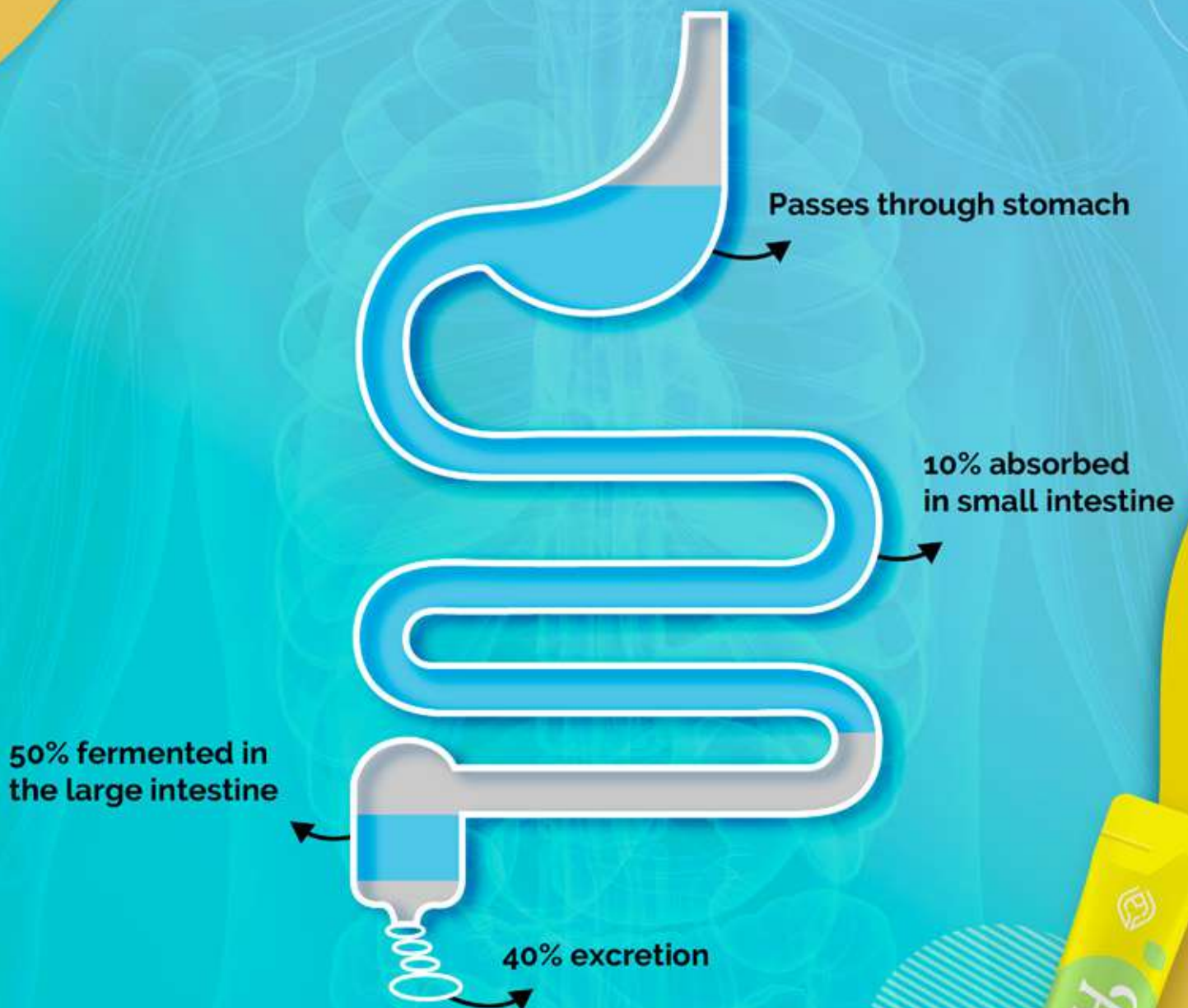
Everything you need to
achieve perfect body
balance!



Extracted from cornstarch, Fibersol[®]-2 is a patented ingredient from the United States of America (USA) that is also a low calorie and water soluble that consists of over 90% dietary fibre.

It is manufactured by a proprietary method of controlled enzymatic hydrolysis, involving the rearrangement of cornstarch molecule linkages.

How it works in your body



Cornstarch linkages created remain undigested by enzymes of the colon thus fermented slowly by microflora. It will then produce less acid and gas, avoiding undesirable abdominal side effects including diarrhoea, constipation, heartburn, nausea etc.



Fibersol-2[®] triple functions



Improve constipation

- Add bulk to stool
- Increase stool consistency
- Stimulate bowel movements



Maintain healthy gut environment

- Aid reproduction of probiotics
- Reduce growth of bad bacteria



Prolong satiety

- Increase hormones that provide the feeling of fullness
- Delay post-meal hunger



Wholesome ingredients for detoxification



Dates vinegar



- Rich in acetic acid and antioxidants (flavonoids, procyanidins, phenolic acids)
- Possess threefold functions: Suppress appetite; Reduce inflammation; Combat free radicals
- In Islam, dates were mentioned in the Al-Quran more than 20 times due to its healing properties, which is more than any other fruit tree



Tamarind

- Contain various antioxidant compounds such as flavonoids, tannins, phenols and saponins and tartaric acid
- Aid in digestion and improves intestinal absorption



AFYAA Aratox

can help you to:



Who needs AFYAA Aratox?



- People who consume unhealthy diet
- People who seldom eat fruits and vegetables
- People who do not consume enough fibre in their diet
- People who have digestive issues



- People who are middle-aged and elderly
- People who want to detox and maintain healthy weight
- People who want to optimise gut health

Direction of use

1 sachet
per day.

Mix 1 sachet with 200 ml
of water and stir well.

