

**FERMOIL** product briefing

[www.fermoil.com](http://www.fermoil.com)

## Agenda:

- Example Consumer Product
- Testimonials
- Why our carrier oil is unique
- Our patented process
- What Fermoil will do for your product

The following is an example of a successful product created with Fermoil

**FERMOIL**



'Simply top notch'

'Oil quality is excellent, some of the best'

'Does not test the highest on THC but is one of the strongest cartridges in California'

'Taste was very distillate like, but we like that'

'Was a little bit more expensive, but was worth it'

'Was worth the extra money over any of the other brands that we bought'

'I'm telling everyone I know there's a new CBD in town and it's nothing like all the others'

'On the plane and for 4.5 hours NO DISCOMFORT!'

'I feel like this is going to literally change the game for me!'

'ZERO pain and inflammation, with no issues during night sleep or stiffness in the morning'

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# What is Fermoil?

## Fermoil: A Next Gen Carrier Oil

- Supercharges tincture and vape products
- 4 to 7X better absorption than traditional carrier oils
- 100% natural, anti-viral and pre-biotic properties
- Superior replacement for traditional vaping fluid
- Unrivaled potency and effectiveness
- Revolutionary and patented process (more advanced than nano liposome technology)

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## What does Fermoil do for your product?

- Assures a top-tier market ranking
- Guarantees consumer acceptance
- Shortens time-to-market
- Ensures consistency and quality
- Gains very positive reviews
- Creates peripheral traction for product family



## What is unique about FERMOIL

- 25 Years of R&D
- Enhances (vs dilutes) CBD potency
- Fermented and Evaporated
- 4 to 7X better absorption
- Pre-Biotic properties
- Anti-Bacterial and Anti-Viral properties
- Protein Activator
- Patented process

# FERMOIL

## Benefits of Fermentation and Evaporation

Exposing essential molecules thru the **removed thin layer film** guarantees delivery of therapeutic agents to specific target regions, specifically the blood brain barrier (BBB).

The **removed film oil** will expose and readily disperse all natural anti-viral & anti-bacterial properties of the oil, including the beneficial prebiotic properties.

Through extensive testing, the National Dairy Authority has confirmed how fermented oil stabilizes beneficial bacteria. This occurs through increased pH level after several days, destroying harmful bacteria that causes milk spoilage. The result is naturally extended shelf life by a factor of 7 times.

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# Evaporation Laboratory



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Evaporation Laboratory



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Evaporation Laboratory



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# Fermentation Laboratory



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# Independent Lab tests

- Anti-Bacterial Properties
- Molecular Exposure
- 100% Natural
- No Chemical Contamination
- Rapidity of Absorption Rate
- Pre-Biotic Properties
- Gut Flora Normalization
- Anti-Bacterial Properties



CLIENT : TUKS-OIL  
 ADDRESS : 39 A SEB Corner  
 SAMPLE(S) SUBMITTED : INTENSE VIRGIN I  
 DATE RECEIVED (F.A.S.T.) : 21 January 2009  
 DATE ANALYZED : 23 January 2009  
 DATE REPORTED : 10 February 2009

ANTIBIOTIC PER	
Total Plate Co	
Initial Count	Exposure
1.2 x 10 <sup>6</sup>	5 ml
	10 m

TEST METHOD  
 Note: Test Culture: E. coli (ATCC 8739)  
 Approx. Cell Density = 3 x 10<sup>8</sup> cfu/ml (Mo Farland 1)

Ref.: Determination of Rapid (Time Kill) Activity of A  
<http://www.patent.govt.in/patents/6616922/>

Alvarez et al., Journal of the American Pharmaceutical  
 Society, J. Pharm. Pharmacol (1984)

U.S. Food and Drug Administration (FDA), Revision J  
 AOAC International, Gaithersburg, MD U.S.A.

Results are those obtained at time of examination:

CERTIFIED BY:  
 N.M. LACORONIA  
 Laboratory Microbiologist  
 Micro. Reg. No. 02-02712

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**TESTIMONIALS**

The customers of SANITATION CREW to handle the DAILY "ON" TEST CONTROL from the pack controls...  
 The mentioned point activities for "EYES and REACHES" in the initial week were observed to look...  
 On the second week of the trial, one to three (1-3) dead roaches and flies were seen in the...  
 The other benefit of TUKS-OIL is the "QUICK CONTROL" which can instantly control pest in the...  
 SIGNED BELOW ATTESTING THE DAILY RECORDED RESULTS WITHIN THE FIVE (5) WEEK PERIOD

Mr. Kenneth Ann Papa  
 JRU Store Manager

Mr. Wilfredo Obledo  
 JRU Crew

Mr. Romeo Salasman  
 JRU Crew

Mr. Ronald Romero  
 JRU Crew

Mr. Danilo Calderon  
 JRU Manager

Mr. Mark Castaldi  
 JRU Crew

Mr. Danilo Rodas  
 JRU Crew

Mr. Jose Rodas  
 BANGCAR Store Manager

Mr. Mark Albot  
 BANGCAR Store Manager

Mr. Mark Garcia  
 BANGCAR Store Manager

Mr. Mark Garcia  
 BANGCAR Store Manager

Republic of the Philippines  
 Department of Health  
 National Reference Laboratory for HIV / AIDS, Hepatitis and other STD  
 STD / AIDS COOPERATIVE CENTRAL LABORATORY  
 San Lazaro Hospital, Quiricada St., Sta. Cruz, Manila  
 Tel. Nos. (832)-3106528 or 29 Fax: (832)-7114117 email: nrlshsacc@yahoo.com.ph

LABORATORY RESULT FORM

Name: H42008-030  
 Age/Sex: 35 / Male  
 Source: OPD-SLH

Date/Time Received:  
 Laboratory Number:  
 OR No.:  
 Sample Type:

Analysis: Immune Panel CD4 percentages and absolute CD4 count  
 Results:

Method	Kit/Reagent Used	Lymphocytes	CD4+(cells/u)	CD4%
I. Flowcytometry	Symax Partec			
II. Point of Care Test	BD Facs Presto		963	

Comments:

Analyzed by: MARCO REZA J. HERNANDEZ, RMT  
 MEDICAL TECHNOLOGIST

Received by: PRISCA SUSAN A. LEANO  
 CHIEF MEDICAL TECHNOLOGIST

Noted by: PATRICK ANGLAN  
 PAT

\*Result Form is valid without SACCL seal

LAB-F-329; Effectivity Date: March 04, 2015, Issue 1, Rev. 1  
 \* Computer Generated Form.

5 May 2014

The following trials are conducted in relation to the effects of lactic acid on yoghurt and fresh pasteurized milk:

- Effect of Exposed lactic acid on yoghurt starter cult Lactobacillus bulgaricus and Streptococcus thermophilus

Two mixtures of yoghurt are prepared from pasteurized starter culture. In one of the mixtures, 10% of exposed milk is added. After which both mixtures were incubated at 40°C for 6 hours. Below is the result of the acid development:

Samples	pH after 6 hours @ 40°C
Yoghurt mix without E. lauric acid	4.2
Yoghurt mix with 10% E. lauric acid	4.5

Observations:  
 Both mixes showed similar characteristic flavor, body and texture. The mix with 10% exposed lactic acid showed a slightly higher pH value compared to the mix without exposed lactic acid. The pH value of the mix with 10% exposed lactic acid was 4.5 while the pH value of the mix without exposed lactic acid was 4.2.

A 1:1 mixture of fresh carabao's milk and water pasteurized at 73°C for 15 seconds, and then divided into two portions of which, 5% exposed lactic acid was added to one portion and immediately cooled to 10°C, packed in a container.

Samples	pH @ day 0	pH @ day 9	pH @ day 12
Milk mixture without E. lauric acid	6.50	4.2 (acidified)	-
Milk mixture with E. lauric acid	6.66	6.64	6.62

Observations:  
 The mixture of milk with exposed lactic acid showed a slight increase in pH at day 9 which might be due to the high pH of exposed lactic acid at 7.16.  
 At day 9 - the pH of milk with exposed lactic acid continued to increase and remained stable until day 12. While the milk without exposed lactic acid had already acidified/deteriorated in day 9. The milk without exposed lactic acid might have deteriorated earlier than day 9 but due to office holiday pH determination was not done.  
 The milk with exposed lactic acid has a typical milky coco flavor at day 0 and this remained the same until day 12.  
 Two mixtures of yoghurt are prepared from pasteurized fresh carabao's milk, pasteurized fresh carabao's milk with water and pasteurized fresh carabao's milk with water and exposed lactic acid.

Parameters	Carabao	Carabao with water	Carabao with water and 5% lactic acid
Milk (g)	10.0	4.5	4.2
Milk Solids (g)	3.3	4.5	10.4
not Fat			
Protein	3.7	1.66	4.28

The above result shows an increase in milk solids not fat was present in milk with water and exposed lactic acid. These values are even higher compared with pure carabao's milk.

Prepared by:  
 Judith A. Platera  
 Head, Milk Quality Assurance Unit

Intertek  
 TEST REPORT

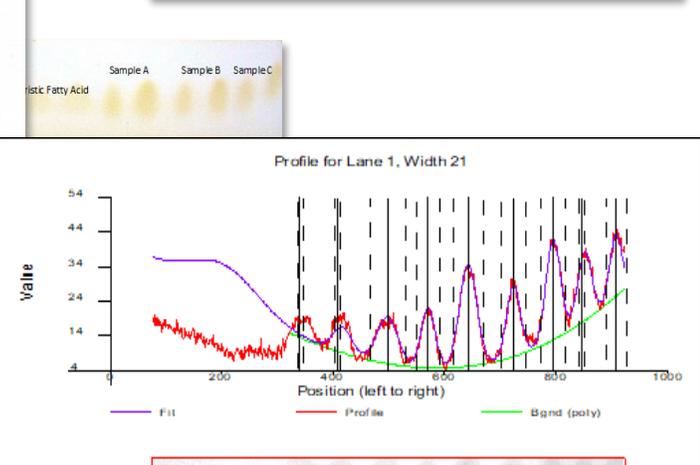
REFERENCE NO: MNLH12100162  
 JOB NO: 2008  
 DATE: 11 October 2012

Test Conducted:

PARAMETERS	RESULTS
01-1. LEAD, ppm (By Atomic Absorption Spectrophotometry)	ND
02-1. ARSENIC, ppm (By Atomic Absorption Spectrophotometry)	ND
03-1. MERCURY, ppm (By Atomic Absorption Spectrophotometry)	ND
04-1. HCHN, ppm (By Atomic Absorption Spectrophotometry)	ND
05-1. COPPER, ppm (By Atomic Absorption Spectrophotometry)	ND
06-1. COBALT, ppm (By Atomic Absorption Spectrophotometry)	ND
07-1. FATY ACID DISTRIBUTION (By Gas Chromatography)	
Caproic Acid	0.88
Caprylic Acid	6.95
Capric Acid	0.01
Undecanoic Acid	5.82
Dodecanoic Acid	43.78
Tridecanoic Acid	0.05
Myristic Acid	18.95
Pentadecanoic Acid	0.39
Palmitic Acid	0.02
Stearic Acid	9.86
Arachidic Acid	0.04
Oleic Acid	3.97
Linoleic Acid	0.98
Alkanoic Acid	0.12
18:1 n-7	0.06
18:2 n-7, 11, 14, 17-Eicosatrienoic Acid	0.05
Benzoic Acid	0.02
Benzoic Acid	0.02
Trans-2-Octenoic Acid	0.48
18:1 n-7, 11, 14, 17-Eicosatrienoic Acid	0.11
Lignoceric Acid	0.05
Nervonic Acid	0.12

Page 2 of Three

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**FERMOIL**

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