

7 October 2019

**World's First and 100% Original Fruit Fermentate Cio Enzyme Drink makes it way to Franchising & Licensing Asia this 24 - 26 October 2019**



Tellus Biotechnology is a Singapore company founded with the mission to introduce botanical fermentate enzyme technology to create a sustainable platform for a wholesome lifestyle.

Their 14,000 square metres manufacturing facilities in Johor, Malaysia, produces 4,000 tonnes of fermentate yearly, used in drinks under their brand name - Cio.

Essentially the backbone of proper nutrition and digestion, enzymes are the bio-catalyst for improving the functions of many important bodily activities such as circulation, healing, detoxification, and metabolism. Their philosophy is to reboot health the natural way, balancing both taste and health benefits.

The brand has more than 12 outlets across Singapore, Malaysia, and China, since 2018.

Equipped with a professional R&D department, their dedicated team seeks to revolutionise production methods.

Quality assurance in manufacturing

- Quality control in raw materials - centralised system: to ensure top quality raw materials that are free of pesticides or putrefaction.
- Scientifically cultivated strains - the keywords for our R&D team: strict, safe, and soundness. They cultivate diverse strains of microbes, and formulate them with the most suitable raw materials to maximise its specificity through fermentations.
- Fermentation technology - in order to pursue excellence, we adopt a uniquely integrated and optimised fermentation protocol for our range of products.
- Stringent production process - our fermentation protocols are certified by international standards. From quality control, research to production, our research specialists and biological engineers are strictly abided by standard operating procedures.

Revitalise and reboot your health with every sip of the Cio Enzyme Drink, an au naturale sparkling enzyme beverage.

100% Original Fruit Fermented

# Cio **CURRENTLY HAS LAUNCHED 5 SERIES**

Healthy food can taste good too!  
Let us help to improve your health the tasty way!  
Have you Cio today?



## Eight Flavours Of Enzyme Drink

· Pineapple, Apple, Passion fruit, Mango, Lychee, Winter melon, Pineapple Reserve and Honey Lemon.



## Topping

· Extremely low calories, high in fiber and rich in texture, konjac pearls brings you the guilty pleasure less the guilt!



## Yogurt Series

· Choose your favourite enzyme drinks to go along with our homemade vegan-friendly yogurt from soybeans!



## Warm Drink Series

· Honey Lemon, sweet and sour taste that stimulate one's appetite!



## Coffee Stout

· Fermented coffee and carbonated, have you tried Coffee Stout before?



**7** Stage 段式  
of Bacterial  
Fermentation  
生物科学菌体发酵

**365** Days 天  
Natural Aging of  
Bacterial Enzyme  
天然菌体陈酿发酵



**0%**  
• Artificial Essence  
• 人造香精  
• Fragrances  
• 人造调味剂  
• Colourings  
• 人造色素

**100%**  
Fermented from Whole  
Fresh Pineapples  
新鲜菠萝原浆发酵



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**FLAsia**

24 - 26 October 2019

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