inavea cinnamon acacia

Metabolic Health Activator

Glycemia & Insulinemia improvement

Demonstrated Prebiotic Activity

Carbon neutral, organic

inavea™ CINNAMON ACACIA is an all-natural and organic synergistic formulation of

Cinnamon & Acacia, two African treasures with a long history within Nexira's portfolio.

Description

Providing prebiotic fibers from Acacia and polyphenols (including PACs) from Cinnamon, inavea™ CINNAMON ACACIA perfectly illustrates Nexira's expertise in microbiome modulation.

In a recent in vivo study mimicking the conditions of dysbiosis-induced by a high fat high sucrose (HFHS) diet, inavea™ CINNAMON ACACIA has proven a strong prebiotic activity, a synergistic contribution to balance the gut microbiome and a significant role in metabolic heath improvement.

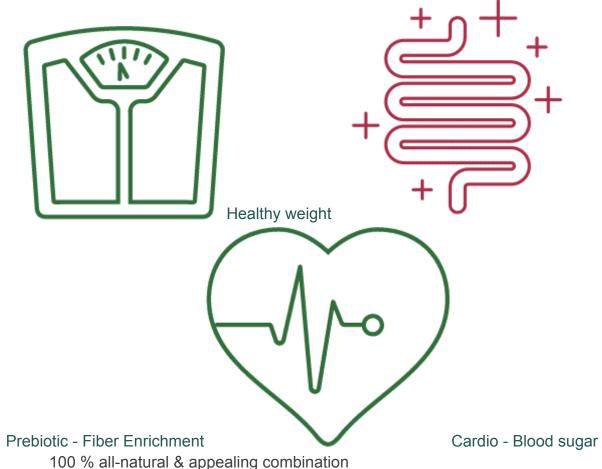
In 2025, the range inavea[™] was honored with two major recognitions: the NutraIngredients Award in the Sustainability category and the Vitafoods Europe Innovation Award in the Sustainability Innovation category.

Health benefits

Our study has demonstrated the complementary & significant prebiotic activity of inavea™ CINNAMON ACACIA:

- Significant ability to modulate overall gut microbiota population
- Increase of SCFA propionate and butyrate production (1)
- Promotion of beneficial bacteria, such as Parabacteroides distasonis, which benefits on metabolic health markers such as glycemia and weight have been substantiated (Wang et al, 2019)

inavea TM CINNAMON ACACIA is suitable in a wide range of dietary supplement applications and functional food & beverages:



100 % all-natural & appealing combination Subtle taste of Cinnamon High fiber content** Carbon neutral footprint