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FOR IMMEDIATE RELEASE

**AXIOM FOODS CELEBRATES 10 YEARS,  
BRINGS THE WORLD PLANT PROTEINS WHICH NOW EQUAL MEAT  
Rice, Pea, Flax, Hemp, Sacha Inchi**

– Since 2005, Axiom Foods has been on the cutting edge of technology and bringing the world the most effective, healthful and safe plant protein ingredients fractionated from rice, pea, hemp, sachal inchi, and soon flax. On the dawn of their 10<sup>th</sup> anniversary, their plant protein ingredients are used in thousands of products, from protein powder formulas to skincare lines, ice creams and nutrition bars. The brands that feature Axiom’s plant proteins are distributed throughout the world’s largest mainstream retailers, with a multi-brand deep penetration through the nation’s independent health stores. One brand is even co-owned by one of the nation’s most-adored celebrities. Setting the global pace and standards for not only the industry but national certifying bodies and agencies, Axiom’s ingredients have been featured in ground-breaking double blind [clinical trials](#) at a major American university, have earned the first GRAS approval, and their celebrated organic Oryzatein<sup>®</sup> brown rice protein ingredient is patent-pending. As their first decade came to a close, the highly exclusive *New Economy* awarded the company their coveted ‘Clean Tech Award’ for its contributions to global innovation and economic impact.

Axiom’s ingredient products include:

Oryzatein<sup>®</sup> brown rice proteins, Vegotein pea protein, Cannatein hemp protein, Incatein sachal inchi protein, Oryzolait rice dairy-substitute, Avenolait oat dairy-substitute, and Oryza rice sweetener — with dozens of other ingredients in development.

“Our Oryzatein<sup>®</sup> brown rice protein has been touted by CNBC as ‘the new meat’,” said CEO, David Janow. “The worlds largest food manufacturers are competing to reformulate their products with allergen-

friendly ingredients such as rice protein in favor of wheat and dairy products which consumers are shunning because of gluten issues, suffered by 1 in every 133 Americans, and dairy issued suffered by

up to 50 million Americans. The biggest food manufacturers in the world are also putting aside corn ingredients based on the public outcry about GMO-infestation of this crop. We are so excited that our ingredient was shown for the very first time in history to equal animal-based whey protein in building strength and muscles. This incredible new use of the rice plant and these trends, may foretell that rice is in line to become the 'new wheat.' We are on a massive growth trajectory and very honored to be able to provide such an important food source for the industry in the U.S. and beyond.”

Axiom Foods, is the global innovator, manufacturer and distributor of allergen-friendly plant protein ingredients, plus sweeteners, dairy-alternatives and flavor enhancers, which are used in food, beverage, nutraceutical and cosmetic products from bars to pasta, and non-dairy yogurts to facial cleansers. Fractioning organic allergen-friendly ingredients from rice, pea, oats, and sacha inchi amongst other nutrition-packed plants, Axiom works in tandem with government bodies and other manufacturers to set ethical standards and educate consumers about the power of plant protein in the food supply. Recently featured on CNBC, Axiom's signature *Oryzatein*® is the only patent-pending whole grain brown rice protein with clinically-backed claims.

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