

ONLY QMATRIX™ CAPTURES
WHAT'S INSIDE.



Qmatrix preserves the fresh essence of Aloe vera

Aloe that isn't fresh isn't worth having. Trouble is, aloe begins to degrade as soon as it's harvested, losing freshness with every second. Introducing Qmatrix. Exclusive to Aloecorp, Qmatrix is a patented manufacturing process that preserves the fresh essence of aloe vera –capturing every bit of its flavor, color and nutritional profile. In fact, lab tests show that aloe powder produced using Qmatrix retains more freshness than aloe juice that's just a few days old. Aloe that's better than fresh? That's Qmatrix.



The Qmatrix Promise

Temperature and Sanitation
Program

Modified Aloe Polysaccharide
Process

Low Temperature / Short Time
Drying

For more information on Qmatrix call us or visit our website **800.458.ALOE** www.aloecorp.com



ONLY QMATRIX™ DELIVERS ALOE THAT'S AS GOOD AS FRESH

Our cutting-edge process

Aloecorp's Qmatrix™ Proprietary Processing is the latest development in quality Aloe vera manufacturing. Qmatrix™ Proprietary Processing is not merely the addition of new manufacturing equipment. It is a synergy of scientifically developed processes designed to retain a higher degree of product freshness than any other Aloe production method in use today. Superior freshness and the retention of biological activity was our goal, and only Aloecorp has the knowledge and resources to create and execute such an extensive re-engineering of the aloe manufacturing process.

Aloe with superior sensory and nutritional advantages

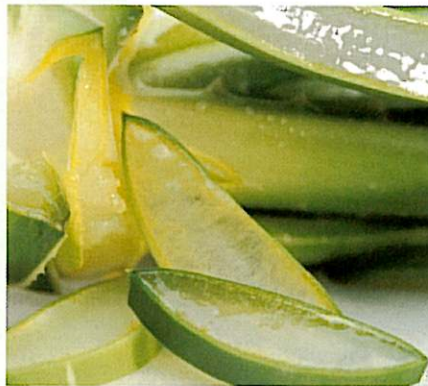
Through our Qmatrix™ Proprietary Processing we have found a way to eliminate the least desirable element, primarily heat, from the process. Our low heat, short time (LHST) drying system has been proven to retain a higher level of heat-stable components and sensory attributes than any other dehydration technology available.

Aloecorp produces Aloe vera raw material products that retain all of the components normally found in native Aloe. Qmatrix™ Proprietary Processing is truly a quantum leap in Aloe processing.

Freshness characteristics superior to fresh juice

The dry products manufactured by our Qmatrix™ Proprietary Processing have superior freshness characteristics when

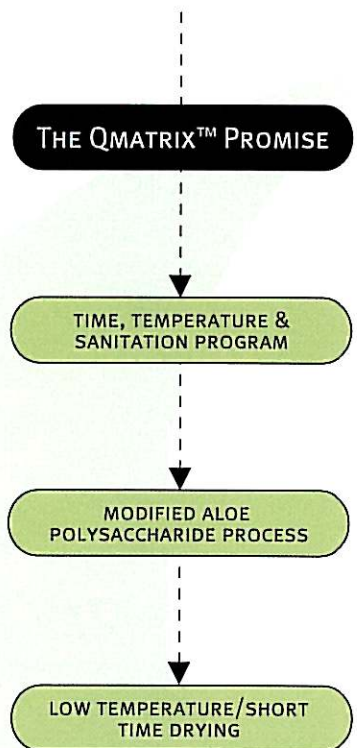
reconstituted than fresh juice that has been processed and shipped as a finished product. How is this possible? Qmatrix™ Proprietary Processing stabilizes Aloe rapidly and gently in a dry homogeneous matrix. In liquid form, even refrigerated aloe slowly oxidizes, losing flavor, nutrition, and bioactivity.



Never before has dehydrated Aloe vera so closely resembled the flavor, color and nutritional profile of the fresh plant.

A superior product for your manufacturing needs

Now, with Qmatrix™ Proprietary Processing, Aloe can be stabilized for years without preservatives and still retain the nutritional and sensory characteristics of fresh juice. We have also facilitated control over bulk density for ease of handling and flowability in finished goods manufacturing. We have enhanced the sensory attributes and shelf-life stability of the powders, and retention of nutritional components. With Qmatrix™ Proprietary Processing, all of the "freshness" found in fresh Aloe is now stored in the crystals in order to bring you an unparalleled Aloe vera raw material product.



ALOE CORP
"Nature's Best"

Founded in 1988, Aloecorp is a multinational company and the leading supplier of raw Aloe vera materials to the dietary supplement, functional food and personal care markets.

Visit www.aloecorp.com or give us a call at 1-800-458 ALOE (2563) to learn more.