



Bioluence®

Engineering Nature For a Brighter Future



www.bioluence.com



Bioluence

The Largest Enzyme and Probiotics
Manufacturer in the Middle East



Probiotics



Detergent



Food



Feed

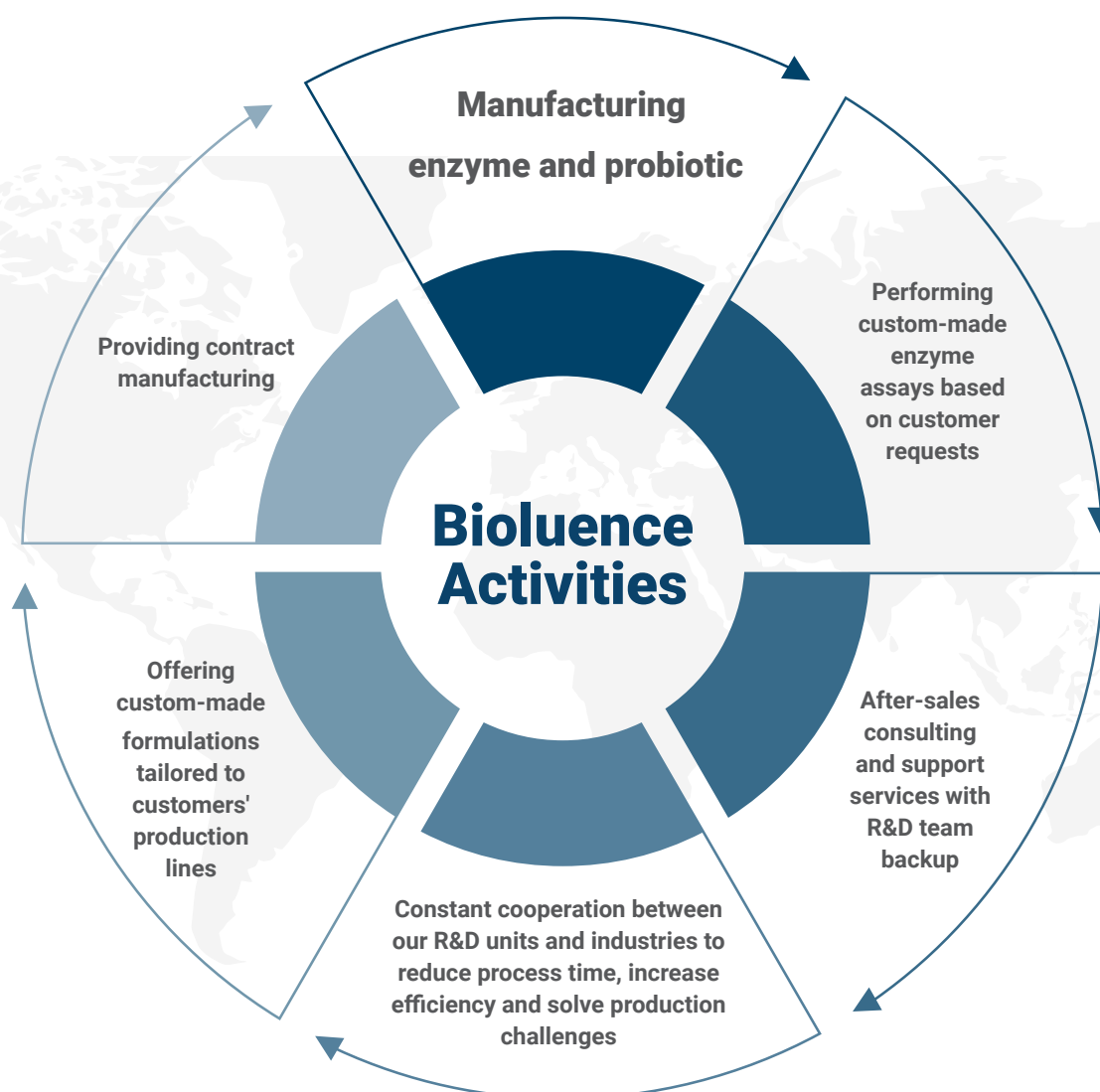


Alcohol & Starch

Bioluce

Bonda Faravar Company, operating under the brand name Bioluce, stands as the sole enzyme manufacturer in Iran and the largest production facility of its kind in the Middle East. Additionally, Bioluce is the leading probiotics manufacturer in the region, boasting an expansive production area of 8,000 square meters. This space is divided into two dedicated units for enzyme and probiotics production, complemented by 1,700 square meters of state-of-the-art clean rooms located in Safadasht Industrial Town.

Supported by a dedicated research and development team, strategic collaborations with experienced domestic and international consultants, and a workforce of over 300 highly skilled professionals across various disciplines, Bioluce has successfully delivered high-quality enzyme and probiotics products to meet the diverse needs of multiple industries; including but not limited to: detergents, food and dairy, meat processing, flour and bakery, feed for livestock and poultry, alcohol and starch production, as well as leather and textiles.



Bioluence Products

Detergent

The incorporation of enzymes into detergent formulations is a key and effective method for boosting their performance. Enzymes enhance cleaning power, shorten wash cycles, improve stain removal, and reduce environmental impact.

Bioluence offers both individual enzymes and customized blends in powder, granule, and liquid formats. This variety allows us to effectively support diverse requirements of detergent industry for enzyme-based solutions.



Starch

Enzymes are essential in improving the processing and quality of starch-derived products in conversion industries, such as glucose and fructose syrups and maltodextrin production.

Bioluence, by designing customized enzymes tailored to each customer's production lines and producing high-quality and cost-competitive enzymes compared to foreign samples, has taken a giant leap in gaining the trust and satisfaction of the leaders in this industry.

Alcohol

Enzymes, with their wide-ranging industrial applications, enable the conversion of non-fermentable carbohydrates, allowing raw materials like corn, wheat, rice, potatoes, and other starch or cellulosic sources to be effectively used in ethanol production. Their use significantly enhances the efficiency of alcohol manufacturing processes.

Bioluence delivers optimal solutions by custom-designing enzymes for bioethanol production, tailored to each customer's production line. Through specialized enzyme blends, we help maximize grain potential and improve overall process efficiency.



Dairy

While high-fat dairy products are often preferred for their rich taste and texture, the growing demand for low-calorie, low-fat alternatives has driven innovation in achieving similar sensory qualities.

Bioluce offers a health-focused solution that maintains delicious flavor and attractive texture, helping the dairy industry meet consumer expectations without compromising on quality.



Meat

Enzymes offer an effective alternative to traditional additives commonly used in the production of raw and cooked meat products.

By integrating enzymes, manufacturers can transform raw meat into high-value products, boost processing stability, enhance production efficiency, and improve emulsion consistency and texture. Additionally, enzymes contribute to better color, flavor, and overall taste in meat products.



Flour, Bread and Bakery

The flour, bread, and bakery industry plays a vital role in every country, closely tied to public health and daily nutrition. Enzymes have long been used in this sector to enhance product quality and production efficiency.

With the collaboration of Iranian experts and international consultants, Bioluce has successfully developed high-quality enzymes tailored for flour and bakery production. Moreover, we have acquired the technology to create specialized enzymes for traditional bread, helping improve its texture, aroma, and overall quality while minimizing waste and lowering production costs.



Textile

The textile industry has long held a significant place in society, attracting continuous attention due to its impact on daily life. With advancements in science, there is a growing focus on addressing environmental concerns, reducing pollution, protecting working force health, conserving energy and water, and minimizing wastewater contamination.

Bioluence has expanded its product portfolio to include solutions specifically designed to meet both the operational demands and environmental challenges of the textile industry.



Leather

The leather industry is a high-value sector that contributes significantly to the economy of many countries. Incorporating enzymes into leather processing not only enhances product quality but also lowers energy consumption, leading to greater efficiency and increased profitability.

Bioluence provides a diverse selection of enzyme-based products tailored for various stages of leather production, supporting both performance and sustainability in the industry.



Probiotic Ingredient

Bioluence stands as the largest probiotics manufacturer in the Middle East, supplying high-quality probiotic active substances to manufacturers of probiotic-based goods. These ingredients are widely used in dietary supplements, animal feed additives, functional foods and beverages.

The probiotic industry involves the cultivation, extraction, processing, and formulation of active substances to meet the rising global demand for health-focused products. Bioluence supports this demand with advanced technology and expertise across every stage of production.



Livestock

The livestock feed industry, recognized as one of the most vital sectors worldwide, focuses on producing cost-effective feed that ensures optimal growth and nutrition for animals. Achieving this goal often involves the use of feed additives that enhance feed quality and support animal health and metabolic function.

As a leading manufacturer in this field, Bioluence offers a comprehensive range of products including probiotics, yeast, and enzymes, designed to boost feed efficiency and contribute to the overall well-being of livestock.



Poultry

More than 70% of poultry farming expenses are linked to feed provision. Consequently, the use of advanced scientific and management approaches for cost-effective, high-performance feed production have become increasingly important in the poultry sector.

Bioluence offers a diverse range of solutions, including enzymes, multi-enzymes, probiotics, and acidifiers that plays a key role in enhancing poultry productivity and minimizing overall costs.

High - Concentrated Single Enzymes

Bioluence leveraging cutting-edge technologies and enzyme production expertise, have been able to meet the need for high - concentrated enzymes such as phytase, protease, lipase, xylanase, alpha amylase, cellulase and acid-beta mananase in different industries including food, pharmaceutical, alcohol and starch, livestock and poultry feed, etc.

Bioluence also has the capability to produce customized enzyme formulations based on specific customer requirements.



Certifications





Contract manufacturing with Bioluence



Bioluence Co. excels in rapid provision of high-quality probiotic products (Active substances and final products) to various industries, boasts advanced and well-equipped production lines. This enables the company to collaborate on "contract manufacturing" with clients who wish to produce customized products with their own unique formulations, labels, and brand names. The advantages of this collaboration include:









- GMP-compliant production
- Separate lines: sachets, drops, capsules
- QC and IPQC testing
- Brand registration and licensing (private label production)
- Cost-effective
- Full support from Bioluence R&D team



Bioluence Products List



| Categorization | Product Brand Name | Generic Name | Application | Physical Form | Packaging Form |
|---|--------------------|--|--|---------------------------|------------------------------|
| Detergent  | BONTEASE AK | Alkaline Protease | <ul style="list-style-type: none"> Protein stain removal : grass, blood, egg, sweat | Powder, Granulate, Liquid | 20 kg bag 20–litre gallon |
| | BONAMYL AK | Alkaline Alpha–Amylase | <ul style="list-style-type: none"> Starch stain removal : flour, chocolate, spaghetti, potato | Powder, Granulate, Liquid | 20 kg bag 20–litre gallon |
| | BONAPAZ AK | Alkaline Lipase | <ul style="list-style-type: none"> Greasy & fatty stain removal : butter, oil, collar, cuff | Powder, Granulate, Liquid | 20 kg bag 20–litre gallon |
| | BONACEL AK | Alkaline Cellulase | <ul style="list-style-type: none"> Fabric enhancement : <ul style="list-style-type: none"> Brightness Softness Smoothness Anti dullness Lint reduction Preventing fabric wear and tear | Powder, Granulate, Liquid | 20 kg bag 20–litre gallon |
| | BMZYME AK | Alkaline Mannanase | <ul style="list-style-type: none"> Processed food stain removal : sauces, ice cream and the like | Powder, Granulate, Liquid | 20 kg bag 20–litre gallon |
| | MULTIMIX 3+ | Alkaline Protease+Alkaline Amylase+Alkaline Cellulase | <ul style="list-style-type: none"> Effective and cost–efficient stain removal | Liquid | 20–litre gallon |
| | MULTIMIX 4+ | Alkaline Protease+Alkaline Lipase+Alkaline Cellulase+Alkaline Mannanase | <ul style="list-style-type: none"> Effective and cost–efficient stain removal | Liquid | 20–litre gallon |
| | MULTIMIX 4+ | Alkaline Protease+Alkaline Amylase+Alkaline Lipase+Alkaline Cellulase | <ul style="list-style-type: none"> Effective and cost–efficient stain removal | Granulate | 20 kg bag |
| | MULTIMIX 5+ | Alkaline Protease+Alkaline Amylase+Alkaline Lipase+Alkaline Cellulase+Alkaline Mannanase | <ul style="list-style-type: none"> Effective and cost–efficient stain removal | Granulate, Liquid | 20 kg bag 20–litre gallon |
| Dairy  | BONTAMIN DY | Transglutaminase | <ul style="list-style-type: none"> Texture improvement Dry Material reduction Syneresis control | Powder | 100,250,300 and 500 g bag |
| | BONTEASE DY | Protease | <ul style="list-style-type: none"> texture optimization digestion support Nutritional value enrichment | Powder | 20 kg bag |
| | BONIREN | Rennet | <ul style="list-style-type: none"> Cheese quality enhancement : <ul style="list-style-type: none"> hydrolysis management texture stability thermal resistance | Powder | 100 and 500 g bag |
| | Dairy Probiotics | <i>Lactobacillus Acidophilus</i> | <ul style="list-style-type: none"> Immune system modulation Gut function improvement Support Digestion & Boost Nutrient Uptake Lactose intolerance relief Inflammation reduction | Powder | 500 g bag |
| | | <i>Bifidobacterium bifidum</i> | | Powder | 500 g bag |
| | | <i>Bifidobacterium lactis</i> | | Powder | 500 g bag |
| | | <i>Bifidobacterium longum</i> | | Powder | 500 g bag |

| Categorization | Product Brand Name | Generic Name | Application | Physical Form | Packaging Form |
|---|---------------------|---|--|---------------|----------------|
| Meat  | BONTAMIN SH | Transglutaminase | Enhanced sliceability | Powder | 500 g bag |
| | BONTEASE SH | Protease | <ul style="list-style-type: none"> • Meat texture improvement • enhanced tenderness • production efficiency | Powder | 500 g bag |
| Flour, Bread and Pastry  | The Generic Names | Application | | Physical Form | Dosage |
| | Maltogenic Amylase | <ul style="list-style-type: none"> • Bakery optimization : <ul style="list-style-type: none"> - more bread volume - moisture retention - color enhancement | | Powder | 5–20 ppm |
| | Protease | <ul style="list-style-type: none"> • Dough handling improvement : <ul style="list-style-type: none"> - gluten network reduction - machinability enhancement | | Powder | 5–50 ppm |
| | Lipase | <ul style="list-style-type: none"> • Dough stability : <ul style="list-style-type: none"> - fermentation tolerance - loaf volume consistency | | Powder | 5–50 ppm |
| | Xylanase | <ul style="list-style-type: none"> • Dough structure development : <ul style="list-style-type: none"> - loaf volume - crumb improvement | | Powder | 5–15 ppm |
| | Glucoamylase | <ul style="list-style-type: none"> • Less fermentation time • Optimum browning • Better crumb structure • Bread softness | | Powder | 5–30 ppm |
| | Glucoseoxidase | <ul style="list-style-type: none"> • Recommended for long fermentation process : - Optimum dough firmness, Tolerance & Stability | | Powder | 5–40 ppm |
| | Fungal Alphaamylase | <ul style="list-style-type: none"> • Less fermentation time • Optimum browning • Better crumb structure • Bread softness | | Powder | 5–10 ppm |

| Categorization | Product Brand Name | Generic Name | Application | Physical Form | Packaging Form |
|---|--------------------|---------------------------------------|---|---------------------------|------------------------------|
| Starch  | BONAMYL GL | Alpha Amylase | <ul style="list-style-type: none"> • Increase Production efficiency • maltodextrin output • viscosity reduction | Liquid | 20–litre gallon |
| | BONAMIX GL | Glucosylase + Pullulanase | <ul style="list-style-type: none"> • Higher dextrose yield • Boosts finished product purity • Reduces Saccharification time | Liquid | 20–litre gallon |
| | EASEOZYME | Xylanase + Cellulase | <ul style="list-style-type: none"> • Wheat processing optimization • Higher gluten recovery | Liquid | 20–litre gallon |
| Alcohol  | BONAMYL AL | Alpha Amylase | <ul style="list-style-type: none"> • fermentable carbohydrates • optimized production time | Liquid | 20–litre gallon |
| | BONAMIX AL | Glucosylase + Pullulanase | <ul style="list-style-type: none"> • fermentable carbohydrates • optimized production time | Liquid | 20–litre gallon |
| | OPTIMIX | Glucosylase + Pullulanase + Cellulase | <ul style="list-style-type: none"> • Ethanol production : – molasses conversion – carbohydrate yield | Liquid | 20–litre gallon |
| Textile  | BONAMYL HS | Alpha Amylase | <ul style="list-style-type: none"> • Fabric treatment : – wettability – quality enhancement | Liquid | 20–litre gallon |
| | BONACEL AK | Neutral Cellulase | <ul style="list-style-type: none"> • Cotton care : fuzz and pill elimination | Liquid | 20–litre gallon |
| Leather  | BONTEASE AK | Alkaline Protease | <ul style="list-style-type: none"> • Hair /fiber preparation : – optimum penetration & dispersion – scud & hair root removal – more surface area – wrinkle control | Powder, Granulate, Liquid | 20 kg bag 20–litre gallon |
| | BONAPAZ AK | Lipase | <ul style="list-style-type: none"> • Leather finishing : – optimum fat dispersion – waterproof – anti–fog – solvent use reduction | Powder, Granulate, Liquid | 20 kg bag 20–litre gallon |

| Categorization | Product Brand Name | Generic Name | Ingredients | Minimum Effective Count/ Activity | Dosage |
|---|---------------------|---------------------------------|---|-----------------------------------|--|
| Livestock  | GUTROCARE Calf | Calf probiotic | Probiotic Bacteria | 6×10^{11} CFU/kg | 3–5g/(d.h) |
| | | | Saccharomyces cerevisiae Yeast | 1×10^{11} CFU/kg | |
| | GUTROCARE Cow | Dairy cow probiotic | Saccharomyces cerevisiae Yeast | 1×10^{12} CFU/kg | 5–10g/(d.h) |
| | GUTROZYME Livestock | Probioenzyme | Lactobacillus Probiotic Bacteria | 5×10^{11} CFU/kg | 250–500 g per ton of complete feed |
| | | | Spore-forming Probiotic Bacteria | 1×10^{11} CFU/kg | |
| | | | NSP Enzymes, Protease, Amylase and Cellulase | – | |
| | GUTROZYME Silage | Inoculant for making silage | Lactobacillus probiotic bacteria | 1.1×10^{12} CFU/kg | One sachet for 40 tons of silage |
| | | | Xylanase, Amylase and Cellulase | | |
| | Toxin Binder 1 | Mycotoxin Binder | mannan oligosaccharide, beta-glucan, calcium bentonite, sodium bentonite, activated charcoal and probiotics | – | 500–1500 g per ton of complete feed |
| Poultry  | ACIDIFIER 4+ | Acidifier | Formic Acid, Propionic Acid, Lactic Acid, Citric Acid, Sorbic Acid, Copper and Zinc Minerals | – | 200–300 millilitres per 1000 litres of water |
| | BONFEZYME | Phytase | Phytase | 10,000 U/g | 50 g per ton of complete feed |
| | BONFEED | Multi-enzyme | NSP Enzymes, Protease, Amylase | – | 50–100 g per ton of complete feed |
| | BONFEED Plus | Multi-enzyme containing phytase | NSP Enzymes, Protease, Amylase and Phytase | – | 50–100 g per ton of complete feed |

| Categorization | Product Brand Name | Generic Name | Ingredients | Minimum Effective Count/Activity | Dosage |
|--|---------------------|-----------------------------------|---|----------------------------------|--|
| Poultry  | Toxin Binder 1 | Mycotoxin Binder | mannan oligosaccharide, beta-glucan, calcium bentonite, sodium bentonite, activated charcoal and probiotics | – | 500–1500 g per ton of complete feed |
| | GUTROZYME Livestock | Probioenzyme | Lactobacillus Probiotic Bacteria | 5×10 ¹¹ CFU/kg | 250–500 g per ton of complete feed |
| | | | Spore-forming Probiotic Bacteria | 1×10 ¹¹ CFU/kg | |
| | | | NSP Enzymes, Protease, Amylase and Cellulase | – | |
| | GUTROCARE Poultry | Poultry Probiotics | Lactobacillus Probiotic Bacteria | 1×10 ¹¹ CFU/kg | 200–500 g per ton of complete feed |
| | GUTROCARE Poultry T | Heat-Resistant Poultry Probiotics | Spore-forming Probiotic Bacteria | 2×10 ¹¹ CFU/kg | 300–500 g per ton of complete feed |
| | GUTROCARE Poultry W | Water-Soluble Poultry Probiotics | Lactobacillus Probiotic Bacteria | 1×10 ¹¹ CFU/kg | 100 grams per 1000 litres of water |
| Bee  | GUTROCARE Bee | Bee Probiotics | Lactobacillus Probiotic Bacteria | 2.8×10 ¹¹ CFU/kg | <ul style="list-style-type: none"> • For hives with fewer than 10 frames: 5 grams in sugar syrup or in the diet • For hives with more than 10 frames: 10 grams in sugar syrup or in the diet |
| | | | <i>Bacillus subtilis</i> Bacteria | 1×10 ¹¹ CFU/kg | |
| | | | <i>Saccharomyces cerevisiae</i> Yeast | 1×10 ¹⁰ CFU/kg | |

| Categorization | Name of Ingredient | Physical Form | Enzymatic Activity (U/g) | Packaging Type |
|--|----------------------------------|---------------|--------------------------|----------------|
| High-Concentrated Single Enzymes  | PHYTASE | Powder | 200,000 | 1 kg bag |
| | PROTEASE | Powder | 100,000 | 1 kg bag |
| | LIPASE | Powder | 100,000 | 1 kg bag |
| | XYLANASE | Powder | 100,000 | 1 kg bag |
| | ALPHA AMYLASE | Powder | 100,000 | 1 kg bag |
| | ACID-BETA MANANASE | Powder | 50,000 | 1 kg bag |
| | CELLULASE | Powder | 30,000 | 1 kg bag |
| Categorization | Name of Ingredient | Physical Form | | Packaging Type |
| Probiotic Ingredients  | <i>Lactobacillus rhamnosus</i> | Powder | | 1 kg bag |
| | <i>Lactobacillus reuteri</i> | Powder | | 1 kg bag |
| | <i>Lactobacillus plantarum</i> | Powder | | 1 kg bag |
| | <i>Lactobacillus paracasei</i> | Powder | | 1 kg bag |
| | <i>Lactobacillus casei</i> | Powder | | 1 kg bag |
| | <i>Lactobacillus brevis</i> | Powder | | 1 kg bag |
| | <i>Lactobacillus salivarius</i> | Powder | | 1 kg bag |
| | <i>Lactobacillus acidophilus</i> | Powder | | 1 kg bag |
| | <i>Lactobacillus fermentum</i> | Powder | | 1 kg bag |
| | <i>Lactobacillus buchneri</i> | Powder | | 1 kg bag |
| | <i>Lactobacillus helveticus</i> | Powder | | 1 kg bag |
| | <i>Pediococcus acidilactici</i> | Powder | | 1 kg bag |
| | <i>Bifidobacterium lactis</i> | Powder | | 1 kg bag |
| | <i>Bifidobacterium longum</i> | Powder | | 1 kg bag |
| | <i>Bifidobacterium bifidum</i> | Powder | | 1 kg bag |



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