

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



Healthy weight



Prebiotic - Fiber Enrichment

100 % all-natural & appealing combination

Subtle taste of Cinnamon

High fiber content**

Carbon neutral footprint

Cardio - Blood sugar