

Why Opt for Supplements?

What sets the agaricus mushroom apart from other types of mushrooms? Its caps are never brightly colored and its gills—those line—like things underneath the cap—are completely separate from the stem. However, it would be dangerous to go around picking any fungus you think is agaricus. First off, it may not be common in your area. Plus, even if you are completely positive you have the right mushroom, it can be tiresome to find ways to include mushrooms in your diet on a daily basis.

You want the agaricus blazei in particular if you hope to boost your immunity and energy levels. Purchase our health formula made from agaricus mushrooms and enjoy the benefits of this fungus in a convenient, easy to ingest form. Put the supplements in your online shopping cart now or call us at 866-670-6644 to order by phone. Spend at least \$100 and enjoy free shipping!

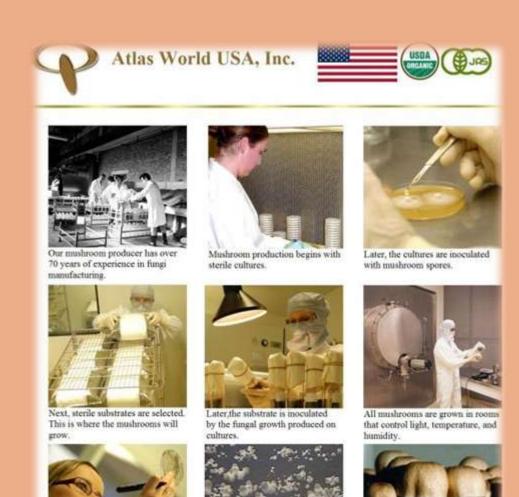
ACTIVE COMPOUNDS CONTAINED IN AGARICUS BLAZEI

Unique polysaccharide compounds	Non-polysaccharide compounds
α-glucans	conjugated linoleic acid (CLA)
β-1,3-glucans (Beta-glucan subtype)	ergosterol
β-1,6-glucans (Beta-glucan subtype)	sodium pyroglutamate
β-1,3/1,6-glucans (Beta-glucan subtype)	
β-galactoglucans	
chitin	
proteoglucans	
protein-bound polysaccharides	
xyloglucans	

Alpha and beta glucans are polysaccharides present in *Agaricus blazei* that are most responsible for modulating the immune system. These polysaccharides are made of repeating units of D-glucose molecules attached to one another by glycosidic bonds. These polysaccharides come in a large variety of shapes (due to the multiple locations available for glycosidic bonding between D-glucose units) and molecular weights (due to the varying lengths possible for D-glucose polysaccharide chains). Proteins can also be attached to these glucan polysaccharides.

Below is a chart showing different types of beta-glucans. The beta-glucans are differentiated by how the sugar molecules (D-glucose) are attached to one another. The beta-glucan number shows how the sugar molecules are attached to one another. The numeric positions, are based upon the center glucose molecule, with numbering based upon the carbons in a clockwise fashion. The difference between alpha and beta linkages is due to chirality, whether the linking glucose unit is fashioned in an upward or downward position (bold widening lines indicate upward position, while broken lines indicate a downward position).





ATLAS WORLD STRAIN OF AGARICUS BLAZEI

Mushrooms first appear 17

Each production step is subject

Our Agaricus blazei is not the same as Agaricus blazei offered elsewhere. Our mushroom's genetics have been carefully selected from a large pool of Agaricus blazei strains. One parent of our strain is a prized Agaricus blazei strain taken from mycologists studying the mushroom in Japan. The other parent strain, is a strain of Agaricus blazei taken from a mycology company in northern California. These strains were selected due to their abnormally high levels of immune enhancing compounds such as beta and alpha glucans. Once these strains were successfully bred, the result was a mushroom which has yet to be improved upon and is secured by a patent. To ensure our mushroom's genetics remains stable, DNA analysis is undertaken. As extra insurance, the spores of this mushroom are safeguarded in vaults separate from the production facilities.

HISTORY OF THE AGARICUS BLAZEI MUSHROOM

The history of the *Agaricus blazei* mushroom begins in a mountain town in Brazil. In a mountain town called Piedade, located outside of São Paulo, natives known for longevity and health included a

unique mushroom in their daily diets. The natives of the region believed the mushrooms were more than just food, naming them such things as Cogumelo da Vida and Cogumelo de Deus, Portuguese for mushroom of life and mushroom of god.

Around 1970, researchers began to take notice of the inhabitants of Piedade. Natives of Piedade had an unusually low rate of geriatric illness and were known for their longevity.

A Brazilian farmer of Japanese decent, named Takahisa Furumoto, sent spores of the native *Agaricus blazei* mushroom to Japan, to be investigated for health benefits. Researchers were interested in the mushroom, and spent several years attempting to cultivate the mushroom. *Agaricus blazei*, unlike many mushrooms of the *Agaricus* genus, are difficult to cultivate. The mushrooms prefer a highly specialized environment to grow, similar to the conditions in Piedade, which are hot (95–100F), humid, and experience regular afternoon showers, and have cool evenings (68–77F).

Research conducted on the health properties of this mushroom began in Japan and has steadily expanded and spread to the international community. Currently, *Agaricus blazei* is under intense investigation by researchers from all over the world who regularly publish experiments done with the mushroom in major scientific journals. Check www.pubmed.gov for the most recent research.



Researchers believe *Agaricus blazei's* ability to modulate the immune response is due to various types of low molecular weight polysaccharides, unique to *Agaricus blazei*. These low molecular weight polysaccharides (such as alpha and beta glucans), are believed to be the most potent polysaccharides yet discovered for their ability to modulate the immune response and promote cellular health.

In 1995, Atlas World began its quest to spread the health benefits of *Agaricus blazei*, the wellness mushroom, to the masses. With the goal of producing premium *Agaricus blazei*, Atlas World began business after obtaining a patented strain of this special mushroom. This strain of *Agaricus blazei*, is the only mushroom featured in all our products, which are certified organic, non-irradiated, non-GMO, and 100% natural. This dedication to quality has not gone unnoticed, in 2005, the NIH (National Institute of Health) sponsored published research showing the benefits of *Agaricus blazei* consumption using our very own strain. Atlas World USA is dedicated to good health, by sharing this special strain of *Agaricus blazei* to all.

Atlas World USA Production

Atlas World's *Agaricus blazei* is produced organically in the United States, by a leading fungal biology company with a history spanning over 70 years. Our production facility is highly controlled and designed to mimic the conditions of Piedade, Brazil. The mushrooms grow in rooms that are warm, with high humidity, frequent showers, and cool evenings. Unlike conditions in the wild, the substrate the mushrooms are grown on is of the best quality and is certified organic. After growth, our mushrooms are carefully harvested by hand and then dried gently, to minimize any degradation to compounds contained in the mushroom. All mushrooms and mushroom substrates are subjected to an array of quality assurance tests prior to use, to insure the highest quality product. This process is subjected to the US HACCP system and the mushrooms are certified organic by both the USDA and JAS (Japan Agricultural Standards).

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