



Basel Globules and microglobules

A truly safe solution that **revolutionizes the homeopathic market**





HOMEOPATHIC GLOBULES AND MICROGLOBULES

Basel Laboratory presents an innovative solution for the homeopathic market: Globules and microglobules are 100% inert, without sweeteners and free of TACC.

Its exclusive elaboration process from innocuous ingredients, allows to obtain a new pharmaceutical form, which does not **interact with homeopathic active ingredients, it does not provide calories or smell.**

A world of **new opportunities** for the sector

• NEW WORLD TRENDS:

Preference for healthy formulations and zero calories.

• EXPANDS THE POTENTIAL MARKET:

Suitable for ALL types of patients, without restrictions or intolerances. (including celiacs, diabetics and people with obesity)

• INCREASES THE QUALITY OF THE HOMEOPATHIC PRODUCT:

It does not provide calories or generate interaction with homeopathic active ingredients.

• DISCLOSURE:

Raise awareness of the positive change generated by this innovation.

- The **pharmaceutical professional** evolves towards superior technology.
- The **medical professional** informs the patient and the pharmacist of the advantages of using a safe base.

BASEL GLOBULES AND MICROGLOBULES

ADVANTAGES AND BENEFITS

- Suitable for all types of patients
- 100% inert vehicle without interaction with homeopathic active ingredients
- Excellent absorption of active ingredients high drying speed
- Size and color uniformity
- High strength sphericity
- Very good dissolution
- High storage stability
- Take care of your general health.

Staying **healthy** has never been more important to consumers than it is today.

Concepts such as "self-care", "quality of life" and "well-being" have gained great relevance in the markets, **with a more aware and responsible consumer.**

> 100% HEALTHY GLUTEN FREE FREE OF SWEETENERS PARABEN FREE CLINICALLY PROVEN QUALITY GUARANTEE KOSHER CERTIFICATION ORGANIC CERTIFICATION

ARGENTINE INDUSTRY











Natural solutions for a better world

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