

# Health Food ingredients list

Product name	Main functionalities	Material	Part of material	Active component	Characteristics	Recommended dosage (/day)	Solubility	Country of origin																																															
Mangostin Aqua	Anti-glycation Skin rejuvenation	Mangosteen ( <i>Garcinia Mangostana</i> L.)	Peel	Maclurin glycoside: over 0.03% Soluble polyphenols	Reduction of AGEs (Advanced glycation end-products)	100mg	Water soluble	Thailand Indonesia (Final process: Japan)																																															
Mangostin α 20				α-Mangostin: over 20%		100mg	EtOH soluble		Garcinia Extract S	Prevention of fat accumulation Promotion of body fat burning Promotion of glycation synthesis Increase of exercise endurance	Garcinia ( <i>Garcinia cambogia</i> Desr.)	Peel	HCA: 52.5% ± 2.5%	(-)-Hydroxycitric Acid (HCA) suppresses fat accumulation from glucose. HCA also promotes fat burning by activating carnitineacyltransferase.	1500mg	Liquid type	India (Final process: Japan)	Garcinia Powder J	HCA: over 60%	1250mg	Water soluble	NS Amla Extract powder	Anti-oxidation Improvement of blood flow Prevention of arteriosclerosis	Amla ( <i>Emblca officinalis</i> Gaertn.)	Fruit	Gallotannins: over 15%	Gallotannins, Ellagitannins, Polyphenols, Vitamin C rich	500mg	Water soluble	India (Final process: Japan)	NSCPaqua α	Skin rejuvenation	Fish collagen peptides	Fish scale	Collagen peptides	Average molecular weight: around 3,000 Less fish odor	-	Water soluble	China (Final process: Japan)	NSCP aqua Mμ	Average molecular weight: around 3,000 Less fish odor than NSCP aqua α	Hyaluronic acid Rv	Skin rejuvenation (Keeping the skin moisturized)	Hyaluronic acid	Fermentation method	Sodium hyaluronate	Average molecular weight: around 1,000,000	-	Water soluble	China (Final process: Japan)	Hyaluronic acid LM	Average molecular weight: around 5,000-30,000	-	Water soluble	China (Final process: Japan)
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## Shelf life improvers list

Product name	Applications	Main components	Recommended usage	pH	Characteristics	Country of origin
Mikaku Fine Z	Various prepared products (Processed meat, Gratin, Mashed potato, Omllet, etc.)	Sodium acetate	0.5~2.0% in rawmaterials	5.6	Exellent anti-bacterial effect for lactic acid bacteria and heat resistant bacterial spores. Acidic taste and smell of sodium acetate are reduced significantly by Nippon Shinyaku original formulation technology "Mikaku Fine technology".	Japan
Mikaku Fine BK	Various bakery products (Bread, Pound cake, etc.)	Sodium acetate	0.5~2.0% in rawmaterials	5.4 (before heating) 5.2 (after heating)	Mikaku Fine BK shows exellent anti bacterial activity for molds, spore-forming bacteria, yeast of bakery products. Due to containing oil-coated fumaric acid, Mikaku Fine BK does not inhibit fermentation of bakery products. Acidic taste and smell of sodium acetate are reduced significantly by Nippon Shinyaku original formulation technology "Mikaku Fine technology".	Japan
Chef-Rich 52H	Various prepared products	Sodium acetate	0.5~2.0% in rawmaterials	5.6	As main component "sodium acetate" and various organic acid suppress decay of baceteria of process foods.	Japan
Chef-Lead KA	Custard cream, egg products	Glycine Sodium acetate Lysozyme	0.5~1.0% in rawmaterials	6.6	By synergy effect of glycine, sodium acetate and lysozyme, Chef-Lead KA suppresses heat-resistance bacteria strongly which is cause of decay of egg products.	Japan
KC-20	Boiled vegetables (Broccoli, asparagus etc.) Sea foods (Shrimp, Squid, Clams, etc.)	Sodium acetate Glycine	3.0~6.0% in blanching and soak solution	6.9	KC-20 improves shelf life by inhibitiiong microbial growth, without affecting taste, color (Boiled vegetables) and texture (Sea foods). KC-20 shows anti-microbial effect under high pH condition.	Japan