

# Health Food ingredients list

Nov. 20, Updated

| Product name                | Main functionalities   | Material                                       | Part of material    | Active compornent                                     | Characteristics   | Recommended dosage (/day) | Solubility     | Country of origin                               |
|-----------------------------|--|--|---------------------|---|---|---------------------------|----------------|---|
| Mangostin Aqua              | Anti-glycation<br>Skin rejuvenation  | Mangosteen<br>( <i>Garcinia Mangostana</i> L.) | Peel                | Maclurin glycoside: over 0.03%<br>Soluble polyphenols | Reduction of AGEs (Advanced glycation end-products)   | 100mg                     | Water solubule | Thailand<br>Indonesia<br>(Final process: Japan) |
| Mangostin α 20              |  |  |                     | α-Mangostin: over 20%                                 |   | 100mg                     | EtOH soluble   |   |
| Garcinia Extract S          | Prevention of fat accumulation<br>Promotion of body fat burning<br>Promotion of glycation synthesis<br>Increase of exerecise endurance | Garcinia<br>( <i>Garcinia cambogia</i> Desr.)  | Peel                | HCA: 52.5% ± 2.5%                                     | (-)-Hydroxycitric Acid (HCA) suppresses fat accumulation from glucose.<br>HCA also promotes fat burning by activating carnitineacyltranpherase. | 1500mg                    | Liquid type    | India<br>(Final process: Japan)                 |
| Garcinia Powder J           |  |  |                     | HCA: over 60%   |   | 1250mg                    | Water soluble  |   |
| NS Amla Extract powder      | Anti-oxidation<br>Improvement of blood flow<br>Prevention of arteriosclerosis  | Amla<br>( <i>Emblca officinalis</i> Gaertn.)   | Fruit               | Gallotannins: over 15%                                | Gallotannins, Ellagitannins, Polyphenols, Vitamin C rich  | 500mg                     | Water soluble  | India<br>(Final process: Japan)                 |
| Morus leaves Extract Powder | Inhibition of sugar absorption   | Morus leaves<br>( <i>Morus alba</i> )          | Leaf                | Polyphenols<br>1-deoxynojirimycin (DNJ)               | Inhibition of the enzyme associatiing metabolism of carbohydrates.  | 750mg                     | Water soluble  | China<br>(Final process: Japan)                 |
| NSCP aqua α                 | Skin rejuvenation  | Fish collagen peptides                         | Fish scale          | Collagen peptides                                     | Average molecular weight: around 3,000<br>Less fish odor  | -                         | Water soluble  | China<br>(Final process: Japan)                 |
| NSCP aqua Mμ                |  |  |                     |   |   |                           |                |   |
| Hyaluronic acid Rv          | Skin rejuvenation<br>(Keeping the skin moisturized)  | Hyaluronic acid                                | Fermentation method | Sodium hyaluronate                                    | Average molecular weight: around 1,000,000  | -                         | Water soluble  | China<br>(Final process: Japan)                 |
| Hyaluronic acid LM          |  |  |                     |   | Average molecular weight: around 5,000-30,000   | -                         | Water soluble  | China<br>(Final process: Japan)                 |
| Hyaluronic acid 3000        |  |  |                     |   | Average molecular weight: around 3,000  | 50-100mg                  | Water soluble  | China<br>(Final process: Japan)                 |

# Shelf life improvers list

Nov. 20, Updated

| Product name   | Apprications   | Main components                       | Recommended usage                       | pH  | Characteristics  | Country of origin |
|----------------|--|---------------------------------------|---|---|--|-------------------|
| Mikaku Fine Z  | Various prepared products<br>(Processed meat, Gratin, Mashed potato, Omlet, etc.)      | Sodium acetate                        | 0.5~2.0% in rawmaterials                | 5.6   | Exellent anti-bacterial effect for lactic acid bacteria and heat resistant bacterial spores.<br>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<br>(Bread, Pound cake, etc.)                                   | Sodium acetate                        | 0.5~2.0% in rawmaterials                | 5.4 (before heating)<br>5.2 (after heating) | Mikaku Fine BK shows exellent anti bacterial activity for molds, spore-forming bacteria, yeast of bakery products.<br>Due to containing oil-coated fumaric acid, Mikaku Fine BK does not inhibit fermentation of bakery products.<br>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<br>Sodium acetate<br>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.)<br>Sea foods (Shrimp, Squid, Clams, etc.) | Sodium acetate<br>Glycine             | 3.0~6.0% in blanching and soak solution | 6.9   | KC-20 improves shelf life by inhibitiing microbial growth, without affecting taste, color (Boiled vegetables) and texture (Sea foods).<br>KC-20 shows anti-microbial effect under high pH condition.   | Japan             |