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Jinjyu~仁寿~

(Lactic Acid Bacteria Fermented Designer Food)





Jinjyu Designer Foods Pyramid

Description

"Designer Foods" started in the National Institute of Cancer Research (NCI) in 1990 based on enormous epidemiological survey. The phytochemical ingredients were selected based on the degree of demand for "cancer prevention" NCI suggested to take balanced phytochemical ingredients. Currently "Designer Foods" has attracted attention as it plays an important role in prevention of diseases called "lifestyle-related diseases" including "cancer". "Designer Foods" have been established as "Functional Foods". On the other hand, there is a problem of indigestion and malabsorption function due to aging. This "Jinjyu" is a "Functional Food" made by decomposing ten kinds of plant materials, which are said to be strong in functionality, with digestive enzymes, and further fermenting with lactic acid bacteria to facilitate digestion.

Raw materials

Brown rice, Soybean, Garlic, Tomato, Carrot, Green tea, Kale, Cabbage, Ginger, Licorice, Kimuchi (Korean pickle) derived lactic acid bacteria (*Lactobacillus sp*)

Amount of intake

Daily intake: 2-3g

Specification

Appearance	Light brown - light yellow powder
Taste	Slightly acidity
Lactic acid bacteria	$\ge 1 \times 10^9/g$ (at the end of fermentation)
Loss of drying	< 7.0%
Heavy metal	< 20ppm
E. coli group	negative
Ash	< 17%
Arsenic	< 2ppm

Packaging and Storage

Packing : Negotiable

Storage : Store in a cool, dry place Best before date : 2 years after production

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