

4 times concentrated enzyme



100% pure / Additive-free / Made in Japan
/ Unheated manufacturing method

甕仕込濃縮酵素 幸寿 [100g]

Condensed Enzyme KOU-JU[100g]

Nutrition Information (per 100g)

Energy	- 328 kcal	Carbohydrate	- 80.2 g
Protein	- 1.0 g	sodium	- 5.0 mg
Fat	- 0.4 g		

<Suggested Use>

Take 3g per day (a spoon of KOU-JU) directly or with yogurt, fruit or smoothie.

【Ingredients】

■ sugars (molasses, brown sugar, oligosaccharide)

■ grasses (mugwort, turmeric, chameleon plant, arborescent aloe, Asian ginseng, Andrographis paniculata, Hypericum erectum, Sasa albo-marginata, Root of the dandelion, Ganoderma lucidum, jiaogulan, Eucommia ulmoides leaf, plantain, licorice, pine needle, Nandina leaf, Polygonatum odoratum, dayflower, Tetragonia tetragonoides, maca, Tongkat Ali, coffee senna, adlay, field horsetail, Loquat leaf, Momordica grosvenori, Chinese wolfberry fruit, Glechoma hederacea, peach leaf, ginkgo leaf, Lonicera japonica, fig leaf, safflower, Eleutherococcus senticosus, Trillium apetalon, Nalta jute, Sambucus williamsii stem, Japanese mallotus, matrimony vine leaf, kaki leaf, German chamomile, Chinese quince, Perilla leaf, mulberry leaf, Acer nikoense, denshichi carrot, platycodon root, jujube, Salacia, silver vine, Senna obtusifolia seed, red ginseng, Agaricus subrufescens, rooibos, Phyllanthus emblica fruit, onion outer skin, cat's claw)

■ fruits (Japanese apricot, kumquat, fig, mandarin orange, pineapple, apple, grapes, melon, lemon, grapefruits, apricot)

■ vegetables

(pepper, gigner, Shiitake, carrot, onion, parsely, cabbage, great burdock, bean sprouts, garlic)

■ seaweeds (kelp, Endocladiaaceae) (contains apple)

<Product Overview>

- Content Amount 100g
- Expiration Date 2 years
- Package Size W6.3cm X D6.3cm X H9.1cm
- Package Weight 290g
- Pices per carton 25 packages
- Carton Size W0.22m X D0.28m X H0.22m
- Carton Weight 7.5k g

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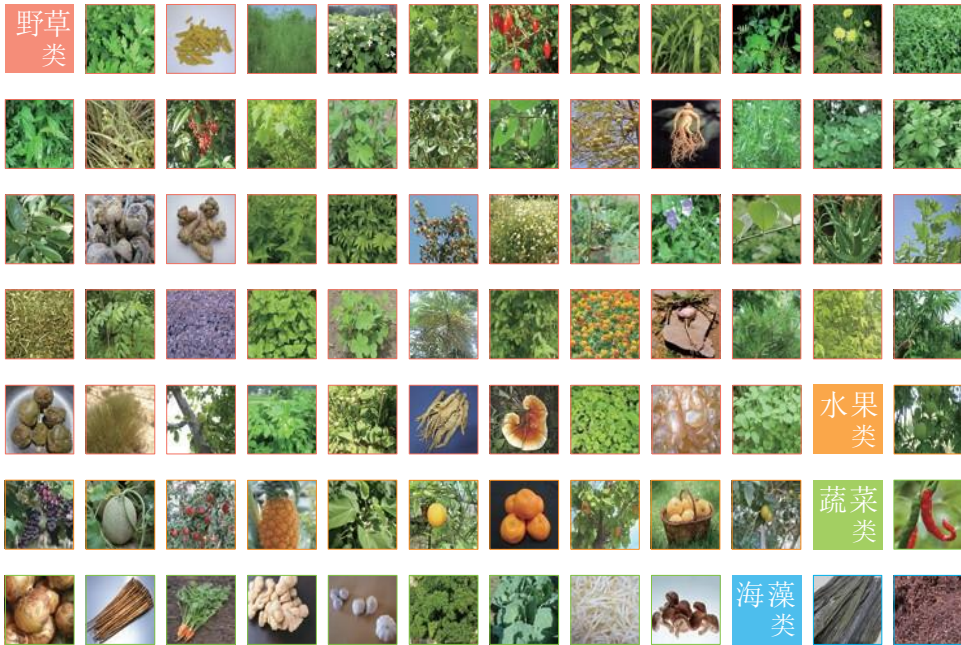
The professional carefully selected more than 80 kinds of materials which are wildflower, vegetable, fruits and seaweed.

甕仕込濃縮酵素

幸寿
kouju

※写真はイメージです。

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KOU-JU is made from 57 kinds of wildflower, 11 kinds of fruits, 10 kinds of vegetable and 2 kinds of seaweed. All material's enzyme are concentrated.
 "For real enzyme to the customer"
 To achieve the goal, the professional has never made a compromise for material selection. Therefore all materials are very effective, especially mugwort from Joetsu area.
 The professional has to have been mixing hot and heavy materials for 2 hours. He says that the important thing for extracting essence is love.
 "Stomach feels heavy" "Easy to get tired"
 "Extra flesh around stomach"
 These changings are deeply related to decrease of enzyme in the body. For your body, it is necessary to take this precious enzyme.



1.5 years fermentation by special earthenware pot

The most important process is fermentation and maturation. This process sublimate selected materials into concentrated enzyme. The professional says that the most suitable pot for useful bacterium is earthenware pot. It has ultra-red ray effect and breath well. Therefore, the number of rice molt, lactobacillus and yeast is much more than normal one. There is agitation action by matter that generates natural ion. This action and mature are proceeded at the same time so taste become mellow and rich.



極 Concentrated and non-heated manufacturing



After fermentation, it takes half more month for concentration in secret way. This process makes KOU-JU unique enzyme. KOU-JU is less water than normal enzyme and is not heated. So taste will not be changed and the function of enzyme stays in active. That's why taking KOU-JU leads to elevation of body temperature especially around stomach.

Eating with kefir makes stomach more clean

Enzyme of KOU-JU is active but heat deactivates most of enzyme. So please don't heat it. Suggested use is eating with kefir or yogurt because taking lactobacillus, yeast and enzyme at the same time improving metabolism better.

