

Fight, protect support immune strength!

乳酸菌+酵母

Pro MIX

KEFIR PROBIOTICS MIX

1unit(31sachets) JPY ¥4.860

■suggested use : Take 1~2sachets per day

■Content amount 62g [2g X 31sachets]

■Ingredients

kefir powder, dextrin, isomaltooligosaccharide, indigestible dextrin, lactobacillus sporogenes, fermented violet-black rice, lactobacillus bifidus, EC-12 lactobacillus, lactobacillus acidophilus, Clostridium butyricum, lactoferrin, V.D.3, (Including some of the raw materials to milk)

■Nutrition Facts (per 1sachets / 2g)

Energy 7.86Kcal, Protein 0.3g, Fat 0.1g, Carbohydrate 1.45g, Sodium 0.008g

■ Package size W12.0cm X D5.5cm X H11.3cm

■ Package weight 110g

■ Pieces per carton 24units

■ Carton size W0.29m X D0.41m X H0.29m

■ Carton weight 2.94kg

Expiration date 2years

NIHON KEFIA CO., LTD.

http://jp1111387956upyr.trustpass.alibaba.com/

■Company place

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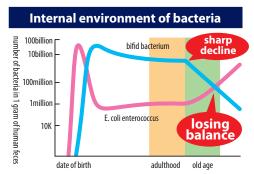
If you want...

- Protect belly health
- healthy diet
- take kefir easily

- no worry during changing seasons
- get strong immune system
- feel energy everyday
- welcome nice morning

Immune system is really important for health

The balance between good bacteria and bad bacteria is getting unstable by ages in gut. Kefir Probiotics MIX contains multiple kinds of lactic acid, yeast and oryzalose.



In addition, there are more ingredients for immune strength. You can take 7 kinds of Lactic acid × Yeast × Specific nutrition at once. Good bacteria (probiotics) in your intestines are essential to keeping you healthy, but aging lead to an abundance of "bad" bacteria instead. This is how to promote the good bacteria and keep your gut healthy.

Dr. Maeda, doctor of agriculture, developed special component for immune strength

Oryzalose

Oryzalose is obtained by hydrolyzing the hemicellulase of violet-black rice, a type of ancient rice, using cellulase and hemicellulose and converting it into small molecular form. It has high immunity activity. Oryzalose was developed jointly by Dr. Yoji Kato from the University of Hirosaki, who is one of the leading researchers on carbohydrate in Japan, and Origin Biochemical Laboratory. It is water-soluble so that it will be absorbed at intestinal canal and activated by having affinity to white blood corpuscle.



Dr.Maeda (Doctor of Agriculture)

Lactic acid strengthen immune system by stimulating intestinal canal. On the other hand, **oryzalose strengthen general immunity** by having affinity to white blood corpuscle.

Other components for immune strength

Lactobacillus bifidus for constipation, **Bacillus coagulans** against gastric acid, **Enterococcus faecalis** for good environment, **Clostridium butyricum** for billions of good bacteria, **Lactobacillus acidophilus** for beauty skin, **Lactoferrin** for immune strength

Lactic acid + yeast

KEFIR

The normal yogurt is fermented with one to two kinds of lactobacillus while our kefir is fermented with **four kinds of lactobacillus and three kinds of yeasts**. Our kefir improves the environment inside the intestine, balances the probiotics and harmful germs, and helps digestive system.



Our kefir improves the environment inside the intestine, balances the probiotics and harmful germs, and helps digestive system. Therefore it is effective for dyspepsia-improving, constipation improving, immune strength, preventing flu and anti-aging. Russian biologist Metchnikoff, novel prize winner, refer to kefir in his monograph.



Our company has exclusive contract with Russian public corporation for selling kefir product in Japan since 1983. Since then, we has researched and manufactured NKG kefir product for more than 30 years. **NKG kefir** is our special, **safe and trustable brand.**

Patent No, 3519749

NKG kefir is effective for promoting the amount of interferonβ during viral infection. Taking kefir continuously leads to improvement of immune strength. "Kefir stimulates peristalsis and digestive juices in the intestinal tract"

Patent

- <No. 3813808> A manufacturing method of a diabetes-mellitus treating agent
- <No.4252460> Manufactureing a fraction for skin external preparation compositions.
- < No. 4338935 > A manufacturing method of an anti-oxidant using a kefir. < No. 4557231 > How to manufacture a noninsulin-dependent-diabetes—mullitus tracting a sport.
- <No. 5048246> Whitening, preventing a wrinkle and improving sag.

The increase quantity of protection agent against virus



Source: Prof. Shirahata, Kyusyu University

■ Research Institution

Graduate school of kyusyu University Hiroshima University, Oíta University Nihon University, Kinki University