

Providing happiness through fermented foods!

Japanese Green Tea
Slim powder



Daily Intake: 300mg
MOQ: 30KG

Sushi + Kefiri
bowel movement powder



Daily Intake: 50mg
MOQ: 30KG

SAKURA
Beauty Skin Powder



Daily Intake: 155mg
MOQ: 30KG

Japanese DHA Jelly
(Ready product)



Daily Intake: 1-2 sachets
MOQ: 10,000 sachets

Japanese NATTO
QOL Powder



Daily Intake: 250mg
MOQ: 30KG

Japanese Rice Fermented
Lactobacillus Powder



MOQ: 420KG

Japanese Rice
Protein support powder



Daily Intake: 250mg
MOQ: 20KG

NKG Kefir



Daily Intake: 400mg
MOQ: 30KG

Matcha collagen powder
(Ready product)



Daily Intake: 3g
MOQ: 30KG



"Japanese ingredients for diet support" JAPANESE GREEN TEA SLIM POWDER

The tea ceremony (茶道), a traditional Japanese culture, has many beautiful charms, such as the spirit of hospitality. In Japan, tea brings people together in everyday life. Among them, green tea is essential for Japanese people. Recent research has shown that green tea is beneficial for human health, so we would like to introduce it to you.

Green Tea PE powder

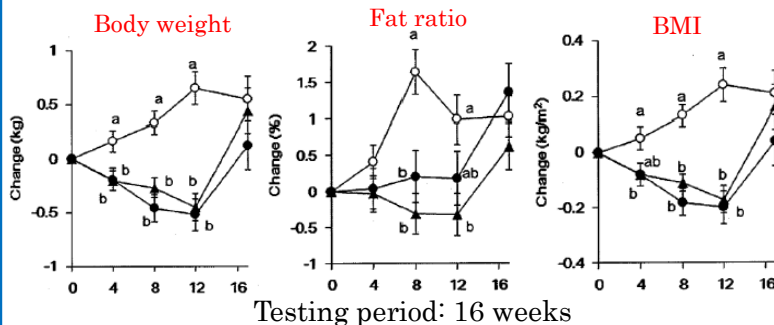
GREEN TEA PE is a green tea extract. Dry extraction method has made GREEN TEA PE 20 times more concentrated than normal green tea.

Standard components:

- ★Polyphenol: over 98%
- ★Catechins: over 80%
- ★Gallate type catechins: over 60%

Functions:

- ★Anti-acidification
- ★Body fat reduction effect
- ★Anti-cancer effect
- ★Blood pressure lowering effect



126 people. Age: 20-65 years old.

With BMI (body mass index) more than 25, and less than 30 kg/m².

Drinks included GREEN TEA EP powder intake:

Low intake: 149.5mg (500 mL/bottle) 42 people as ▲

Hi intake: 246.5mg (500 mL/bottle) 42 people as ●

Placebo: 40 people mentioned on the graph as ○

Health Claim:

This product contains tea catechins (as gallate-type catechins). Tea catechins (gallate-type catechins) **reduces belly fat** (visceral fat, subcutaneous fat), **supports weight loss** and **lowers high BMI**.

Kefir Powder (Live culture)



NKG Kefir contains 4 types of Lactic acid bacteria and 3 types of yeast. We have been co-researched with many Universities and institutions in Japan and proved that NKG Kefir has many functions and we also maintained many patents.

- ★Whitening
- ★Antioxidant
- ★Antidiabetes
- ★Anti-stress
- ★UV damage reparation
- ★Radiation protection
- ★Increasing immunity
- ★Immune activity

Skin Care Function:

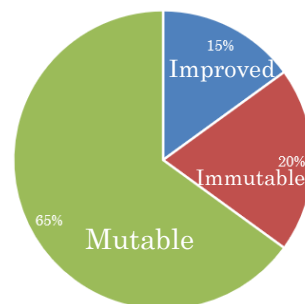
Reliving Atopic dermatitis

Test period: 8 weeks (56 days)

Institute: Osaka University of Foreign Studies
Health Administration Center

Total participants: 20 (8 males and 12 females)

Average age: 27.1 years old



Result:

80% of participants answered that their skin condition was getting better. By taking NKG kefir every day, the patients who were atopic dermatitis has gotten well.

JAPANESE GREEN TEA SLIM POWDER (Catechins (Green tea PE) + NKG Kefir L)) :

Product name on label: Green tea extract, Kefir powder (contains milk)

Function: Diet support, gut health support, skin care

Quality Standard

Appearance	Brown color with white spots powder	Packing	3kg aluminum bags X 2 / in one carton case
Odor	Slightly characteristic odor	Shelf life	6 months
Loss on drying	≤ 8.0%	Storage	dry and cool dark place
Coliforms	Negative	Country of Origin	Japan

Recommended intake : 300mg/day (Green Tea PE Powder 250mg+ Kefir Powder 50mg)

Application example : Supplement, Postbiotics, Drinks, Probiotics, etc.



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Person in charge: Michael Solntsev (Mr.) Email: <solntsev@kefran.com>



“Japanese ingredients for bowel movement support” Sushi + Kefiri bowel movement powder

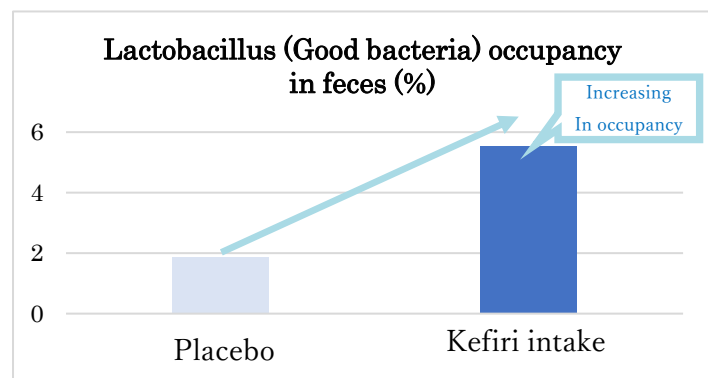
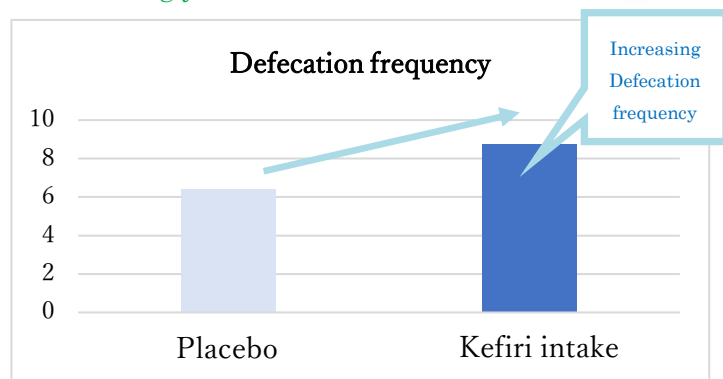
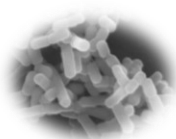
If left unattended, bowel obstruction occurs when the contents of food and digestive juices are obstructed from moving to the anus, causing abdominal distension, abdominal pain, nausea, vomiting, and over time, necrosis of the intestines, which can be life-threatening. Therefore, he said, it is essential to promote regular bowel movements in order to maintain good health. This will help regulate the rhythm of life and prevent fecal incontinence, which can also lead to the prevention of skin problems.

Lactobacillus kefir GKL2 from Japanese NKG kefir

Lactobacillus kefir GKL2 is a unique lactic acid bacteria isolated from NKG kefir grains.

Function of Lactobacillus kefir GKL2:

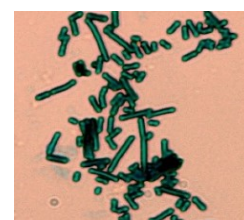
1. Improving your microbiome
2. Increasing your bowel movement



A randomized, double-blind, placebo-controlled, parallel study

- Subject : People who have problems with bowel movements
- Period : 4 weeks • Dosage : 12.5 gday

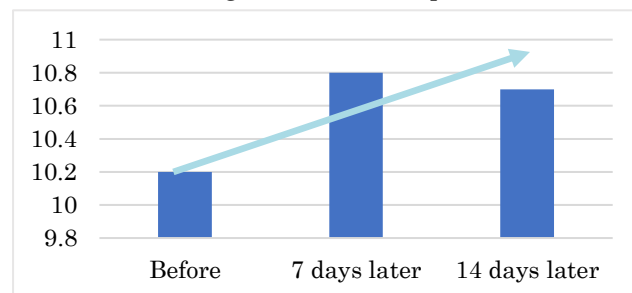
What is Sushi lactic acid bacteria?



Funa zushi from Japan, is not only a food that is high in protein and minerals, but also fermented food made by lactic acid bacteria. It contains components one would expect of a tertiary function, such as fungus bodies and fermentation metabolites.

Function of Lactobacillus buchneri SU-6:
Regulating the stomach

The results of administration to rats of lactic acid bacteria such as L.plantarum, L.sabe, and L.sanfrancisco isolated from funa-zushi revealed that lactic acid bacteria in feces showed an increasing tendency, suppressed aerobic bacteria in the intestines, and showed a regulating effect by increasing the amount of feces and stabilizing water content. This supports the traditional health effects of funa-zushi in the regions where it is produced.



Naoko Ohshima, Tateo Fujii: Effect Administered Lactobacillus Isolated from Funa Zushi on Fecal Micro Flora of Rats, Jpn. J. Food Microbiol., 11(2), 129-132, 1994

Sushi + Kefiri bowel movement powder (Sushi Lactobacillus buchneri SU-6 + Kefiri powder) :

Product on label: Lactic acid bacteria culture (made in Japan), sterilized lactic acid bacteria powder (lactic acid bacteria, dextrin)/crystalline cellulose, fine silicon dioxide

Function: bowel movement support

Quality Standard

Appearance	Black color, brown color, beige color with white spots powder	Packing	3kg aluminum bags X 2 / in one carton case
Loss on drying	≤ 6.0%	Odor	A distinctive odor
Coliforms	Negative	Shelf life	6 months
General viable count	≤ 3,000 CFU/g	Storage	dry and cool dark place

Recommended intake : 50mg/day (Lactobacillus buchneri SU-6 powder 37.5mg+ Kefiri Powder 12.5mg)

Application example : Supplement, Postbiotics, Drinks, Probiotics, etc.



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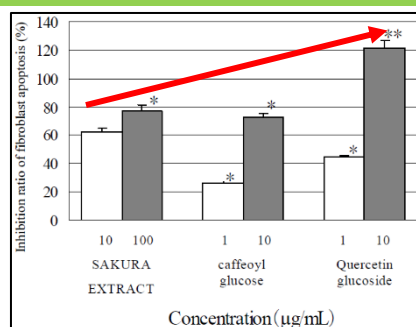
"Japanese ingredients for skin beauty support" SAKURA Beauty Skin Powder

Sakura (Cherry blossom) is one of Japan's most popular traditions, and every spring, people all over the world visit Japan to see Sakura. Moreover, nowadays, Sakura extract has also been confirmed in research for their beauty benefits.

Sakura is not only for ornamental purposes, but also, could be used as functional ingredient.

Function of Sakura Extract

Anti-glycation action (Inhibition of AGEs production)

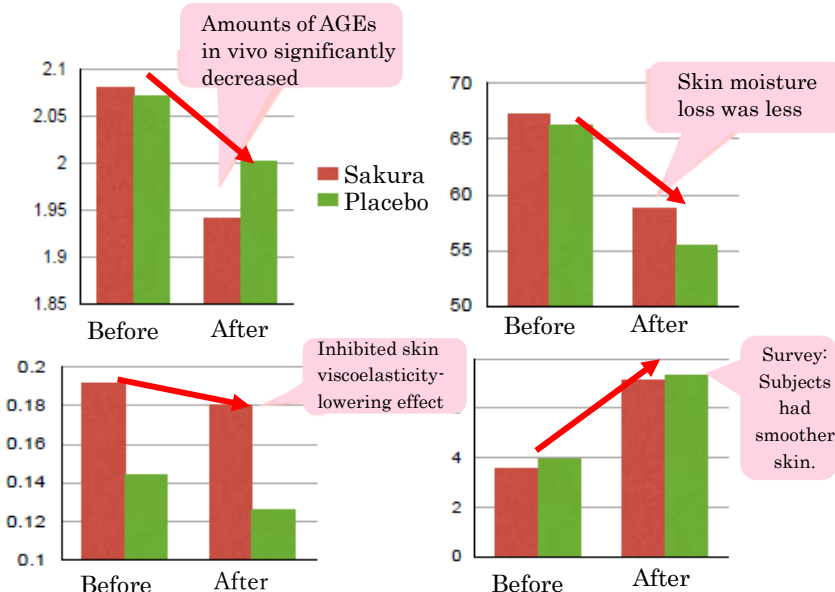


The final glycation products (AGEs) produced by glycation reactions accumulate in the skin with aging. When combined with collagen and elastin, skin firmness and elasticity reduced due to the destruction of the collagen matrix.

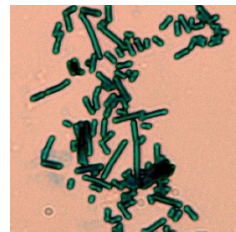
Sakura extract or its components were added to a mixture of glucose and albumin, and then incubated. As a result, significant inhibition of AGEs production was observed at 100 µg/mL or higher of Sakura extract. In addition, caffeoyl glucose and quercetin glucoside, which are ingredients of Sakura extract, showed significant inhibition of AGEs production at 10 µg/mL or more.

Human Clinical Trial

- Test method: Double blind test
- Examinee: 20 Japanese Females aged 30s-60s.
- Comparison: Sakura Extract 150mg/day 10 people
- Placebo: Dextrin 150mg/day 10 people
- Test period: 8 weeks (Dry season during Oct-Dec)
- Evaluation:
 1. Amount of AGEs
 2. Skin moisture
 3. Skin viscoelasticity
 4. Subjects survey



What is Sushi lactic acid bacteria?



Function of Lactobacillus buchneri SU-6: Inhibitory on inflammation in atopy



(Dosage of sample/0.25ml PBS/day/mic)
The results suggests that SU-6 the inhibit the inflammation in an atopy model.

SAKURA Beauty Skin Powder

(Sakura extract P + Sushi Lactobacillus buchneri SU-6 powder)

- Product name on label: Sakura (cherry blossom) flower extract (dextrin, sakura flower extract) (made in Japan), lactic acid bacteria culture/malic acid, antioxidant (Vitamin C), fine silicon dioxide, cellulose
- Function: Skin beauty support



Quality Standard

Appearance	Light brown with white spots powder
Odor	Slightly characteristic odor
Loss on drying	≤ 8.0%
Coliforms	Negative
General viable count	≤ 3,000 CFU/g
Country of Origin	Japan
Packing	3kg aluminum bags X 2 / in one carton case
Shelf life	6 months

- Recommended intake : 155mg/day (Sakura extract P 150mg+ Sushi Lactobacillus buchneri SU-6 5mg)
- Application example : Supplement, Postbiotics, Cosmetics Ingredients, etc.



"For cardiovascular and brain health support" Japanese DHA Jelly

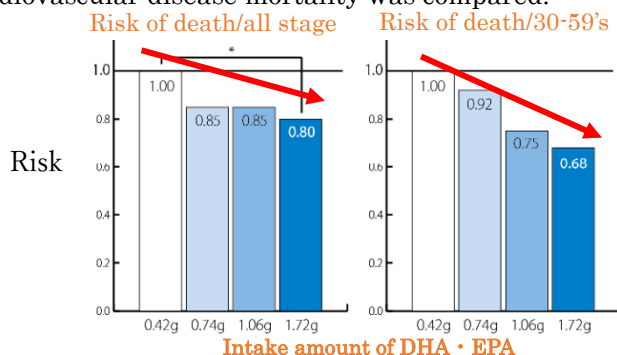
There are three main types of ω -3s: eicosapentaenoic acid (EPA), docosahexaenoic acid (DHA), and alpha-linolenic acid (ALA). EPA and DHA are primarily found in fatty fish like salmon and are known for their cardiovascular and brain health benefits. →

ω -3s are renowned for their anti-inflammatory properties and are linked to reducing the risk of chronic diseases, supporting heart health, and aiding cognitive function. Please enjoy our original Japanese Jelly with DHA, EPA and Sushi lactic acid bacteria!

EPA • DHA

1. Improvement and Prevention of Cardiovascular Disease

Research: a 24-year follow-up study of 9,190 people aged 30 years or older (with no history of cardiovascular disease) in 300 in Japan in 1980, the subjects were divided into 4 according to their dietary intake of DHA/EPA and their subsequent risk of cardiovascular disease mortality was compared.

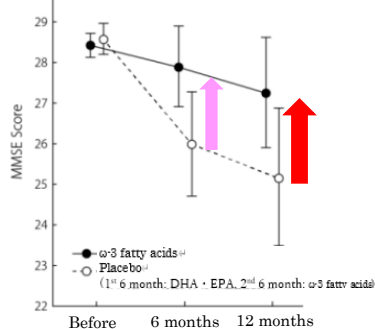


The risk of death from cardiovascular disease was found to be statistically significantly lower with higher DHA/EPA intake.

N. Miyagawa et. al., Atherosclerosis 232 (2014) 384-389

2. Brain Health support

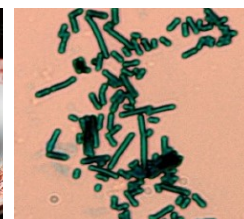
24 patients with mild to moderate Alzheimer's disease were divided into 2 groups, one taking 1.72g DHA + 0.6g EPA/day and the other taking placebo, each for 6 months, and then all taking ω -3 fatty acids for next 6 months.



The results suggest that ω -3 fatty acid intake may reduce cognitive decline in patients with very mild Alzheimer's disease. Further studies are expected to be conducted in the future to determine their impact on the early progression of Alzheimer's disease.

Arch Neurol. 2006;63:1402-1408

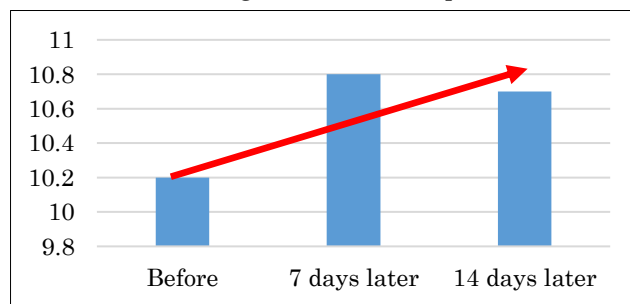
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Naoko Ohshima, Tateo Fujii: Effect Administered Lactobacillus Isolated from Funa Zushi on Fecal Micro Flora of Rats, Jpn. J. Food Microbiol., 11(2), 129-132, 1994

Japanese DHA Jelly (Sushi lactic acid bacteria + EPA • DHA Jelly) (Ready product) :

Product name on label: Lactic acid bacteria and DHA jelly

Function: cardiovascular and brain health support

*Taking together with Vitamin or Minerals is recommended.

Quality Standard

Appearance	Milky white jelly	Packing	15g in 1 aluminum sachet
Taste	Lactic acidity	Shelf life	1 year
General viable bacteria count	≤ 300 CFU/g	Storage	dry and cool dark place
Coliform bacteria	Negative	Country of Origin	Japan
Fungi	≤ 20 CFU/g	Quality certificate	GMP certificate

Recommended intake : 1-2 sachet/day (252mg of DHA • EPA in 1 sachet)



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“Japanese ingredients for QOL support” JAPANESE NATTO QOL POWDER

Natto (納豆) is one of Japan's traditional food culture and an essential part of the Japanese diet. Until now, Nattokinase contained in natto has attracted attention for its functions such as improving blood flow, but recent studies have shown that natto is also useful for improving sleep quality. In today's stressful society, an increasing number of people are concerned about the quality of their sleep, and this has become a social problem. Getting a good night's sleep is considered an important issue for improving health and quality of life (QOL).

Bacillus subtilis subsp. *natto* QOL[®]

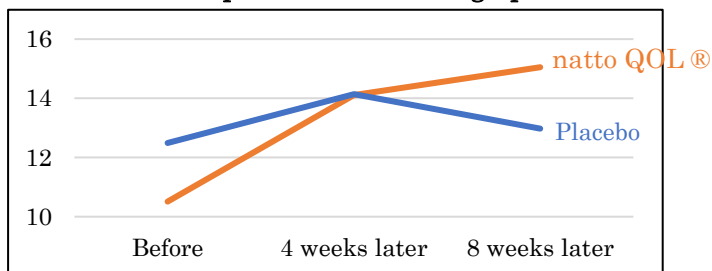
Bacillus subtilis subsp. *natto* QOL[®] was evaluated for its effect on the **quality of sleep**.

< Clinical test >

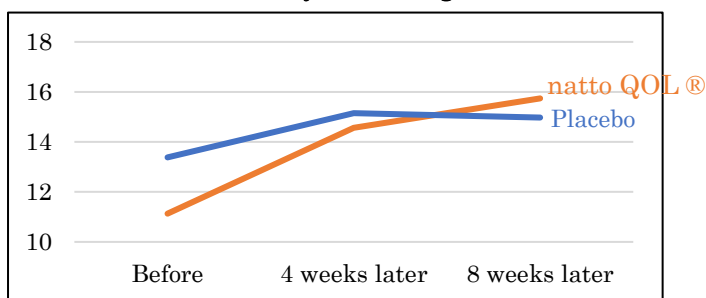
- 1st Endpoint : OSA Sleep Questionnaire MA version, etc.
 - 2nd endpoints : Salivary s-IgA secretion rate, blood stress markers (cortisol, DHEA-S, etc.)
 - Double-blind, randomized, placebo-controlled, parallel-group examination for 8 weeks
- <Test Food> natto QOL[®] Capsules containing 200 mg
<Placebo> Dextrin-containing capsules
Target : 60 healthy people aged 20~64 years with sleeping problems



Sleepiness when waking up

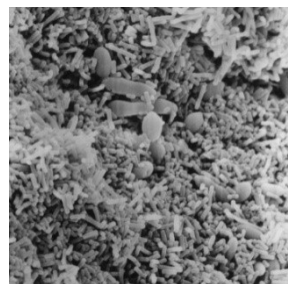


Recovery from fatigue



The results of this study showed that the consumption of foods containing Bacillus subtilis natto QOL[®] improved the **quality of sleep** by increasing the sense of satisfaction upon

Kefir Powder (Live culture)

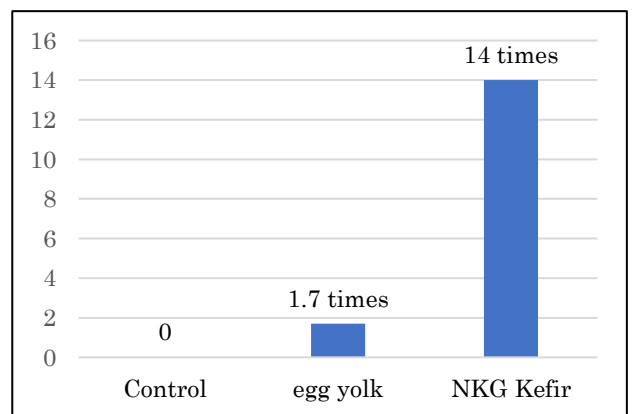


NKG Kefir contains 4 types of Lactic acid bacteria and 3 types of yeast. We have been co-researched with many Universities and institutions in Japan and proved that NKG Kefir has many functions.

- ★Whitening ★UV damage reparation
- ★Antioxidant ★Radiation protection
- ★Antidiabetes ★Increasing immunity
- ★Anti-stress ★Immune activity

Immune enhancing effect

Experiment of the IFN- β production enhancement action by sphingolipid in NKG Kefir (Kyushu University)



The sphingolipids contained in NKG kefir increase interferon beta production by 14 times which indicates that NKG Kefir could support the immune activity.

JAPANESE NATTO QOL POWDER :

Bacillus subtilis subsp. *natto* QOL[®] + Kefir Powder (Live culture)

Function: QOL support, immunity, skin care

* Sample upon requested.

Recommended intake : 250mg/day (Bacillus subtilis subsp. *natto* QOL[®] 200mg+ Kefir Powder 50mg)

Application example : Supplement, Postbiotics, Drinks, Probiotics, etc.



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“Japanese ingredients for immune support”

JAPANESE Rice fermented Lactobacillus Kefiri Powder

Japanese food culture is all about rice. Rice is used not only as an ordinary staple food, but also in part of foods such as sake and spices. Kefir, on the other hand, has a strong image of milk, but with the latest fermentation technology, it is now possible to ferment rice as well. Kefiri is produced by a unique method using selected lactic acid bacteria isolated from NKG kefir grains. By fermenting with rice, we now have vegan kefir powder!

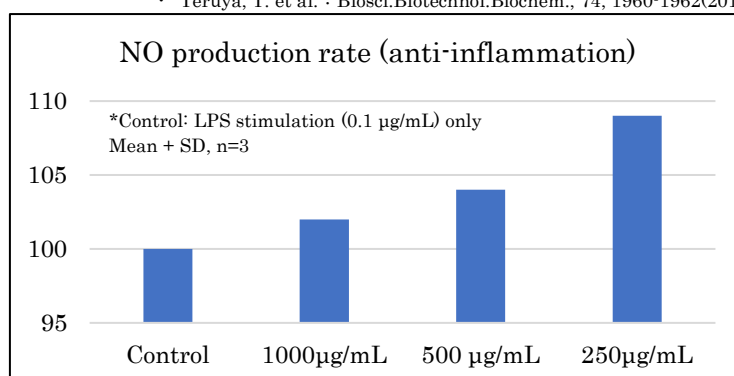
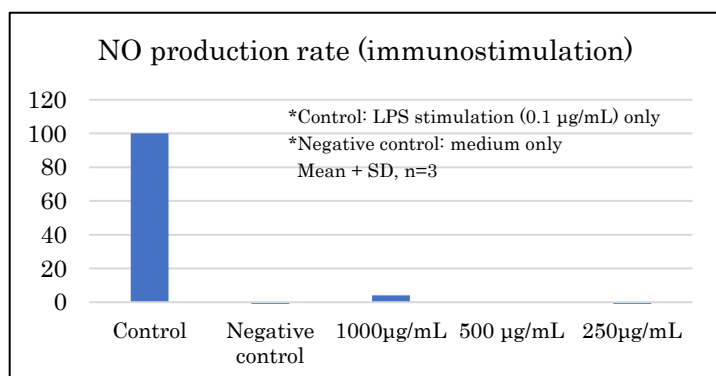
RAW264 cell NO production induction and inhibition study

Test: RAW264 cells are widely used in the research field as a cellular model of macrophages involved in **immunostimulatory** and **anti-inflammatory effects**. In this study, nitric oxide (NO) was used as an indicator of macrophage activation, and NO₂ ions generated by spontaneous oxidation of NO produced by RAW264 cells were measured to determine the sample's ability to induce NO production (immunostimulation), and to inhibit NO production enhanced by lipopolysaccharide ("LPS") stimulation (anti-inflammation).

Subjects: Our powder were suspended in water, shaken continuously for 20 hours using a shaker, centrifuged (3000g, 5 min), and the supernatant was separated. This was used as the stock solution for the 50 mg/mL test solution, which was diluted with culture medium to prepare test solutions with sample concentrations of 2000, 1000, and 500 µg/mL.

References:

- Huang, N. et al. : J.Agric.Food Chem., 57, 10579-10589(2009).
- Teruya, T. et al. : Biosci.Biotechnol.Biochem., 74, 1960-1962(2010).



The left figure shows that the NO production rate increased when the sample was 1000 µg/mL. Since the rate is considered in the research field as an indicator of macrophage activation, it is thought that the addition of Rice fermented Kefiri Lactobacillus Powder activated macrophages. The figure on the right shows that the addition of Rice fermented Kefiri Lactobacillus Powder suppressed the rate, which is thought to have an anti-inflammatory effect.

JAPANESE Rice fermented Kefiri Lactobacillus Powder :

Product name on label: Brown rice fermented by lactic acid bacteria

Raw materials of powder: Brown rice flour, dextrin, lactic acid bacteria

Function: immune support

Quality Standard

Appearance	Light brown powder with black spots		
Smell	The smell of malted rice	Mold, Yeast	≤ 100 U/g
Foreign matter	Negative	Packing	15KG in craft bag
Moisture	≤ 5%	Shelf life	12 months
Bacteria	≤ 3,000 CFU/g	Storage conditions	Room temperature
Coliforms	Negative	Country of Origin	Japan

Application example : Supplement, Postbiotics, Drinks, Probiotics, etc.



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“Japanese ingredients for proteins break down support” JAPANESE RICE KOJI POWDER

Sake and shochu are Japan's representative alcoholic beverages, and seasonings such as soy sauce, miso, mirin, and vinegar are indispensable to Japanese cuisine. What do they all have in common? They are all fermented and brewed foods that involve koji mold. Sake is made from rice koji, which is made by propagating koji mold on steamed rice. Koji is an indispensable part of Japanese food, and in fact, in recent years, it has become known as a healthy food ingredient. Today, we are introducing one of them, Asperpowder.

Asperpowder Pro

Asperpowder Pro has higher performance than generic koji powders.

It has particularly **high protease** activity and contains high amounts of **essential amino acids** and **BCAA**.

In addition to supplements, it can be taken with protein to break down protein into amino acids.

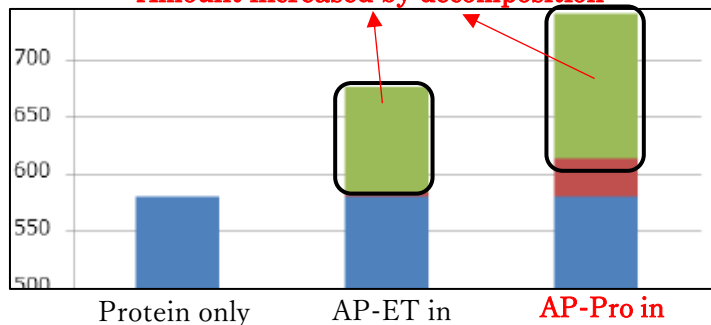


- **High protease activity (Acidic protease 23,800 U/g)**: It is characterized by its high protease activity due to a special manufacturing process. It has a high ability to break down proteins and can be used in enzyme supplements and protein.
- **Essential amino acids**: An amino acid that is necessary for the growth and life support of animals and cannot be biosynthesized in the human body, so it must be inoculated from food.
- **BCAA (valine: 170 mg/100g, leucine: 310 mg/100g, and isoleucine 130 mg/100g)**: The three amino acids (BCAA) are thought to be deeply involved in muscle energy metabolism and synthesis.
- **ALA(1.4 mg/100g)**: Compared to general-purpose rice malt, it contains 5-aminolevulinic acid (5ALA). 5-ALA is a substance related to metabolism, and the following effects are expected by increasing metabolism. Improved immunity, slows the rise in blood sugar levels, inhibits visceral fat accumulation, hair growth, skin moisturizer

Enzymes from rice koji break down proteins

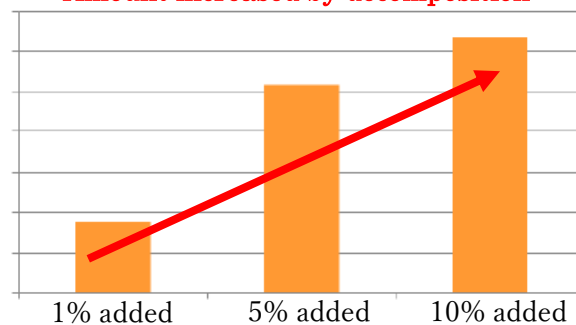
Addition of two types of asperpowder to soy protein at 10% to see the increase in free amino acids and peptides

Amount increased by decomposition



Increase in free amino acids and peptides when asperpowder Pro is added to soy protein at 1%, 5%, 5%, and 10%.

Amount increased by decomposition



JAPANESE RICE KOJI POWDER (ASPERPOWDER Pro) :

- Comments on products: Sterilized white rice koji powder with high protease activity derived from malted white rice and slightly acidity.
- Function: break down protein into amino acids, improvement of the intestinal environment

Quality Standard

Appearance	White or pale yellow powder	Acidity	≥ 5.0
Smell	The smell of malted rice	Acid protease activity	≥ 10,000 U/g
Foreign matter	Negative	Packing	20kg in Kraft bags
Moisture	≤ 10.0%	Shelf life	10 months
Bacteria	≤ 3,000 CFU/g	Storage conditions	Less than 10°C
Coliforms	Negative	Country of Origin	Japan

• Recommended intake : 250mg/day (Taking together with protein is recommended.)

• Application example : Supplement, Postbiotics, Drinks, Probiotics, etc.



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"Providing happiness through fermented foods!"

NKG Kefir

☐ Kefir is

A type of fermented milk that in recent years has shown promise for health and beauty benefits. It originated in eastern Europe, in the region where the Caucasus Mountains rise between the Black Sea and the Caspian Sea.

Japan Fermentation Laboratory (Nihon Kefir) is the only company which manufacture Japanese kefir (NKG-kefir) in Japan. We also focused on R&D. Currently, we are doing joint research with Kinki university, Kyushu university, Hiroshima university, Oita university, Nagasaki university and Doshisha university.
NKG Kefir is the safe and trustable Brand.

NKG Kefir (Live Cultures)

- Raw Material: Kefir Grain, Milk
- Quality Standard:



Appearance	pale yellow powder
Moisture	less than 5.0%
Coli Form Group Bacteria	Negative
Lactic acid bacteria count	more than 1.0×10^7 cell count /g
Country of Origin	Japan
Packing	10kg in plastic bag in carton box
Shelf life	1 year

- Application example: Milk, Yogurt, Probiotics, etc.

NKG Kefir (Dead Cultures)

- Raw Material: Milk, cornstarch, sugar
- Quality Standard:

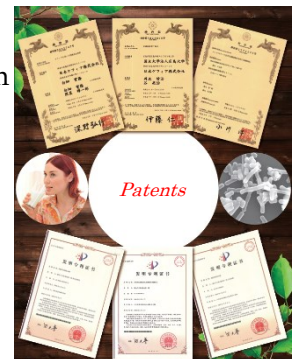


Appearance	pale yellow powder
Moisture	less than 5.0%
Coli Form Group Bacteria	Negative
General viable count	less than 5.0×10^3 cell count /g
Country of Origin	Japan
Packing	10kg in plastic bag in carton box
Shelf life	1 year

- Application example: Milk, Yogurt, Postbiotics, etc.

NKG Kefir Functions

- ★Whitening
- ★UV damage reparation
- ★Antioxidant
- ★Radiation protection
- ★Antidiabetes
- ★Increasing immunity
- ★Anti-stress
- ★Immune activity

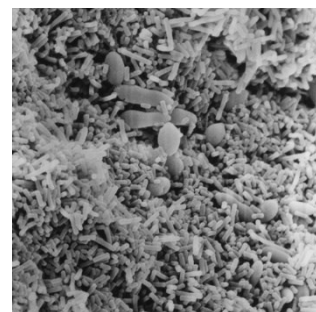


4 Lactic acid bacteria

1. Lactococcus lactis
2. Leuconostoc mesenteroides
3. Lactobacillus kefirianofaciens
4. Lactobacillus kefir

3 Yeast

1. Saccharomyces unisporus
2. Saccharomyces turicensis
3. Kluyveromyces marxianus



NKG Kefir
under microscope



"Japanese drink for diet and beauty support" JAPANESE MATCHA COLLAGEN POWDER

"Matcha Collagen powder" typically combines the antioxidant properties of matcha with the potential benefits of collagen supplementation. People may consume it as a drink by mixing the powder with water or adding it to smoothies or other beverages.

It is often marketed as a product that can promote skin elasticity and overall wellness. Please enjoy our original matcha collagen drink.

Collagen Powder

Collagen is a protein found in the skin, bones, and connective tissues of animals, including humans. They are often used for their potential benefits to skin health, joint health, and hair and nail growth.

Standard components:

★Protein: more than 90%
★Molecule size (by percentage weight):
Average molecular weight of 1000 Da, and 18% is less than 500 Da

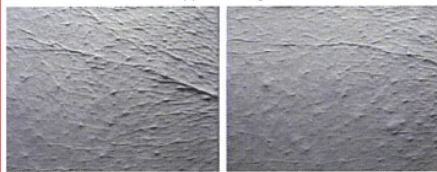
Functions:

★Keep elasticity of skin ★Keep moisture of skin
★Improved skin repair ★Improved wrinkles

Human Clinical Test

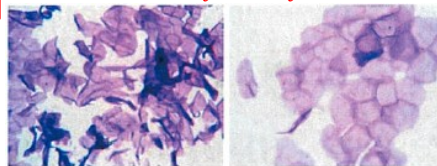
10 Japanese Women between 20-50's took collagen for 8 weeks in 5000 mg/day. The cosmetics action was evaluated.

Wrinkle



0 week 8 week

Horny cell layer



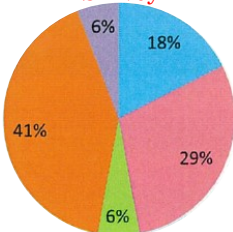
0 week 8 week

Skin's texture



0 week 8 week

Survey



■ Shiny skin was achieved
■ It makes make-up smooth with skin
■ It makes skin less rough
■ Dy skin was improved
■ Nothing special

Green Tea PE powder

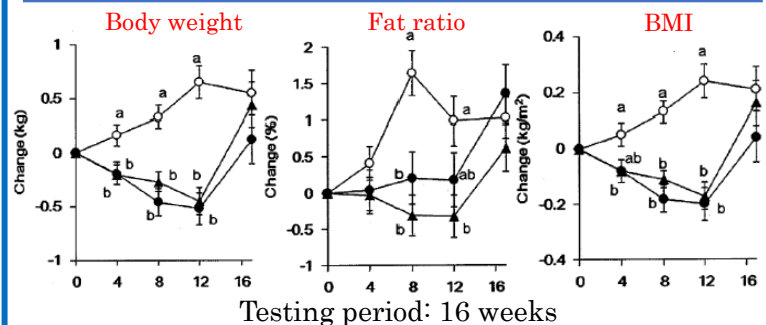
GREEN TEA PE is a green tea extract. Dry extraction method has made GREEN TEA PE 20 times more concentrated than normal green tea.

Standard components:

★Polyphenol: over 98%
★Catechins: over 80%
★Gallate type catechins: over 60%

Functions:

★Anti-acidification ★Body fat reduction effect
★Anti-cancer effect ★Blood pressure lowering effect



126 people. Age: 20-65 years old.

With BMI (body mass index) more than 25, and less than 30 kg/m².

Drinks included GREEN TEA EP powder intake:

Low intake: 149.5mg (500 mL/bottle) 42 people as ▲

Hi intake: 246.5mg (500 mL/bottle) 42 people as ●

Placebo: 40 people mentioned on the graph as ○

Health Claim:

This product contains tea catechins (as gallate-type catechins). Tea catechins (gallate-type catechins) **reduces belly fat** (visceral fat, subcutaneous fat), **supports weight loss** and **lowers high BMI**.

JAPANESE MATCHA COLLAGEN POWDER (Ready product) :

- Product name: Collagen & Matcha Tea Extract • Function: Diet support, beauty care
- It could be used as finished products and also ingredients.

Quality Standard

Appearance	Green color unshaped grains. Includes white dots of ingredient.	Flavor	Has specific flavor and smell of the ingredients. No peculiar taste or smell.
Moisture	≤ 6.0%	Packing	1kg in aluminum bag
Coliforms	Negative	Shelf life	2 years
General viable count	≤ 3,000 CFU/g	Country of Origin	Japan

Recommended intake : 3g/day (Fish Collagen 1002 mg, green tea catechin 250 mg)

Application example : Supplement, food, cookies, drinks



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