

NEW product of 2021!

Contains: Japanese Enoki mushroom extract (also known as velvet shank, lat. flammulina veluptipes)

Effect and health benefits: weight loss, fights against obesity, visceral fat volume, BMI (body mass index).

Form : tablets Weight: 12 g (200mg x 60 tablets) Dose: 1-2 tablets per day (for 2 months) Age category: 18+ Production: Japan



Ingredients: Japanese Enoki mushroom extract (produced in Japan), starch syrup of reduced malt sugar (maltitol), kefir powder (contains milk components)/cellulose, calcium stearate, smallgrained silicone dioxide.

Nutritional and energy value for 2 tablets (0,4 Γ): Energy value 0,381 kcal Proteins 0,017 g Fat 0,013 g Carbohydrates 0,334 g Edible salt 0,0015 mg

Sales points: functional food product (physiologically functional product for the nutrition of the human body) containing the fatty acid of the Enoki mushroom (linoleic acid, α -linolenic acid), which has the function of combating obesity. The product is designed for those who have the excess volume of the visceral fat and an increased BMI.

Additional information.

The product was registered in Japan in 2020 as a functional food. Registration number: F355. Age category: 18+, target audience: women from 40 years old.

- Linoleic acid refers to the so-called essential fatty acids, which are necessary for normal life; these acids enter the human and animal body with food, mainly in the form of complex lipids - triglycerides and phosphatides. Linoleic acid belongs to the class of omega-6-unsaturated fatty acids, therefore the human body is able to synthesize from it the four-times unsaturated arachidonic fatty acid belonging to the same class.

In human cell membranes, linoleic acid contains on average 10 times more than omega-3-unsaturated α -linolenic fatty acid, which proves the critical importance of linoleic acid and the entire class of omega-6unsaturated fatty acids for the normal functioning of cell and subcellular membranes.

In the form of triglyceride, linoleic acid in significant amounts (up to 40-60%) is included in many vegetable oils and animal fats, for example, soybean, cottonseed, sunflower, linseed, hemp oils, and whale oil.

- α -Linolenic acid belongs to the so-called essential fatty acids and belongs to the class of omega-3-unsaturated fatty acids. In the form of triglyceride, it is found in many vegetable oils, for example, in perilla (58%), flaxseed (55%), sea buckthorn (32%), mustard (32%), hemp (20%), soybean (5%), etc. Milk thistle oil contains 0.2% linolenic acid itself.



Product safety test Animal testing

Two animal tests were performed. The first toxicity test was performed on rats. For two weeks, the rats were injected with the above raw materials based on the ratio of the weight of the rats to the raw material: per 1 kg of weight, 2 g of the product. After two weeks, dissection of the rats and inspection of their intestines revealed no abnormalities.

A second toxicity test was performed on mice. Every day for 90 days, the mice were injected with the above raw materials based on the ratio of the weight of the mice to the raw material: 0.1 - 2 g of the product per 1 kg of weight. After two weeks, dissection of the mice and inspection of their viscera revealed no abnormalities.

Biological test for bacteria

The above raw materials were protected using the Ames test - a genetic test using Salmonella bacteria to detect conceragens. The test did_not reveal any mutations in five bacteria, including salmonella.

Clinical trials

Clinical trials of the above product were conducted for safety in relation to 24 Japanese men and women aged 20-59 years, of which 12 people had a BMI (body mass index) more than 25, 12 people had a BMI less than 25.

The tests were carried out as follows. For four weeks, each test subject was given 20 tablets per day (i.e. five times of the standard dose, the standard dose is 4 tablets per day). During testing, the subjects were checked for weight, BMI, percentage of body fat, blood test, urinalysis and other indicators. They also looked at the general state of the body of each tested person.

As a result, it was found that body fat percentage and body fat mass decreased, blood pressure decreased, and no problems were identified in all measured parameters. Also, during the examination of blood and urine tests, a decrease in the content of cholesterol and LDL cholesterol in the blood of the tested (low density lipoprotein, LDL) - a class of blood lipoproteins that is the most atherogenic - was revealed. LDL is formed from very low density lipoproteins during lipolysis. This class of lipoproteins is one of the main carriers of cholesterol in the blood. LDL cholesterol is often referred to as "bad cholesterol" because of its association with the risk of atherosclerosis). No problems and changes were found for all the tested indicators. In this regard, we can say that the safety level of this product is high.

Functionality

To test and prove the effect of weight loss, internal fat volume, visceral fat, BMI by using the fatty acid of Enoki mushroom (linoleic acid, α -linolenic acid), on February 12, 2019, a revision and selection of scientific articles on this topic was carried out. A revision and selection of scientific articles published in English and Japanese language up to February 2019 were made.

The topics of the articles were: comparison of two groups of tested healthy people (men and women) with the presence of slight obesity the group that consumed the Enoki mushroom fatty acid (linoleic acid, α -linolenic acid) and the group that did not use it. From the forty-one scientific articles found, one article was selected. During the testing described in the article, an extract of the Enoki mushroom produced in Japan.

Main result

The tested groups daily consumed 400 mg of the Enoki mushroom extract for 12 weeks (which is equal to 1.2 mg of the Enoki mushroom fatty acid (0.9 mg of linoleic acid, 0.3 mg of α -linolenic acid) and in comparison with the group that did not use it, there was a significant decrease in weight, internal fat volume and BMI. As for visceral fat, its volume decreased, but not significantly. In addition, during testing, no negative impact on the health of the tested was revealed, and therefore we can say that the level of safety of the product composition is at a high level.

The quality of scientific approval

The taken scientific article used for the analysis was reviewed before publication and is considered to be of good quality. (Source:

https://www.fld.caa.go.jp/caaks/cssc02/?recordSeq=42004200200102)

