Oyster Peptide

- ✓ Powdered Whole Oyster Meat Made by Enzyme-assisted Extraction
- ✓ Rich in Flavor and Taste of Oyster
- ✓ Rich in Peptides and other Nutritional Molecules Typical for Oyster

[Ingredient]
Oyster Extract

✓ No excipient is used!

[Ideal Format]

Format	Tablet	Granules	Hard Capsule	Soft Capsule	Processed Food	Drinks	Jelly
Applicability	Very high	Very high	Very high	Very high	High	Neutral	Neutral

※ An insoluble precipitate may come out during heating in a water solution due to the aggregation of peptides.

[Package Size]

> 1 kg

in e.g. laminated aluminum bag.

(Please ask if <1 kg of sample is required)

Storage Condition: Store at a cold place, and avoid light exposure and humidity.

Shelf life: 24 months after production (applicable only if unopened).

Use it as soon as possible after opening the package

Senmi Ekisu
Fill the world with Tasty and Healthy

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Oyster Peptide

[Product information]

- Produced by the enzyme-assisted extraction technology established from our long-term experience as a general food ingredient manufacturer.
- Improved contents of Zinc and Peptides compared with our existing oyster extract.
- 3 g of “Oyster Peptide” is derived from one whole oyster meat (20 g).

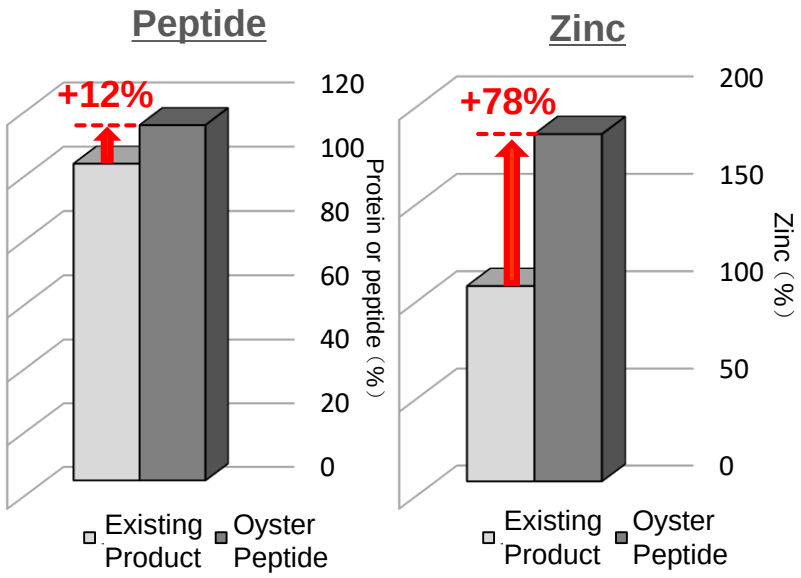
[Comparison with our existing oyster extract]

Peptide (protein) => +12.2%

Zinc => +78.0%

[Analytical content]
(only an example)

Protein	37.4 g/100 g
Zinc	30 mg/100 g
Taurine	3,000 mg/100 g
Glycogen	24.7 g/100 g



Major Nutritions in Oyster Peptide

[Protein] (peptides or amino acids)
Protein is a part of every cell in the body required to build and repair cells and tissues including skin, muscle, bone, organs, hair, and nails.

[Zinc]
Zinc is required as a component of various proteins involved in metabolisms, immune systems, cell division, DNA repair, etc. Zinc is also important to wound healing and your sense of taste and smell.

[Taurine]
Taurine, or 2-amino-ethane-sulfonic acid is a sulfa-containing amino acid and a major constituent of bile. It is an ideal modulator of basic processes, such as osmotic pressure, cation homeostasis, enzyme activity, receptor regulation, cell development, and cell signaling.

[Glycogen]
Glycogen is a stored form of carbohydrate or a multi-branched polysaccharide of glucose. It can be readily hydrolyzed to glucose a major source of energy.