



Related to Heart
THANKS AI



Profil

Film-type food product

Nutrition facts (per sheet)

Energy: 0.39 kcal

Protein: 0.0031 g

Fat: 0.0 g

Carbohydrate: 0.095 g

Sodium: 0.045 mg

Global patent

'Proteoglycan', the compound supporting every living activity, has evolved further.

High-purity (90%)
(currently, at most 20%)
The world's only protein protection
technology

100% Natural
Natural status bonded with
hyaluronic acid

Low cost
(JPY33M/g)
Globally patented alkali
extraction technology



The miracle supplement
Rich in high-purity and
natural 'proteoglycan', with a
global patent



Prime Minister's
Award

2012 Monozukuri Nippon Award

Profil

(*) Japan Patent No.4219974, US Patent No 8153769, Russia Patent No.2401849, India Patent No.273609



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Enjoy this dream substance that used to be unaffordable. 'Profil' delivers the power of beauty and health.

Despite its distinguished effect for beauty and health, proteoglycan was not available for mass production due to the high cost and difficulty of extraction. However, we have overcome this by our globally patented technology, and we have developed a next generation supplement which is rich in high-purity and

natural proteoglycan. 'Profil', that is attracting great attention in Japan, because it delivers the power of beauty and health contained in the dream substance to people all over the world.



Rejuvenate and repair skin for anti-aging

Power of beauty (1)



Activate natural killer (NK) cells that attack cancer cells

Power of health (1)



Achieve a more supple and moisturised skin

Power of beauty (2)



Prevent and improve obesity and other lifestyle-related diseases

Power of health (2)



Improve incurable diseases and joint pain

Power of health (3) (4)



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Try the power of beauty and health delivered by 'Profil'

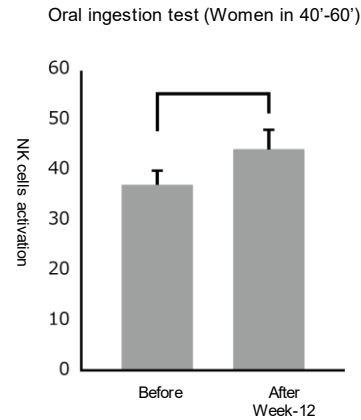
Main functions of high-purity and natural 'proteoglycan' <Power of health>

Power of health (1)

Activate natural killer (NK) cells

Enhance the natural immune function to attack and eliminate cancer cells and virus infected cells by increasing the NK cells

According to tests based on oral ingestion of 100ml of PG solution containing 100mg of high-purity proteoglycan twice a day (before breakfast and at bedtime)



Power of health (2)

Reduce the risk of obesity and diabetes

Prevent weight gain and reduce liver fat (Based on a mouse experiment by Hirotsaki University).

Reduce the underlying risks of obesity and diabetes with the anti-inflammatory effect as well as by preventing active oxygen



Power of health (3)

Possible to cure inflammatory bowel disease and other intractable diseases

Restore the function of the intestinal immune cells to normal by increasing the good bacteria within the intestines (Based on a mouse experiment by Hirotsaki University)

Power of health (4)

Alleviate inflammation and pain in the joints such as the knee

Regenerate cartilage by increasing chondrocytes as well as reduce pain with the anti-inflammatory effect – Effective to alleviate osteoarthritis



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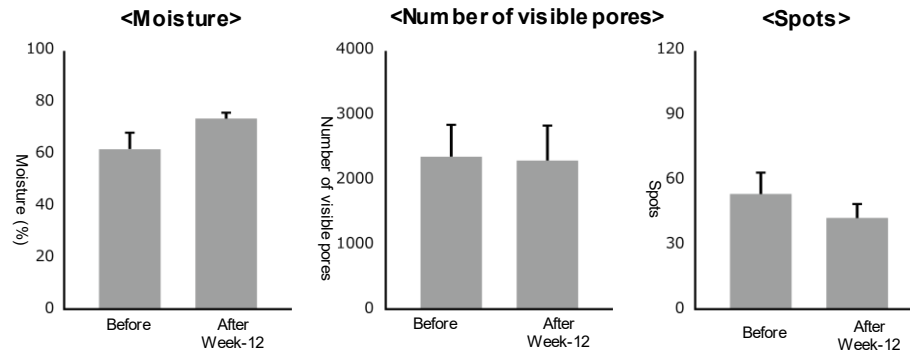
Main functions of high-purity and natural 'proteoglycan' <Power of beauty>

Power of beauty (1)

Rejuvenate skin cells

Repair and rejuvenate the skin, and eliminate spots

Oral ingestion test (Women from 40'-60')



According to the test based on oral ingestion of 100ml of PG solution containing 100mg of high-purity proteoglycan twice a day (before breakfast and at bedtime)

Power of beauty (2)

Retain water, greater effect than hyaluronic acid

Has the capacity to retain 30% more water than applying hyaluronic acid that is well known to help the skin look fresher



Ideal combination to achieve better results!

The best combination of proteoglycan supporting every life activity and chitosan having the detox effect will make you feel more beautiful, healthy, and youthful





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History of the development of high-purity and natural 'proteoglycan'

July 1998

Started the study for commercial production of proteoglycan as an employee of Kakuhiro Corporation, jointly with Hirosaki University. Extraction cost was approximately JPY 33M per gram

March 2003

Established a commercial production technology whereby proteoglycan was extracted from the nasal cartilage of salmon [Patented in 2005 (Aceto-extraction method)]. Extraction cost was decreased significantly to JPY 300,000 per gram (1/100)

February 2005

The Kakuhiro Corporation closed the proteoglycan business since further cost reduction (1/300) was required for commercial production. Personally, I continued the study with my own funds to make the dream come true

November 2005

After more than 1,000 experiments, I developed the alkali-extraction method. It achieves not only cost-effectiveness but also the natural property (bonded with hyaluronic acid) and high purity (90% or more) of proteoglycan

November 2008

Registered the Japan Patent No. 4219974



December 2008

Received a letter of appreciation for support at the Hokkaido Toyako Summit



Contributing to beauty, health, and youthful life for people all over the world with high-purity and natural proteoglycan. It is our pride and great joy.

October 2010

Registered the Russia Patent No. 2401839

September 2011

Obtained Halal certification

February 2012

Received the 'Prime Minister's Award' At the 4th Monozukuri Nippon Award ceremony



October 2012

Exhibited by the government at 2012 IMF World Bank Conference



April 2012

Registered US Patent No. 8,153,769

August 2013

Registered the EU Patent No. 1985623 (For the UK, France, Germany, and Spain)

June 2016

Registered the India Patent No. 273609



Biomatec Japan Inc.

Yoshiaki Kudo