

たった1秒で体感できる
Experience in one second

生酵素パウダー『ナチュラルエンザイム』
Raw enzyme powder '[Natural Enzyme]'



舌下吸収で瞬時に体感、上半身からポカポカ実感が全身へ。

With hypoglossal absorption instantaneously from bodily sensation and upper body [warm feeling] reality to entire body.

より手軽に補えるようにパウダー化したスティック包装タイプ。

Easily supplied by stick type packaged.

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商品コンセプト

Commodity concept

『瞬時に体感～実感』

In Real time Bodily Sensation

『もっと手軽に』

More Easily

永遠のテーマであった『実感がわからない』『効果が見えない』を解決しつつ、酵素をより手軽に補うことができる！をコンセプトに開発をスタート致しました。

It was our everlasting theme; “had no realization” or “to be of no effect” was being settled when the development of our concept “Easily supply” had started.

瞬時に体感～実感については、酵素液を瞬時に熱を発生させる《独自の特殊技法》でパウダー化し、スティック包装することで実現し、コンセプトの商品化に成功。

In regards to “In Real time Bodily Sensation” ~ “Actual feeling” we made powdered enzyme in our own original technique to produce enzyme liquid by heat instantly and wrapping in a stick commodification with our concept.

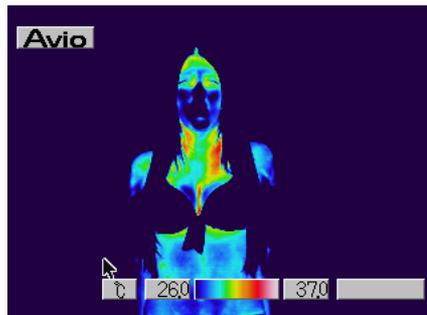
実際に『見て』確認することも可能

Also it is possible to see and verify;

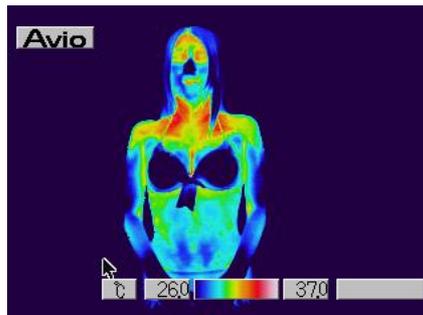
サーモグラフィーによる代謝変化・体温変化チェック

Metabolism change & temperature change

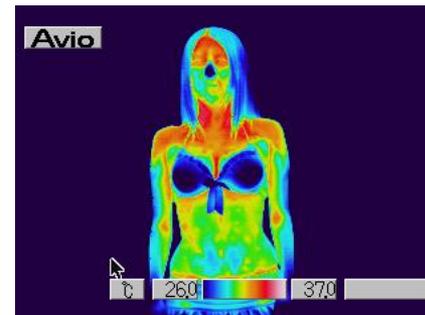
check by thermography



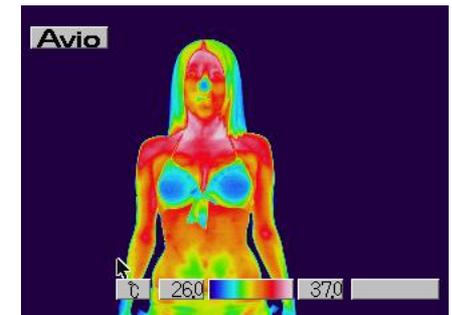
パウダー摂取前
Before the powder
taking in



摂取後1分経過
1 minute lapses after
the taking in



摂取後5分経過
5 minute lapses after
the taking in



摂取後10分経過
10 minute lapses after
the taking in

■特化項目 Specialization paragraph

- 体内に『入れる』美容と健康から、『出す』美容と健康へ。
- Change into the act of the beauty and health which “Take into your body” to “Evacuate from the body”
- ・舌下吸収により、体の内部へ瞬時に働きかけ、内側から5大項目へアプローチ。
- absorbs from under the tongue and approaches to the following five articles:
- ・本当の美容と健康への近道と言えます。
- Shortcut to true beauty and health.

デトックス
Detoxification

体内に蓄積された老廃物の排出
accumulation into the body
excretion of wastes

燃焼スリム
Combustion
Slim

脂肪分解～燃焼 発汗の向上
Lipolysis ~ combustion
Improvement of sweat

細胞スリム
Cell Slim

新陳代謝の活性 若返りサポート
Activity of renewal Supporting
rejuvenation

抗酸化
Anti-oxidation

活性酸素の除去さびない体質へ
Removal of active oxygen
body composition

瞬時に5大項目へ働きかける!!
Instantaneously to 5
large articles It
approaches!!

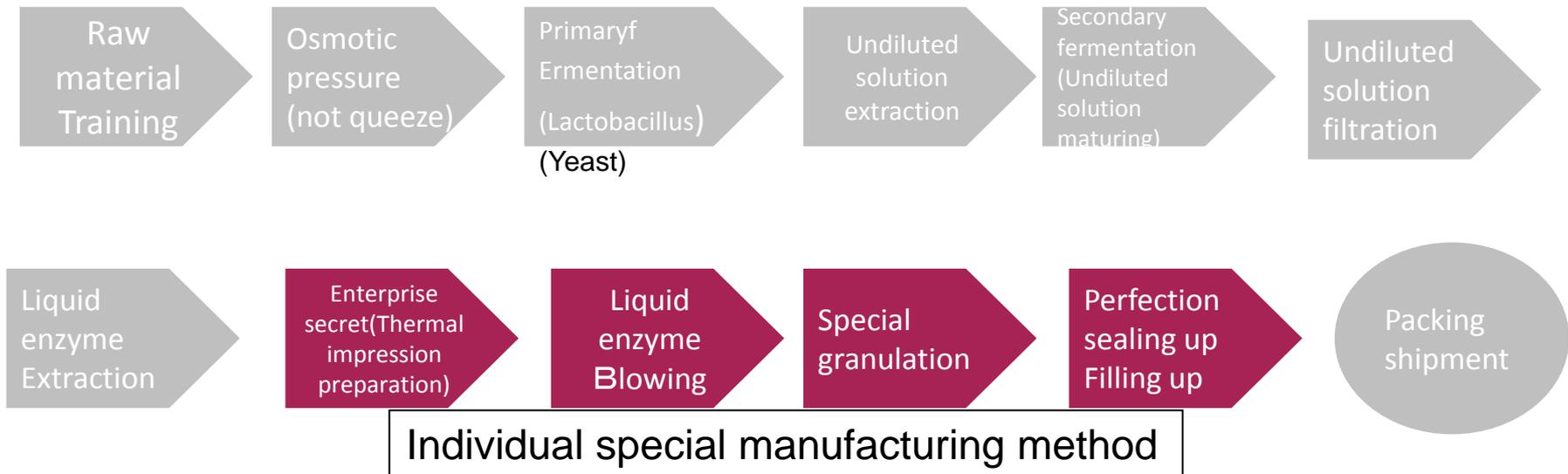
腸内スリム
inside the
intestines
Slim

腸内環境の整備 便秘解消
Improving the enteral environment
Cancellation of the constipation

■ 製造工程 Manufacturing process

独自の特殊製法で作られる、液体酵素～酵素パウダー。

Made with individual special manufacturing method, the liquid enzyme "Enzyme Powder".



Based on the principle of self-heating of the enzyme bath, and then powdered with a special technique of its own put out the feeling of heat instantly.

Without using any ingredients scientific, it is a safety principles using the fermentation heat of purely natural.

"I can experience in one second only" continue constantly evolving products were realized.



The fermentation, I am using was Sumitsuka the yeast bacteria, lactic acid bacteria of the natural, the "barrel of cypress".



Because I let two-stage fermentation is not diluted with, such as "water" all the stock solution was extracted with osmotic pressure, it is to concentrate and vibrant.

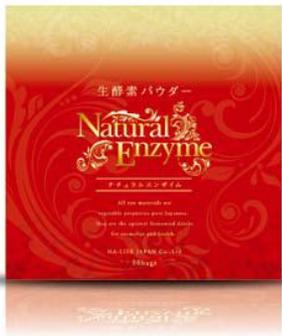


The fruits and vegetables of the season that you are using to raw materials, fine useful component of several thousand types, contains a wealth of.

Individual special manufacturing method

Absorption sublingual with the enzyme which performed fever activity.

- matured by secondary fermentation after the enzyme powder which we made extracts it without squeezing extract out of approximately 60 kinds of raw materials in vegetables and fruit brought up wealthily in Japan by "osmotic pressure" which is the our traditional manufacturing method, and the first ferment by a lactic acid bacterium and a yeast fungus.
- This state is the liquid enzyme, but this liquid it does special granulation, to powder makes convert.
- **Warm heat is sent instantaneously when this Powder Enzyme goes to your mouth.**
this tells you that an enzyme did activity of water included in saliva which reacted.



Because it is stick packing type, its convenient.



It became easy to take it in "Easily supplied by stick type packaged"

Analytical test

Acquiring the test result by the third party agency.

- Japan Food Research Laboratories

- 「Nutrition component analysis test」

- 「Heavy metals analysis test」

- 「Minerals analysis test」

- Japan Frozen Foods Inspection Corporation :JFFIC

- 「Radioactivity measurement inspection」

【In the midst of doctor evidence acquisition application
Plural item tests are done.】

some time is required since this have been developed
uniquely by us.However, from those which can be acquired.

Raw materials and production area

the abundant good ingredients with the enzyme using 60 types or more are produced in domestic.

Vegetables sommelier(Meister) inspects the contract farmhouse Which is several places in the whole country regularly.

Japanese radish Hokkaido & Aomori	Kiwi Ehime	a bamboo shoot Fukuoka
Cabbage Fukuoka & Gifu	Potatoes, Fukuoka and Hokkaido	ginger Fukuoka Kochi
Apple Aomori	Cub Gifu	Bok Choy Aichi
Chinese cabbage Hokkaido	Asparagus, Kochi	Banana Okinawa
Komatsu greens Gifu	Citrus hassaku Hiroshima	Water melon Oita Aichi
celery Shizuoka	Tomato Oita Gifu	Lactarius lividatus Gifu
three leaf Aichi	Osmund Hokkaido	Melon Aichi
spinach Gifu	mushroom Gifu	Pineapple Okinawa
The green pepper Miyazaki	Green onions Aichi	bracken Aichi
carrot Nagasaki Hokkaido	Cucumber Gifu	sesame sprouts Fukuoka Gifu
The pumpkin Gifu	a white gourd (melon) Okayama	an udo (plant) Aomori
Zingiber mioga Kochi	broccoli sprouts Hokkaido	Enoki Mushroom Fukuoka
Eggplant Gifu	Garlic chive (Allium tuberosum) Kochi	cauliflower Aichi
Lettuce Hokkaido	Onion Aichi	Shimeji mashrooms Gifu
Parsley Aichi	burdock Fukuoka Aomori	Green Papaya Miyazaki Okinawa
Water greens Gifu	melon Aichi	cloud ear mushroom Aomori
Allium wakegi (species of scallion)Hiroshima	Garlic Aomori	citron Kochi
Japanese radish leaf Aomori	Orange Wakayama	oyster mushroom Gifu
Garland chrysanthemum, Gifu	gumbo Aichi	Tangle weed Hokkaido
Butterbur, Wakayama	dried wakame seaweed Kumamoto Iwate	bean sprout Gifu
Grapefruit, Wakayama	Hijiki · Mie	



★ Selling point

The enzyme beverage ~ enzyme powder which is made with special manufacturing method of tradition.

Point①

Our enzyme is the product which can feel from bodily sensation to a real actual feeling instantly. It is the product which can plan other products and differentiation. It is the product which the store becomes easy to advise it about product sale and is easy to decide the purchase of the consumers side.

Point②

Because an enzyme is in an active condition instantly, the function of enzymes such as the "metabolism" "anti-aging" "constipation cancellation" "purification "diet" of the blood" is big, and our product is connected by the sublingual absorption in performing necessary body activity more effectively.

Point③

Because it is the stick type which is convenient to carrying, without choosing place such as workplace and ahead travelling,when and it is the commodity where it becomes possible easily to be able to use the enzyme of internal anywhere.

Point④

Because the enzyme is other health food and the function which raises the effect of the beauty care commodity, "Easy to Use" in everyone.