


Flaxseed-related products

Flaxseed is the seed of *Linum usitatissimum* L. and is recognized as a “super seed” in Western countries. Produced only from 100% golden flaxseed that has been developed for food. We conduct GMO testing and analyze the residual agrochemicals in the flaxseed.

Flaxseed Oil S




This product is a mild-flavored seed oil that is extracted with a cold press method without using any solvents. It contains α -linolenic acid, one of the ω -3 fatty acids.

Appearance Classification	Light yellow oil Food	Standard ingredient	45 g / 100 g or more of α-linolenic acid	Final processing place Derivation	Japan Flax
Applications	Supplements (including soft capsules), bread, confectionery, soup, and cooking ingredients such as dressings.	Shelf life	18 months	Packaging	16.5 kg (tin can)
		Allergens	Not applicable	Storage conditions	Room temperature
		GMO content	Not applicable	Labeling example	Flaxseed oil, cooking flaxseed oil
		Recommended dose	3.6~4.9 g / day*		
		Place of origin	Canada, New Zealand		

*Based on the Japanese Ministry of Health, Labor and Welfare

Flaxseed Oil S Premium Rich




This product uses a specific variety of golden flaxseed with a higher α -linolenic acid content. This product does not smell like a fish oil. It is a cost effective source of a high-concentration ω -3 fatty acid.

Appearance Classification	Light yellow oil Food	Standard ingredient	60 g / 100 g or more of α-linolenic acid	Final processing place Derivation	Japan Flax
Applications	Supplements (including soft capsules), bread, confectionery, soup, and cooking ingredients such as dressings.	Shelf life	18 months	Packaging	16.5 kg (tin can)
		Allergens	Not applicable	Storage conditions	Room temperature
		GMO content	Not applicable	Labeling example	Flaxseed oil, cooking flaxseed oil
		Recommended dose	2.7~3.7 g / day*		
		Place of origin	Canada		

*Based on the Japanese Ministry of Health, Labor and Welfare

Roasted Flaxseed



Roasted flaxseed with a rich fragrance. This product contains ω -3 fatty acids, dietary fiber, and flaxseed lignan, a type of polyphenol.

Appearance Classification	Granular Food	Standard ingredient	15 g / 100 g or more of α-linolenic acid	Final processing place Derivation	Japan Flax
Applications	Bread, confectionery such as cookies, cereal such as granola, salads, soup, yogurt, and toppings for ice cream, rice seasonings, etc.	Example analysis	flaxseed lignan 0.7 %, dietary fiber 23.0 %	Packaging	500 g×6 (plastic bag and cardboard box), 15 kg (kraft paper bag with an aluminum inner bag)
		Shelf life	2 years (15 kg), 18 months (500 g×6)	Storage conditions	Room temperature
		Allergens	Not applicable	Labeling example	Roasted flaxseed, flaxseed
		GMO content	Not applicable		
		Recommended dose	10.7~14.7 g / day*		
		Place of origin	New Zealand		

*Based on the Japanese Ministry of Health, Labor and Welfare

Roasted Flaxseed Powder




Roughly crushed roasted flaxseed that is easy to eat and easy to digest. This product contains ω 3 fatty acid, dietary fiber and flaxseed lignan, one type of polyphenols.

Appearance Classification	Granular~Powder Food	Standard ingredient	15 g / 100 g or more of α-linolenic acid	Final processing place Derivation	Japan Flax
Applications	Bread, confectionery such as cookies, cereal such as granola, salads, soup, yogurt, and toppings for ice cream, rice seasonings, etc.	Example analysis	flaxseed lignan 0.6%, dietary fiber 22.4 %	Packaging	500 g×6 (plastic bag and cardboard box), 15 kg (kraft paper bag with an aluminum inner bag)
		Shelf life	2 years (15 kg), 15 months (500 g×6)	Storage conditions	Room temperature
		Allergens	Not applicable	Labeling example	Roasted flaxseed, flaxseed
		GMO content	Not applicable		
		Recommended dose	10.7~14.7 g / day*		
		Place of origin	New Zealand		

*Based on the Japanese Ministry of Health, Labor and Welfare

Roasted Flaxseed Powder F




Roughly crushed roasted flaxseed, which is then finely powdered and specially treated with a small amount of oxygen. The nutritional ingredients of the roasted flaxseed are intact. It is characterized by a savory flavor and a smooth texture.

Appearance Classification	Powder Food	Standard ingredient	15 g / 100 g or more of α-linolenic acid	Final processing place Derivation	Japan Flax
Applications	Bread, confectionery such as cookies, cereal such as granola, salads, soup, yogurt, and toppings for ice cream, rice seasonings, smoothie, powder drink, etc.	Example analysis	flaxseed lignan 0.6 %, dietary fiber 24.1 %	Packaging	10 kg (Aluminum pouch, and cardboard box)
		Shelf life	2 years	Storage conditions	Room temperature
		Allergens	Not applicable	Labeling example	Roasted flaxseed powder, flaxseed
		GMO content	Not applicable		
		Recommended dose	10.7~14.7 g / day*		
		Place of origin	New Zealand		

*Based on the Japanese Ministry of Health, Labor and Welfare

NIPPN Flax Lignan



Extracted in high concentrations from flaxseed. This product is reported to have estrogenic activity and to improve lipid metabolism.


Appearance Classification	Yellowish brown powder Food	Standard ingredient	40 % or more of SDG (as determined by HPLC)	Final processing place Derivation	Japan Flax
Applications	Supplements (including soft capsules, hard capsules, granules, or tablets), beverages, jelly, cereal, confectionery, etc.	Shelf life	3 years	Packaging	1 kg (Aluminum pouch)
		Allergens	Not applicable	Storage conditions	Room temperature
		GMO content	Not applicable*	Labeling example	Flaxseed extract powder
		Recommended dose	50~250 mg / day, equivalent to 20~100 mg of SDG		
		Place of origin	New Zealand		

■ Water soluble
■ Resistant to heat, excellent pH stability
※ Diluent contains unfractionated corn

Mental care and refreshment

This is a powder ingredient extracted from rosemary. In human clinical studies, it has been shown to decrease the level of stress.

NIPPN Rosemary Extract



This product standardizes 3 ingredients for stress relief that are rosmarinic acid, carnosic acid andarnosol.


Appearance Classification	Green brown powder Food	Standard ingredient	2.5 % or more of rosmarinic acid and 4.0 % or more of carnosic acid +arnosol	Place of origin Final processing place	Italy Italy
Applications	Supplements (including soft capsules, hard capsules, granules, or tablets), jelly, etc.	Shelf life	3 years	Derivation	Rosemary
		Allergens	Not applicable	Packaging	1kg, 100g (Aluminum pouch)
		GMO content	Not applicable	Storage conditions	Room temperature
		Recommended dose	240mg / day, equivalent to 6mg of rosmarinic acid and 8mg of carnosic acid +arnosol	Labeling example	Rosemary extract powder

■ Heat resistant to 140°C, stable below pH 5
△ Poor water solubility

myo ceram® Moisturizer for Healthy Skin

Ceramides are the center of attention as materials for topical and beauty-from-within products. All NIPPN's ceramides are derived from plants. Our ceramides are extracted and purified in a unique way. They contain only traces of impurities that may affect the color, taste, and smell; further, they have excellent processing stability, which enables their application in a wide variety of products.


NIPPN Ceramide RPS



Appearance Classification	White powder Food	Standard ingredient	6 % or more of glucosylceramide	Final processing place Derivation	Japan Rice
Applications	Beauty supplements (including soft capsules, hard capsules, granules, and tablets), beverages, confectionery, etc.	Shelf life	3 years	Packaging	1 kg, 100 g (Aluminum pouch)
		Allergens	Not applicable	Storage conditions	Room temperature
		GMO content	Not applicable	Labeling example	Rice germ extract powder
		Recommended dose	10~30 mg / day, equivalent to 600~1,800 μ g of glucosylceramide		
		Place of origin	Japan		

■ Resistant to heat and pH stability
■ Low moisture absorptency
△ Poor water solubility


NIPPN Ceramide RLG



Appearance Classification	Light yellow to white liquid Food	Standard ingredient	3 % or more of glucosylceramide	Final processing place Derivation	Japan Rice
Applications	Beverages (bottle, plastic bottle), jelly, etc.	Shelf life	3 years in cold storage	Packaging	1 kg (Brown polyethylene bottle)
		Allergens	Not applicable	Storage conditions	Cold storage
		GMO content	Not applicable	Labeling example	Rice germ extract liquid
		Recommended dose	20~60 mg / day, equivalent to 600~1,800 μ g of glucosylceramide		
		Place of origin	Japan		


■ High transparency, appropriate for a stable water-dispersible solution

NIPPN Ceramide RE



Appearance Classification	Light yellow to white liquid Cosmetic ingredient	Standard ingredient	3 % or more of glucosylceramide	Final processing place Derivation	Japan Rice
Applications	For cosmetics only	Shelf life	3 years in cold storage	Packaging	1 kg (Brown polyethylene bottle)
		Allergens	Not applicable	Storage conditions	Cold storage
		GMO content	Not applicable	Labeling example	We disclose ingredients after confidentiality agreement.
		Place of origin	Japan		

NIPPN Ceramide CP




Appearance Classification	Light yellow to white powder Food	Standard ingredient	3 % or more of glucosylceramide	Final processing place Derivation	Japan Corn
Applications	Beauty supplements (including soft capsules, hard capsules, granules, and tablets), beverages, confectionery, etc.	Shelf life	3 years	Packaging	1 kg, 100 g (Aluminum pouch)
		Allergens	Not applicable	Storage conditions	Room temperature
		GMO content	Unfractionated corn	Labeling example	Corn germ extract powder
		Recommended dose	20~60 mg / day, equivalent to 600~1,800 μ g of glucosylceramide		
		Place of origin	United States, Canada, etc.		

■ Resistant to heat and pH stability
■ Low moisture absorptency
△ Poor water solubility

Maintenance of healthy teeth and the oral cavity

An oral-care material extracted from grape pomace generated during the production of red wine. In human, it has been shown to suppress the growth of bacteria that cause tooth decay and periodontal disease.

NIPPN Pomace Extract GR




Appearance Classification	Purplish brown fine powder Food	Standard ingredient	3 % or more of oleanolic acid	Final processing place Derivation	Japan Grape
Applications	Confectionery (such as gummy candy and gum), jelly, tablet-shaped mouth freshener, dentifrice, etc.	Shelf life	5 years	Packaging	1 kg (Aluminum pouch)
		Allergens	Not applicable	Storage conditions	Room temperature
		GMO content	Not applicable	Labeling example	Grape-wine pomace extract powder
		Recommended dose	300~900 mg / day, equivalent to 9~27 mg of oleanolic acid		
		Place of origin	Japan		

■ Resistant to heat and pH stability
△ Unsuitable for capsules
△ Poor water solubility

Support for joint and muscular strength

This product extracted from olive fruit of Italian growth. In human clinical studies, it has been shown that this product increases muscular strength in combination with exercise, and reduces fatigue and the burden on the knees.


Olive Fruit Maslinic acid P10



Appearance Classification	Pale yellow to light green powder Food	Standard ingredient	10 % or more of maslinic acid	Final processing place Derivation	Japan Olive
Applications	Supplements (including soft capsules, hard capsules, granules, or tablets), powdered beverages, protein powders, confectionery, etc.	Shelf life	5 years	Packaging	1 kg, 100 g (Aluminum pouch)
		Allergens	Not applicable	Storage conditions	Room temperature
		GMO content	Not applicable*	Labeling example	Olive-fruit extract powder
		Recommended dose	300 mg~600 mg / day, equivalent to 30~60 mg of maslinic acid		
		Place of origin	Italy		

■ Resistant to heat and pH stability
△ Poor water solubility
※ The corn as the material of excipient is unfractionated.

Olive Fruit Maslinic acid P30



Appearance Classification	Pale yellow to light green powder Food	Standard ingredient	30 % or more of maslinic acid	Final processing place Derivation	Japan Olive
Applications	Supplements (including soft capsules, hard capsules, granules, or tablets), powdered beverages, protein powders, confectionery, etc.	Shelf life	5 years	Packaging	1 kg, 100 g (Aluminum pouch)
		Allergens	Not applicable	Storage conditions	Room temperature
		GMO content	Not applicable*	Labeling example	Olive-fruit extract powder
		Recommended dose	100 mg~200 mg / day, equivalent to 30~60 mg of maslinic acid		
		Place of origin	Italy		

■ Resistant to heat and pH stability
△ Poor water solubility
※ The corn as the material of excipient is unfractionated.

Wheat-related products

Food materials with the original rich wheat flavor. These products, including vitamins and minerals, make up for possible deficiencies in the daily diet.

Organic Wheat Grass

This product is produced by drying and crushing whole fresh organic wheat grass. JAS organic certified. The features of this product are natural taste without bitterness, aroma of fresh green leaves, and rich flavor that is unique to green grass. Nutrients such as dietary fiber, folic acid, and iron are abundantly contained in the product.



Appearance	Green powder	Example analysis	dietary fiber 41.8 % carbohydrate 20.8 % protein 20.0 %	Final processing place	Japan
Classification	Food	Grain size	Under 30 micron	Derivation	Organic wheat
Applications	Applications Powdered beverages (such as green juice, or smoothies), cakes, bakery products, noodles, supplements (including hard capsules, or tablets), etc.	Shelf life	2 years (10 kg), 1 years (1 kg)	Packaging	1 kg (aluminum pouch with plastic inner bag), 10 kg (aluminum bag, card board)
		Allergens	Not applicable	Storage conditions	Room temperature
		GMO content	Not applicable	Labeling example	Organic wheat grass powder
		Place of origin	New Zealand, etc.		

Germ Granules AG

Granules produced by flavorful roasting of only wheat germs. This product is in a fragrant and easy-to-eat flake form. As a result of a more intense roasting process, this product is more fragrant and darker than Germ Granules A. Contains dietary fiber, protein, vitamins, and minerals.



Appearance	Brown granules	Example analysis	dietary fiber 10 % carbohydrate 37.7 %	Final processing place	Japan
Classification	Food	Shelf life	6 months	Derivation	Wheat germ
Applications	Bakery products, cakes, cereals such as granola, etc.	Allergens	Wheat	Packaging	2k g x 5 (Aluminum pouch), 15 kg (kraft paper bag with nylon inner bag)
		GMO content	Not applicable	Storage conditions	Room temperature
		Place of origin	United States or Canada, etc.	Labeling example	Wheat germ

Germ Granules A

Granules produced by flavorful roasting of only wheat germs. This product is in a fragrant and easy-to-eat flake form. Germ is lightly roasted so that it maintains nearly all of the flavor and color of the unroasted germ. Contains dietary fiber, protein, vitamins, and minerals.



Appearance	Yellowish brown granules	Example analysis	dietary fiber 9.6 % carbohydrate 38.4 %	Final processing place	Japan
Classification	Food	Shelf life	6 months	Derivation	Wheat germ
Applications	Bakery products, cakes, cereals such as granola, etc.	Allergens	Wheat	Packaging	15 kg (kraft paper bag with nylon inner bag)
		GMO content	Not applicable	Storage conditions	Room temperature
		Place of origin	United States or Canada, etc.	Labeling example	Wheat germ

Germ Powder

Powder produced by flavorful roasting of only wheat germs. Contains dietary fiber, protein, vitamins, and minerals.



Appearance	Yellowish brown granules	Example analysis	dietary fiber 9.9 % carbohydrate 38.9 %	Final processing place	Japan
Classification	Food	Shelf life	6 months	Derivation	Wheat germ
Applications	Bakery products, cakes, cereals such as granola, etc.	Allergens	Wheat	Packaging	15 kg (kraft paper bag with aluminum inner bag)
		GMO content	Not applicable	Storage conditions	Room temperature
		Place of origin	United States or Canada, etc.	Labeling example	Wheat germ

Bran Ace P

100% Japanese domestic wheat bran is used to produce this easy-to-eat product by a special heating process. Rich in dietary fiber. This product can be added to food in larger quantities than conventional wheat bran-derived materials.



Appearance	Pale brown granules	Example analysis	30 % or more of dietary fiber carbohydrate 33.9 %	Final processing place	Japan
Classification	Food	Shelf life	8 months	Derivation	Wheat bran
Applications	Bakery products, cakes, cereals such as granola, noodles, etc.	Allergens	Wheat	Packaging	5 kg, 20 kg (kraft paper bag with plastic inner bag)
		GMO content	Not applicable	Storage conditions	Room temperature
		Place of origin	Japan	Labeling example	Wheat bran

Wholegrain Wheat Flour (soft flour)

This powder ingredient is produced by fine milling of wheat germ, bran, and endosperm. The extract maintains the original wheat and umami flavors. Higher contents of dietary fiber, vitamins, and minerals, than wheat flour. This is the best for natural-tasting sweets and specialty breads.



Appearance	Light brown powder	Example analysis	dietary fiber 10.8 % carbohydrate 62.8 %	Final processing place	Japan
Classification	Food	Shelf life	1 years	Derivation	wheat
Applications	Bakery products, cakes, cereals such as granola, etc.	Allergens	Wheat	Packaging	500 g x 12 x 2 (plastic bag, card board)
Recommended dose	dietary fiber 18~21 g/day (Based on Japanese Ministry of Health, Labor and Welfare)	GMO content	Not applicable	Storage conditions	Room temperature
		Place of origin	United States	Labeling example	Whole grain wheat flour



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