WASABESKING

葵地淇

WASABI Introduction

Because the leaves resemble the plants of the mallow family and grow on high mountains, it is called wasabi (WASABI). Cultivated at high altitudes, prefers coldness and shade, and requires sufficient water flow, it is a plant that is extremely selective for the environment.

Known as green gold in Japan, it is an indispensable protagonist in Japanese cuisine. It can remove oil and grease and promote appetite! It is regarded as a healthy ingredient in traditional Japanese culture and is a vegetable and medicinal plant with high economic value. .

Wasabi is native to China and Japan. It is also known as "mountain vegetable". It is a cruciferous plant. The underground rhizomes are slender and node-shaped, with traces of petioles falling off. The leaves are clustered. The leaves are edible. The taste is strong but herbaceous and slightly sweet.

WASABI Nutrients

Wasabi has a unique spicy taste, the main component is isothiocyanate (organic compound Isothiocyanate, referred to as ITCs). Wasabi contains many rich antioxidant substances and all amino acids required by human beings. It has a variety of trace elements and vitamins. Increase appetite, promote the synthesis of vitamin B1, stabilize vitamin C, and have antibacterial and antiparasitic effects.

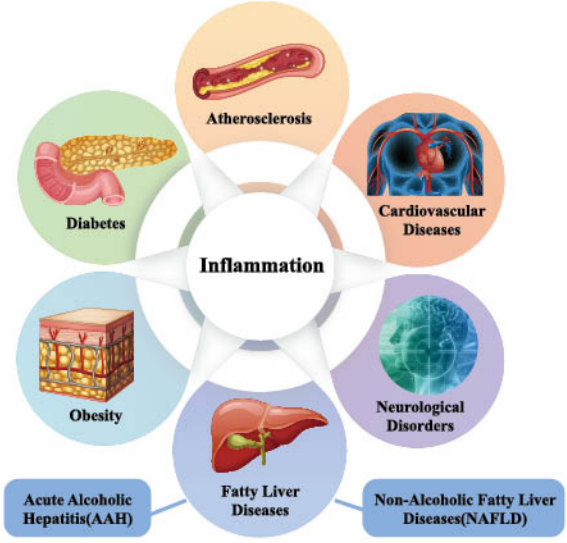
Selenium is an essential trace element for the human body. Glutathione peroxidase (GSH-PX) is the main function embodiment of biological selenium in the human body and one of the main antioxidant enzymes in the human body. It shows that the relationship between selenium deficiency and the occurrence and development of various malignant tumors has attracted people's attention. Calcium, iron, zinc, selenium, and potassium play an important role in the human body. They are an important part of people's research on mineral elements in food, and they are also one of the important symbols for people to measure food nutrition.

Wasabi Ingredients:

Contains phytochemical isothiocyanate, 8 major trace elements (zinc, manganese, sulfur, selenium, magnesium, calcium, boron, germanium), vitamins A, C, etc.

Characteristics of WASABI

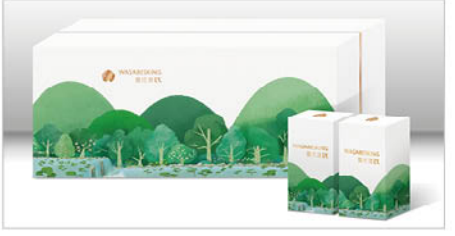
Horseradish contains Peroxidase enzyme, which can promote the detoxification of the human body and reduce the chance of cancer. Wasabi contains unsaturated organic sulfides and rich trace elements, which have the effect of inhibiting tumors. It also contains IT CS substances, which can promote the digestion of starchy foods and stabilize the vitamin C in the gastrointestinal tract! Continue to eat, it is very helpful for the maintenance of body organs!



All diseases start from inflammation

company's product

The company makes full use of the strength of wasabi, further extraction and research and development, and manufactures pure natural foods that preserve the original wasabi ingredients.



- Raw form, natural horseradish extract
- Effectively strengthen body functions and reduce the body's dependence on antibiotics

References and inspection reports

- Mineral requirements found by 74 congress 2nd Session Senate Document No.264) 。
- J Pharmacol Sci 115, 320- 328(2011)
- Sunde RA. Selenium. In: Bowman B, Russell R, eds. Present Knowledge in Nutrition. 9th ed. Washington, DC: International Life Sciences Institute; 2006:480-97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Test Report


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Test Report

Literature report on the function of wasabi

2022.1.3

Wasabi Extract (NMS-319, Heyute Biotechnology Co., Tainan City, Taiwan)

1. Antibacterial (8 articles) :
(Pedras, Sorensen et al. 1999, Kanzaki, Nirasawa et al. 2002, Shin, Masuda et al. 2004, Ntui, Thirukkumaran et al. 2010, Khan, Darwish et al. 2014, Lu, Dockery et al. 2016, Masuda, Masuda et al. 2017, Hashimoto, Tashima et al. 2021, Thomaz, Altemani et al. 2021)

2. Antioxidant (6 articles) :
(Hou, Korenori et al. 2011, Korenori, Tanigawa et al. 2013, Trio, Fujisaki et al. 2016, Trio, Kawahara et al. 2017, Finkel-Oron, Olchowski et al. 2019, Szewczyk, Pietrzak et al. 2021)

3. Control blood sugar (1 article) :
(Yoshida, Nomura et al. 2011)

4. Inhibit cancer cells (16 articles) :
(Tanida, Kawaura et al. 1991, Fuke, Haga et al. 1997, Hou, Fukuda et al. 2000, Morimitsu, Hayashi et al. 2000, Yano, Yajima et al. 2000, Watanabe, Ohata et al. 2003, Weil, Zhang et al. 2004, Nomura, Shinoda et al. 2005, Weil, Zhang et al. 2005, Fuke, Shinoda et al. 2006, Kuno, Hirose et al. 2010, Chen, Huang et al. 2014, Fuke, Hishinuma et al. 2014, Lee, Tseng et al. 2018, Yano, Wu et al. 2018, Wu, Liao et al. 2019)

5. Promote collagen production (1 article) :
(Nagai, Akita et al. 2010)

6. Enhance immunity (1 article) :
(Janow, Ilowite et al. 2011)

7. Anti-inflammatory (2 articles) :
(Uto, Hou et al. 2012, Yamada-Kato, Nagai et al. 2012)

8. Weight control (3 articles) :
(Yamasaki, Ogawa et al. 2013, Oowatari, Ogawa et al. 2016, Misawa, Hosoya et al. 2018)

9. Pain relief (3 articles) :
(Al-Anzi, Tracey et al. 2006, Nagai and Okunishi 2009, Gallos and Flood 2010)

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