



FujiFlavone™

A blessing from Mother Nature, the Miracle Power of Soy

- Highly water soluble; can be used for clear drinks
- No “dry mouth” feeling; contains no DMF
- U.S. Patent issued for water solubility and DMF improvement
- Contains a high concentration (40%) of isoflavones
- Only natural extraction methods are used – no synthesizing or forced extraction. FujiFlavone™ is homogenous and stable
- Manufactured in Japan by FUJICCO under scrupulous quality control

Distributed by:



1547 Palos Verdes Mall, #131
Walnut Creek, CA 94597
Tel: 925-938-2724
Fax: 925-407-2994

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A potential key to good health and long life is hidden in traditional Japanese food

It has long been noted that the Japanese people enjoy long life and good health due to their traditional diet, which includes rice, fish, oil, seaweed, and soy. Soy in particular is served in many ways: tofu, natto, miso, soy sauce, and cooked beans. It is an indispensable part of the Japanese diet, providing essential isoflavones. FUJICCO, the top manufacturer of soy products in Japan, presents FujiFlavone™ to the people of the world who do not have a diet high in soy, so they can enjoy the health benefits of isoflavones as well.

Positive effects of Isoflavones

FUJICCO, the manufacturer of FujiFlavone™, participated in a World Health Organization (WHO) Cardiac study and conducted epidemiological surveys in areas of the world with known longer and shorter life spans. The results of their clinical studies on isoflavones were reported and made public at various academic meetings. Research on isoflavones continues in many different fields. FUJICCO has isolated 12 isoflavone derivatives contained in Soy as reagents for research.

Manufacturer

FUJICCO is a manufacturer of traditional delicatessen foods based mainly on seaweed and soy. Millions of packs per day are manufactured under strict quality control. FujiFlavone™ was developed in the process of studying the characteristics of Soy and the successful extraction of isoflavones. FUJICCO is proud to be at the forefront of Soy study, from research and development to product manufacturing technology. FUJICCO holds a US Patent for technology to improve the water solubility and taste of isoflavones.

Specifications of FujiFlavone™ P10

Moisture	10% Max.
Ash	5% Max.
Total Isoflavones	9-11%
Arsenic	1mg/kg Max.
Microbial: Total aerobic bacteria	1,000/g Max.
Microbial: E. coli	Negative in /g