Health supplements



Supports your daily health

High blood

viscosity

Enzyme activity 3000FU

High blood pressure

> Highly stressed

40s and older





Dissolving blood clots is a feature of Nattokinase.

Nattokinase is an enzyme that dissolves fibrin (the protein that forms blood clots). Food natto also contains vitamin K2, which promotes blood clotting. Therefore, Nattokinase without vitamin K2 has a better thrombolytic effect than food natto. Regular intake is recommended especially for people with high blood viscosity due to hyperlipidemia, diabetes, etc.

Nattokinase

Natto kinase is contained in the stickiness of natto.

Natto is a food that has supported the health of the Japanese people. The proteolytic enzyme contained in the sticky part of natto is Nattokinase.Natto is made by fermenting boiled soybeans with the bacillus natto, and various nutrients including Nattokinase are produced in the fermentation process.



Blood clots tend to form late at night and early in the morning. Therefore, it is best to consume it after dinner or before going to bed.



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