

Our new product

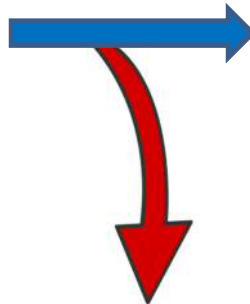
MUME Proteoglycan

What is Mume proteoglycan?

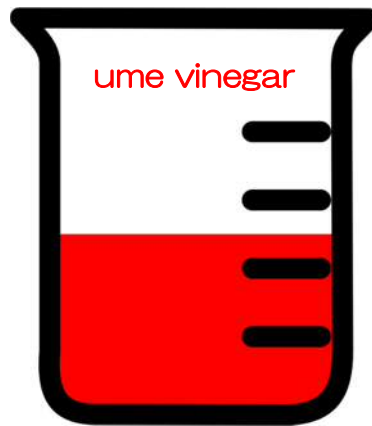
A lot of "ume vinegar" is generated when making pickled plums, a specialty of Wakayama Prefecture.



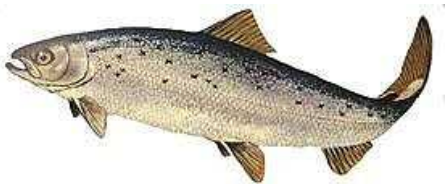
unripe plum



pickled plums
梅干し



Using ume vinegar, which was mostly discarded, Wakayama University succeeded in extracting the active ingredient proteoglycan from fish cartilage



General properties of MUME Proteoglycan YPG-90

Appearance	Light yellow to white powder (water soluble)
Odour	Slight peculiar odor
Loss on drying	Max. 8%(moisture)
PG content	Min. 98% (dry matter equivalent)
General bacterial count	Max. 3000 pcs/g
Escherichia coli	negative
Heavy metals	Max. 20ppm
Arsenic	Max. 2ppm



For inquiries, please contact us at (Our web site)

<https://www.shin-nakamura.com/contact.php>