

Nattokinase

Cat. No. EXTC-134

Lot. No. (See product label)

Introduction

Description

Nattokinase is an enzyme extracted and purified from a Japanese food called Natto. Natto is a food made from fermented soybeans that has been eaten in Japan for many years. Natto is produced by fermentation by adding the bacterium *Bacillus natto*, a beneficial bacteria, to boiled soybeans. The resulting nattokinase enzyme is produced when the bacterium acts on the soybeans. While other soy foods contain enzymes, it is only the natto preparation that contains the specific nattokinase enzyme.

Applications

Functional health products Pharmaceutical stuff Food additive

Product Information

Appearance

Light yellow to white powder

Purity

20000fu/g

Function

1.It has been shown to stabilize and assist the gastrointestinal tract. 2.It may help to normalize blood pressure. 3.Aids in preventing blood clots from forming and aids in the natural dissolution of existing clots. 4.Successfully dissolves fibrin and enhances the system's natural ability to keep blood vessels clean. 5.Increases the body's natural production of plasmin as well as other important blood clot dissolving components, such as urokinase. 6.May help prevent heart attack and stroke.