Creative Enzymes®

Natto powder

Cat. No. EXTC-208

Lot. No. (See product label)

Introduction

Applications	Natto powder can be used in functional food, drinks, health care products and pharmaceuticals.

Product Information

Source	NATTO is a fermented food with probiotic properties made according to a traditional Japanese recipe. This Natto is produced through the fermentation of organic soy with Bacillus subtilis natto, a very special bacterium imported from Japan.
Appearance	Light yellow powder
Function	1.Improved digestion and assimilation. 2.Substantial increase in energy and stamina, 3.Healthy blood, blood vessels and heart, 4.Stronger joints and bones, 5.Increase of the immune system activity and efficiency, (i.e. disease prevention and healing,) 6.As poultice on wounds and burns, it prevents infection and hastens healing, 7.Applied to the face and neck as a cosmetic mask, NATTO keeps the skin younger and provides a beautiful complexion