


# Power-Gar®

100% Natural Guaranteed

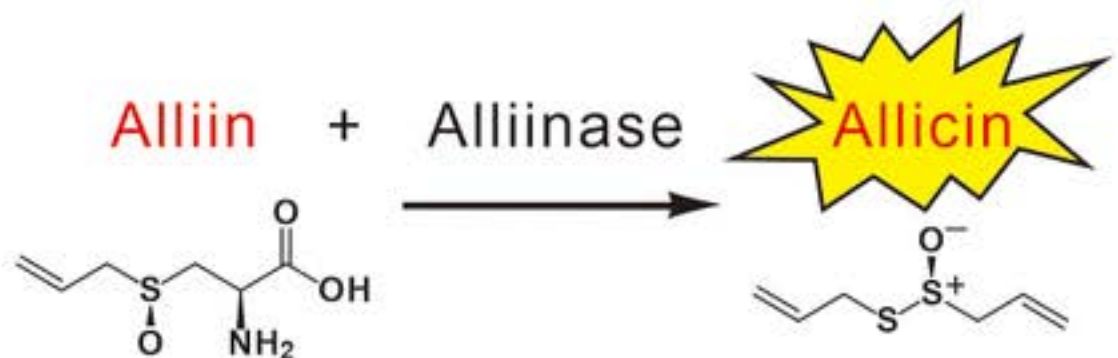


## Garlic Supplement from SINOBNP

Product Name	Latin Name	Specification
Power-Gar® Garlic Extract (Odorless)	<i>Allium Sativum L.</i>	Allicin 0.2%-5% HPLC Alliin 0.5%-20% HPLC
Power-Gar® Garlic Oil		Allicin (Diallyl Trisulfide) 0.24%-50% HPLC
Power-Gar® Garlic Oil (Odorless)		100:1, 500:1
		Ajoene 1000ppm-10000ppm HPLC



- **Alliin is a sulfoxide that is a natural constituent of fresh garlic.**
- **Allicin is not present in garlic unless tissue damage occurs, and is formed by the action of the enzyme alliinase on alliin.**



- **Alliinase is irreversibly deactivated below a pH of 3; as such, allicin is generally not produced in the body from the consumption of fresh or powdered garlic.**

# Health Benefits of Garlic

Garlic is No.1 anti-cancer product as recommended by National Cancer Institute(USA)

## National Cancer Institute(USA)

Among 20 products,garlic is selected as No.1 terms of product that is most beneficial against cancer

➔ **Excellent immunity effects**



Anti-cancer products pyramid as recommended by the National Cancer Institute(USA)

(Uppemost products have the stronger anti-cancer effect)

• Studies found decreased rates of some cancers such as the upper digestive tract and gastric cancer were associated with garlic intake.

• Alliin may have clinical applications in controlling TNF- $\alpha$  mediated inflammation and vascular disease.

• Garlic oil has strong antiviral effect on influenza in vivo ,which is considered that garlic oil can improve NK cytoactive and cellular immunity.



# Black-Gar<sup>®</sup>

The Natural Ferment Garlic



## Black Garlic

Product Name	Latin Name	Specification
Black-Gar <sup>®</sup> Garlic Extract	<i>Allium Sativum L.</i>	Whole Bulb (Single clove/ Multi clove) Peeled (Single clove/ Multi clove) Paste
Black-Gar <sup>®</sup> Black Garlic Extract		SAC 0.1%-0.5% HPLC Polysaccharide 10%, 30% UV
Black-Gar <sup>®</sup> Liquid Extract		Brix(16°,32°,65°)

## Valuation of Japan's scientific community about Black garlic Yokohama Soei Junior College —Professor Norioka Takako

Black garlic is special effects of food for preventing cancer, cleansing the blood, strengthening the viscera; black garlic is the most suitable food for people who take down with fatigue, cold feeling disorder, hyperlipaemia; black garlic can clear blood, at the same time, can prevent arteriosclerosis and keep vessels running smoothly, remove the symptoms of tiredness, cold feeling disease, shoulder and waist pain. Also, black garlic can improve spots, wrinkles, skin-dry and white hair since of powerful antioxidant ability.



## Black Garlic & Raw Garlic Chart-SOD Content

Value analysis (Xanthine Oxidase), SOD activity characteristics

Division	Fermented Black Garlic	Odorless Garlic (A)	Bamboo salted Garlic(B)	Dried Garlic (C)	Raw Garlic (D)
Sulfur-Oxidizin (%)	1.5	0.25	0.22	0.21	0.15
Ployphenol (%)	3.25	0.21	0.3	1.15	0.17

### The agricultural industrial technology in the specific research organization (Exclusive)

The content of polyphenol (Plant pigment composition caused by photosynthesis) as antioxidants in black garlic is 7.41 times of garlic.



## Black Garlic-Transformation During Ripening Process

In raw garlic, there is no S-Allyl-Cysteine and creates soluble sulfur-oxidizing substance.

In black garlic, the polyphenols is increased through ripening process and reduces acrid taste and strong odor.

