

Magical Sea Cucumber



Sea cucumber is one kind of mollusk living at the bottom of shallow sea. It has an existence history of 600 million years, and therefore is called "living fossil" in the ocean. With strong power of regeneration, sea cucumber is even able to regenerate into new sea cucumber after cut into several sections. There are more than 1000 varieties of sea cucumber in the world, only over 20 of which are edible.

Frondosa Japonicus, Treasure of Sea Cucumber

Frondosa Japonicus is sea cucumber recorded into pharmacopoeia, and the most typical sea cucumber showing the theory of "medicine and diet share the same source". As recorded in History of Medicine, "Sea cucumber growing in cold water, etc. ranks first place, with black color, glutinous meat and prickly appearance. Named as North Atlantic Sea Cucumber and Frondosa Japonicus, this kind of sea cucumber enriches the blood and moistens dryness, nourishes the kidney and strengthens the essence". According to "Theory of Materia Medica", a monumental medical work,

Nutrient content of Frondosa Japonicus

High protein content(over 55%), 18 amino acids(8 are essential amino acids which cannot be generated in human body), P, Fe, Y, Zn, Se, Va, Mn, Vitamin B1, B2, E, K, PP, Condoloin, Daltation, Stichopus Mucoitin, Taurin, Nicotinic acid, SOD and others (more than 50 kinds)

Nutrient function

Amino acid:

Frondosa Japonicus's aligning is main component of masculine spermatozoon cell. It has effect to regulate hormonal balance. It also relieves brain fatigue and improves memory potency.

Frondosa japonicus fat acid:

AA and EPA contained in Frondosa japonicus regulates metabolic rate decreasing significantly both absolute and relative fat rate. Consequently, it functions to lower blood sugar, blood fat and cholesterol values.

Frondosa japonicus mucoitin:

1. Impedes growth and spread of tumor
2. Regulates immunity improving lowered immune system caused by medicines
3. Decreases effectively blood viscosity impeding thrombus formation
4. Has protective effect against Co emanation, increasing hematogenesis function
5. Alleviate inflammation, significant effect for arthritis
6. Maintains water on skin, functioning for ant aging

Taurine:

Promotes growth of important organs such as a brain. Effect for acuity protection and growth of

child's cerebrum. It impedes thrombocyte association showing effect against high blood pressure and high blood fat. It also functions to impede cholelithiasis

Chondroitin sulfate:

It has effect to impede blood coagulation functioning to improve many status such as sclerosis of the coronary arteries, high blood pressure, angina pectoris, myocardial infarction, disorders caused by streptomycin. Alleviate inflammation, functioning against migraine, stiff shoulders and lumbago by aging. It does not cause side effect by long-term usage.

Fron dosa japonicus saponin:

1. Impedes growth of tumor cells
2. Impedes aging of organ cells
3. Regulates immunity
4. Stimulates growth of marrow blood cells showing significant effect to improve aplastic anemia
5. Has anti-fatigue effect

SOD(Super Oxide Dismutase):

Removes unnecessary free radicals improving immunity. Effect for anti-aging. Significant effect to improve diabetes. It regulates women's menstrual cycle enabling them to retard menopause.

Nutritive components of Fron dosa japonicus intestine and ovum:

Fron dosa japonicus' intestine and ovum contain, same as its body, activate materials such as protein, vitamins and minerals. The most considerable difference between them is the content rate of the nucleic acid and vanadium, which show more than 3 times contained compared to the body. Its strengthening, nourishing and anti-aging effects make it called as "equivalent to thousands of gold".

However, these intestines and ovum can only be processed during spring spawning season. From 120 kg Fron dosa japonicus only 1 kg intestines and ovum can be taken making them so valuable ingredients.

Mystical Sea Cucumber

The spiked Fron dosa japonicus with self-regenerating properties: When the spiked Fron dosa japonicus is strongly stimulated, it will evacuate its complete viscera from its anus in order to escape danger. After a period of time for recovery, it can grow new viscera. In addition, if one sea cucumber is cut into two or three sections, each section will repair its wounds and glow into a new individual within three to seven months. These phenomena have proved that the sea cucumber has strong regenerative powers and rapid prosthetic properties. Experience has proved that it can also promote the prosthesis and regeneration of human wounds.

The exceptional vitality of the sea cucumber: Even in places where it lacks oxygen or is buried in the silt for several days, the sea cucumber can still survive. In theory, as the sea cucumber can survive such conditions, this indicates that it has an extremely powerful ability to cope with oxygen deficiency and that is immune to viruses. The reason why the spiked Fron dosa japonicus is so famous and valuable is due to its internal polysaccharide, which makes it multi-functional.

Contemporary medical science has stated that the polysaccharides of the spiked *Fondosa japonicus* has played a definite role in strengthening immunity of organisms.

 Ancient Chinese Medical Works say:

"Five Miscellaneous Chopping Blocks" tells us:

'In Liaodong seashore there are sea cucumbers which have warming and recuperative properties equal to those of ginseng. Sea cucumbers are amongst the best of eight delicacies of sea food and the best of these is the spiked *Fondosa japonicus* sea cucumber, which is superior to all other kinds.' (Remarks: Liaodong means Dalian)

"Supplement to the Compendium of Materia Medica" tells us:

'It can invigorate the kidney to arrest spontaneous emission, supplement the marrow, eliminate phlegm, absorb urine, promote the production of blood, strengthen kidney-yang, cure ulcers and promote the production of new tissue.'

"New Compilation of Chinese Herbology" tells us:

'Spiked *Fondosa japonicus* can invigorate the kidneys and benefit the essence and blood, strengthen kidney-yang and cure impotence.'

"The Cookbook on Recuperation and Diet in Qing Dynasty" tells us:

'Sea cucumber can be used for the purpose of nourishing yin and enriching the blood, strengthening yang, moisturizing dryness-syndrome, regulating menstruation, nourishing fetus and promoting childbirth. The sea cucumber can be stewed with ham, pork and mutton and eaten by pregnant and nursing mothers, convalescents, the elderly and people with poor health and general debility.'

"The Studies on the Medical Properties" tells us:

'Sea cucumber can reduce stress and nourish the kidneys, activate the intestines, expel toxins and moisturize dryness-syndrome, eliminate fatigue and combat diseases.'

"The Origin of Herbology" tells us:

'Sea cucumber can regulate the five vital organs, nourish the essence of life and promote diuresis.'

The properties of sea cucumber are follows:

Sweet, salty and warm in taste, and can enter the meridians of the heart, lungs, spleen and kidneys. It has the double effect of being nourishing to yin and yang.

We choose as raw materials only the quality fresh and live *Fondosa* with no less than 3 years old

They are lyophilized with the international advanced FD (freeze-dry) technology (transferred from Denmark) so that the nutritive composition and biological activity of *Fondosa* are preserved intact and well balanced. With the application of gas ultra micro technology

(transferred from Germany) to break down the cell walls and the refining process, the ultramicro particles may reach more than 2000 meshes. It is quickly and easily absorbed by humans.

- * Advanced microwave sterilization.
- * Automatic capsuling and capsolumn.

It is the first in China to adopt the algal polysaccharides with high nutrition as capsule.

The simple physical production technology used in the processing enables our products featuring no chemical residual, additive agent and anticorrosion agent.



* Raw material: 3-5 years old fresh and live *Froncosa japonicus* captured in non polluted deep sea of Iceland.

* Ingredients : <100% pure *Froncosa japonicus* powder>protein, mucoitin, amino acid (18 kinds: 8 are essencial amino acids), condoroitin, taurine, saponin, Vitamin B1, B2, E, K, PP, Minerals (Ca, P, Fe, Y, Zn, Se, Va, Mn, etc.), SOD

* Effect: Immunity regulation, Nourishment, Fatigue recovery, Anti-aging, etc.

<http://www.itmonline.org/arts/seacucumber.htm>

Nutritional Value

The Frondosa cucumaria sea cucumber with meat left in.....

...Has possibly the highest nutritional value in the world, of all sea cucumber.

It is also a scientific fact that Frondosa cucumaria contains **glycosaminoglycans (GAGs)**; key structural components necessary for maintaining the health and integrity of blood vessels.

chondroitin sulfate; is the building block for cartilage, and also contains anti-inflammatory properties.

mucopolysaccharides; the structural components which make up joints, ligaments, tendons and other connective tissues.

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Serving Size per 100 g

每100克成份含量表

Fat 脂肪	mg/100g	0.00	thr (蘇氨酸)	mg/100g	108.71
Cholesterol 膽固醇	mg/100g	0.00	ala (丙氨酸)	mg/100g	101.68
Sugars 糖份	mg/100g	0.00	pro (脯氨酸)	mg/100g	35.28
Protein 蛋白質	mg/100g	21,600.00	cys (胱氨酸)	mg/100g	122.82
Calcium 鈣質	mg/100g	6,000.00	tyr (酪氨酸)	mg/100g	130.44
Iron 鐵質	mg/100g	2,500.00	val (纈氨酸)	mg/100g	164.42
ser (絲氨酸)	mg/100g	106.04	met (蛋氨酸)	mg/100g	96.68
glu (谷氨酸)	mg/100g	413.22	lys (賴氨酸)	mg/100g	130.76
gly (甘氨酸)	mg/100g	221.58	ile (異亮氨酸)	mg/100g	169.42
his (組氨酸)	mg/100g	47.90	leu (亮氨酸)	mg/100g	198.09
arg (精氨酸)	mg/100g	342.34	phe (苯丙氨酸)	mg/100g	205.23

TESTS ACCREDITED BY THE STANDARDS COUNCIL OF CANADA

以上檢驗根據加拿大標準局而執行

