



NKCP

Special Features

- Lower blood viscosity, reduce and prevent blood clot, improve microcirculation

Most Suitable for

- Relieve stiff neck and shoulder
- Relieve cold hand/feet

Main Benefits

- Reduce cerebral cardiovascular disease risk
- Prevent deep vein thrombus
- Support immune system by reducing clots

Ingredients/Process

- Extracted from Bacillus subtilis natto contain in "natto", a Japanese traditional fermented food made from soybean
- The unique Baccilopeptidase F is developed under prolonged low temperature environment in Hokkaido, Japan

Product Features:

- NKCP is extracted from *Bacillus subtilis* var. natto which contain in "natto", a Japanese traditional fermented food made from soybean. It contains the unique Baccilopeptidase F, which is successfully developed only by Daiwa Pharmaceutical, under prolonged low temperature environment in Hokkaido.
- Purification to remove most of distinctive odor of natto and its vitamin K2 yields an easy-to-eat food that has a wide variety of uses as a functional food.
- NKCP is standardized to contain specific levels of proteolytic enzymes Baccilopeptidase F, to dissolve clots in a balanced manner, without causing excessive blood thinning.
- NKCP is function as:
 - an anticoagulant
 - thrombolytic and
 - decreases blood viscosity
- The majority of the vitamin K2 has been eliminate, therefore it is less antagonistic to other drugs such as warfarin.
- The principal functional enzyme (protease) is stable at pH 6.0-10.0 and at temperatures 60°C or below.
- By inhibiting thrombus formation and decreasing blood viscosity, orally administered NKCP helps maintain balance, shifts blood away from clot formation, and enhances circulation throughout the body.
- NKCP has thrombolytic effect whereby it inactivates an unhealthy enzyme, plasminogen activator inhibitor (PAI-1) in the blood, increases the efficiency of body's natural control mechanisms for blood viscosity.