

Kewpie Corporation

Fine Chemical Division



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※Temporarily transferring to the following from October 15, 2013.

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Kewpie strives to provide attractive products to please our customers.

Hyaluronic Acid (Bio-Fermentation type)

Product name	Characteristics	Application	Expiry (condition) ^{※1}	Packing	Molecular weight (range) ^{※2}
Hyabest [®] (S)LF-P	Highly-pure sodium hyaluronate for dietary supplement. Skin hydration by oral administration has been clinically proven (published).	Dietary supplements, Functional foods-beverages	36 months (Ordinary temp.)	100g×1 1kg×1	200k~500k
Hyabest [®] (S)LF5-A	Highly-pure hyaluronic acid for dietary supplement. Our special technics realized this low molecular weight.				Less than 50k
Hyabest [®] (J)	Highly-pure sodium hyaluronate for dietary supplement. Knee-pain alleviation by oral administration has been clinically proven (published).				600~1,200k
Hyabest [®] (A)	Highly-pure hyaluronic acid / sodium hyaluronate. Our proprietary technics realized this special-low molecular weight.		24 months (Ordinary temp.)		about 2k

Hyaluronsan products line-up

Molecular wt (kDa)	for pharmaceutical use	for cosmetic use	for food use
3,000	Hyaluronsan HA-QSE	—	—
1,500 ~ 2,500	Sodium Hyaluronate SH	Hyaluronsan HA-LQSH Hyaluronsan HA-LQH	—
1,200	—	Hyaluronsan HA-LQ	Hyabest®(J)
1,000	Hyaluronsan HA-AM	—	
800	—	Hyaloveil®-P	
700	—		
600	—		
500	—		
200 ~ 400	—	—	Hyabest®(S)LF-P
10 ~ 100	—	—	Hyabest®(S)LF5-A
<10	—	Hyalo-Oligo® Hyalorepair®	Hyabest®(A)

red letters : chicken comb extraction product
blue letters : microbe fermentation product
Hyalo-Oligo[®]and Hyabest[®](S)LF5-A are "hyaluronic acid".
Hyabest[®](A) is "hyaluronic acid / sodium hyaluronate" .
Hyaloveil[®]-P and Hyalorepair[®] are "chemically modified derivatives", the others are "sodium hyaluronate".

Strict manufacturing management system guarantees high quality



Goka Factory, Fine Chemical Division

※1 Expiry is based on the unopened condition after the production. (1month is defined as 30days.)
※2 The range of molecular weight should be just reference numbers and not the specifications.



Egg Yolk Derivatives

Product name	Characteristics	Application	Expiry (condition) ^{※1}	Packing
Egg Yolk Lecithin PL-30S	Egg yolk oil having min.30% phospholipid. Light-orange-yellow colored viscous oily substance with its color heat stable.	For rich-flavored high-nutritional foods/ supplements specially for claiming phospholipid contents (for ice-cream, bakery, soft-capsuled dietary supplement, prepared milk powder .etc)	12 months (below 10℃)	15kg×1 1kg×10
Egg Yolk Lecithin LPL-20S	Enzyme-treated egg yolk oil having abt. 20% lyso-phospholipid which has better emulsification property than phospholipid. LPL-20W has less yellowish color than LPL-20S, thus better suited for tint-colored/ flavored products.	Suitable for high-nutritional, easy-digestion/ absorption foods (for Ice-cream, retort foods, canned foods, noodles, breads, frozen foods, etc)		15kg×1 1kg×10
Egg Yolk Lecithin LPL-20W				15kg×1
Yolk Oil HF	Egg yolk oil extracted from chicken egg yolk	It provides foods with deep & rich egg flavor. (flour paste, ice-cream, pudding, retort foods, egg products, etc)		15kg×1 1kg×10

Egg White Derivative

Product name	Characteristics	Application	Expiry (condition) ^{※1}	Packing
Egg White Peptides EP-1	Enzymatically-hydrolyzed egg white peptides, not causing heat coagulation. White~pale yellowish colored powder with its molecular weight around 1,100da.	Suitable as supply source of high-absorbency protein (for functional foods-beverages, Japanese/Western sweets, etc)	24 months (Ordinary temp.)	5kg×2
PeptiFine [®]	Enzymatically-hydrolyzed egg white peptides with low molecular weight abt. 700da, having properties of high nutrition value, easy-absorption and quick water-dissolution. White~pale yellow colored powder	Widely usable in various foods-beverages due to its very mild bitterness and clear dissolution into water		1kg×4
Egg White Lysozyme	Egg white derived bacteriostatic enzyme (food additive in Japan) White colored, slightly sweet powder	Suitable for improving shelf-life by its bacteria-antiproliferative activity (for fish sausage, ham-sausages, etc)		5kg×2 1kg×1

Eggshell Membrane Derivative

Product name	Characteristics	Application	Expiry (condition) ^{※1}	Packing
EM Powder(300)	Eggshell membrane powder obtained by micronizing chicken eggshell membrane	Suitable for supply source of sulfur amid acid for functional foods-supplements	24 months (Ordinary temp.)	5kg×2

Plant Derivative (Corn)

Product name	Characteristics	Application	Expiry (condition) ^{※1}	Packing
Phytoglycogen	Powder extracted and refined 100% from corn	Dietary supplements, Functional foods-beverages	24 months (Ordinary temp.)	1kg×1

※1 Expiry is based on the unopened condition after the production. (1month is defined as 30days.)