

Introduction of Collagen Ramen

콜라겐 라면 소개

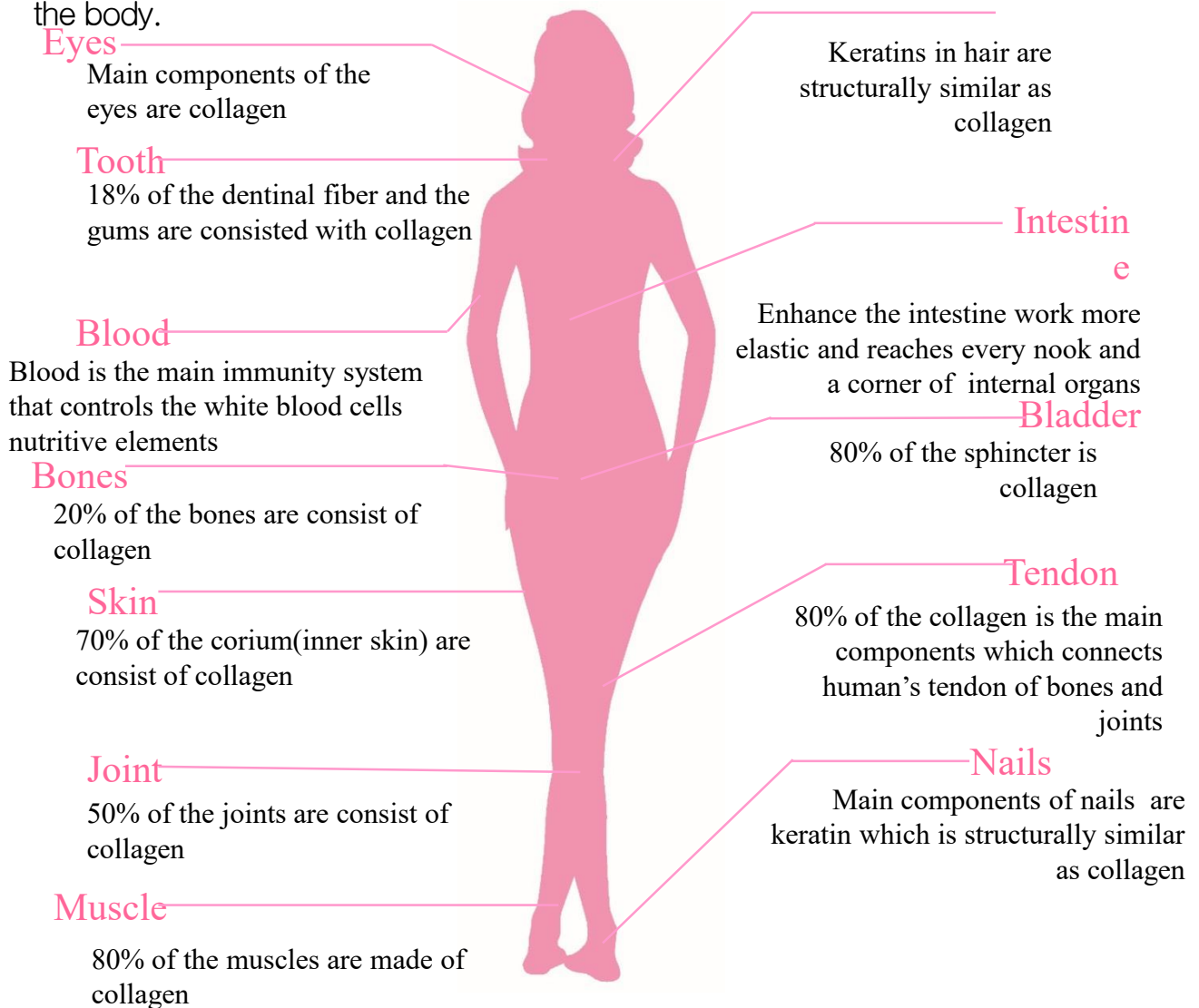


Essential component of human body

Collagen, amounting 30 % of the total protein of our body, is the major component of our body, and connects each cell tissue in body

Collagen makes our body balance the portion of all body components, refreshing the skin, anti-aging, encouraging body growth, and giving bones stronger.

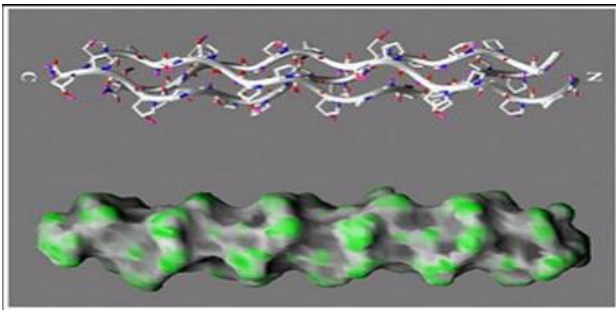
Our body can combine collagen by itself, but getting old, the capability of combining collagen in body decrease. So we need to and should get collagen from outside of the body.



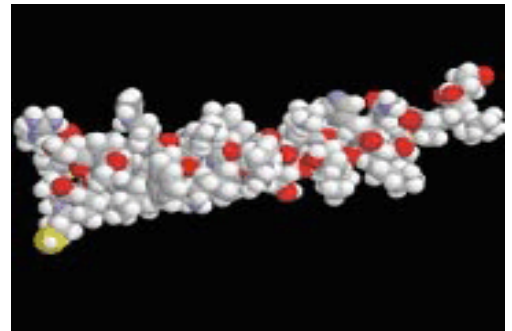
Fish scale collagen

Collagen is the protein with triple helix formation, making up about 30% of the whole-body protein. Fish scale collagen consists of 19 types of amino acids.

Triple helix formation of collagen



3D structure of collagen



[Dong-a daily newspaper]

General collagen decreases intestinal absorption of collagen because general collagen is macromolecule and lattice structure. But Genome & Medicine co.,ltd successfully developed fish scale collagen(FSC) extracted from Tilapia scales and FSC is more absorbed than general collagen.

Type of the Collagen

1. *Fish Scale Collagen*

2. *Animal Collagen*

3. *Fish Collagen*

Types	Fish Scale Collagen	Animal Collagen	Fish Collagen
Main material	Fish Scale	Cow, Pig, Chicken	Fish
Molecular weight	Less than 1000	3,000 ~ 5,000	2,000~3,000
Melting point	8.5℃	40.1℃	30.3℃

<i>Fish scale collagen</i>	<i>Animal Collagen</i>
<ul style="list-style-type: none"> • Increase in body absorption power and efficiency • Low molecule weight from degradation of enzyme (Less than 1,000) 	<ul style="list-style-type: none"> • Has a higher molecule weight so that the body can not absorb easily
<ul style="list-style-type: none"> • Remarkable dissolution in body temperature 	<ul style="list-style-type: none"> • Takes longer time to dissolve in to body
<ul style="list-style-type: none"> • Consists of 19 types of natural amino acids 	<ul style="list-style-type: none"> • Possibility of fault genetic manipulation and a great risk of BSE (bovine spongiform encephalopathy): mad cow disease
<ul style="list-style-type: none"> • Higher thermostability (up to 120°C) • Do not include fat-forming elements and calcium components • Applied in food, food additives for medicinal purpose, cosmetics, healthy beverage supplements 	<ul style="list-style-type: none"> • Drawback of containing fat-forming element and calcium components

Raw Material of Collagen Ramen - Edible Extract

◇ Brow blend powder = Antioxidant agent



Rice Bran



Cherry



Quince



Grape Seed



- Improve digestion
- Promote glutathione protein absorption
- Defense Hypertension and atherosclerosis
- Body disinfection
- Aging effect
- Anti-inflammatory
- Improve immunity

Features of Collagen Ramen !!



Collagen Ramen?



A wise mother's choice! Well-being Collagen Ramen!

- Supply amino acid from fish scale collagen
- No gluten added
- No swollen since low salt amount
- Chewy taste even no gluten added
- Short cooking time



Collagen Ramen

- Including Fish Scale Collagen(FSC) and Herbal Extracts
- Collagen Ramen has no additional Gluten
- Chewy Taste even Leave it for a Long time
- FSC and Antioxidant ingredients help to Digest & Absorbed well
- Collagen Ramen is Healthy and Well-being Food
- This Ramen is not easy to swollen, made of Collagen(which proved can be absorbed first in the world) and Herbal Mixed Extract(which helps to digest absorption).
- Patents
(Composition for rice cake and noodle including scales collagen and extracts of edible food;
No.: 10-118142)

Thank you

게놈  내츨푸드