

健康食品

リグナンリッチ 黒胡麻 カプセル



Health food product
Lignan-Rich Black Sesame Capsules
**Do you know 80% of sesame
lignans (sesamin, etc.) is
dissolved in the oil?**

- Product: Sesame seed oil processed food
- Raw materials: Black sesame seed oil (Lignan-Rich Black Sesame oil), gelatin (from pigs), glycerin
- Content: 43.65 g (90 capsules × 1 capsule weight 485 mg, 1 capsule inner weight 300 mg)
- Preservation method: Store in a cool place avoiding direct sunlight
- Price: 90 capsules 2,600 yen (including tax)



**“Freshly roasted
and tightly squeezed”
oil** of amazing Lignan-Rich
Black Sesame grown
in Myanmar

Use 100% Lignan-Rich Black
Sesame oil having 2 to 5 times
richer in sesame lignans
(sesamin, etc.).

3 capsules contain sesame
lignans including 10mg sesamin.

■ Nutrient composition per 3 capsules 1455mg			
Calories	10kcal	Protein	0.42 g
Fat	0.87 g	Carb	0.1 g
Sodium chloride equivalent	0.004 g		
■ Standard composition and content per 3 capsules			
Sesamin	10.8mg		
Lignans(sesamin, sesamol, sesamol)	13.5 mg		

*Nutrient composition is an example of measured values. Of standard composition, the value of sesamin is calculated from raw material standard value, and the values of other components are measured values.

*Sesamin extract is not used.

■ Cloudiness and deposits may rarely appear by its nature due to the contained lignans (sesamin, etc.) and sesame fat.

Please try!!



~You don't like capsule? Use it for cooking~

Lignan-Rich Black Sesame oil (capsule) is 100% sesame seed oil. Sesamin is a component of sesame seeds and **also stable in heat.** Add 3 capsules per 1 cup of washed rice and cook as normal. 10-15 mg of sesamin and other lignans are contained in 2 bowls of rice. A subtle sesame aroma is left.

* Capsules are made of gelatin and dissolve easily.

* Sesamin, sesamol and sesamol are made up about 80% of sesame lignans and dissolved in oil. The remaining 20% is glycoside consisting of defatted strained lees combined with glucose. Source: "Kagakude Hiraku Gomano Sekai (Scientific open sesame world)", Kenpakusha.

Find more information on Lignan-Rich Black Sesame → Legend of Sesame Seeds <http://gomadensetsu.com>

Seller :  **Wadaman Science Co., Ltd.**, NT Miyako Bldg. 9F, 546 Nijodencho, Nakagyo-ku, Kyoto-shi 604-0845

Processor : **Shinei Pharmaceutical Co., Ltd.**, 1674-10 Kitataharacho, Ikoma-shi, Nara 630-0124

To contact or place an order, call **0120-46-1158** (Telephone reception hours/10:00-17:00 weekdays)

Internet

10 expected benefits of sesame

Control eating habits

Improve lifestyle

Balance your body

Help constipation

Stay young

Assist socializing

Support daily rhythm

Energize body

Stay healthy

Manage feminine problems

"These are just the food effects of sesame in general and not of the product itself."

1. How different are Lignan-Rich Black Sesame and regular sesame?

Contains 2 to 5 times richer in sesame's valuable component lignans (sesamin) (Unit: g)

Lignans	Lignan sesame	Regular black sesame (Chinese sesame measured value)	Ratio	Regular black sesame (Myanmar sesame measured value)	Ratio	Regular black sesame (Bolivian organic sesame measured value)	Ratio
Sesamin	1.07	0.155	6.9	0.498	2.1	0.263	4.06
Sesamolin	0.403	0.145	2.7	—	—	—	—
Sesamol	0.004	0.002	2	—	—	—	—
Total	1.477	0.302	4.9	—	—	—	—

*Table shows measured values contained in 100 g.

Test laboratory: Japan Food Research Laboratories, Black sesame No. 101030151, Lignan sesame No. 102013512.

*Measured value report for Myanmar sesame No. 17066214001, Measured value report for Bolivian organic sesame No. 17066214002



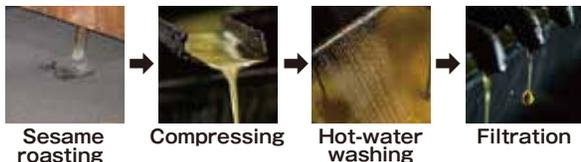
- Natural sesamin derived from sesame and not sesamin extract.
- Grown in designated areas in Myanmar and no pesticides used
- Grown in selected farms in Myanmar with no use of pesticides.
(pesticides analyzed based on residual pesticides positive list.)
Analyzed per imported crop.
- Seed registered ((ITCFA2001.2002:2010)

2. How different is Lignan-Rich Black Sesame Oil?

~Raw material pressed only once for freshly squeezed oil~



Traditional pressing method



Oil is generally produced by an "extraction" or "pressing" method. "Lignan-Rich Black Sesame oil" is made only by compressing without using chemical features.
From Horiuchi Seiyu website

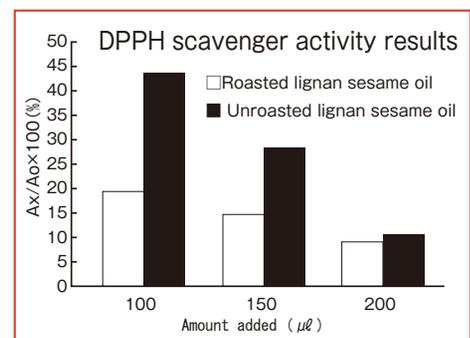
(Oil used in the images is another oil, but the process is the same)

3. How different is Lignan-Rich Black Sesame Oil?

Roasted sesame oil has higher antioxidation than freshly squeezed oil~

Comparison of roasted and squeezed Lignan-Rich Black Sesame oils

Results show roasted sesame oil has 1.18 to 1.45 times of antioxidation (radical scavenger rate) under DPPH method.



* This is based on beaker test and does not show the effects on human.

* Analytical body: Japan Food Research Laboratories: Test No: 121 10043001-01 November 14, 2021

Reasons for high antioxidation

Unlike purified sesame oil, roasted sesame oil contains sesamol, a kind of lignans, which then turned into an antioxidant sesamol by roasting.

Melanoidin, a sesame's browning substance, made from roasting may also be associated with antioxidation.

(Source: Science of sesame)