



2016 New Product Kinohimitsu Sky Grass

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KINOHIMITSU

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KINOHIMITSU
SKY GRASS
SUPER GREEN FOOD



Kinohimitsu

SKY GRASS

100% NATURAL

ORGANIC

Wheatgrass Powder



Wheatgrass
"The King of Alkaline Food"



Package size: 2.5 g

Powdered in individual sachet

- ✓ **Mobility**
- ✓ **Convenience & easy consumption**
- ✓ **Freshness**
- ✓ **Protect from contaminations**
- ✓ **Prolonged shelf life**

Recommended Consumption

Usage:

Take 1 sachet a day
Mix with 200ml of water
(temperature below 30°C)



- ✓ Suitable for vegan
- ✓ Suitable for all age groups



Benefits:

Detox (Yin)

- Purifies blood
- Restores alkalinity
- Scavenge free radicals

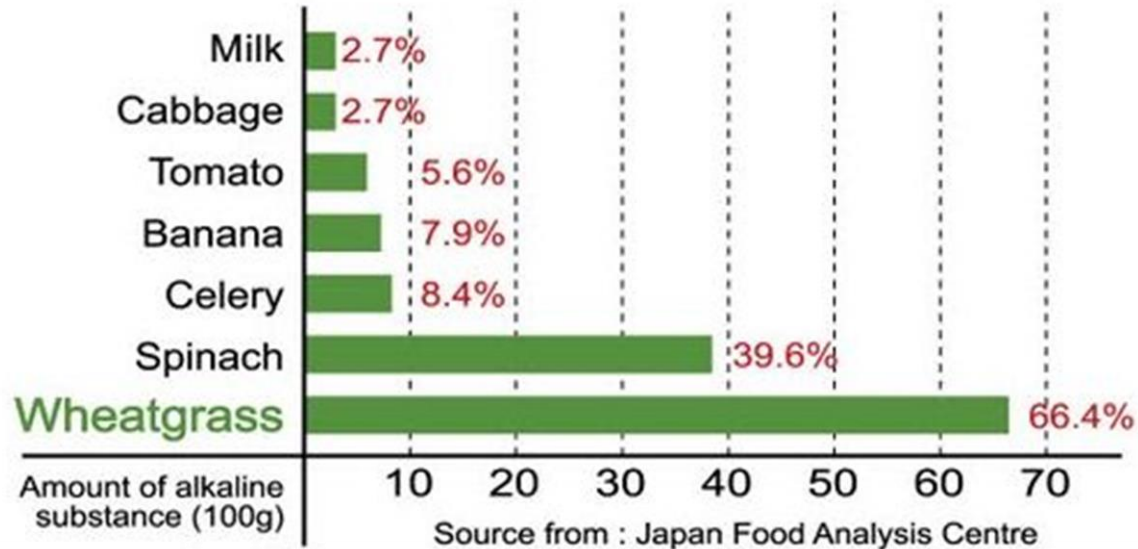
Nourish (Yang)

- Builds immunity
- Increases energy
- Supports healing



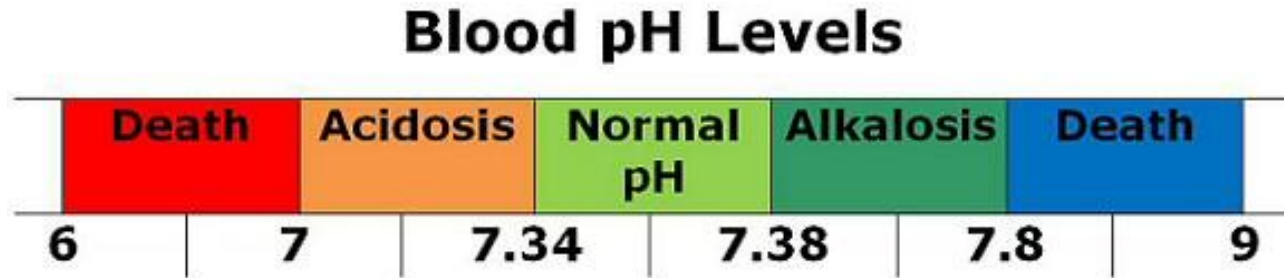
SUPER GREEN FOOD

The King of Alkaline Food



Blood pH

The normal blood pH is tightly regulated between **7.35** and **7.45**.



It is vitally important to maintain the body acid alkaline balance at the correct pH level to enjoy good health and avoid degenerative disease.

What is Acidosis?

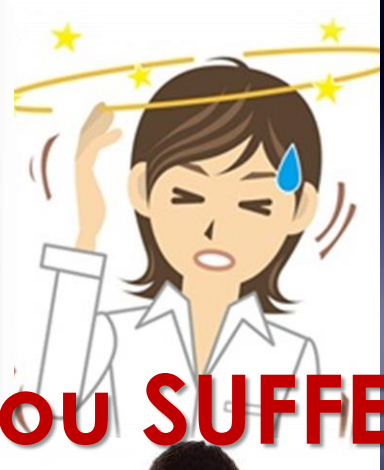
Acidosis

“an imbalance condition in which there is increased acidity in body.”

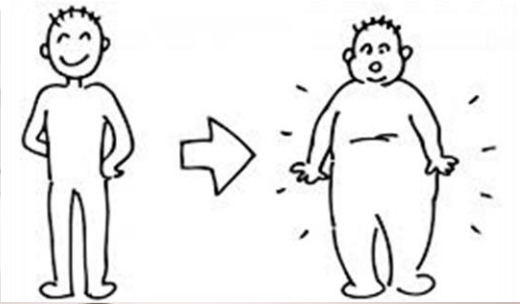
Is your body dangerously acidic?

Acidosis: The kiss of death





Do you SUFFER from any of these?



Shortness of breath Chest pain / Excruciating pain in the back
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Modern Lifestyle

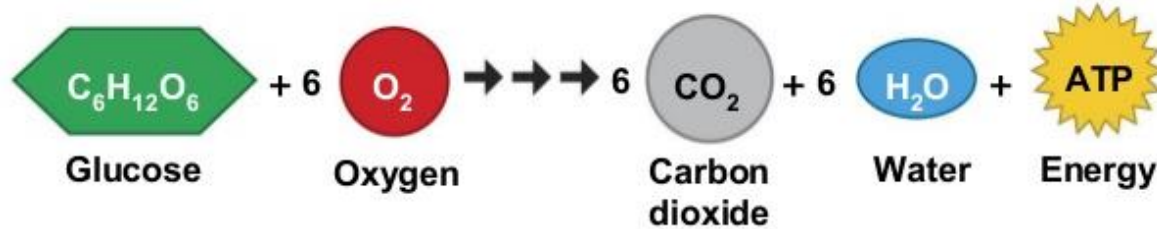
High acid-forming diet

- ❑ High carbohydrates & protein in diet
- ❑ Acid wastes formed after food digestion



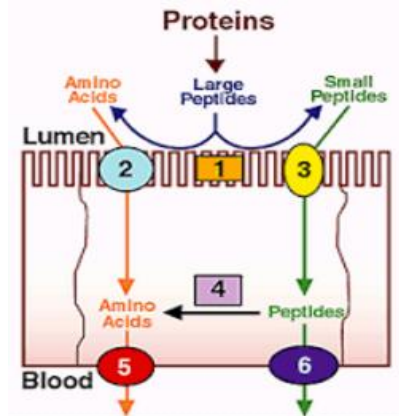
Acid wastes

☐ Sugar → carbon + water + **CO₂**



☐ Protein → **Amino Acid**

☐ Fat → **Fatty Acid**





Note that a food's acid or alkaline-forming tendency in the body has nothing to do with the actual pH of the food itself. For example, lemons are very acidic, however the end-products they produce after digestion and assimilation are very alkaline so lemons are alkaline-forming in the body. Likewise, meat will test alkaline before digestion but it leaves very acidic residue in the body so, like nearly all animal products, meat is very acid-forming.

***Eat less processed and refined foods and more raw and uncooked greens and fruits.**

Modern Lifestyle

High acid-forming emotion



Modern Lifestyle

High acid-forming environment



HOW WHEATGRASS BRING BENEFITS TO HUMAN?



HISTORY OF WHEATGRASS

3000 BC:

Valuable of wheat leafy blades as food

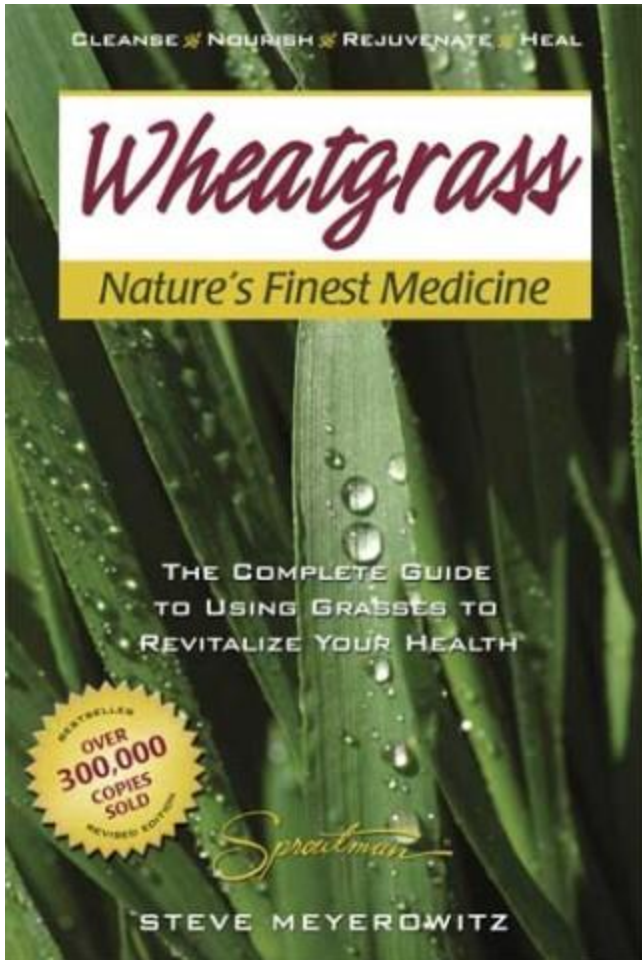
1930 AC:

Consumption of wheatgrass began in Western world conducted by Charles Schnabel

1940 AC:

Ann Wigmore recommended wheatgrass as a part of raw food diet to cleanse the toxins - **“The Medicinal Grass”**





The Healing Power of Chlorophyll

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HEALING WITH GRASS

Wheatgrass—The Chlorophyll Cocktail that Cures

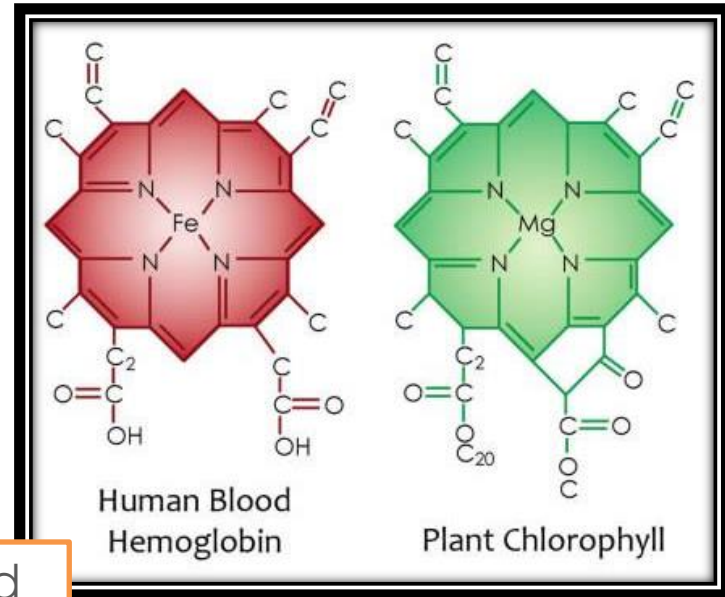
- Rebuilds the blood
- Increases hemoglobin production
- Heals wounds
- Cleanses the colon
- Anti-bacterial
- Alkalinizes the blood
- Neutralizes toxins
- Purges the liver
- Stimulates enzyme activity
- Chelates out heavy metals

Every disease is both strengthening and weakening. Many who have fought a major health battle are stronger for it. But years of living on the edge of illness is debilitating. Prevention of disease is one of the secrets to longevity. Our society is focused on achieving health through chemis-

Wheatgrass

The Producing Power of Chlorophyll

- ❖ Helps and supports in **increasing red blood cell count**
- ❖ **Oxygenates body cells**
- ❖ Help people with anemia



Blood
Builder

The Father of “Wheatgrass”



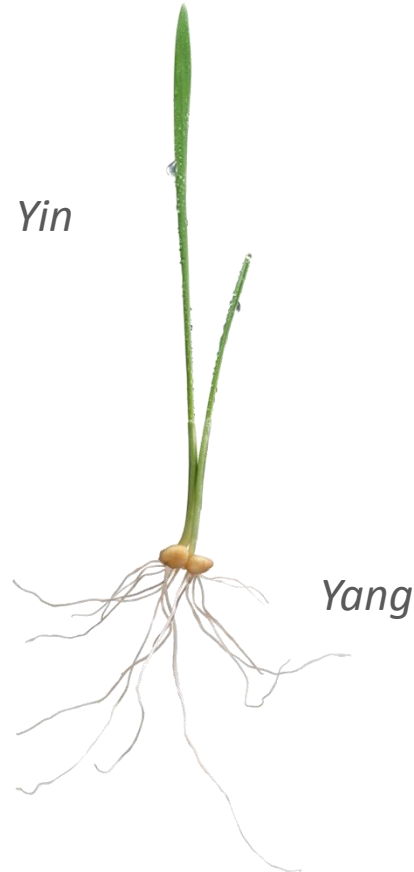
“Fifteen pounds of wheatgrass is equal in overall nutritional value to 350 pounds of ordinary garden vegetables.”

—Charles Schnabel



Wheatgrass – “Wholesome Food”

COMPLETE ROOT NUTRIENTS



- Both **green leaves** and **shiny roots** are **edible**
- Balance the **Yin** and **Yang** to achieve the “**neutralizing**” effect

Unique Selling Point

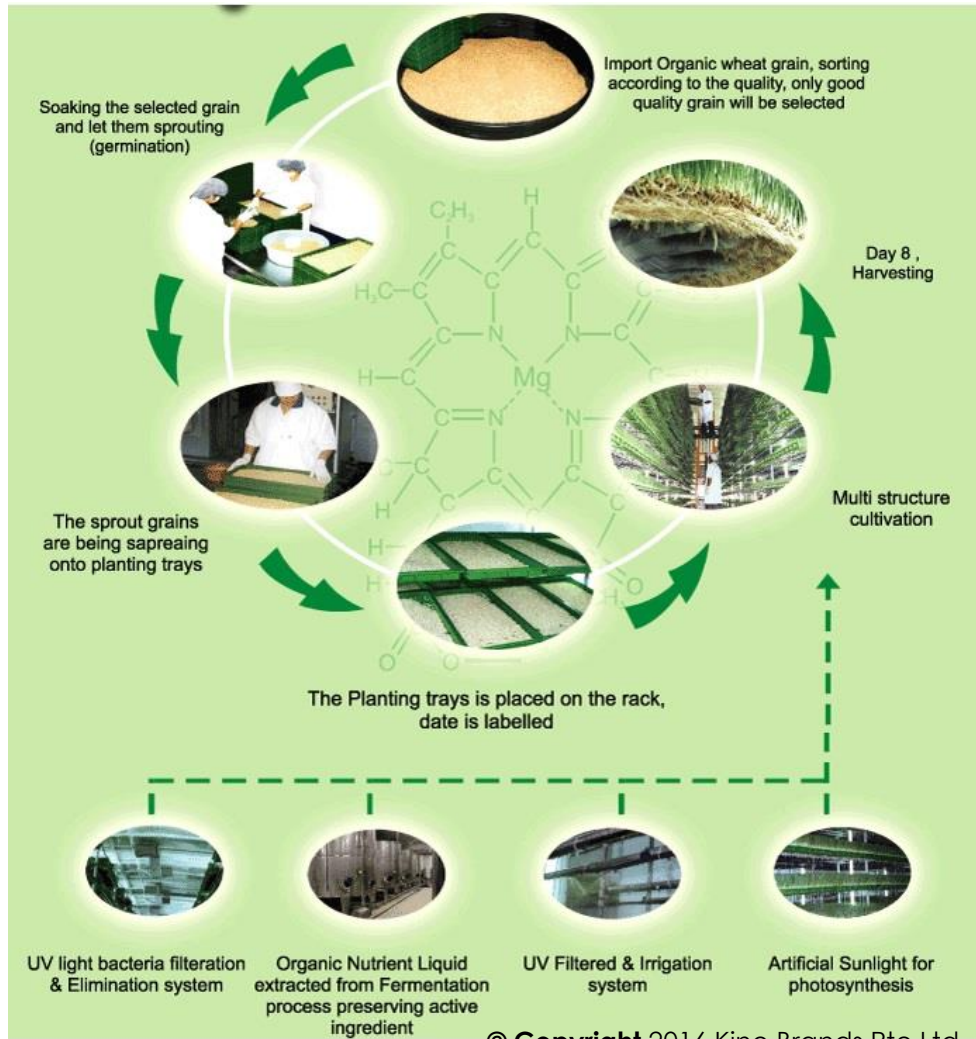


- ✓ **AIR - GROWN** using the “IOAC”* technology
- ✓ Obtained International Awards
 - Gold medal: Hong Kong International Invention Expo 2000
 - Silver medal: 28th Geneva International Exhibition of Invention, Innovation & New Technique 2000.

*** IOAC - Indoor Organic Aeroponic Cultivation Technology



Cultivation Process Flow

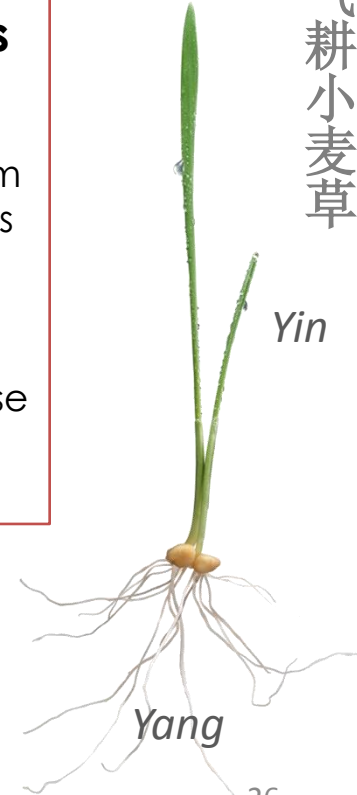
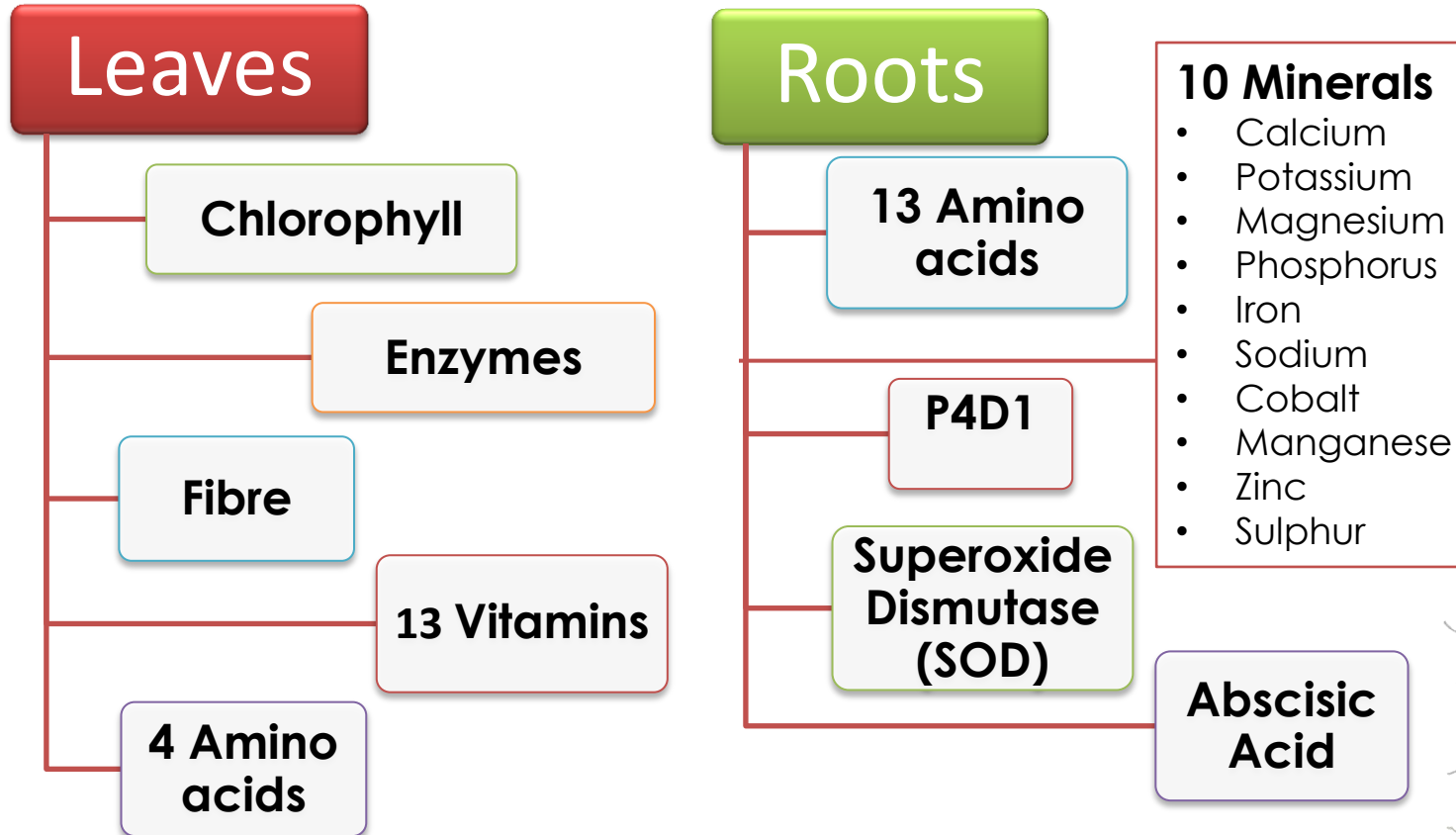


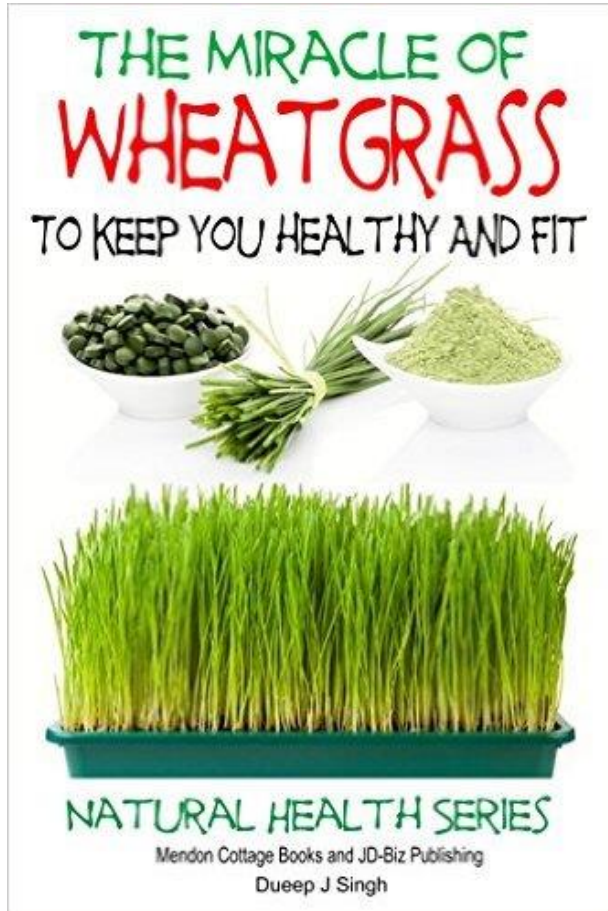
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Indoor Organic Aeroponic Cultivation Technology ("IOAC")

Wheatgrass – “Wholesome Food”





It is an extremely good source of dietary fiber, vitamin K, B6, C, E and A. It also has riboflavin, manganese, zinc, copper, iron, selenium, and pantothenic acid. That is why you can consider this to be a better nutrient source than most vegetables, and quite a good supplement for diets which are restrictive.

This is an excellent antiseptic, for apart from healing wounds, it has also been used to sterilize instruments when boiling water is not around.

A mixture of **Wheatgrass** juice, honey and milk was used by ancient

Indoor Organic Aeroponic Cultivation “IOAC”

- ✓ Produced by a **4G** manufacturing plant
 - ❑ Good Manufacturing Practice
 - ❑ Good Agriculture Practice
 - ❑ Good Laboratory Practice
 - ❑ Good Safety Practice

“Good Manufacturing”



**Non – GMO
Wheat grains
chosen and used**



Harvesting

- Shoots and roots are cut separately

- Only harvested on **8th** **Day** wheatgrass at its **highest nutritional value**

Ingredient Analysis during the Growth of Wheatgrass

	Height (8th Day) 20 cm	Height 45 cm	Height 60cm
Protein	33.64 %	27.90 %	20.34 %
Vitamin C	328.8 mg	140.5mg	123.5 mg
Vitamin E	1.45 %	1.37 %	1.31 %
Minerals	Calcium	1,108	851.9
	Potassium	5.99	4.42
			4.41

“Good Agriculture”

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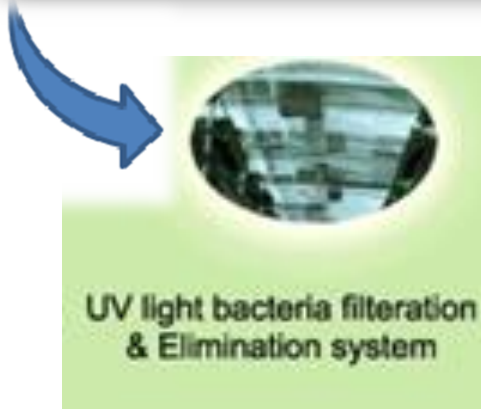
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- ✓ Automation irrigation watering system & misting technique
- ✓ No soil
- ✓ No chemical fertilizer



UV Filtered & Irrigation system



UV light bacteria filtration & Elimination system

- ✓ Equipped with efficient sunlight system
- ✓ Bacterial-free controlled environment

- ✓ Enclosed room - Low temperature (16°C-18°C) controlled environment

Comparison



“IOAC” Air-grown

- **Shoots & Roots** are edible
- Highest nutrients
- **No chemical fertilizer & pesticides** are used
- Grow in enclosed, sterile and controlled green environment
- **100 % Pollution free**



Hydro-grown

- **Only Shoots** are edible
- May use chemical fertilizer & pesticide
- May be grown in unsterile environment



Soil-grown

- **Only Shoots** are edible
- May use chemical fertilizer & pesticide
- May be grown in unsterile environment

“Good Laboratory”



Low
temperature
drying



Low temperature
micro-grinding

- Shoots and roots are
grinded separately



Low
temperature
spray-drying

Preserving whole nutrients

“Good Safety”

- ✓ Gluten free
- ✓ NO added sweetener
- ✓ NO chemical, hormone & drugs
- ✓ NO artificial colourings & flavourings



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Thank You

