

## Functional Food Ingredient ; Mung Bean Peptide Mixture Digested With Microbial Protease

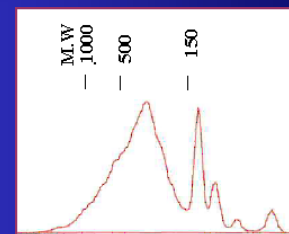
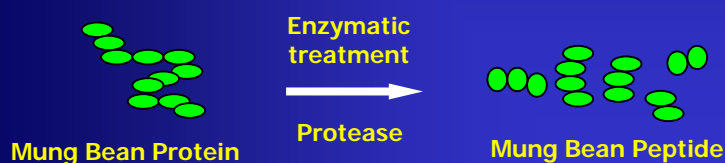
### Characteristics and properties

- Low molecular weight peptides mixture
- Has physiological functions :
  - \* Antihypertensive and antiarteriosclerotic effects
  - \* Suppressive effect on diet-induced obesity
- High moisturizing ability (moisture absorption and keeping)
- Easily dissolved in water, water solution has a low viscosity



Mung bean

### Manufacturing method

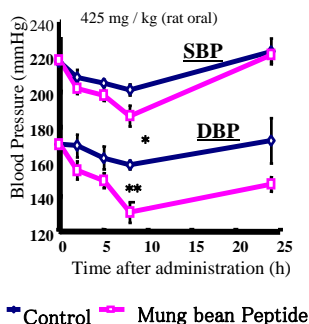


Molecular weight distribution of MBP

### Functions

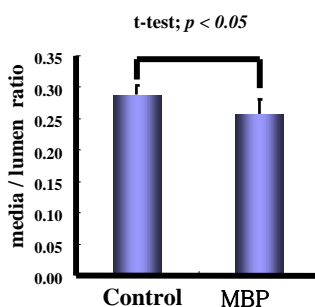
#### < Antihypertensive effect >

##### Changes in Blood Pressure in SHR after Single Administration



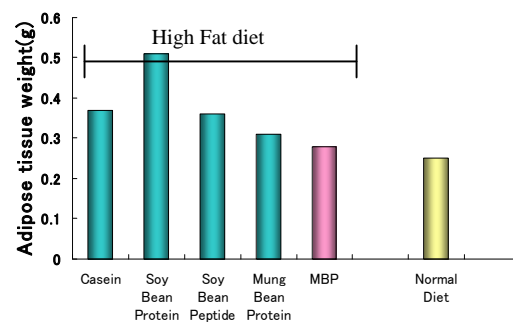
#### < Antiarteriosclerotic effect >

##### The Effect of Long Term Administration of MBP on Vascular structure in SHR



#### < Suppressive effect on diet-induced obesity >

##### The Effect of MBP on Adipose Tissue Weight Gain in Diet- Induced Obese Mice



### Spec.(tentative)

|   |              |
|---|--------------|
| Crude protein                             | 73 ± 7%      |
| Loss on drying                            | ≦ 8%         |
| Ash                                       | ≦ 10%        |
| Arsenic as As <sub>2</sub> O <sub>3</sub> | ≦ 2 ppm      |
| Heavy metals as Pb                        | ≦ 20 ppm     |
| Viable cell count                         | ≦ 3000 CFU/g |
| Yeast / Mold                              | ≦ 300 CFU/g  |
| Coliform bacteria                         | NEG          |

### Safety data

- Chromosome aberrations test with cultured mammalian cells : NEG
- Acute Oral LD<sub>50</sub> in Rats : ≧ 2000mg/kg (Rat oral)