

# Aojiru to Eat 『fretub PREMIUM』

5 types of bifidobacteria, 17 types of lactic acid  
bacteria and fresh barley grass



# Aojiru to Eat 『 fretub PREMIUM 』

“fretub PREMIUM” is Japan's first tablet-type eating Aojiru (green juice) that is convenient to carry around. It does not require water, making it easy to consume lactic acid bacteria (vegetable nano-type lactic acid bacteria, five types of bifidobacteria, 17 types of lactic acid bacteria) and vegetable ingredients (vitamins, enzymes, and minerals) anytime and anywhere. It is also ideal as emergency food.



# Appeal Points

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- 1 Contains a total of 30.6 billion pieces of 22 types of lactic acid bacteria, including five types of bifidobacteria and 17 types of lactic acid bacteria.
- 2 Fresh barley grass (pesticide-free) is extracted using a unique process to produce a raw extract.
- 3 Aojiru that can be easily consumed anywhere, anytime.
- 4 University Joint Development Products (Oita University, Innovative Collaboration Exchange Group)
- 5 Joint development and contract manufacturing with a pharmaceutical company founded in 1790

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**Contains a total of 30.6 billion pieces of 22 types of lactic acid bacteria, including five types of bifidobacteria and 17 types of lactic acid bacteria**

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### **Why 22 kinds of bacteria?**

The 22 types of lactobacilli have their individuality, and each person's gut microbiome is different. 22 types of bacteria are expected to approach each person's health issues by acting with varying action mechanisms.

We have blended as many bifidobacteria and lactobacilli used for food products as possible, considering the possibility of blending a larger number of bacteria.

It is expected that BJ-22 of many types and numbers of bacteria will work and positively influence the gut microbiome.

### **What is SNK, Vegetable Nano Lactobacillus?**

Lactobacillus SNK is a lactobacillus (sterilized) with an immunomodulatory function by processing lactobacillus derived from "Sunki-zuke," traditional food in the Kiso region of Nagano Prefecture, into less than 1 micron using our original technology.

Sunki-zuke is an unsalted pickle made from red turnip and has been considered as the traditional food in the Kiso region for over 400 years.

It has been certified as a cultural asset of taste by Nagano Prefecture, and its effectiveness has been confirmed by research at university institutions.

2 Fresh barley grass (grown in Oita Prefecture, no pesticides used) is extracted using a unique process to produce a raw extract.

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Barley field



Barley grass production line



Spray-dry Tower



Extract Powder



### **News of Barley Grass Extract, the Main Ingredient of fretub PREMIUM**

The barley grass extract (Nihon Yakuhin Kaihatsu Co., Ltd.) has conducted joint research with the graduate school of Kobe University.

It was confirmed that barley grass extract promotes bifidobacteria and butyrate-producing bacteria in the human intestine and increases butyric acid. Based on this result, it is expected to improve the gut microbiome.

Topics: November 13, 2019 Published in the online scientific journal AMB Express

[https://www.e-expo.net/pdf/news2019/20191210\\_jpd.pdf](https://www.e-expo.net/pdf/news2019/20191210_jpd.pdf)

<https://amb-express.springeropen.com/articles/10.1186/s13568-019-0911-5>

## What is barley grass extract powder?

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「Aojiru」 is a juice of raw green and yellow vegetables that have been squeezed.

Because it is 「Raw」(or Fresh), it is rich in vitamins and enzymes.

Because it is 「Squeezed」, the dietary fiber that interferes with the absorption of minerals and other nutrients is removed.

Barley grass extract powder



VS

Dry grinding powder



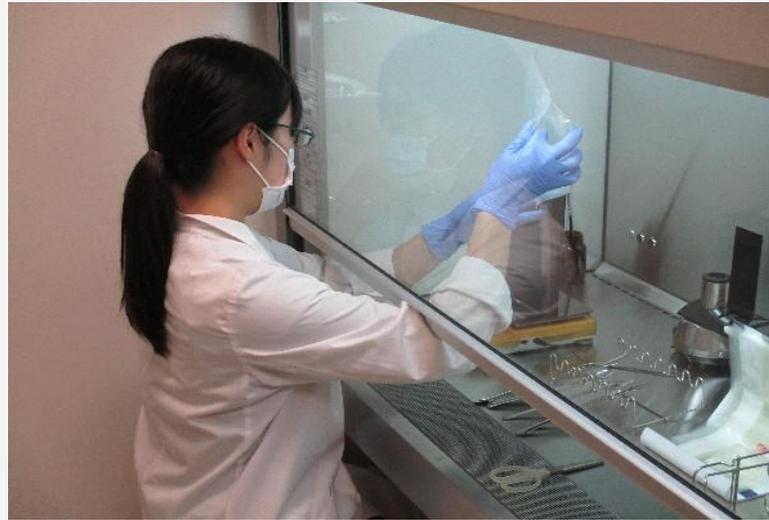
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Manufactured by a pharmaceutical company founded in 1790

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Air shower room



Inspection room



Product filling work

# Expanding sales channels to the world

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Hong Kong's output in the current 6-year project

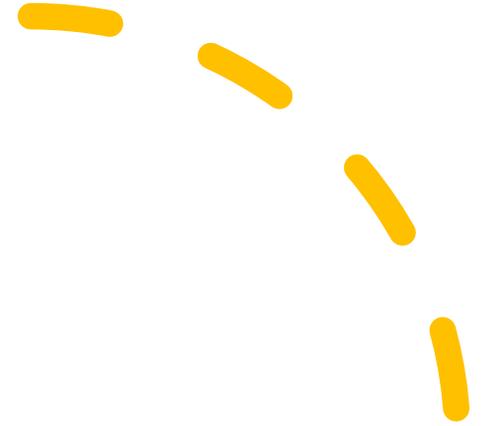
Participated in the Japan-UAE Economic Exchange Caravan



Vietnam (Ho Chi Minh City and Hanoi) Business Meeting

India (Mehdabad): Negotiations underway

# Contact



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