

Hokkaido Fruit & Collagen 3000

Being Beautiful With
A Daily Fruit Dessert
Just Mix with Milk



Melon



Strawberry

きれいな大人のためのデザート

"Wanna consume delicious collagen every day with a smile, especially reliable, safe and high in its quality".

This product is developed based on the "wants" of the women in Hokkaido.

It contains 3000mg of collagen that is derived from a natural salmon in Hokkaido, and is flavored with fruits of Hokkaido.

Hokkaido: the hometown of milk and soy milk, now provides beauty to the world, and you.

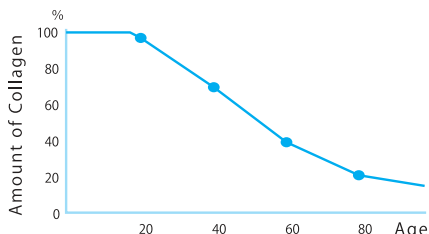
3000mg of reliable and safe collagen derived from a natural salmon in Hokkaido.

500mg of fructo-oligosaccharide.

Two Delicious Flavors:
• Hokkaido Strawberry
• Hokkaido Melon

3000mg of Collagen

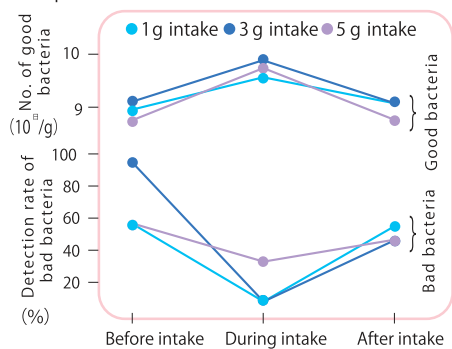
Many of the collagen in the market of Japan are from farmed pig and farmed fish. These artificial collagen might have a quality problem, because the cattle and fish in farm tend to be sensitive for an artificial environment. The collagen from Hokkaido salmon is only extracted from the wild salmon, so you can enjoy with confidence. The amount of collagen in our body begins to decrease from about 20 years old, because the synthesis capacity of internal collagen declines as we age. Please consume the safe and qualified collagen which is indispensable to tension, brightness and elasticity of the skin.



500mg of Fructo-oligosaccharide

The fructo-oligosaccharide becomes a nutrient of enteral good bacteria including a bifidus bacillus, and fixes the enteral environment. Because any nutrient is absorbed from the bowels, the fine condition of bowels is very important for being beautiful all of the body. The absorption of the mineral including calcium and magnesium in milk and the soy milk is accelerated by consuming fructo-oligosaccharide at the same time.

Improvement on Intestinal Flora



※27 healthy adults take fructo-oligosaccharide (1g, 3g, 5g) in 2 weeks

Using Hokkaido fruit

Hokkaido is the north vast land with rich nature and very large farmland. It is a food base of Japan and the hometown of delicious food. It is the northern part of Japan and a treasure house of the fruit which is sweet and delicious, because a difference of the heat and cold is intense in its inland. Making the dessert with lots of Hokkaido strawberry and melon. We are also making other fruit taste from Hokkaido. We hope everybody will enjoy the taste of Hokkaido fruit.



Hokkaido Fruit & Collagen 3000 Strawberry

Just mix with milk



145.6g (10.4g x 14 packages)



- ① Put 1 package of 『Hokkaido Fruit & Collagen 3000』 into a fine glass.
- ② Adding 100ml of cold milk or 80ml of soy milk into the glass while stirring.
- ③ Mix with spoon about 1-2 minutes, then it's ready to eat.

* Do not add exceeding amount of milk or soy milk, other wise it won't jellify.
* Put it into a freezer about 30 minutes if it's not jellified enough.

- You can use soy milk instead of milk.
- You can enjoy more glutinous texture of the dessert by reducing the amount of milk.

Safe and Reliable Production Process

It's produced in domestic GMP certified plants, so it has a reliable traceability.

Name Hokkaido Fruit & Collagen 3000 (Strawberry & Melon)

Name	Dessert sauce powder
Materials	<p>【Strawberry flavor】 Sugar, Collagen peptide(salmon-origin), Strawberry flesh powder, Fructo-oligosaccharide, Gelatinizer (carrageenan), Flavoring, Citric acid, Beet red coloring (A part of materials contains salmon.)</p> <p>【Melon flavor】 Sugar, Collagen peptide(salmon-origin), Melon flesh powder, Fructo-oligosaccharide, Termeric extract, Gelatinizer (carageenan), Flavoring, Citric acid, Beet red coloring (A part of materials contains salmon.)</p>
Quantity	145.6g (10.4g x 14 packages)
Usable years	Note on the margin
Storage conditions	Do not keep in hot and humid location, and avoid to expose to direct sun light
Manufacturer	North Life CO., LTD. Uni building 2F, Nishimachi Kita 6 Chome 1-1, Nishi-ku Sapporo, Hokkaido, JAPAN 063-0011

Nutrition Facts (Serving Size 1 package 10.4g)

Energy	36.35kcal	Na	63.7g
Protein	2.58g	Collagen peptide	3000mg
Fat	00g	Fructo-oligosaccharide	500mg
Carbohydrate	7.14g		

1 package with 100ml of milk : 126kcal

(Quote: the energy of "Common milk", STANDARD TABLES OF FOOD COMPOSITION IN JAPAN Fifth Revised Edition 2005)

Artificial Sweetener Free

Made in Japan

Simple Arrangement



- Chill it in the refrigerator, or freeze it in the freezer.



- Put strawberry, melon and other fruit.



- Put it on a pan cake, or use as a filling for a roll cake. Eating with waffles is also a good idea.



- Freeze it, then put it into blender and mix with milk. You can enjoy it as smoothies.

Company Info / Inquiry

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