

- Food
- Food Additive
- Cosmetic
- Quasi-drug



Hokkaido

# 『 KINKO Sea Cucumber (*Cucumaria frondosa*) Powder 』

Technical  
Data

## 100% KINKO Sea Cucumber Powder of Hokkaido



Delicious Kinko sea cucumber cuisine

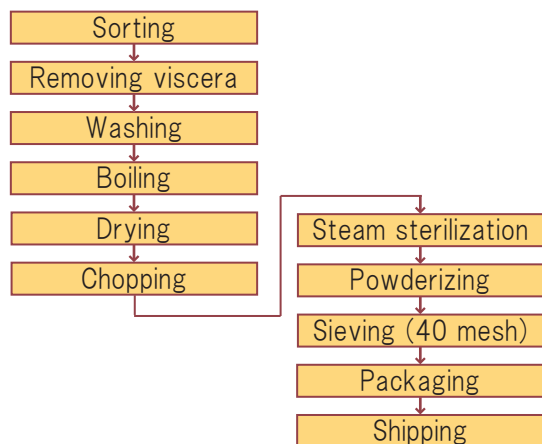
### Expected Function

- ◎ Skin beautifying effect
- ◎ Reducing back pain and joint pain
- ◎ Strengthening nourishment

### Uses

- ◎ Health supplements, drinks and process foods

### Production Process



*Cucumaria frondosa* is an organism classified in the Sea Cucumber class, and its standard Japanese name is "KINKO". The expressions "sea cucumber" and "KINKO" are complicated and need to be careful. (The names are summarized on the next page. Sea cucumbers are often called sea cucumbers as a general term for organisms belonging to the class Sea Cucumber.) This raw material is dried and powdered from the standard Japanese name "KINKO".

In China, sea cucumbers are sea ginseng (medicine), they have been recognized as a healthy food since ancient times, and are still used as gifts during the Lunar New Year. In the Chinese medicinal work "Bencao Congxin" published in the Qing Dynasty, there is a mention that "it helps the function of the kidneys and stimulates energy."

It contains collagen, mucopolysaccharide, saponin, etc., and the saponin content is particularly high, about six times that of *Apostichopus japonicus* as known as its standard Japanese name "MANAMAKO".

### Display Name Example

◎ *Cucumaria frondosa* powder, etc.

Please check with the health authority in your country.

### Quality Standard Composition

Material	Cucumaria frondosa powder(100%)
Property	Brown powder
Viable count of bacteria	Less than 3,000 pcs/g
Coliforms	Negative

### Chemical Analysis Value (/100g)

Energy	348 kcal
Protein	76.9 g
Fat	4.0 g
Carbohydrate	1.0 g
Salt equivalent	5.2 g

\*Numbers are just an analysis example.  
It does not guarantee the content of the product.

### Other

Quantity	1kg, 20kg
Shelf life	3 years from the production date
Storage condition	Keep in cool dry place and avoid direct sunlight

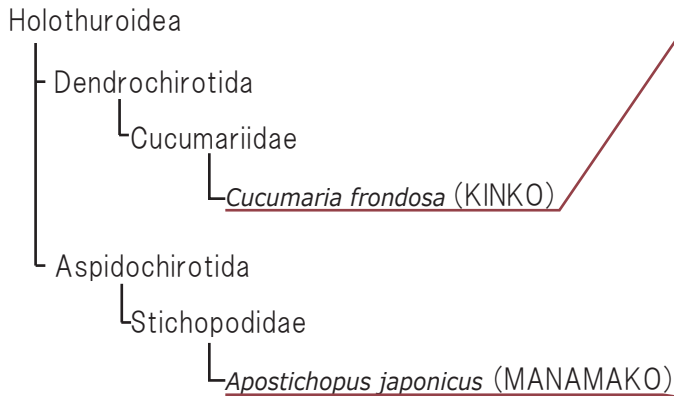
### Company Information

Ver.2311

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### Biological Classification



MANAMAKO (*Apostichopus japonicus*) is traded at a high prices as a dried sea cucumber. In Japan, both KINKO (*Cucumaria frondosa*) and MANAMAKO are usually called NAMAOKO (Sea Cucumber), and both species are used in cooking.



### Comparison of KINKO (*Cucumaria frondosa*) and Manamako (*Apostichopus japonicus*)

Among the KINKO (*Cucumaria frondosa*) with the same Japanese name, the whitish one is called White KINKO, the dark ones are sometimes called Black KINKO. This product "KINKO" Sea Cucumber (*Cucumaria frondosa*) Powder" is made from White and Black KINKO. It is dry powdered without sorting.

KINKO contains various active ingredients, especially saponin, which is about six times that of MANAMAKO (*Apostichopus japonicus*).

	MANAMAKO	White KINKO	Black KINKO
Saponin	0.05%	0.3%	0.3%
Chondroitin	11.0%	8.1%	8.7%
Hydroxyproline	3.89%	3.3%	3.41%
Collagen	35.0%	29.7%	30.7%
Water Retention	3.0%	2.51%	2.33%

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