

- Food
- Food Additive
- Cosmetic
- Quasi-drug



Hokkaido

Upcycling

Technical
Data

『 Hokkaido Sika Deer Peptide Powder 』

Powder Ingredient from Natural Sika Deer of Hokkaido

Hokkaido sika deer is a subspecies of Japanese deer that lives only in Hokkaido. Once on the brink of extinction, the population has now rapidly recovered due to conservation policies such as banning hunting. As a result, problems such as agricultural damage and traffic accidents are occurring. For this reason, local government is gradually expanding the hunting quota and increasing the number of animals captured. The hunted Hokkaido sika deer are butchered at a deer meat processing facility certified by the Hokkaido Prefectural Government and distributed as meat. This product is made by enzymatically decomposing the waste meat generated during this process and turning it into powder.

In traditional Chinese medicine, deer meat has been considered a treasure since the Shang Dynasty over 1300 BC. The 550-year-old Chinese medicinal work “Bencao Gangmoku” also states, “The deer is considered a spiritual animal of longevity, and eating deer meat not only regulates the Qi in the body, but also strengthens the functions of the five organs and six organs. It promotes blood circulation, is good for beauty, and is very useful for maintaining health.” In modern-day China, species with white spots on their fawns, such as the Sika deer, are particularly prized and called Meihualu deer (梅花鹿).



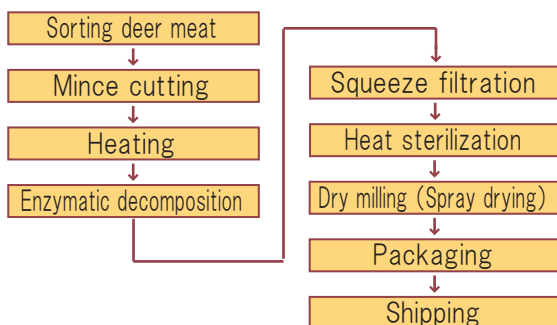
Expected Function

- ◎ Recovering from fatigue
- ◎ Preventing lifestyle-related disease
- ◎ Preventing anemia & poor circulation
- ◎ Regulating blood pressure

Uses

- ◎ Health supplements, drinks and processed foods
- ◎ Nutrition supplements

Production Process



Display Name Example

◎ Enzyme degradation product of deer meat, dextrin, etc.

Quality Standard Composition

Property	Light yellow powder
Viable count of bacteria	Less than 3,000 pcs/g
Coliforms	Negative

Chemical Analysis Value (/100g)

Energy	371 kcal
Protein	65.4 g
Fat	0.1 g
Carbohydrate	27.3 g
Salt equivalent	0.4 g
Anserine	0.73 g
Carnosine	0.58 g
Carnitine	320 mg

※ The imidazole dipeptide content is higher than chicken meat.
 ※ The carnitine content is more than twice that of lamb or beef.
 ※ Numbers are just an analysis example. It does not guarantee the content of the product.

Molecular Weight

Under 500	67%
500-1000	21%
1000-3000	12%

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

Other

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

Company Information

Ver.2304

North Life Co.,Ltd.

Uni Building 2F, Nishimachi Kita 6 Chome1-1
 Nishi-ku, Sapporo, Hokkaido, JAPAN 063-0061
 TEL +81-11-887-7970 FAX +81-11-887-7971
 E-mail: info@northlife.co.jp WEB: www.northlife.co.jp/