



GREEN FRIENDS

Fermented Health Food Company

Perfect Meal Replacement

Natural Fermented Enzyme Supplement and Balanced Diet

Haruhyoso Enzyme Meal Replacement

Indigestion Cause Unhealthy Body

Do you feel bloated whenever you eat something? Do you feel drowsy after a meal? This is because you're lacking enzymes. The root of many digestive problem is enzyme deficiency as enzymes support healthy digestion. However, the digestive enzymes decrease with age and lose more capacity to digest. Stress and instant food make enzyme depletion faster. Moreover, body wastes that did not get eliminated cause constipation and make you feel tired.



Best Way to Consume Enough Enzyme

With the longest working hours in the world, Koreans suffer from stresses which cause enzyme deficiency. With our busy lifestyle, enzyme deficiency is almost impossible to avoid in these modern times. For this reason, we developed enzyme meal replacement. Koreans take 'Haruhyoso' to consume sufficient enzymes. Fermenting 3 kinds of whole grains and 33 kinds of vegetables, it provides enough enzymes for recommended daily intake. It will help you get adequate nutrients.

After Taking Enough Enzymes

1. Get healthy glow on face and less skin troubles
2. Better digestion with increase in appetite
3. Smell-free fart and better bowel movements
4. Enhance the level of immunity



900g 30g x 30 pack of powder

INGREDIENT

Fermented grain enzyme powder
 30 kinds of fermented vegetable mixed powder
 Yellowbean powder
 Fructooligosaccharide

RECOMENDED INTAKE

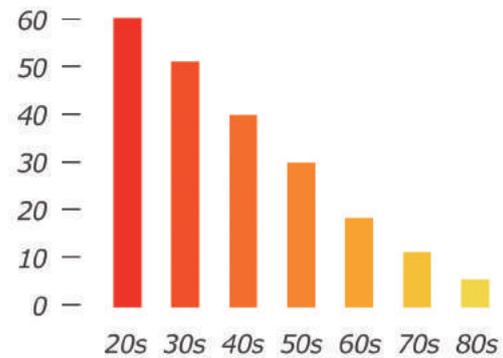
Take 1 pack a day,
 mix with 200ml of water

Why Haruhyoso Enzyme Meal Replacement?

*Digestive enzymes
in the body according to age*

*30 times difference in pectinase
in 20s and 80s saliva.*

Meyer et al, Amer.j.physiol (1937) /
Food Enzymes for Health & Longevity (2003)



Natural Enzyme Produced by Fermentation Improves Digestion

- Natural enzymes, such as Amylase and Protease, are produced by fermenting grains, and help digest faster and better
(In this process, digestive enzymes from body are changed to immunity enzyme)
- The one and only grain enzyme supplement in Korea that ferments whole grain

Whole Grain (Black Rice, Brown Rice, Alder, Barley) Nutrients Activate Enzymes

- Whole grains with vitamins and minerals promote enzyme activity
- Natural source of dietary fiber, Phytic acid, and Pantothenic acid
- Protect all nutrients in whole grain by avoiding high-temperature processing

Fast Absorbing 36 Types of Fermented Plant Nutrients

- Improve digestion through fermentation. Just one pack gives the same effect as eating a box full of vegetables
- Digest easier than uncooked food, and contain more nutrition than cooked food
- Best meal replacements

Certified Quality and Manufacturing Facilities by Korean Governments

- Grain enzyme product certified by MFDS (Korean Ministry of Food and Drug Safety)
- Produced in GMP
- 100% organic plant ingredients safe for long-term intake
- All grains originated in Korea
- No artificial ingredients