



Korean Enzyme for Healthier Stomach

100% Natural Fermented Enzyme, 7 Types of Fermented Grain Nutrition

Hyosoryeok Premium Natural Fermented Enzyme Supplement

Why Digestion Gets Harder As We Get Older?

Do you feel tired even after a good proper meal? This is because you're lacking enzymes. The root of many digestive problem is enzyme deficiency as enzymes support healthy digestion. As you get older, the amount of enzymes in your body decreases more and more. Without the enzymes, the stomach cannot digest properly. So your body will not get enough nutrients and this makes you feel fatigue.



Fermented Enzyme Supplement for the Weakened Stomach

'Hyosoryeok Premium' is an enzyme supplements for people who have weakened stomach from digestive problems. Natural grain enzymes in Hyosoryeok Premium help digestive enzymes to break down food into nutrients. Also by fermentation, 7 kinds of grains, known for making stomach healthier, are absorbed easier. Hyosoryeok Premium is an upgraded version of Hyosoryeok, which is Korea's number one fermented enzyme supplement. It added 3 more kinds of stomach strengthening grains and increased fermented grain content by 15%.

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

INGREDIENT

Fermented black rice
Fermented adlay
Fermented baley
Fermented sorghum,
Fermented buckwheat
Fermented sweet rice
Aleurone laver of brown rice
Aspergillus oryzae, Spirulina

RECOMENDED INTAKE

Take 2~3 times a day with water,
or season it on your usual meal



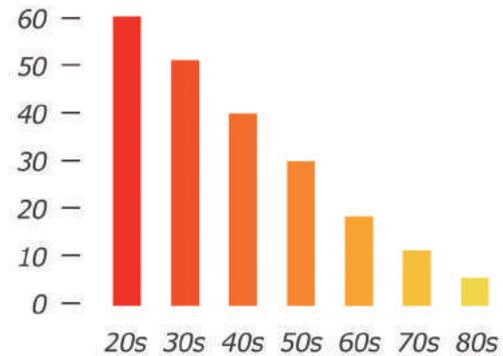
157.5g 3.5g x 45 pack of granular

Why Hyosoryeok Premium Natural Fermented Enzyme Supplement?

*Digestive enzymes
in the body according to age*

*30 times difference in pepsin
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

7 Kinds of Excellent Fermented Grain to Strengthen the Stomach

- Whole grains with vitamins and minerals promote enzyme activity
- The fiber in whole grains eliminate harmful bacteria from the stomach and enhance intestinal beneficial bacteria
- Unsaturated fatty acid such as Linoleic acid is excellent at protecting stomach as well as inflammatory diseases
- Plant nutrients, Tannin or Rutin, get rid of free oxygen radicals

Certified Quality and Manufacturing Facilities by Korean Governments

- Grain enzyme product certificated 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