Kumazasa Extract

A blessing of nature

※Kumazasa＝Bamboo grass＝Sasa.veitchi.Rehder

DKK-18-045

Kumazasa in the wild

Kumazasa is the common name for a type of bamboo grass with large leaves that naturally grows in hilly areas. It is a member of the Poaceae family.
The plant grows in abundance high in the mountains where there is no air pollution, and it thrives in places with access to clean air and water. A highly vital plant, kumazasa can survive even in the snow on mountains that reach minus 20 degrees Celsius.

Bamboo grass

Kumazasa and history

A bamboo grass used to exorcise evil spirits and purify the unclean

Kumazasa has a long history. Since ancient times, it has been treated as a sacred plant with the ability to purify the unclean.
In modern times as well, bamboo grass plays a role in *jichinsai* groundbreaking ceremonies held to pray for safety before starting civil engineering or construction work. In addition, during *Tanabata* (the Star Festival), strips of paper on which wishes are written are tied to bamboo leaves.

Kumazasa and food

Commonly used for food preservation! Bamboo grass is a traditional food wrap!

Most Japanese people have seen masuzushi, funazushi, and the rice balls that show up in jidaigeki (period dramas), etc. laid out on bamboo leaves.
This is because kumazasa has bacteriostatic, preservative, and other effects. As a result, wrapping food with kumazasa helps keep it fresh, which is why it has long been used for food such as sasa dango and chimaki.
Bamboo leaves have both a wrapping function and an antibacterial action, and they are therefore a natural antibacterial food wrap.

Kumazasa Extract Characteristics

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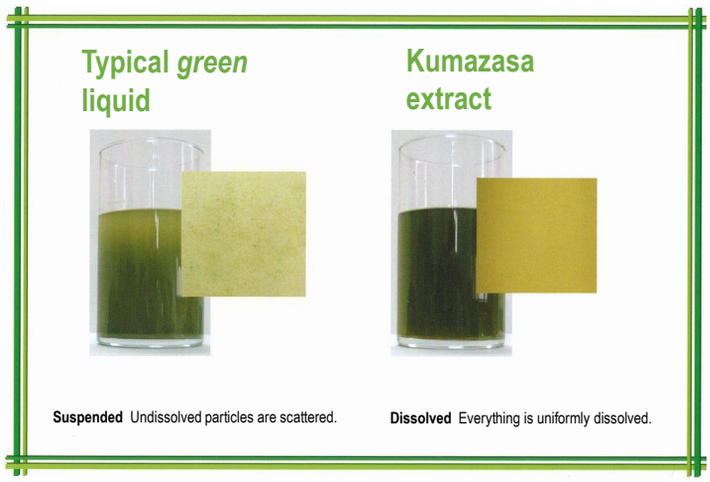
Bamboo grass

Water-soluble chlorophyll (chlorophyllin)

Although they are both types of chlorophyll, fat-soluble chlorophyll (chlorophyll) and water-soluble chlorophyll (chlorophyllin) are completely different. The chlorophyll included in typical plants is fat-soluble, and this type of chlorophyll is responsible for the *green* color of general vegetables, aojiru (green juice), barley grass, chlorella, spirulina, etc.

Although aojiru, barley grass drinks, etc. appear to be dissolved solutions at a glance, they are actually in a suspended state, which means that there are small solid particles that have not been dissolved floating in the liquid. In contrast, kumazasa extract is in a uniformly dissolved state, and its water-soluble chlorophyll is more quickly absorbed. In addition, the magnesium in the center of the kumazasa-extract chlorophyll has been replaced with iron, and this is the world's only kumazasa-extract formulation that contains iron chlorophyllin.

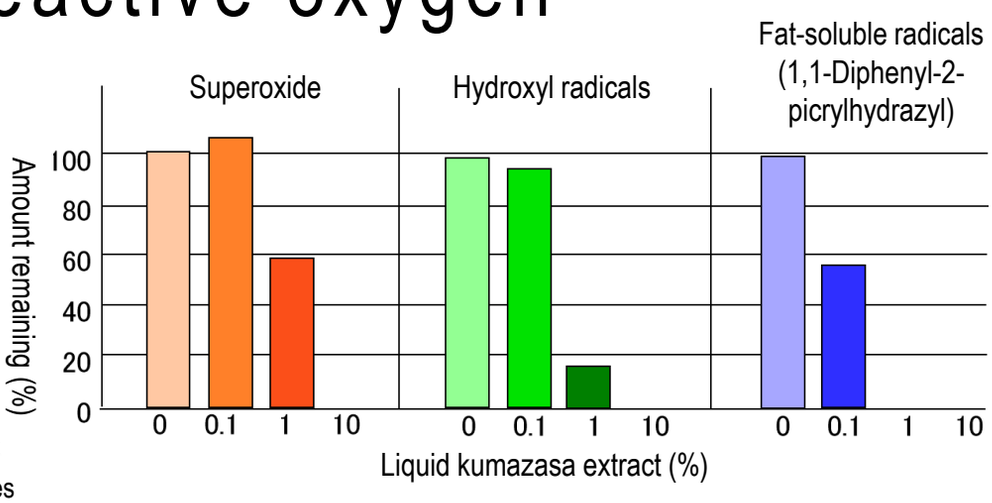


Removal of reactive oxygen

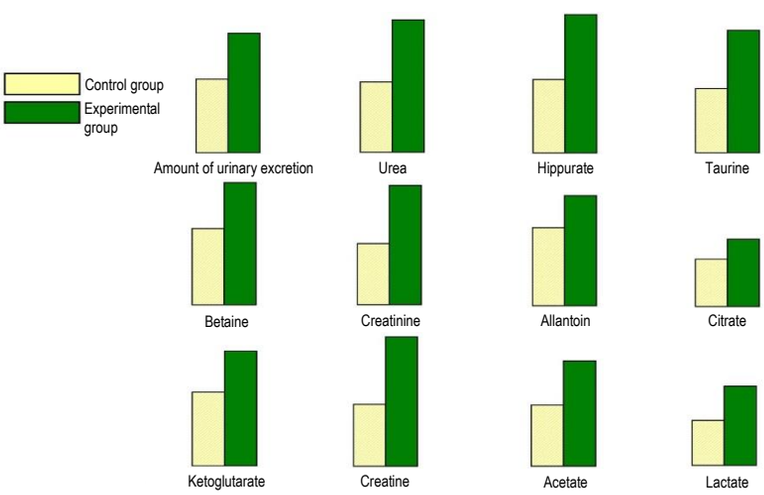
The figure at the right shows the results of an experiment by Dr. Midori Hiramatsu, the head of the Medical and Pharmaceutical Research Department of the Yamagata Technopolis Foundation Biological Radical Institute.

For this experiment, reactive oxygen was generated in a test tube, and weakened liquid kumazasa extract was mixed into it to examine how the amount of reactive oxygen changed.

The results showed that liquid kumazasa extract can be used to remove three representative types of reactive oxygen: superoxide, hydroxyl radicals, and fat-soluble radicals.



Promotion of the metabolism



Hiroshi Nagasawa, a professor with the Meiji University School of Agriculture, conducted an experiment with mice that had reduced metabolic function due to breast cancer. For two months, he had the experimental group drink diluted liquid kumazasa extract and the control group drink water, and he measured the content of their urine.

The results showed that the liquid kumazasa extract had a diuretic effect. In addition, in the case of many urine components, the experimental group, which drank the extract, discharged more metabolic byproducts in its urine than the control group, which drank water.

This experiment therefore suggests that liquid kumazasa extract can normalize metabolic function and has a metabolism promoting effect.