

5. Witness the miracle in just 30 seconds.....
 30秒神奇立刻见证.....



Before
之前

Mixed with
Enzymes
加入酵素

After
之后

6. The Key of Brilliant Health
 辉煌健康泉源

1. Naturally balance the trace elements that are rich in original foods
自然平衡原有食物含有丰富的微量元素
2. Help to digest and break down food as nutrient
帮助消化及分解食物成为营养
3. Strengthen the body immune system
加强身体免疫力
4. Enhance metabolism
增强新陈代谢
5. Increase the body physical strength and energy levels
增加体力及提高能量水平
6. Defense microbial pathogens
抗菌防御
7. Purifying the blood
净化血液
8. Detoxification
排解毒素
9. Reduce pressure on pancreas and other vital organs
减少胰腺及其它重要器官的压力



Toxin free out of 113 kinds of drug tests
113种药物检测, 合格无毒性

Toxin free out of 443 kinds of poison tests
443种毒物检测, 合格无毒素



No plasticizer and E. coli test report
无塑化剂和大肠杆菌检测报告



FDA Guarantee
FDA保障



Halal Certificate
清真证书



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Be Living Naturally

with

Natural Biological Catalyst

天然生物催化剂

**GINGER & VEGE-FRUIT
ENZYMES**

BELINA™
INTERNATIONAL



Be Living Naturally with

Natural Biological Catalyst

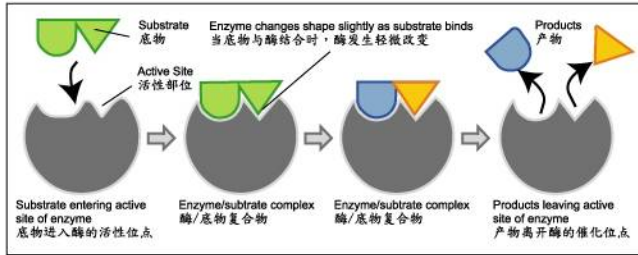
天然生物催化剂

**GINGER & VEGE-FRUIT
ENZYMES**

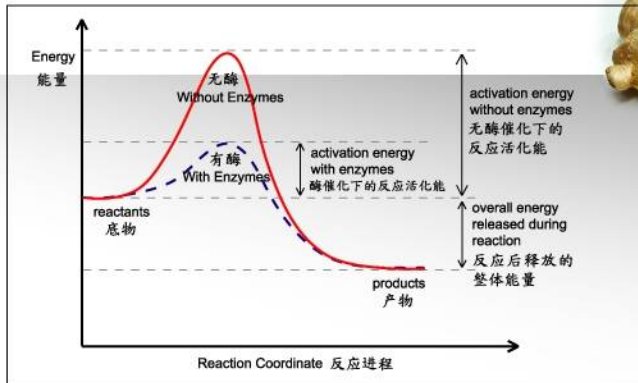
1. What are enzymes? 什么是酵素?

Enzymes are essential biological substances (proteins) that possess catalytic functions, its help to speed up biochemical reactions without changing the reaction principles and end products. Enzymes are known to catalyze about 4,000 biochemical reactions. Almost all biological activities in life need enzymes: thinking, exercising, sleeping, breathing, emotional reactions, crying or hormone secretion, are all reactions induced by enzymes. Without enzymes, biochemical reactions will not be completed, the five basic nutrients (carbohydrates, lipids, proteins, vitamins and minerals) would become useless to the body, and all phenomenon of life will stop. Therefore, enzymes are so important to our everyday life that they are regarded as "living molecules", "substances that control all life activities".

酵素是具有维持催化功能和生命活动不可缺少的生物物质(蛋白质),它能够进行及加快生化反应的速度而不改变反应和产物的方针。目前,已知酵素可催化生物反应约4000种。它几乎参与所有的生命活动:思考问题,运动,睡眠,呼吸,情绪,哭泣或者分泌荷尔蒙等都是以酵素为中心的活动结果。若没有酵素,生化反应将无法进行,五大营养素(碳水化合物、类脂质、蛋白质、维生素、矿物质)都将变的对机体毫无用处,生命现象将会停止。因此,酵素对生命的重要性不言而喻,甚至很多人将它称为“活着的物质”,“掌握所有生命活动的物质”。



Diagrams to show the induced fit hypothesis of enzyme action 诱导契合模式详解图



The energies of the stages of a chemical reaction. Substrates need a lot of potential energy to reach a transition state, which then decays into products. The enzyme stabilizes the transition state, reducing the energy needed to form products. 有酶或无酶催化反应体系中反应进程与能量关系图示。可以看出,当反应没有酶的催化时,底物通常需获得较高的活化能才能到达过渡态,然后才能形成产物;而当反应体系中有酶催化时,通过酶对过渡态的稳定作用,降低了达到过渡态所需能量,从而降低了整个反应所需的能量。

2. Do you know? 你知道吗?

If there are no enzymes, it means no life.
如果没有酵素,就等于没有了生命。

"The enzymes are like currencies of the cell, without enzymes there will be no life." - Dr. Paul D. Boyer, winner of The Nobel Prize in Chemistry 1997
“活酵素好比细胞的货币,没有活酵素就没有生命。”
- 1997 年诺贝尔生化奖,波以尔博士

The application and development of enzymes are more than 4,000 years of history. 应用酵素的起源与发展远离今天已有4000多年历史。

3. Life Fermentation Technology 活宣发技术

Enzymes are derived from fresh old gingers, vegetables and fruits that are fermented with yeast in ceramics, after prolonged temperature control (37°C) fermentation, and then buried in the mineral mud for 500 days. After all old gingers, vegetables and fruits are properly fermented, its minerals, vitamins, proteins and nutrients are all turned into small molecules essence.

酵素取自于新鲜老姜,蔬菜及水果,跟酵母一起存入陶瓷瓮里发酵,经过长期温度控制(摄氏37度)发酵,然后埋在矿物泥里500天。所有老姜,蔬菜及水果经过正确的发酵后,其矿物质,维他命,蛋白质,营养素,及等等维生素被活宣发成小分子精华液。



Ginger
老姜



Vegetables & Fruits
蔬菜及水果

1. Control temperature (37°C)
温度控制(摄氏37度)
2. Fermentation in ceramic urn together with quality yeast for 500 days and buried in the mineral mud.
跟酵母一起存入陶瓷瓮里,然后埋在矿物泥里500天



Life Fermentation 活宣发技术

- Stage 1: High graded old ginger, vegetables and fruits selected, cleansed & grinded
第一阶段:特选高品种老姜母,蔬菜及水果,洗净,打碎
- Stage 2: Put into ceramic urn for 40 days for fermentation process
第二阶段:放入陶瓷瓮内发酵40天
- Stage 3: Stir after 40 days and continue fermentation for another 120 days.
第三阶段:40天后再搅拌,从新再宣发120天
- Stage 4: After 120 days, change to bigger ceramic urn and stir it again.
第四阶段:120天后转换大陶瓷瓮搅拌
- Stage 5: Buried in the mineral mud for more than 500 days until fermentation completed.
第五阶段:埋在矿物泥里,直到500多天发酵培养完成



4. Unique Characteristics 独有的特性

A. Five tastes and its effects:

- acrid : expel wind and cold from the body;
- sour : fluid astringent & recollecting function;
- sweet : tonic & soothing effects;
- bitter : cleansing action, clear heat & dry dampness;
- salty : softening hardness and help to dissolve stagnation

五味之效 : 辛散,酸收,甘缓,苦坚,咸软

B. Five tastes systemic correspondence:

- acrid : the lungs;
- sour : the liver;
- sweet : the spleen;
- bitter : the heart system;
- salty : the kidneys

五味所入 : 辛入肺,酸入肝,甘入脾,苦入心,咸入肾

