

## Attention Attracted towards FPP Increasingly

### Condition of Modern Facing Nutritional Deficiency due to Nutritional Excess

#### Health-Conscious Trend of the Day

In Europe and America, people become more and more health conscious and make some efforts for the sake of their own health. Such people tend to have food-conscious recipes and to eat a well-balanced diets. On the other hand, according to the U.S. Department of Agriculture, modern people suffer from "Nutritional Deficiency due to Nutritional Excess".

#### What is "Nutritional Deficiency due to Nutritional Excess"?

"Nutritional Deficiency due to Nutritional Excess" means that people are taking the three major nutrients, such as carbohydrate, fat and protein, more than sufficiently, and they are not digested and absorbed efficiently in the body.

Nowadays, people are getting more and more health conscious and taking various supplements to make up for the lack of trace nutrients such as vitamins and minerals, which are supposed to be obtained from their daily food intake. But, self-explanatorily, the daily trace nutrients requirement is only "trace". Supplements are easy and convenient, however, taking high dose of trace nutrients, (e.g., 10 times or 100 times natural intake per day) throws off biological balance of the body with the side effect of excess intake of a particular nutrient shouldn't be ignored. The important thing is, instead of not taking vitamins and minerals individually, improving the function of the body to catch the trace nutrients up.

#### Recovery of digestive and absorptive function

In this modern time of nutritional excess, it is important to focus on recovering digestive and absorptive function. In order to do that, as a preceding step, we would have to recover the function of the body to absorb the trace nutrients from our daily food intake.

#### Oriental Approach

The bottom of the problem is inefficiency of nutritional digestion and absorption. In other words, the body is not making full use of food intake, even though the intake itself is more than enough.

The most important thing for the well-being of modern people is to balance the body by biologically-compatible means, to enhance the innate body function, and to recover inner cellular functional ability. This seems a very oriental and fundamental approach. For example, when you have a high fever, in the West they cool your body down directly, whereas in the East, they reduce a fever by stimulating sweating.

FPP is receiving a growing international attention from health conscious people. It aims to maintain health by activating body functions, so it may be very oriental.

#### What is FPP?

FPP is an abbreviation for Fermented Papaya Preparation, made from natural *Carica Papayas*. In Japan, it falls into a category of health supplement, but many scientists all over the world have

presented results of their studies on effects of FPP. In Canada, it is authorized at an upgraded category as NHP (Natural Health Product categorized between medical supplies and foods) and allowed to use the health claim "Stimulates the antioxidants systems for the maintenance of good health".

As attached separately per the list of representative articles on FPP by international journal, studies and evaluation of FPP are mainly conducted in U.S. and Europe with focus on FPP's clinical trials on Parkinson Disease, Alzheimer Disease, Aging related Disorders, Diabetes, etc. Its prominent results are worthy of high notice by numerous international congresses and scientific journals. Moreover, in 2002, FPP attracted tremendous attention in Europe, because it was reported that the Pope at the time, John Paul II, was taking FPP for his health recovery. FPP is now sold at the Vatican Pharmacy, the busiest pharmacy in the world. Also, FPP is very popular among businessmen who travel across the time zones. The pharmacies at main airports in France, including Charles de Gaulle International Airport, the biggest international hub airport in Europe, will start selling FPP as a tool to solve the jet lag problem for jet setters. It is a quite surprise that FPP attracts so much attention in Europe, and that FPP was created and developed by Osato Research Institute in Gifu, Japan, originating spread toward the rest of the world from there.

FPP is distributed under the brand name of "Immun'Âge", and there goes a story that not a few businessmen but also airline staff members ask for "Immun'Âge" at hotel concierge desks in Tokyo when they fly over to Japan.

The Osato Research Institute has been conducting various researches in different fields. The relationship with Aston Martin Racing, which is the racing department of the British leading car maker, has been more than 10 years and they conducted clinical trials even at the race of 'Le Mans 24 Hours' and studied effects of FPP under the extreme physical condition. Such experiences and performances became possible because of a trusting relationship with drivers and mechanics over years.

FPP (Immun'Âge) would be a way ahead of other food supplements to be a big help to modern people who live under environmentally and biologically severe conditions. It's not just a mere belief or image, as it bears eloquent testimony with the results, each supported by solid scientific evidences and verification.

### [Interview with Mr. Hayashi, president of Osato Research Institute and Developer of FPP \(Immun'Âge\)](#)

"It has been proven that FPP not only enhances antioxidant function of the body and controls free radicals which can be a cause of oxidative stress but also temporarily generates free radicals by activating the metabolism of macrophages to defend the body when the risk of infection is high.

The point is that FPP is a simple carbohydrate.

The usual food supplements are aimed to make up for deficiencies, but FPP is not.

I think the life style of ascetic monks of Zen is a good example and I will give a case.

They get up at 3:00 in the morning and work until they have a bowl of rice porridge and Japanese pickles for breakfast at 6:00. They work hard, engaged in Zen duties and services and doing cleaning and practices all day long.

They only have a bowl of rice and soup with small portion of vegetable dish for lunch and supper. Of course there is no air-conditioning, and they are healthy, free of serious illness and active under the severe circumstance.

They eat very small low-calorie meals a day, but they are much healthier than ordinary people like us. What is the key for their health? I think it must be their sensitivity and five senses enhanced by their practices. With refinement of sensitivity and elevation of five senses, they would be able to get 100% energy from food they take even out of small quantity. To the contrary, ordinary people like us have bodies too blunt to absorb nutrition, no matter how much we eat.

I think this is a cause of physical disorders and chronic disease which we are now confronted with. What we need now is to have a life style and take foods to enhance sensitivity and five senses. The key for this is fermented food, which Japanese people have been taking traditionally. Digesting food is something like fermenting food inside the body, so it is more sensible to eat fermented food than to add something else if you want to improve digestion.

FPP (Immun'Age) was born through the combination of papaya, which has been known as a fruit of health and a secret to long life, and Japanese traditional fermentation technique.

We have so many kinds of foods containing food additives, such as preservatives, in use to improve storage. Preservatives are used to keep bacteria or yeast from generation, so it would stop fermentation as well. If you try to continue preservatives in food you normally take, your digestive function would have been already affected.

For human body to be healthy, balance is essentially important.

FPP is not aimed to add something to the body, following the concept of usual health products and food supplements.

I consider that human body is 'balance'. Then, how the state of 'balance' or 'zero' may be maintained through the adjustment of {+ & -} as presented, in seeking for {0} - nearing 0 and once 'zero' is reached, next? -, is a kind of *close resemblance* to the state of 'emptiness' in Zen.

If we add up figures, we would have an influence of minus in opposite direction to be confused.

For human consumption, safety is our priority concern. FPP is produced at the factory certified with ISO9001:2008, ISO14001:2004, ISO22000:2005 as well as FSSC22000, which is the strictest requirement for Food Safety Management System in Europe, Osato factory being the JIA's first domestic licensee. So it is guaranteed in the aspects of quality control, environmental control and food safety. We also believe that balancing the body by improving sensitivity and five senses will lead to safety of the body in the end. FPP (Immun'Age) is created on the basis of the above belief.

We have been collaborating with researchers and research institutes around the world, as well as supporting the power of FPP factually and positively, with scientific evidences.

We will continue to conduct researches on FPP so that it may be of any help as one of Preventive Medicines to reduce medical costs which we are facing now in the aging society.

Scientific Information: [www.ori-japan.com](http://www.ori-japan.com)

General Information: [www.fpp-japan.com](http://www.fpp-japan.com)

<Photo Captions>



Lunchon Seminar by ORI director, Dr. Mantello at the 14<sup>th</sup> International Society of Personalized Medicine held on June 2, 2012



Lectures on Preventive Medicine with 2008 Nobel laureate, Prof. Luc Montagnier, at the SHA Wellness Clinic in Spain



Verdant view of the Osato Research Institute in summer



Prof. Montagnier and Mr. Hayashi, president of ORI, sharing the joy of the news of the Nobel Prize in Physiology or Medicine in 2008 at the WFARP office in UNESCO



On January 17, 2012, FPP was handed to the Pope Benedict XVI. FPP (Immun'Age) is sold at the Vatican Pharmacy, which is the busiest pharmacy in the world.



VICTORY of Aston Martin Racing Team in GTE-AM Class at 24 Hours of Le Mans 2014

<Papers published on FPP in International Journals from 2007-2014>

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Hepatogastroenterology Department, S. Giuseppe Hospital, Milan, Ital

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Department of Hematology, Hadassah – Hebrew University Medical Center, Jerusalem, Israel

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School of Biomedical Sciences and School of Pharmacy, American University of Health Sciences ,Signal Hill,CA,USA

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