Useful microbial activation system“BAKTURE”

Taking advantage of the original natural power
will realize a harmonious global environment

In United Nations Industrial organization environmental technology database to registered!
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＊Introduced by media
“Dawn of Gaia”broadcast on March 28, 2017

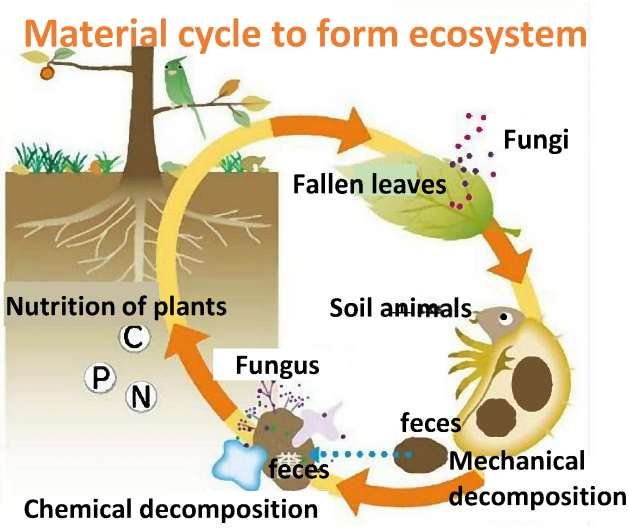
By utilizing ″BAKTURE″,

various environmental problems such as water pollution and soil contamination are solved

A wide variety of microorganisms invisible to the eyes exist on the earth where we live and
are working to keep clean environment
When ″BAKTURE″ contacts the microorganisms in the environment, these microorganisms can be activated,
promoting the decomposition work of causative substances that deteriorates water quality.
″BAKTURE″ itself does not contain microorganisms. Rather, it is a catalyst for activating useful microorganisms in the environment,
For example, it is a good bacteria initiator for human beings.
Utilization of ″BAKTURE″ leads to the original natural ecosystem.

【safety】

It has been proved to be a safe technique for environment, animals, plants, and the human body.
″BAKTURE″ is a 100% natural material with porous volcanic gravel as the main raw material,
and it does not use any special chemicals or foreign microorganisms at all.
It is also ideal for a powerful 'smell' environment.



Before scattering BAKTURE　〈Lao pig farm pond 〉

After scattering BAKTURE　After 1 month

The smell drastically decreases in 4 days after spraying Bakucha!
Furthermore, the number of algal bloom sharply decreases in a few days!

【Aquaculture】 The microbial decomposition action of BAKTURE,
will return to the circulation cycle of fertile and clean water quality environment.
Without excessive stress on the fish,
environment that is less susceptible to disease is created.

◯Eel aquaculture example (Land)

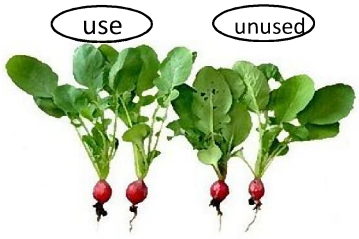
＊with a little slime, The eel which is near to nature

＊The water transparency rises.

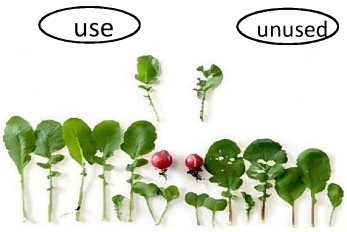
【Agriculture】 Revive the power of the soil with "Charcoal BAKTURE"
Create healthy soil and make vegetables, fruits resistant to diseases and insects.
There is also the effect of increasing the sugar content of fruits and the like.

◯compared cultivation of radish in Plant cultivation container

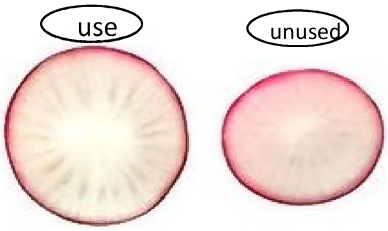
＊To grow greatly !



＊lot of moisture and
sweetness increased !



＊There is no worm-eaten



◯Example of use of BAKTURE at Muscat farm

＊Each grain is bigger and
the stem is solid as well !
＊Fruit is bigger than
the face of a child!
＊High sugar content, delicious
and popular!

BAKTURE × Waclean "WWPsystem"
A system that instantaneously purifies water with a natural flocculant

By combining BAKTURE with Waclean (natural flocculant), the power of nature is restored

On the bottom of the water, sludge accumulates for many years and
it becomes a pond and a river which have become sludge …
First, clean up the riverbed with "Waclean", then,
BAKTUTE mixed stone (Those in which Waclean are mixed with
BAKTURE in order not to redistribute heavy metals)
spread it to the bottom the river again, It is also a system that enables sludge treatment.

As above, we will receive total consulting service

before use after use

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Quality evaluation by component value

2017/6/13
Analyst representative Imai
ID ; 7-1512115

Crop name : **cabbage**

【Cultivation information】

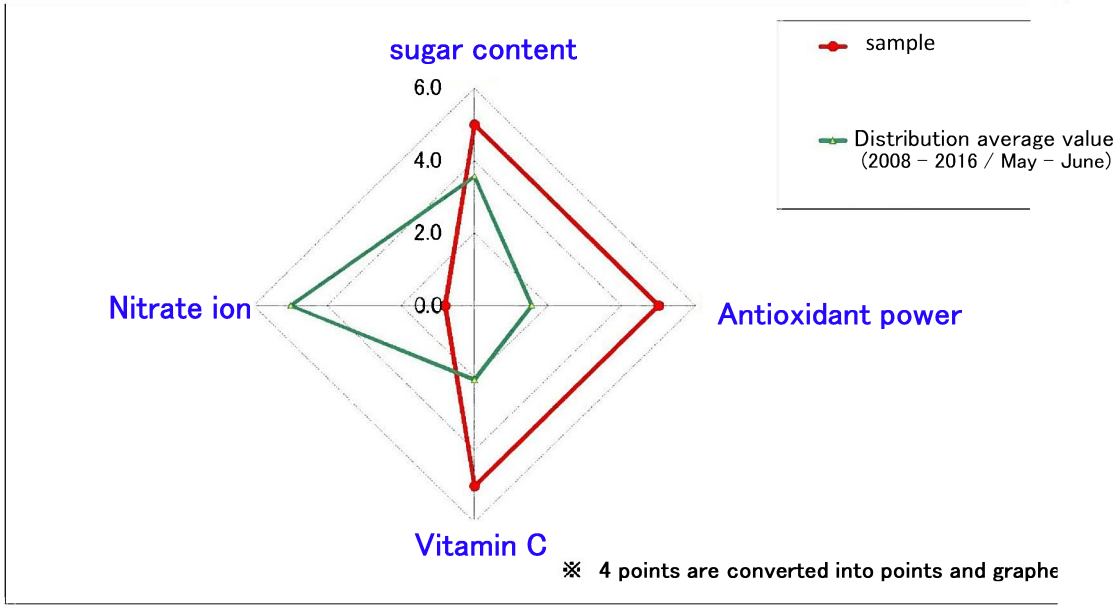
Sample data	Variety	-
	Cultivation classification	Special grown agricultural products
	Categorization type	Open ground
	Shinki	-
	Characteristics of cultivation	BAKTUREpowder
	Sowing date	-
	Harvest date	-
	Origin sample shipment date	-
Field data	Site name	RBC
	location	Tsuyama City, Okayama Prefecture
	Cultivated area	-
	Geology	-
Producer data	Producer name	
	Street address	Tsuyama City, Okayama Prefecture
Other data	Material used	BAKTUREpowder
	Homemade compost component	-
	Soil disinfection	-
	Remarks	-

※ When writing the numerical values of this report elsewhere, please do not hesitate to let us know.

【result of analysis】

Sample name	Brix sugar content (%)	Antioxidant power ※1(TE mg/100g)	Vitamin C (mg/100g)	Nitrate ion (mg/L)	taste (1～5)	sensory evaluation (Evaluate with 2～ 2 with 0 as a reference)
sample	8.0	43.8	101.4	<15	3	Sweetness: 0 Taste: 0 Blue: 1 Egumi: 1 texture: 2 flavor: 0
Distribution average value (2008 – 2016 / May – June)	5.7	13.6	41.8	574.2	3	N=232 ※2
Food ingredient table value (Cabbage / baseball leaves, raw)	–	–	41.0	1,000	–	–

※1 DPPH radical scavenging activity
※2 N represents the number of specimens used for calculating the average value



※ 4 points are converted into points and graphe

【Comment Comment】

Compared to the average distribution value (May – June),
the trend was very high for sugar content, antioxidant power, and vitamin C.
Nitrate ion is much lower than the detection lower limit.
The taste has little moisture, a slightly hard texture, a strong spicy taste was felt,
bitterness remained in the aftertaste.
The average weight was less than 100 g in size and the green leaves were dark green.

Quality evaluation by component valu

2017/5/26
Analyst representative Imai
ID : 7-1512115

Crop name : **radish**

【Cultivation information】

Sample data	Variety	-
	Cultivation classification	Special grown agricultural products
	Categorization type	Open ground
	Shinki	-
	Characteristics of cultivation	BAKTUREpowder
	Sowing date	-
	Harvest date	-
	Origin sample shipment date	-
Field data	Site name	RBC
	location	Tsuyama City, Okayama Prefecture
	Cultivated area	-
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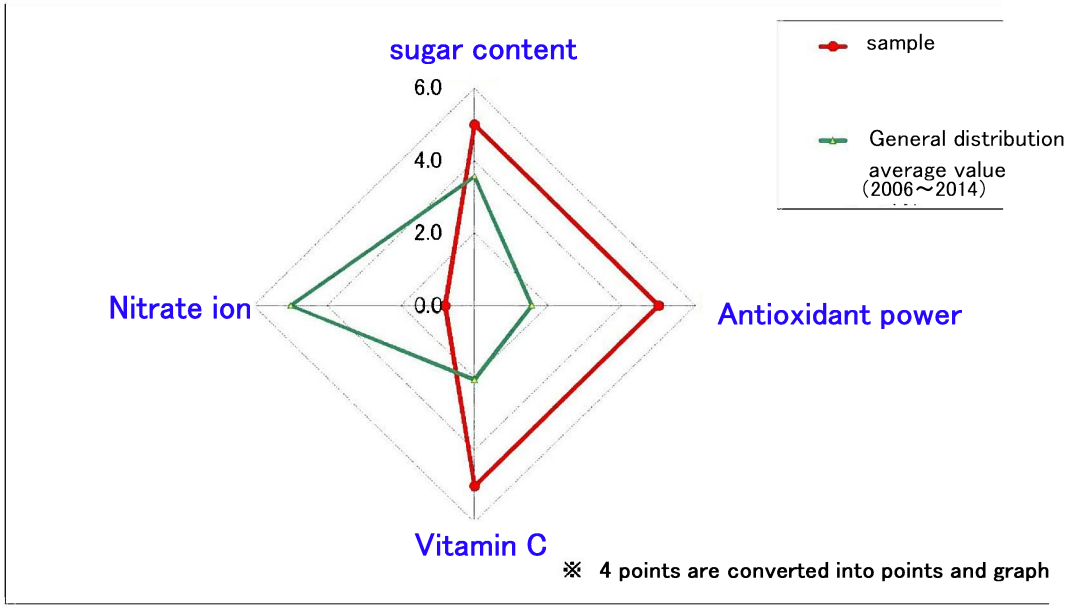
【result of analysis】

Sample name	Brix sugar content (%)	Antioxidant power ※1(TE mg/100g)	Vitamin C (mg/100g)	Nitrate ion (mg/L)	taste (1～5)	sensory evaluation (Evaluate with 2～ 2 with 0 as a reference)
sample	4.4	50.6	29.5	221.7	4	Sweetness: 0 Taste: 0 Blue: 0 Egumi: 1 texture: −1 flavor: 0
General distribution average value (2006 – 2014)	4.4	40.7	24.9	1614.0	3	N=31 ※2
Food ingredient table value (20th radish / root, raw)	-	-	19.0		-	-

※1 DPPH radical scavenging activity
※2 N represents the number of specimens used for calculating the average value



※ 4 points are converted into points and graph

【Comment Comment】

When compared with the average value of general circulation products,
it became a high tendency value for antioxidant power · vitamin C.
Regarding sugar content, it was the same value as the average value.
Nitrate ion became low value which is much lower than the average value.
The taste has a pungent aroma, the taste is soft and light, and the tongue has pungent taste.