

The Art of Fermentation

Supporting Beauty and Health from Within.

We have successfully developed a safe and reliable supplement by merging Japan's traditional fermentation techniques with modern science. We carefully select 75 types of vegetables, fruits, and other ingredients harvested at their peak nutritional value. These ingredients are then extracted using pure black sugar from Okinawa, followed by a fermentation and aging process that takes more than three years, utilizing lactic acid bacteria.

The power of plant-fermented extracts helps regulate the intestinal environment, supporting a healthy and vibrant daily life.



30 soft gels



6 remarkable expected benefits

1 Boosts immunity

Strengthen your immune system so you spend less time getting sick and even less time recovering.

2 Improves bowel movement

Promotes an ideal bowel movement, environment, preventing common stomach issues like gas, bloating, diarrhea, and constipation.

3 Rebalances friendly bacteria

Replenishes the beneficial bacteria lost due to antibiotic use, stressful lifestyles, poor eating habits, aging, and other factors.

4 Boosts nutrient absorption

A sufficient level of good bacteria improves overall intestinal health, increasing nutrient absorption by up to 30%.

5 Protects from stomach acid

Our fermented extract is encapsulated in a vegetable soft gel, preventing damage from stomach acid.

6 Supports heart health

Lowers cholesterol and blood pressure, which in turn reduces the risk of cardiovascular diseases.

Banzai Gut is uniquely fermented with 75 fruits and vegetables and 17 strains of cultured friendly bacteria for 3 years at Kibi Heights, located 300 meters above sea level in Okayama, Japan. The ingredients are harvested at their peak nutritional value during the best season. This extended fermentation, spanning all four seasons, enhances the viability of friendly bacteria, resulting in a fermented extract rich in minerals, vitamins, enzymes, and other pre-digested food ingredients, ensuring easy absorption by the body.

Why consume Banzai Gut regularly?

Eighty percent of our immunity resides in the gut. Good health begins with the gastrointestinal tract, particularly the colon, which contains about 400 species of bacteria weighing approximately 1.5 kilograms. For optimal health, friendly bacteria must be abundant. However, many factors, such as antibiotic use, stressful lifestyles, poor eating habits, aging, and more, can deplete good bacteria over time. A low population of good bacteria can lead to health issues like digestive problems, leaky gut syndrome, candida infection, depression, skin problems, and other concerns. Taking synbiotics (probiotics + prebiotics + postbiotics), such as **Banzai Gut**, regularly helps replenish good bacteria, boosts immunity, and prevents pathogens from developing into major diseases.

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