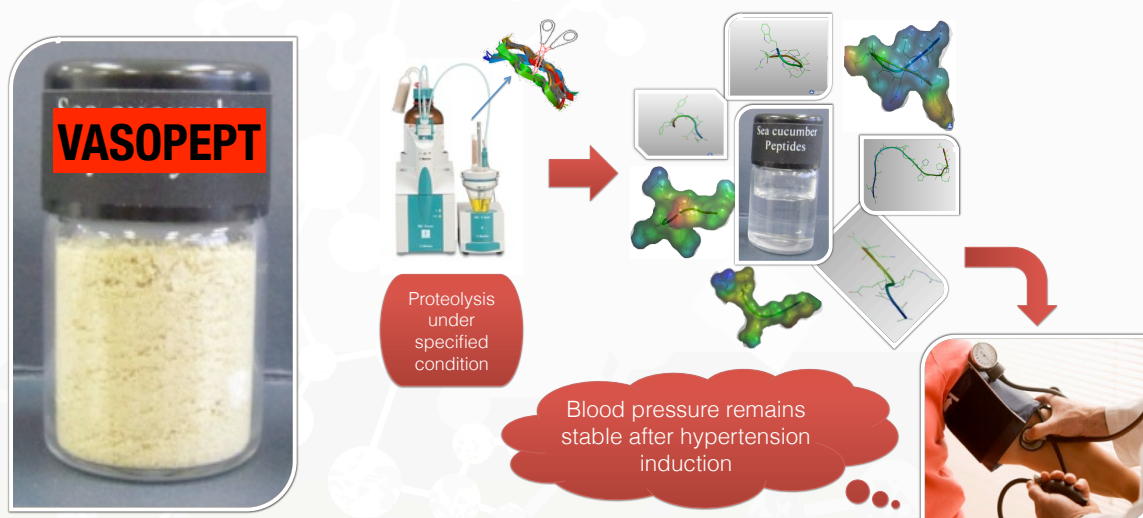


# VASOPEPT – A MARINE ANTIHYPERTENSIVE BIOINGREDIENT FROM *STICHOPUS HORRENS*

(P1 2013700448)



## INVENTION

- Proven effectiveness of antihypertensive peptides in alleviating blood pressure
- The invention is the production of specifically-tailored antihypertensive peptides
- *In vivo* study showed effectiveness of the peptides, VASOPEPT at 400 mg/kg in maintaining a normal blood pressure after hypertension induction
- Incorporation of VASOPEPT into food systems will benefit the consumer in daily basis

## APPLICATION

- Since the lifestyle affects the health state of people; therefore, regular consumption of VASOPEPT assist in maintaining the overall body health
- Strong belief of Asian consumers on potent effect of sea cucumber either in its original form or products derived from it

## BENEFITS

- Natural and safe source
- Green technology
- Eco friendly method of preparation
- Bifunctional properties:
  1. Antihypertension
  2. Antioxidative effect improves cardiovascular system, and acts as antiaging and anticancer

## POTENTIAL CONSUMERS

- Health conscious people
- Functional food manufacturers

## COST

- The preparation method is simple and does not require any complicated device
- The price of VASOPEPT is comparable with the commercialized antihypertensive products; however, VASOPEPT is superior with bifunctional activities

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