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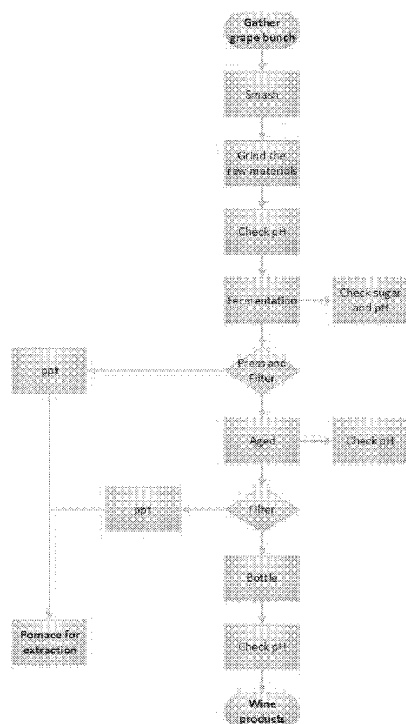
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(54) Title: PROCESS OF MAKING WINE, POMACE JUICE, POWDER, AND BEVERAGES FROM JUICE AND POWDER FROM A GRAPE BUNCH

Figure 1



(57) Abstract: A food composition for human consumption comprising a plurality of grape ingredients, wherein the plurality of grape ingredients comprise ground flesh, seed, stem, and skin from grapes, and wherein the plurality of grape ingredients further comprise a wine comprising one or more KH Wine proteins. Also, a food composition for human consumption comprising a plurality of pomace ingredients, wherein the plurality of pomace ingredients comprise ground flesh, seed, stem, and skin from pomace in grapes, and wherein the plurality of pomace ingredients further comprise one or more KH Pomace proteins. Further, a food composition for human consumption comprising a plurality of grape ingredients, wherein the plurality of grape ingredients comprise ground flesh, seed, stem, and skin from grapes, and wherein the plurality of grape ingredients further comprise one or more KH Grape proteins.



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**PROCESS OF MAKING WINE, POMACE JUICE, POWDER, AND
BEVERAGES FROM JUICE AND POWDER FROM A GRAPE BUNCH**

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RELATED APPLICATIONS

The present patent application claims priority to provisional U.S. Patent Application No. 62/096,813 filed December 24, 2014, provisional U.S. Patent Application No. 62/096,816 filed December 24, 2014, and provisional U.S. Patent Application No. 62/096,824 filed December 24, 2014, which were filed by the inventor hereof and are incorporated by reference herein in their entirety.

TECHNICAL FIELD

The present subject matter relates to a process for producing wine from a grape bunch and further relates to a process for obtaining wine suitable for human consumption from the grape plant, wherein the complete grape bunch is ground and used to make wine. The present subject matter provides a process for obtaining wine from the grape bunch, wherein the skin, seed, flesh and stem are all ground to make wine.

The present subject matter relates to a process for producing beverages on the basis of juice and powder from the pomace and further relates to a process for obtaining fresh juice and powder suitable for human consumption from the pomace plant, wherein the complete pomace is grinded and used to make juice and powder. The present subject matter provides a process for obtaining juice and powder from the pomace, wherein the skin, seed, flesh, and stem of the grape in the pomace are all grinded and centrifuged to make juice and powder.

The present subject matter relates to a process for producing beverages on the basis of juice and powder from the grape bunch and further relates to a process for obtaining fresh juice and powder suitable for human consumption from the grape plant, wherein the complete grape bunch is ground and used to make juice and powder. The present subject matter provides a process for obtaining juice and powder from the grape bunch, wherein the skin, seed, flesh, and stem are all ground and centrifuged to make juice and powder.

BACKGROUND

A grape has 5000 more genes than a human being. Grapes are a popular food staple and have ingredients which are healthy for humans. Wines are popular drinks, with ingredients healthy for humans.

There are presently many wine producers, but these companies create much waste during the production process. In fact, the waste parts of wine processing, such as waste pertaining to the grape skin, stem, or seed, are also useful. The present subject matter describes a process of obtaining wine from a whole grape bunch.

Similarly, pomace is commonly wasted during the production and processing of wine and juice. In fact, the parts of pomace such as skin, stem, or seed are also useful. The present subject matter describes a process of obtaining juice and powder from whole pomace.

Further, there are many grape juice and extraction factories, but the companies create much waste during the production process. In fact, the wasted parts of grapes, such as skin, stem, or seed, are also useful. The present subject matter describes a process of obtaining juice and powder from a whole grape bunch with only minor waste.

SUMMARY

In one embodiment, the present subject matter relates to a food composition for human consumption comprising a plurality of grape ingredients, wherein the plurality of grape ingredients comprises ground flesh, seed, stem, and skin from grapes, and wherein the plurality of grape ingredients further comprise a wine comprising one or more KH Wine proteins.

In this regard, the present subject matter further relates to a method of treating certain disease in a patient comprising administering a food composition for human consumption to a patient in need thereof, the composition comprising a plurality of grape ingredients, wherein the plurality of grape ingredients comprise ground flesh, seed, stem, and skin from grapes, wherein the plurality of grape ingredients further comprise a wine comprising one or more KH Wine proteins such that the composition has a concentration of KH Wine protein above 0%. In one embodiment in this regard, KH Wine healthy cells from the KH Wine proteins, after administration to the patient, send signals to damaged or sick cells, thereby triggering synthesis of proteins to transform the damaged or sick cells to become healthy, wherein the KH Wine healthy cells send signals to other undamaged cells to synthesize proteins to protect the other undamaged cells from damage, infection, and from being prone to DNA and other cellular alterations, and wherein the KH Wine healthy cells send signals to the patient's body to produce new cells that are healthy, thereby preventing the new cells from being affected by intracellular and extracellular damaging signals.

In a further embodiment, the present subject relates to a food composition for human consumption comprising a plurality of pomace ingredients, wherein the plurality of pomace ingredients comprises ground flesh, seed, stem, and skin from pomace in grapes, and wherein the plurality of pomace ingredients further comprise one or more KH Pomace proteins.

In this regard, the present subject matter further relates to a method of treating certain diseases in a patient comprising administering a food composition for human consumption to a patient in need thereof, the composition comprising a plurality of pomace ingredients, wherein the plurality of pomace ingredients comprise ground flesh, seed, stem, and skin from pomace in grapes, wherein the plurality of pomace ingredients further comprise one or more KH Pomace proteins such that the composition has a concentration of KH pomace proteins above 0%. In one embodiment in this regard, KH Pomace healthy cells from the KH Pomace proteins, after administration to the patient, send signals to damaged or sick cells, thereby triggering synthesis of proteins to transform the damaged or sick cells to become healthy, wherein the KH Pomace healthy cells send signals to other undamaged cells to synthesize proteins to protect the other undamaged cells from damage, infection, and from being prone to DNA and other cellular alterations, and wherein the KH Pomace healthy cells send signals to the patient's body to produce new cells that are healthy, thereby preventing the new cells from being affected by intracellular and extracellular damaging signals.

In another embodiment, the present subject matter relates to a food composition for human consumption comprising a plurality of grape ingredients, wherein the plurality of grape ingredients comprises ground flesh, seed, stem, and skin from grapes, and wherein the plurality of grape ingredients further comprise one or more KH Grape proteins.

In this regard, the present subject matter further relates to a method of treating certain diseases in a patient comprising administering a food composition for human consumption to a patient in need thereof, the composition comprising a plurality of grape ingredients, wherein the plurality of grape ingredients comprise ground flesh, seed, stem, and skin from grapes, wherein the plurality of grape ingredients further comprise one or more KH Grape proteins such that the

composition has a concentration of KH Grape protein above 0%. In one embodiment in this regard, KH Grape healthy cells from the KH Grape proteins, after administration to the patient, send signals to damaged or sick cells, thereby triggering synthesis of proteins to transform the damaged or sick cells to become healthy, wherein the KH Grape healthy cells send signals to other
5 undamaged cells to synthesize proteins to protect the other undamaged cells from damage, infection, and from being prone to DNA and other cellular alterations, and wherein the KH Grape healthy cells send signals to the patient's body to produce new cells that are healthy, thereby preventing the new cells from being affected by intracellular and extracellular damaging signals.

BRIEF DESCRIPTION OF THE DRAWINGS

FIG. 1 is a flow chart.

FIG. 2 is a chart of wine tested items.

FIG. 3 shows the quantification of TC, HDL, LDL/VLDL and TG of sample KH 101.

5 FIG. 4 shows the quantification of TC, HDL, LDL/VLDL and TG of sample KH 102.

FIG. 5 shows the quantification of TC, HDL, LDL/VLDL and TG of sample KH 103.

FIG. 6 shows the quantification of TC, HDL, LDL/VLDL and TG of sample KH 104.

FIG. 7 shows the quantification of TC, HDL, LDL/VLDL and TG of sample KH 105.

FIG. 8 shows the quantification of TC, HDL, LDL/VLDL and TG of sample KH106.

10 FIG. 9 shows the quantification of TC, HDL, LDL/VLDL and TG of sample KH 107.

FIG. 10 shows the quantification of TC, HDL, LDL/VLDL and TG of sample KH 108.

FIG. 11 shows the quantification of TC, HDL, LDL/VLDL and TG of sample KH 109

White wine.

15 FIG. 12 shows the quantification of TC, HDL, LDL/VLDL and TG of sample KH 110 Red wine.

FIG. 13 shows the quantification of TC, HDL, LDL/VLDL and TG of sample KH 111

Young Soy Edamame.

FIG. 14 shows the quantification of TC, HDL, LDL/VLDL and TG of sample KH 132 Red hot pepper.

20 FIG. 15 shows the HDL and LDL of KH Green and KH Blue.

FIG. 16 shows the Cholesterol in KH Green and KH Blue.

FIG. 17 shows the Trygliceride in KH Green and KH Blue.

FIG. 18 shows the cell count on KIEU HOANGTM Blue label is 13,175,000/mL.

FIG. 19 shows the cell count on KIEU HOANG™ Green label is 257,500,000/mL.

FIG. 20 shows the cell count on KIEU HOANG™ Red label is 898,560,000/mL.

FIG. 21 shows the cell count on KIEU HOANG™ Tennobudo is 5,000,000,000/mL.

FIG. 22 shows the inhibition of KIEU HOANG™ Red label in lung and breast cancer.

5 FIG. 23 shows the inhibition of KIEU HOANG™ Green label in lung and breast cancer.

FIG. 24 shows the inhibition of KIEU HOANG™ Blue label in lung and breast cancer.

FIG. 25 shows the inhibition of KIEU HOANG™ Tennobudo label in lung cancer.

FIG. 26 shows the inhibition of KIEU HOANG™ Tennobudo label in breast cancer.

10 FIG. 27 shows the Glucose uptake in KIEU HOANG™ Green label, which helps to generate insulin for glucose uptake in diabetics due to the mechanism as described herein.

FIG. 28 shows the Leukemia cancer signal in mice, group 1 (Vehicle).

FIG. 29 shows the Leukemia cancer signal in mice, group 2 (Positive control).

FIG. 30 shows the Leukemia cancer signal in mice, group 7 (Prophylactic).

FIG. 31 shows the Leukemia cancer signal in mice, group 8 (Therapeutic).

15 FIG. 32 shows the inventor's business partner testing his blood sugar levels after drinking KIEU HOANG™ Red label and Tennobudo wines.

FIG. 33 shows the human moving cells in the inventor's feet. Still pictures from video to prove the cells are moving are taken from 00:54 seconds into the video.

20 FIG. 34 shows the human moving cells in the inventor's feet. Still pictures from video to prove the cells are moving are taken from 00:59 seconds into the video.

FIG. 35 shows the human moving cells in the inventor's feet. Still pictures from video to prove the cells are moving are taken from 01:06 seconds into the video.

FIG. 36 shows the moving cells of the plant in KIEU HOANG™ wine. Still pictures from video to prove the cells are moving are taken from 00:46 seconds into the video.

FIG. 37 shows the moving cells of the plant in KIEU HOANG™ wine. Still pictures from video to prove the cells are moving are taken from 00:48 seconds into the video.

5 FIG. 38 shows the moving cells of the plant in KIEU HOANG™ wine. Still pictures from video to prove the cells are moving are taken from 00:50 seconds into the video.

FIG. 39 shows cells from the inventor (A), from KH103 (B) and from Porcine TB (C).

FIG. 40 shows a grape process flow chart.

FIG. 41 shows an image of the KHJ SDS-Page, particularly the band of molecular weight
10 of KHJ-1, KHJ-2, KHJ-3, KHJ-4 and KHJ-5 at different dilutions similar to that of immunoglobulin and High density lipoprotein (APOA-1) of the human plasma.

FIG. 42 shows an image of the cell count of KUNAMIN™.

FIG. 43 shows a graph depicting how KUNAMIN™ helps to generate Insulin for Glucose uptake in DIABETICS.

15 FIG. 44 shows a graph depicting how KH602 an element in KUNAMIN™, helped to generate insulin for glucose uptakes in Diabetics on July 14th, 2014.

FIG. 45 shows a graph depicting KH602 Glucose uptake on August 28th, 2014 vs insulin.

FIG. 46 shows a graph depicting median relative bioluminescence for the vehicle, positive control, and the other 14 items tested, including the KHJ609, KHJ610, and KHJ (the code names
20 for KUNAMIN™). All the test items slowed down the growth of the Leukemia cancer cells and all are below the vehicle Median Relative Bioluminescence.

FIG. 47 shows images of bioluminescence of the KHJ Therapeutic group.

FIG. 48 shows images of bioluminescence of the KHJ Prophylactic group.

DETAILED DESCRIPTION

Unless defined otherwise all technical and scientific terms used herein have the same meaning as commonly understood to one of ordinary skill in the art to which the presently described subject matter pertains.

5 Where a range of values is provided, for example, concentration ranges, percentage ranges, or ratio ranges, it is understood that each intervening value, to the tenth of the unit of the lower limit, unless the context clearly dictates otherwise, between the upper and lower limit of that range and any other stated or intervening value in that stated range, is encompassed within the described subject matter. The upper and lower limits of these smaller ranges may independently be included
10 in the smaller ranges, and such embodiments are also encompassed within the described subject matter, subject to any specifically excluded limit in the stated range. Where the stated range includes one or both of the limits, ranges excluding either or both of those included limits are also included in the described subject matter.

Throughout the application, descriptions of various embodiments use “comprising”
15 language; however, it will be understood by one of skill in the art, that in some specific instances, an embodiment can alternatively be described using the language “consisting essentially of” or “consisting of.”

For purposes of better understanding the present teachings and in no way limiting the scope of the teachings, unless otherwise indicated, all numbers expressing quantities, percentages or
20 proportions, and other numerical values used in the specification and claims, are to be understood as being modified in all instances by the term “about.” Accordingly, unless indicated to the contrary, the numerical parameters set forth in the following specification and attached claims are approximations that may vary depending upon the desired properties sought to be obtained. At the

very least, each numerical parameter should at least be construed in light of the number of reported significant digits and by applying ordinary rounding techniques.

I. PROCESS OF MAKING WINE FROM A WHOLE GRAPE BUNCH

An embodiment of the present subject matter is directed to a food composition for human consumption comprising a plurality of grape ingredients, wherein the plurality of grape ingredients comprise ground flesh, seed, stem, and skin from grapes, and wherein the plurality of grape ingredients further comprise one or more KH Wine proteins.

In this regard, the present subject matter describes a method for the production of wine from the grape plant (FIG. 1). The grape bunch is treated immediately after harvest. The whole grape bunch is smashed in a grinder to cut the thick stem at about 20 – 30°C. All of the raw materials are collected and ground in a superfine mill at about 20 – 30°C. The raw juice is collected, and the pH of the raw juice is checked, which should be about 3.4 – 8.0. The raw juice is fermented at about 23 – 24°C. The pH and sugar are checked during fermentation. The wine is pressed and filtered at room temperature. The precipitate is collected and the wine is transferred.

The wine is aged at about 15 – 20°C and the pH is checked during the aging. The wine is filtered at about 15 – 20°C. The precipitate is collected and the wine is transferred. The wine is bottled and the pH is checked. All of the precipitate is collected for extraction use.

In an embodiment, the wine is spray dried to create a powder. In an embodiment, a combination of pasteurization and low pH is used for bacterial and viral inactivation. In an embodiment, temperature during manufacturing of the food composition is -10 – 250°C. In an embodiment, pH during the process is 2.5 – 10.

In an embodiment, the food composition is KIEU HOANG™ wine containing from a few hundred thousand living cells per ml up to a maximum 5 to 6 billion cells per ml. In an

embodiment, the food composition is wine CALIW containing from 500,000 – 1,000,000 cells per ml. In an embodiment, the food composition is Blue Label wine containing from 10,000,000 – 50,000,000 cells per ml. In an embodiment, the food composition is Green Label wine containing from 100,000,000 up to 300,000,000 cells per ml. In an embodiment, the food composition is Red Label wine containing from 300,000,000 – 1,000,000,000 cells per ml. In an embodiment, the food composition is Yellow Label wine containing from 1,100,000,000 – 2,000,000,000 cells per ml. In an embodiment, the food composition is Pellow Label or Kieu Hoang Proprietary Red Blend wine containing from 2,100,000,000 – 3,000,000,000 cells per ml. In an embodiment, the food composition is Kogo and Tenno BUDO wine containing from 3,100,000,000 – 5,000,000,000 cells per ml.

In an embodiment, the composition comprises APOA1 (High Density Lipoprotein) from said KH Wine protein having a molecular weight similar to Human APOA1 (High Density Lipoprotein).

II. PROCESS OF MAKING POMACE JUICE AND POWDER

An embodiment of the present subject matter is directed to a food composition for human consumption comprising a plurality of pomace ingredients, wherein the plurality of pomace ingredients comprise ground flesh, seed, stem, and skin from pomace in grapes, and wherein the plurality of pomace ingredients further comprise one or more KH Pomace proteins.

In an embodiment, the present subject matter describes a method for the production of juice and powder from the pomace plant. The pomace is treated immediately after harvest. The fresh pomace is washed in a cleaning bath at about 0 – 100°C. The whole pomace is smashed in a grinder to cut the thick stem at about 0 – 100°C. The raw materials are collected and ground in a superfine mill at about 0 – 100°C. The raw juice is collected. The pH of the raw juice is checked

and should be about 2.5 – 10. The raw juice is centrifuged at low to high rpm with a normal centrifuge at about -30 – 30°C. The precipitate and supernatant are collected.

Water at two to four times the volume is added to the precipitate and mixed about 10 – 100 minutes and centrifuged again at low to high rpm with normal centrifuge at about -30 – 60°C. The
5 precipitate and supernatant are collected.

Water at one to two times the volume is added, then mixed about 10 – 100 minutes and centrifuged again at low to high rpm with normal centrifuge at about -30 – 60°C. The precipitate and supernatant are collected. All the supernatant is mixed for 10 – 100 minutes at about 0 – 100°C. The pH of the supernatant is checked and should be about 2.5 – 10. The supernatant juice is
10 centrifuged at moderate to high rpm with a disc centrifuge at about -30 – 60°C, and the juice is collected. The juice pH is checked and should be about 2.5 – 10.

In an embodiment, to make juice product, the collected juice is homogenized at 40 – 60 MPa. The juice is sterilized at 130 – 140°C for 5 – 20 seconds with a pipe sterilizer. The clear juice is bottled at 25 – 35°C. The pH of the juice is checked.

15 In an embodiment, to make a powder product, the collected juice is concentrated in a single-effect falling film evaporator at 65 – 85°C until the brix value is 30 – 50. The concentrated juice is transferred to the centrifugal spray dryer to produce powder.

All precipitate is mixed and capsulized.

In an embodiment, the food composition is a powder, juice, food supplement, or mixed
20 beverage. In an embodiment, the food composition is used in anti-aging cosmetics. In an embodiment, the temperature during manufacturing is -10 – 250°C. In an embodiment, the pH is 2.5 – 10. In an embodiment, a combination of pasteurization and dry high temperature heating is used for bacterial and viral inactivation.

In an embodiment, the food composition comprises APOA1 (High Density Lipoprotein) from said KH Pomace proteins having a molecular weight similar to Human APOA1 (High Density Lipoprotein). In an embodiment, the food composition comprises Albumin from said KH Pomace proteins having a molecular weight similar to Human Albumin. In an embodiment, the food composition comprises Alpha 1 Antitrypsin from said KH Pomace proteins having a molecular weight similar to Human Alpha 1 Antitrypsin.

In an embodiment, the KH Pomace protein is KH602. In an embodiment, KH601 and KH602 have the molecular lower band of human immunoglobulin.

III. METHOD OF PRODUCING BEVERAGES ON THE BASIS OF JUICE AND POWDER FROM THE GRAPE BUNCH

An embodiment of the present subject matter is directed to a food composition for human consumption comprising a plurality of grape ingredients, wherein the plurality of grape ingredients comprise ground flesh, seed, stem, and skin from grapes, and wherein the plurality of pomace ingredients further comprise one or more KH Grape proteins.

In an embodiment, the food composition is a powder, juice, food supplement, or mixed beverage. In an embodiment, the temperature during manufacturing is -10 – 250°C. In an embodiment, the pH is 2.5 – 10. In an embodiment, a combination of pasteurization and dry high temperature heating is used for bacterial and viral inactivation.

In an embodiment, the food composition comprises APOA1 (High Density Lipoprotein) from said KH Grape proteins having a molecular weight similar to Human APOA1 (High Density Lipoprotein). In an embodiment, the food composition comprises Albumin from said KH Grape proteins having a molecular weight similar to Human Albumin. In an embodiment, the food composition comprises Alpha 1 Antitrypsin from said KH Grape proteins having a molecular

weight similar to Human Alpha 1 Antitrypsin. In an embodiment, the food composition comprises immunoglobulin and APOA-1 from said KH Grape proteins having a molecular weight similar to Human immunoglobulin and APOA-1.

5 In an embodiment, the KH Grape protein is KH602. In an embodiment, the KH Grape protein is KHJ.

In an embodiment, the present subject matter describes a method for the production of juice and powder from the grape plant (FIG. 40). The grape bunch is treated immediately after harvest. The fresh grape bunch is washed in a cleaning bath at about 0 – 100°C. The whole grape bunch is smashed in a grinder to cut the thick stem at about 0 – 100°C. All of the raw materials are collected
10 and ground in a superfine mill at about 0 – 100°C. The raw juice is collected, and the pH of the raw juice is checked, which should be about 2.5 – 10. The raw juice is centrifuged at low to high rpm with normal centrifuge at about -30 – 30°C. The precipitate and supernatant are collected.

Water at two to four times the volume is added to the precipitate and mixed about 10 – 100 minutes and centrifuged again at low to high rpm with normal centrifuge at about -30 – 60°C. The
15 precipitate and supernatant are collected.

Water at one to two times the volume is added, then mixed about 10 – 100 minutes and centrifuged again at low to high rpm with normal centrifuge at about -30 – 60°C. The precipitate and supernatant are collected. All the supernatant is mixed for 10 – 100 minutes at about 0 – 100°C. The pH of the supernatant is checked and should be about 2.5 to 10. The supernatant juice
20 is centrifuged at moderate to high rpm with a disc centrifuge at about -30 – 60°C, and the juice is collected. The juice pH is checked and should be about 2.5 – 10.

In an embodiment, to make a juice product, the collected juice is homogenized at 40 – 60 MPa. The juice is sterilized at 130 – 140°C for 5 – 20 seconds with a pipe sterilizer. The clear juice is bottled at 25 – 35°C. The pH of the juice is checked.

In an embodiment, to make a powder product, the collected juice is concentrated in a single-effect falling film evaporator at 65 – 85°C until the brix value is 30 – 50. The concentrated juice is transferred to the centrifugal spray dryer to produce powder.

All precipitate is mixed and capsulized.

IV. METHODS OF TREATMENT/PREVENTION

An embodiment of the present subject matter is directed to a method of treating certain diseases in a patient comprising administering the food composition to a patient in need thereof, wherein the food composition has a concentration of KH Wine protein above 0%.

Another embodiment of the present subject matter is directed to a method of treating certain diseases in a patient comprising administering the food composition to a patient in need thereof, wherein the food composition has a concentration of KH Pomace proteins above 0%.

A further embodiment of the present subject matter is directed to a method of treating certain diseases in a patient comprising administering the food composition to a patient in need thereof, wherein the food composition has a concentration of KH Grape proteins above 0%.

In an embodiment, administration of the food composition lowers triglycerides and cholesterol and increases High Density Lipoprotein (APOA1) in the patient. In an embodiment, administration of the food composition increases glucose uptake in the patient. In an embodiment, administration of the food composition cleans plaque and provides heart, brain, and artery blockage protection in the patient. In another embodiment, administration of the food composition treats and/or prevents diabetes in a patient. In a still further embodiment, administration of the

food compositions treats and/or prevents hypercholesterolemia and/or hyperlipidemia in a patient.

In an embodiment, administration of the food composition inhibits growth of various cancer cells in the patient. Exemplary in this regard, the food composition described herein inhibits growth of leukemia cells in a patient, treats leukemia in a patient, and/or prevents leukemia in a patient. In an embodiment, administration of the food composition prevents the development of leukemia in mice after two times of implantation with a total of 30,000,000 Leukemia cancer cells through vein injection (first time with 10,000,000 cells and second time with 20,000,000 cells for those mice that did not develop leukemia after the first implantation). Similarly, the food composition described herein inhibits the growth of breast and/or lung cancer cells in a patient, treats breast and/or lung cancer in a patient, and/or prevents breast and/or lung cancer in a patient.

In an embodiment, administration of the food composition suppresses inflammation in the patient due to different causes of disease.

EXAMPLES

IN VITRO STUDY 1 - LIPID PANEL

The highest level of HDL among 100 tested items was found in KIEU HOANGTM wine. FIG. 2 is a chart of wine tested items. KIEU HOANGTM wine red and white without specific number of cells in them were tested. The red wine KH110 contains the highest level of HDL with 0.180/uL. Tests were performed by one of the top ten CRO labs in the world.

The objective of this study was to quantify Cholesterol/Cholesteryl Ester (TC), HDL Cholesterol (HDL-C), LDL/VLDL Cholesterol (LDL-C/VLDL-C), and Triglyceride (TG) concentration in RAAS products.

The Cholesterol/Cholesteryl Ester Quantitation Kit provides a simple method for sensitive quantification of free cholesterol, cholesteryl esters, or both by colorimetric or fluorometric methods. The majority of the cholesterol in blood is in the form of cholesteryl esters which can be hydrolyzed to cholesterol by cholesterol esterase. Cholesterol is then oxidized by cholesterol oxidase to yield H_2O_2 which reacts with a sensitive cholesterol probe to produce color ($\lambda_{max} =$ 570 nm) and fluorescence (Ex/Em = 535/590 nm). The assay detects total cholesterol (cholesterol and cholesteryl esters) in the presence of cholesterol esterase or free cholesterol in the absence of cholesterol esterase in the reaction.

BioVision's HDL and LDL/VLDL Cholesterol Quantification Kit provides a simple quantification method of HDL and LDL/VLDL after a convenient separation of HDL from LDL and VLDL (very low-density lipoprotein) in serum samples. In the assay, cholesterol oxidase specifically recognizes free cholesterol and produces products which react with probe to generate color ($\lambda = 570$ nm) and fluorescence (Ex/Em = 538/587 nm). Cholesterol esterase hydrolyzes cholesteryl ester into free cholesterol, therefore, cholesterol ester and free cholesterol can be detected separately in the presence and absence of cholesterol esterase in the reactions.

Likewise, the Triglyceride Quantification Kit provides a sensitive, easy assay to measure triglyceride concentration in variety of samples. In the assay, triglycerides are converted to free fatty acids and glycerol. The glycerol is then oxidized to generate a product which reacts with the probe to generate colorimetric (spectrophotometry at $\lambda = 570$ nm) and fluorometric (Ex/Em = 535/590 nm) methods. The kit can detect 1 pmol-10 nmol (or 1~10000 μ M range) of triglyceride in various samples listed below in Table 1:

Table 1

	Volume	Sample	Storage
KH 101	~1ml	use as supplied	-20°C
KH 102	~1ml	use as supplied	-20°C

	Volume	Sample	Storage
KH 103	~1ml	use as supplied	-20°C
KH 104	~1ml	use as supplied	-20°C
KH 105	~1ml	use as supplied	-20°C
KH 106	~1ml	use as supplied	-20°C
KH 107	~1ml	use as supplied	-20°C
KH 108	~1ml	use as supplied	-20°C
KH 109	~1ml	use as supplied	-20°C
KH 110	~1ml	use as supplied	-20°C
KH 111	~1ml	use as supplied	-20°C
KH 112	~1ml	use as supplied	-20°C
KH 113	~1ml	use as supplied	-20°C
KH 114	~1ml	use as supplied	-20°C
KH 115	~1ml	use as supplied	-20°C
KH 116	~1ml	use as supplied	-20°C
KH 117	~1ml	use as supplied	-20°C
KH 118	~1ml	use as supplied	-20°C
KH 119	~1ml	use as supplied	-20°C
KH 120	~1ml	use as supplied	-20°C
KH 121	~1ml	use as supplied	-20°C
KH 122	~1ml	use as supplied	-20°C
KH 123	~1ml	use as supplied	-20°C
KH 124	~1ml	use as supplied	-20°C
KH 125	~1ml	use as supplied	-20°C
KH 126	~1ml	use as supplied	-20°C
KH 127	~1ml	use as supplied	-20°C
KH 128	~1ml	use as supplied	-20°C
KH 129	~1ml	use as supplied	-20°C
KH 130	~1ml	use as supplied	-20°C
KH 131	~1ml	use as supplied	-20°C
KH 132	~1ml	use as supplied	-20°C
KH 133	~1ml	use as supplied	-20°C
KH 134	~1ml	use as supplied	-20°C
KH 201	~1ml	use as supplied	-20°C
KH 202	~1ml	use as supplied	-20°C
KH 203	~1ml	use as supplied	-20°C
KH 204	~1ml	use as supplied	-20°C
KH 205	~1ml	use as supplied	-20°C
KH 206	~1ml	use as supplied	-20°C
KH 208	~1ml	use as supplied	-20°C
KH 209	~1ml	use as supplied	-20°C
KH 210	~1ml	use as supplied	-20°C
KH 211	~1ml	use as supplied	-20°C
KH 212	~1ml	use as supplied	-20°C

	Volume	Sample	Storage
KH 213	~1ml	use as supplied	-20°C
KH 214	~1ml	use as supplied	-20°C
KH 215	~1ml	use as supplied	-20°C
KH 216	~1ml	use as supplied	-20°C
KH 217	~1ml	use as supplied	-20°C
KH 301	~1ml	use as supplied	-20°C
KH 302	~1ml	use as supplied	-20°C
KH 303	~1ml	use as supplied	-20°C
KH 304	~1ml	use as supplied	-20°C
KH 305	~1ml	use as supplied	-20°C
KH 306	~1ml	use as supplied	-20°C
KH 307	~1ml	use as supplied	-20°C
KH 308	~1ml	use as supplied	-20°C
KH 309	~1ml	use as supplied	-20°C

Total Cholesterol/Cholesteryl Ester Quantification by Fluorometric method (TC)

Cholesterol/Cholesteryl Ester Quantitation Kit (Catalog #K603-100; 100 assays; Store at -20°C).

5 The Kit Contents are as listed below in Table 2:

10

Table 2

Components	K622-100	Cap Code	Part Number
Cholesterol Assay Buffer	25 ml	WM	K603-100-1
Cholesterol Probe (in DMSO, anhydrous)	200 µl	Red	K603-100-2A
Enzyme Mix (lyophilized)	1 vial	Green	K603-100-4
Cholesterol Esterase (lyophilized)	1 vial	Blue	K603-100-5
Cholesterol Standard (2 µg/µl)	100 µl	Yellow	K603-100-6

Store kit at -20°C and protect from light. Warm to room temperature before use. Keep enzymes and cholesterol standard on ice while using.

Warm the Cholesterol Probe to room temperature to thaw the DMSO solution before use.
Store at -20°C, protect from light.

Dissolve the Cholesterol Esterase in 220 µl Cholesterol Assay Buffer before use. Aliquot and store at -20°C.

- 5 Dissolve the Enzyme Mix in 220 µl Cholesterol Assay Buffer before use. Aliquot and store at -20°C.

Standard Curve Preparation:

- Dilute the Cholesterol Standard to 25 ng/µl by adding 10 µl of the Cholesterol Standard to 790 µl of Cholesterol Assay Buffer, mix well. Add 0, 4, 8, 12, 16, 20 µl into a series of wells.
10 Adjust volume to 50 µl/well with Cholesterol Assay Buffer to generate 0, 0.1, 0.2, 0.3, 0.4, 0.5 µg/well of the Cholesterol Standard.

Sample Preparation:

- Add 5µl test samples in a 96-well clear bottom black plate, Adjust to the final volume of 50 µl/well with Cholesterol Assay Buffer.
15 Mix enough reagents for the number of samples and standards to be performed. For each well, prepare a total 50 µl Reaction Mix:

- 45.6 µl Cholesterol Assay Buffer
0.4 µl Cholesterol Probe
2 µl Cholesterol Enzyme Mix
20 2 µl Cholesterol Esterase

Mix well Add 50 µl of the Reaction Mix to each well containing standard or test samples.

Incubate the reaction for 60 minutes at 37°C, protect from light.

Measure fluorescence at Ex/Em 535/590 nm in ENSPIRE.

Calculations:

Subtract 0 standard reading from readings. Plot the standard curve. Apply the sample readings to the standard curve to determine sample cholesterol amount in the reaction well.

Sample cholesterol concentrations:

$$C = A/V \text{ (}\mu\text{g}/\mu\text{l)}$$

Where: A is the sample cholesterol amount from the standard curve (μg).

V is original sample volume added to the sample reaction well (μl).

HDL and LDL/VLDL Cholesterol Quantification by Fluorometric method (HDL and LDL/VLDL)

HDL and LDL&VLDL Cholesterol Quantification Kit (Catalog #K613-100; 100 assays; Store at -20°C). The Kit Contents are as follows in Table 3:

Table 3

Components	Volume	Cap Code	Part No.
Cholesterol Assay Buffer	25 ml	WM	K613-100-1
2X LDL/VLDL Precipitation Buffer	10 ml	NM	K613-100-2
Cholesterol Probe (in DMSO, anhydrous)	200 μl	Red	K613-100-3A
Enzyme Mix (Lyophilized)	1 vial	Green	K613-100-5
Cholesterol Esterase (Lyophilized)	1 vial	Blue	K613-100-6
Cholesterol Standard (2 $\mu\text{g}/\mu\text{l}$)	100 μl	Yellow	K613-100-7

Warm the Cholesterol Probe to room temperature, store at -20°C , protect from light.

Dissolve the Cholesterol Esterase in 220 μl Cholesterol Assay Buffer. Aliquot and store at -20°C .

5 Dissolve the Enzyme Mix in 220 μl Cholesterol Assay Buffer prior to use. Aliquot and store at -20°C .

Separation of HDL and LDL/VLDL:

Mix 100 μl of 2X Precipitation Buffer with 100 μl of serum sample in microcentrifuge tubes. Incubate 10 min at RT, centrifuge at $2000 \times g$ (5000 rpm) for 10 min. Transfer the supernatant (HDL) into new labeled tubes. Spin the precipitates (LDL/VLDL) again, Remove
10 HDL supernatant. Resuspend the precipitate in 200 μl PBS.

Note A: If the supernatant is cloudy, the sample should be re-centrifuged. If the sample remains cloudy, dilute the sample 1:1 with PBS, and repeat the separation procedure. Multiply final results by two (2) due to the dilution with the 2X Precipitation Buffer.

Standard Curve and Sample Preparations:

15 Dilute the Cholesterol Standard to 25 ng/ μl by adding 10 μl of the Cholesterol Standard to 790 μl of Cholesterol Assay Buffer, Add 0, 4, 8, 12, 16, 20 μl into a series of wells in a 96-well clear bottom black plate. Adjust volume to 50 μl /well with Cholesterol Assay Buffer to generate 0, 0.1, 0.2, 0.3, 0.4, 0.5 μg /well of the Cholesterol Standard. Use 5 μl of the HDL or LDL/VLDL fraction, adjust the total volume to 50 μl /well with Cholesterol Assay Buffer.

20 Mix enough reagents for the number of assays performed. For each assay, prepare a total 50 μl Reaction Mix containing:

45.6 μl Cholesterol Assay Buffer

0.4 μl Cholesterol Probe

2 µl Enzyme Mix

2 µl Cholesterol Esterase

Add 50 µl of the Reaction Mix to each well containing the Cholesterol Standard or test samples, mix well. Incubate the reaction for 60 minutes at 37°C, protect from light. Measure fluorescence at Ex/Em 538/587 nm in ENSPIRE.

Calculations:

Subtract 0 standard reading from readings. Plot the standard curve. Apply the sample readings to the standard curve to determine sample cholesterol amount in the reaction well.

Sample cholesterol concentrations:

$$C = A/V \text{ (}\mu\text{g}/\mu\text{l)}$$

Where: A is the sample cholesterol amount from the standard curve (µg).

V is original sample volume added to the sample reaction well (µl).

Triglyceride Quantification by Fluorometric method (TG)

Triglyceride Quantification Kit (Catalog #K622-100; 100 assays; Store at –20°C). The Kit Contents are as follows in Table 4:

Table 4

Components	K622-100	Cap Code	Part Number
Triglyceride Assay Buffer	25 ml	WM	K622-100-1
Triglyceride Probe (lyophilized)	1 vial	Red	K622-100-2
Dimethylsulfoxide (DMSO, Anhydrous)	0.4 ml	Brown	K622-100-3
Lipase	0.5 ml	Blue	K622-100-4
Triglyceride Enzyme Mix (lyophilized)	1 vial	Green	K622-100-5

Triglyceride Standard (1 mM)	0.2 ml	Yellow	K622-100-6
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Store kit at -20°C , protect from light. Warm Triglyceride Assay Buffer to room temperature before use. Briefly centrifuge all small vials prior to opening.

5 Dissolve the Triglyceride Probe in 220 μl anhydrous DMSO (provided) before use. Store at -20°C , protect from light and moisture.

Dissolve the Triglyceride Enzyme Mix in 220 μl Triglyceride Assay Buffer. Aliquot and store at -20°C .

Dissolve the Lipase in 220 μl Triglyceride Assay Buffer. Aliquot and store at -20°C .

Standard Curve Preparation:

10 Re-dissolve in hot water bath ($80\sim 100^{\circ}\text{C}$) for 1 minute or until the standard looks cloudy, vortex for 30 seconds, repeat the heat and vortex one more time. Dilute the Triglyceride Standard to 0.01 mM with the Triglyceride Assay Buffer. Add 0, 10, 20, 30, 40, 50 μl into each well individually. Adjust volume to 50 μl /well with Triglyceride Assay Buffer to generate 0.1, 0.2, 0.3, 0.4, 0.5 nmol/well of Triglyceride Standard.

15 Sample Preparation:

Add 5 μl test samples in a 96-well clear bottom black plate, Adjust to the final volume of 50 μl /well with Triglyceride Assay Buffer.

Add 2 μl of lipase to each standard and sample well. Mix and incubate 20 min at RT to convert triglyceride to glycerol and fatty acid.

20 For the Triglyceride Reaction Mix: mix enough reagents for the number of samples and standards to be performed. For each well, prepare a total 50 μl Reaction Mix:

47.6 μl Triglyceride Assay Buffer

0.4 μl Triglyceride Probe

2 μ l Triglyceride Enzyme Mix

Add 50 μ l of the Reaction Mix to each well containing the Triglyceride Standard, test samples and controls. Mix well. Incubate at room temperature for 30 minutes, protect from light.

Measure fluorescence at Ex/Em 535/590 nm in ENSPIRE.

5 Calculations:

Correct background by subtracting the value derived from the 0 triglyceride standard from all sample readings. Plot the standard curve. Apply sample Readings to the standard curve.

Triglyceride concentration can then be calculated:

$$C = Ts / Sv \text{ (nmol/}\mu\text{l or } \mu\text{mol/ml or mM)}$$

10 Where: Ts is triglyceride amount from standard curve (nmol).

Sv is the sample volume (before dilution) added in sample wells (μ l).

15 Results

Table 5: Quantification of TC, HDL, LDL/VLDL and TG of sample KH 101 (FIG 3)

Sample	TC (μ g/ μ l)	HDL (μ g/ μ l)	LDL/VLDL (μ g/ μ l)	TG (mmol/L)
KH 101	0.000 ± 0.000	0.006 ± 0.000	0.001 ± 0.000	0.013 ± 0.000

Table 6: Quantification of TC, HDL, LDL/VLDL and TG of sample KH102 (FIG. 4)

Sample	TC (μ g/ μ l)	HDL (μ g/ μ l)	LDL/VLDL (μ g/ μ l)	TG (mmol/L)
KH 102	0.002 ± 0.000	0.004 ± 0.000	0.001 ± 0.000	0.094 ± 0.011

20 Table 7: Quantification of TC, HDL, LDL/VLDL and TG of sample KH 103 (FIG. 5)

Sample	TC (μ g/ μ l)	HDL (μ g/ μ l)	LDL/VLDL (μ g/ μ l)	TG (mmol/L)
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KH 103	0.005 ±0.000	0.007±0.000	0.004±0.000	0.018±0.000
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Table 8: Quantification of TC, HDL, LDL/VLDL and TG of sample KH 104 (FIG. 6)

Sample	TC (µg/µl)	HDL (µg/µl)	LDL/VLDL (µg/µl)	TG (mmol/L)
KH 104	0.091±0.000	0.052±0.001	0.003±0.000	0.051±0.006

Table 9: Quantification of TC, HDL, LDL/VLDL and TG of sample KH 105 (FIG. 7)

Sample	TC (µg/µl)	HDL (µg/µl)	LDL/VLDL (µg/µl)	TG (mmol/L)
KH 105	0.049 ±0.001	0.046±0.001	0.002±0.000	0.064±0.004

Table 10: Quantification of TC, HDL, LDL/VLDL and TG of sample KH 106 (FIG. 8)

Sample	TC (µg/µl)	HDL (µg/µl)	LDL/VLDL (µg/µl)	TG (mmol/L)
KH 106	0.029±0.000	0.028±0.001	0.001±0.000	0.021±0.000

Table 11: Quantification of TC, HDL, LDL/VLDL and TG of sample KH 107 (FIG. 9)

Sample	TC (µg/µl)	HDL (µg/µl)	LDL/VLDL (µg/µl)	TG (mmol/L)
KH 107	0.001±0.000	0.003±0.000	0.001±0.000	0.017±0.001

Table 12: Quantification of TC, HDL, LDL/VLDL and TG of sample KH 108 (FIG. 10)

Sample	TC (µg/µl)	HDL (µg/µl)	LDL/VLDL (µg/µl)	TG (mmol/L)
KH 108	0.000±0.000	0.002±0.000	0.001±0.000	0.014±0.000

Table 13: Quantification of TC, HDL, LDL/VLDL and TG of sample KH 109 (FIG. 11)

Sample	TC (µg/µl)	HDL (µg/µl)	LDL/VLDL (µg/µl)	TG (mmol/L)
KH 109	0.025±0.001	0.03±0.000	0.004±0.000	0.207±0.012

Table 14: Quantification of TC, HDL, LDL/VLDL and TG of sample KH 110 (FIG. 12)

Sample	TC (µg/µl)	HDL (µg/µl)	LDL/VLDL (µg/µl)	TG (mmol/L)
KH 110	0.134±0.001	0.18±0.001	0.037±0.000	1.684±0.154

Table 15: Quantification of TC, HDL, LDL/VLDL and TG of sample KH 111 (FIG. 13)

Sample	TC ($\mu\text{g}/\mu\text{l}$)	HDL ($\mu\text{g}/\mu\text{l}$)	LDL/VLDL ($\mu\text{g}/\mu\text{l}$)	TG (mmol/L)
KH 111	0.015 ± 0.003	0.009 ± 0.001	0.01 ± 0.001	1.865 ± 0.028

Table 16: Quantification of TC, HDL, LDL/VLDL and TG of sample KH 132 (FIG. 14)

Sample	TC ($\mu\text{g}/\mu\text{l}$)	HDL ($\mu\text{g}/\mu\text{l}$)	LDL/VLDL ($\mu\text{g}/\mu\text{l}$)	TG (mmol/L)
KH 132	0.005 ± 0.000	0.007 ± 0.001	0.002 ± 0.000	2.928 ± 0.161

5

***IN VITRO* STUDY 2 - LIPID PANEL**

The second lipid panel was performed on the KIEU HOANGTM Blue Label Wine as well as the Green Label Wine by Wuxi Pharma, one of the top ten CRO labs in the world. It was found that the levels of HDL are also very high (FIGS. 15-17).

10

***IN VITRO* STUDY 3 - LIVING CELLS IN WINE**

The living cells are also found in all KIEU HOANGTM wine, from the low level of less than one million cells per mL, up to five billion cells per mL (FIGS. 18-21). Another finding shows that the taste of wine will be better with the higher concentration of cells. A number of studies also show the higher concentration of cells, the better efficacy.

15

***IN VITRO* STUDY 4 - LUNG AND BREAST CANCER**

It was found in the *in vitro* study of the four different labels of KIEU HOANGTM wine that the wine can inhibit the growth of the cancer cells, especially the lung and breast cancers (FIGS. 22-26).

20

***IN VITRO* STUDY 5 - KIEU HOANGTM WINE GREEN LABEL WINE AND DIABETICS**

An *in vitro* study was performed by Wuxi Pharma, one of the ten largest CRO labs in the world. The study demonstrated that KIEU HOANGTM Green Label with the cell count of 257,500,000/mL can help in glucose uptake, which means that after drinking wine, diabetic patients have a lower sugar level in their systems (FIG. 27).

5 The higher the number of cells, the lower the sugar level is, the mechanism being due to KH good healthy living cells found in KIEU HOANGTM wine. Wine formulations containing KH wine good healthy cells in which the RNA synthesizes good proteins send signals to the damaged, sick, and bad cells that trigger synthesis of good proteins to transform the cells to become good healthy cells. Further, signals are sent to the other currently undamaged cells to synthesize good
10 proteins to protect them from being damage, infection, and from being prone to DNA and other cellular alterations. Signals are sent to the patient's body to produce new cells that are healthy and to forbid them from being affected by intra- and extracellular damaging signals.

15 ***IN VIVO* STUDY 1: LEUKEMIA CANCER VS KIEU HOANG WINE RED LABEL**

The *in vivo* study was also conducted at Wuxi Pharma. The study found that KIEU HOANG wine Red label helped to slow the growth of the cancer to compare with the vehicle control (FIGS. 28-31).

20 **VOLUNTEER STUDY 1 - LIPID PANEL**

Since 1985, the volunteer's cardiologist prescribed Lipitor® but the volunteer never took the prescribed drug. Instead, the volunteer started running for two hours, exercising every day since 1983.

In January 28, 2013, the volunteer performed a health check-up. The triglyceride level was 1,114 mg/dL, the cholesterol level was 346 mg/d, the HDL level was 44 mg/dL, LDL levels were beyond an upper limit (>400mg/dL), and high blood pressure was found. The volunteer refused to take the drug Lipitor and also the drug to lower blood pressure. Instead, he turned to KIEU HOANGTM wine in which he discovered that KIEU HOANGTM wine had the highest levels of High Density Lipoprotein. Therefore, the volunteer believed that KIEU HOANGTM wine would help in lowering the cholesterol, triglyceride, and LDL levels. The results were confirmed.

In June 2013, after the volunteer's cholesterol test at Rui Jin Hospital, his doctor concluded that triglyceride, hypertension, and cholesterol levels were still high, but his doctor did not know how high his levels were in January 28, 2013 test.

During the period from January 28, 2013 until June 3, 2013, the volunteer drank two glasses of KIEU HOANGTM Blue, Green, Red, or Gold label per night. Triglyceride levels dropped from 1,114 mg/dL down to 379 mg/dL. Cholesterol dropped from 346 mg/dL down to 235 mg/dL. HDL levels increased from 44 mg/dL up to 48 mg/dL. LDL dropped down from beyond the up limit >400 mg/dL to 125 mg/dL, as described in the charts below.

	Jan. 01, 2013	Jun. 3, 2013
Triglyceride	1114mg/dL	379mg/dL
Cholesterol	346mg/dL	235mg/dL
HDL	44mg/dL	48mg/dL
LDL	beyond up limit (>400mg/dL)	125mg/dL

Test result of 2013-01-28

Requester: Lipid Profile		Lab: H&A	Test: Panel: Basic
Reference:		Range & Unit	Result
Cholesterol	180 mg/dL	180 mg/dL	180
Triglycerides	150 mg/dL	150 mg/dL	150
HDL	40 mg/dL	40 mg/dL	40
LDL	100 mg/dL	100 mg/dL	100

Requester: Urinalysis with Microscopic with Culture if Indicated		Lab: H&A	Test: Panel: Basic
Reference:		Range & Unit	Result
Glucose	None	None	None
Protein	None	None	None
Ketones	None	None	None
Bilirubin	None	None	None
Urobilinogen	None	None	None
Leukocytes	None	None	None
Erythrocytes	None	None	None

Test result of 2013-06-03

Requester: Lipid Profile		Lab: H&A	Test: Panel: Basic
Reference:		Range & Unit	Result
Cholesterol	180 mg/dL	180 mg/dL	180
Triglycerides	150 mg/dL	150 mg/dL	150
HDL	40 mg/dL	40 mg/dL	40
LDL	100 mg/dL	100 mg/dL	100

On August 6, 2013, the volunteer's family physician looked at the results from the Rui Jin Hospital and prescribed some medicines which contained chemicals to decrease cholesterol and triglyceride levels. Instead of taking the medications, the volunteer continued drinking KIEU HOANG™ wines and in addition began to take 2 capsules of KUNAKIN™ (359 proteins in soy), 2 capsules of KUNAMIN™ (grape concentrate with seed, flesh, stem, and skin), and 4 capsules of KHCARE™ CardioTrim® Men's Formula, along with an hour of fast walking on treadmill while practicing a healthy diet.

On September 10, 2013, a test was performed again after the change of regiment of August 6, 2013. The results showed a decrease of triglyceride levels from 1,114 mg/dL down to 101

mg/dL. Cholesterol levels went down from 346 mg/dL to 235 mg/dL. HDL increased from 44 mg/dL to 50 mg/dL. LDL went from beyond an upper limit of >400 mg/dL to 158 mg/dL. Triglyceride levels decreased 1,102.9%. Cholesterol levels decreased 140%. HDL increased 110%. LDL decreased 253%, as described in the charts below.

	Jan. 01, 2013	Jun. 3, 2013	Sept. 10, 2013	Increase (%)
Triglyceride	1114mg/dL	379mg/dL	101mg/dL	-1102.9%
Cholesterol	346mg/dL	235mg/dL	235mg/dL	-140%
HDL	44mg/dL	48mg/dL	50mg/dL	110%
LDL	beyond up limit (>400mg/dL)	125mg/dL	158mg/dL	-253% (based on 400mg/dL)

Test result of 2013-01-28

Residuals Liquid Profile		Lab Results		Reference Range			
Abbreviated		Value		10/20/13-01/15			
Component	Value	Range & Units	State				
CHOLESTEROL	100 mg/dL	<200 mg/dL	Normal				
TRIGLYCERIDES	97 mg/dL	<150 mg/dL	Normal				
LDL CHOLESTEROL BY CALCULATION	66 mg/dL	<100 mg/dL	Normal				
HDL	55 mg/dL	>40 mg/dL	Normal				
Non-HDL cholesterol	105 mg/dL	<130 mg/dL	Normal				
*Based on extrapolation from the standard regression line							
*with weight: 1.05, cholesterol was not measured							
Cholesterol Ratio	1.83	0.78-1.00	Normal				
Testing performed: Providence Geriatrics Medical Center, 301 N. State Street, Providence, RI 02903							

Patient: Stacy, John		Lab Results		West Virginia Health Services	
Residuals Liquid Profile		Abbreviated		Abbreviated	
Abbreviated		Value		Range & Units	
Component		Value		Range & Units	
Cholesterol, LDL		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol		66		0-130 mg/dL	
HDL Cholesterol		55		40-100 mg/dL	
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HDL Cholesterol		55		40-100 mg/dL	
Non-HDL Cholesterol		105		0-130 mg/dL	
Cholesterol Ratio		1.83		0.78-1.00	
LDL Cholesterol		100		0-200 mg/dL	
Triglycerides		97		0-150 mg/dL	
LDL Cholesterol					

Test result of 2013-06-03

上海交通大學醫學院附屬瑞金醫院臨牀檢驗中心			
檢驗項目及參考值(複檢患者)		報告人: A418	
血清膽固醇	5.65 mmol/L	參考範圍: 3.6-6.5 mmol/L	正常
血清三酰甘油	1.55 mmol/L	參考範圍: 0.56-1.7 mmol/L	正常
血清高密度脂蛋白	1.25 mmol/L	參考範圍: 0.9-1.55 mmol/L	正常
血清低密度脂蛋白	3.45 mmol/L	參考範圍: 1.92-3.36 mmol/L	正常
血清載脂蛋白A	1.61 g/L	參考範圍: 1.0-1.6 g/L	正常
血清載脂蛋白B	0.91 g/L	參考範圍: 0.6-1.0 g/L	正常
血清非HDL-C	2.20 mmol/L	參考範圍: 1.04-1.91 mmol/L	正常
血清膽紅素	17.1 μmol/L	參考範圍: 3.4-17.1 μmol/L	正常
血清總蛋白	65.0 g/L	參考範圍: 60-80 g/L	正常
血清白蛋白	41.0 g/L	參考範圍: 35-50 g/L	正常
血清球蛋白	24.0 g/L	參考範圍: 20-30 g/L	正常
血清A/G比值	1.67	參考範圍: 1.2-1.6	正常
血清尿酸	340 μmol/L	參考範圍: 208-428 μmol/L	正常
血清肌酐	69 μmol/L	參考範圍: 44-133 μmol/L	正常
血清尿素氮	5.2 mmol/L	參考範圍: 2.8-7.1 mmol/L	正常
血清鈉	138 mmol/L	參考範圍: 135-145 mmol/L	正常
血清鉀	4.0 mmol/L	參考範圍: 3.5-5.5 mmol/L	正常
血清鈣	2.25 mmol/L	參考範圍: 2.0-2.6 mmol/L	正常
血清磷	1.05 mmol/L	參考範圍: 0.8-1.3 mmol/L	正常
血清鎂	0.85 mmol/L	參考範圍: 0.7-1.0 mmol/L	正常
血清鐵	165 μg/L	參考範圍: 50-200 μg/L	正常
血清總鐵	245 μg/L	參考範圍: 150-350 μg/L	正常
血清轉鐵蛋白	2.8 g/L	參考範圍: 2.0-3.5 g/L	正常
血清轉鐵蛋白飽和度	58%	參考範圍: 20%-60%	正常
血清鐵蛋白	120 ng/mL	參考範圍: 50-200 ng/mL	正常
血清銅	1.15 mmol/L	參考範圍: 0.9-1.3 mmol/L	正常
血清鋅	0.12 mmol/L	參考範圍: 0.1-0.15 mmol/L	正常
血清鋁	0.04 mmol/L	參考範圍: 0.03-0.05 mmol/L	正常
血清錳	0.01 mmol/L	參考範圍: 0.005-0.015 mmol/L	正常
血清鈉	138 mmol/L	參考範圍: 135-145 mmol/L	正常
血清鉀	4.0 mmol/L	參考範圍: 3.5-5.5 mmol/L	正常
血清鈣	2.25 mmol/L	參考範圍: 2.0-2.6 mmol/L	正常
血清磷	1.05 mmol/L	參考範圍: 0.8-1.3 mmol/L	正常
血清鎂	0.85 mmol/L	參考範圍: 0.7-1.0 mmol/L	正常
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血清鋅	0.12 mmol/L	參考範圍: 0.1-0.15 mmol/L	正常
血清鋁	0.04 mmol/L	參考範圍: 0.03-0.05 mmol/L	正常
血清錳	0.01 mmol/L	參考範圍: 0.005-0.015 mmol/L	正常

Test result of 2013-09-18

Residuals: LIPID CHOLESTEROL		Lab Results		Reference Range	
Abbreviated		Value		Range & Units	
				10/20/13-01/15	
Component	Value	Range & Units	State		
Total CHOLESTEROL Direct	100 mg/dL	<200 mg/dL	Normal		
*Based on extrapolation from the standard regression line					
Total HDL CHOLESTEROL Direct	55 mg/dL	>40 mg/dL	Normal		
Total LDL CHOLESTEROL Direct	66 mg/dL	<100 mg/dL	Normal		
Non-HDL CHOLESTEROL	105 mg/dL	<130 mg/dL	Normal		
Triglycerides Direct	97 mg/dL	<150 mg/dL	Normal		
*Based on extrapolation from the standard regression line					
Cholesterol Ratio	1.83	0.78-1.00	Normal		
*with weight: 1.05, cholesterol was not measured					
Cholesterol Ratio	1.83	<2.00 mg/dL	Normal		
LDL CHOLESTEROL	66 mg/dL	<100 mg/dL	Normal		
Non-HDL CHOLESTEROL	105 mg/dL	<130 mg/dL	Normal		
HDL CHOLESTEROL	55 mg/dL	>40 mg/dL	Normal		
LDL CHOLESTEROL	66 mg/dL	<100 mg/dL	Normal		
Non-HDL CHOLESTEROL	105 mg/dL	<130 mg/dL	Normal		
Triglycerides Direct	97 mg/dL	<150 mg/dL	Normal		
*Based on extrapolation from the standard regression line					

VOLUNTEER STUDY 2 – LOWER SUGAR LEVELS IN DIABETICS

The measurement of sugar level of a particular volunteer was performed in mid-November

5 and mid December 2014. In mid-November three volunteers consumed one bottle of KIEU

HOANGTM wine Red label. After dinner the particular volunteer measured his sugar level, which showed a reading of 7.0. In mid-December the same three volunteers consumed a bottled of Tennobuddo (former Guilliams), and after dinner the particular volunteer measured his sugar level, which showed a reading of 6.9. The sugar reading level was performed twice to prove it. For the particular volunteer, even if he administered the prescribed chemical drug, his lowest sugar level was typically 11.5 – 12 mmol/L.

As such, KIEU HOANGTM wine Green Label TM, Red label TM, Yellow label TM, Purple Label TM, and/or TennoBudoTM (former Guilliams) with the cell contents between 275,000,000/cells per ml up to 5,000,000,000 (5 billion) living cells per ml, will help to lower sugar level in diabetics down to 7 and 6.9 mmol/L from 11.5 – 12 mmol/L after dinner.

It was found that the higher the number of cells, the better for not only lowering down sugar level in diabetics, but also for the taste of the wine. FIG. 32 shows a volunteer testing his blood sugar levels after drinking KIEU HOANGTM Red label and Tennobudo wines.

VOLUNTEER STUDY 3 – THE INVENTOR’S LIVING MOVING CELLS VICE VERSA LIVING CELLS IN KIEU HOANG WINE

Cells from plants, animals, and humans are the same and live forever. For example, even after a cancer patient dies, the bad cancer cells are still alive. The wine grape has been used to make wine through crushing, and at different temperatures, bacteria and virus can be eliminated at a low pH of 3.5 – 4.0. However, the living cells are still present in the wine.

The cells from the inventor (A), from KH103 (B) and from Porcine TB (C) are show in FIG. 39A-C for comparison. In order to prove cells are still alive in the human component, the skin under the feet of the inventor was removed from the body, ground into powder, centrifuged

at high speed, and underwent high temperature of heating up to 120°C. After the aforementioned steps, the cells were still alive. The cells consist of two rings called double ring. The outer ring is DNA and the inner ring is RNA.

FIG. 33 shows human moving cells in the inventor's feet. Still pictures were taken from video to prove the cells are moving from 00:54 seconds into the video. FIG. 34 shows human moving cells in the inventor's feet. Still pictures were taken from video to prove the cells are moving from 00:59 seconds into the video. FIG. 35 shows human moving cells in the inventor's feet. Still pictures were taken from video to prove the cells are moving from 01:06 seconds into the video.

FIG. 36 shows the moving cells of the plant in KIEU HOANG™ wine. Still pictures were taken from video to prove the cells are moving from 00:46 seconds into the video. FIG. 37 shows the moving cells of the plant in KIEU HOANG™ wine. Still pictures were taken from video to prove the cells are moving from 00:48 seconds into the video. FIG. 38 shows the moving cells of the plant in KIEU HOANG™ wine. Still pictures were taken from video to prove the cells are moving from 00:50 seconds into the video.

***IN VITRO* STUDY 6 – KH601 GRAPE SEED EXTRACT AND KH602 RESVERATROL**

An *in vitro* study of KH601 and KH602 was also performed by Wuxi Pharma. The study showed that KH601 and KH602 contain high density lipoprotein (APOA-1) but are low in cholesterol and triglyceride.

***IN VIVO* STUDY 2 - KH609 GRAPE SEED EXTRACT AND KH610 RESVERATROL**

In this study of KH609 and KH610 vs Leukemia cancer, it was found that KH609 and KH610 have helped to slow the growth of the Leukemia cancer cells.

***IN VITRO* STUDY 7 - TESTING BY SDS Page AND CELL COUNT OF KUNAMIN™**

5 KHJ, KH601, and KH602 are the code names of KUNAMIN™. SDS Page was performed to examine the molecular weight of KUNAMIN™. It was found that the molecular weight of KUNAMIN™ is similar to that of immunoglobulin and APOA1 (High Density Lipoprotein) found in human plasma (FIG. 41).

10 KUNAMIN™ contains between cells from 10,000,000 cells per ml up to one billion cells count per ml in various concentration of KUNAMIN™ (FIG. 42).

***IN VITRO* STUDY 8 - TESTING OF HDL/VLDL/LDL AND TRIGLYCERIDE IN KUNAMIN™**

15 The study was performed at Wuxi Pharma to detect level of High Density Lipoprotein (HDL), LDL (Low Density Lipoprotein), and Very Low Density Lipoprotein (VLDL). KH601, one of the components in KUNAKIN™, has a very high level of High Density Lipoprotein (HDL), which is good cholesterol. KHJ and KH 601 have the lowest levels of LDL, VLDL, and triglyceride.

GLUCOSE UPTAKE IN KUNAMIN™

20 Glucose metabolism is a primary source of energy and biomaterials for the maintenance of cell homeostasis. Extra glucose is stored in the muscles and liver as glycogen which is hydrolyzed to glucose and released into the blood when needed. The rate of glucose uptake in cells is dynamic

and tightly regulated by hormones and/or growth factors including insulin.

GLUT4 is the insulin-regulated glucose transporter found in adipose tissues and striated muscle (skeletal and cardiac) that is responsible for insulin-regulated glucose transport into the cell. Under conditions of low insulin, GLUT4 is sequestered in intracellular vesicles in muscle and fat cells. Insulin induces a rapid increase in the uptake of glucose by inducing the translocation of GLUT4 from these vesicles to the plasma membrane. As the vesicles fuse with the plasma membrane, GLUT4 transporters are inserted and become available for transporting glucose, and glucose absorption increases.

This study is using 2-deoxy-D-[³H]-glucose to track the effect of testing proteins on the rate of glucose uptake in 3T3-L1 cells in responsive to insulin.

Materials and reagents

Reagents:

HEPES, *Invitrogen* (Cat#15630130)

MgSO₄, *SIGMA* (Cat#63138)

CaCl₂, *FLUKA* (Cat#06991)

KCl, *SIGMA* (Cat#P9333)

NaCl, *Fisher* (Cat#BMA51202)

BSA, *Gibco* (Cat# A6003)

Deoxy-D-glucose, 2-[1, 2-³H (N)], *Perkin Elmer* (Cat#NET328A250UC)

Insulin, *Sigma* (Cat#I2643)

2-DEOXY-D-GLUCOSE, *Sigma* (Cat#D6134)

FBS, *Invitrogen* (Cat#10100147)

DMEM, *Invitrogen* (Cat#11965118)

Dexamethasone, *Sigma (Cat#D1756-25MG)*

3-Isobutyl-1-methylxanthine, IBMX, *Sigma (Cat#I5879)*

Apparatus and Plates:

Top Seal-A sealing film, Perkin Elmer (Cat#6005250)

5 Tri-Carb, (Perkin Elmer)

96 Well Microplates (Nunc-442587)

96-well micro titer black clear plate (Greiner-655090)

Cell:

3T3-L1 fibroblasts cell (Cell bank of Chinese academy of sciences-Cat No.GNM25)

10 Testing Samples:

10 testing proteins were provided by RAAS US as shown in Table 17:

Table 17

Testing Samples	Volume/Quality
KHG	10 ml
KHB	10 ml
KHJ	10 ml
KH 103	10 ml
KH 111	10 ml
KH 409	Powder
KH 410	Powder
KH 601	Powder
KH 602	Powder
KH Kunakin	Powder

Experimental Procedure

15 Dissolve the powder samples at 20g: 100 ml ddH₂O. Filter the solid particles from the solution. Filter all the rest samples at the same time.

3T3-L1 fibroblasts were cultured in culture medium I (*DMEM containing 25mM glucose, 1% PS, 10% FBS*) at 37°C with 5%CO₂.

3T3-L1 fibroblasts were differentiated into adipocytes 2 days post confluent with culture medium II (*DMEM, 10% FBS, 1% PS*) containing 1ug/ml insulin, 1uM dexamethasone, and 0.5mM IBMX (day 0). Media were replaced with culture medium II containing 1ug/ml insulin and culture 2 days. (day 2). Media is changed to 10% FBS/DMEM (day 4). Feed cells with 10% FBS/DMEM every two days. Full differentiation is usually achieved by day 8.

Seed 200ul/well 2x10⁵/ml 3T3-L1 adipocytes to 96 wells cell culture plate (*culture medium II containing 1ug/ml insulin*), culture overnight at 37°C with 5% CO₂. 3T3-L1 adipocytes were incubated in serum free medium for starvation overnight. 3T3-L1 adipocytes were washed with KRPH buffer (5mM Na₂HPO₄, 20mM HEPES, pH 7.4, 1mM MgSO₄, 1mM CaCl₂, 136mM NaCl, 4.7mM KCl, and 1% BSA) three times. Add 90ul KRPH containing 100nM human insulin/vehicle and incubate for 30min at 37°C and 5% CO₂. Add 10ul KRPH containing 0.25uCi 1-[³H]-2-deoxyglucose/well and 50umol/l 2-deoxyglucose and Incubate 10 min in 95% air/5% CO₂ at 37°C. The transport was stopped by rinsing the cells with cold PBS containing 10mM glucose for three times. The adipocytes were lysed in 50ul10% KOH for 5 min. Then the aliquots were subjected to scintillation counting using TriCap. *Note: cell differentiation is necessary from 3T3-L1 fibroblasts to 3T3-L1 adipocytes.*

Results

Ten testing proteins were tested in eight concentrations (the starting concentration is 1%, 3 folds dilution) using 3T3-L1 *adipocytes* in glucose uptake assay (FIGS. 43-45). The assay was conducted twice independently. If the obtained EC₅₀ values from two repeats were not in the 3-

fold range of difference, the assay was repeated one more time. Data were analyzed use GraphPad

Prism 5:

Insulin			KHG			KHB			KHJ			KH 103			Control	Average						
Dose(nM)	Count	% Activity	Dose	Count	% Activity	Dose	Count	% Activity	Dose	Count	% Activity	Dose	Count	% Activity								
250	989	989	68%	79%	1.090809%	726	769	12.1%	21.6%	1.909803%	672	792	8.3%	6.9%	1.009000%	696	792	5.5%	6.9%	1127		
66.67	979	1600	68%	72%	0.333333%	216	726	31.9%	12.1%	0.333333%	770	763	21.8%	20.2%	0.333333%	777	734	23.3%	13.9%		671	
22.22	887	1600	47%	72%	0.111111%	772	764	22.2%	26.5%	0.111111%	712	733	9.1%	13.7%	0.111111%	726	763	16.8%	7.1%			888
7.41	854	992	47%	70%	0.057944%	729	667	16.8%	-6.8%	0.037044%	722	739	11.2%	23.8%	0.037044%	724	723	11.7%	11.5%			
2.47	736	828	14%	35%	0.012355%	692	622	4.7%	-10.7%	0.012355%	636	658	-7.6%	-7.2%	0.012355%	727	692	12.3%	6.6%	888		
0.82	800	746	28%	17%	0.00412%	657	546	-3.0%	-5.4%	0.00412%	689	734	4.6%	13.9%	0.00412%	721	785	11.0%	25.1%		888	
0.27	709	781	8%	20%	0.00157%	735	716	11.9%	8.6%	0.00137%	763	723	20.3%	11.5%	0.00137%	743	664	15.9%	-1.5%			888
0.09	760	787	20%	-18%	0.00046%	783	486	24.6%	-44.9%	0.00046%	801	749	28.6%	17.2%	0.00046%	742	631	15.6%	-6.7%			

Dose response curve fits: GLUCOSE UPTAKE in KUNAMIN™.

5 Conclusion

For insulin reference, get the EC50 5 times.

Insulin EC50	2014/7/11	2014/7/14	2014/8/27	2014/8/28	2014/8/29
(nM)	3.958	2.464	2.535	6.944	6.66

The sample KHG, KGJ and KH602 were tested twice on 3T3-L1 adipocytes glucose uptake assay. They all have activity on 3T3-L1 adipocytes glucose uptake. The results we obtained two times were consistent.

EC50	KHG	KHJ	KH 602
n=1	0.036%	0.405%	0.449%
n=2	0.014%	0.828%	0.199%

The sample KH409, KH410 and KH601 were tested twice on 3T3-L1 adipocytes glucose uptake assay. They have inhibition effect on 3T3-L1 adipocytes glucose uptake. The results obtained two times were consistent.

IC50	KH 409	KH 410	KH 601
n=1	0.192%	0.250%	1.481%
n=2	0.161%	0.728%	0.488%

The sample KHB, KH103, KH111 and KH Kunakin were tested twice on 3T3-L1 adipocytes glucose uptake assay. They all have no activity on 3T3-L1 adipocytes glucose uptake assay. The results obtained two times were consistent.

IN VIVO STUDY 3

The Molt-4-luc leukemia model was used to evaluate the anti-cancer efficacy of different compounds in Balb/c nude mice. On day 50 after the cell implantation, the median relative bioluminescence of vehicle group was 153.43 and the positive control group was 1.40; while the KHJ prophylactic group and KHJ therapeutic group produced relative bioluminescence of 2.84 and 1.32, respectively. On day 111 after the cell injection, two mice died and three mice showed bioluminescence signal in vehicle control group. In the positive control group, one mouse died which showed bioluminescence signal. However, in KHJ treatment groups, all mice were alive, and one mouse in the prophylactic group and one mouse in the therapeutic group exhibited bioluminescence signal in this molt-4-luc leukemia model. In summary, the results showed that the test compound of KHJ was well-tolerated by the tumor-bearing mice and the testing article KHJ had inhibition on tumor growth.

The objective was to evaluate the anti-tumor efficacy of different compounds in leukemia model in Balb/c nude mice. All the experiments were conducted in the AAALAC-accredited animal facility in compliance with the protocol approved by the Institutional Animal Care and Use Committee (IACUC).

Experimental Preparations

Female Balb/c nude mice, with a body weight of approximately 20 grams, were obtained from an approved vendor (Shanghai BK Laboratory Animal Co., LTD., Shanghai, China). Upon arrival, animals were assessed as to their general health by a member of a veterinary staff or authorized personnel. Animals were acclimated for at least three days (upon arrival at the experiment room) before being used for the study. Animals were housed in groups during

acclimation and individually housed during in-life. The animal room environment was adjusted to the following target conditions: temperature 20 – 25°C, relative humidity 40 – 70%, 12 hours of artificial light, and 12 hours dark. Temperature and relative humidity were monitored daily.

All animals had access to Certified Rodent Diet ad libitum. Animals were not fasted prior to the study. Water was autoclaved before provided to the animals ad libitum. Periodic analyses of the water were performed and the results were archived at WuXi AppTec. There were no known contaminants in the diet or water which, at the levels detected expected to interfere with the purpose, conduct or outcome of the study.

Cell Culture

The Molt-4-luc (Vendor link: Caliper-125057) tumor cells were maintained *in vitro* as a suspension culture in RPMI 1640 medium supplemented with 10% fetal bovine serum at 37°C in an atmosphere of 5% CO₂ in air. The tumor cells were routinely subcultured twice weekly. The cells growing in an exponential growth phase were harvested and counted for tumor inoculation.

The testing articles (KH51, KHJ, KHR, KH103, KH111, KH606, KH610, KHJ2, KHJ3, KHJC and KH103C) were provided by RAAS. Cyclophosphamide (Shanxi Powerdone Pharmaceutical CO. LTD.; Lot. # 04120503) was formulated in saline.

Experimental Protocol

Mice were randomly assigned to 16 groups (vehicle control, positive control, and 14 testing article groups) based on the body weight. Mice in the prophylactic group were administered with testing articles four weeks before tumor implantation according to Table 13. Mice in the vehicle, the positive control, and the therapeutic groups were administered with testing articles right after cell injection according to Table 18. Whole body and metastatic bioluminescence were measured and recorded.

Table 18: Experimental Design

Group	Treatment	Dosage and dosing volume	Dosing Route	Dosing Schedule	Animal Number
1	Vehicle	-	Free to drink	-	6
2	Positive control: Cyclophosphamide	100 mpk for the first dose, 75 mpk for the following doses.	IP	BIW	6
3	KH51 (Prophylactic group*)	20 ml/kg	IP	QD	6
4	KH51 (Therapeutic group**)	20 ml/kg	IP	QD	6
5	KHJ (Prophylactic group*)	-	Free to drink	-	6
6	KHJ (Therapeutic group**)	-	Free to drink	-	6
7	KHR (Prophylactic group*)	-	Free to drink	24h on (D0-D38) ^a	6
				8h on 16h off (D39-D44) ^a	
				16h on 8h off (D45-end) ^a	
8	KHR (Therapeutic group**)	-	Free to drink	24h on (D28-38) ^a	6
				8h on 16h off (D39-D44) ^a	
				16h on 8h off (D45-end) ^a	
9	KH103 (Prophylactic group*)	-	Free to drink	-	6
10	KH103 (Therapeutic group**)	-	Free to drink	-	6
11	KH111 (Prophylactic group*)	-	Free to drink	-	6
12	KH111 (Therapeutic group**)	-	Free to drink	-	6
13	KH609 (Prophylactic group*)	-	Free to drink	-	6
14	KH609	-	Free to	-	6

Group	Treatment	Dosage and dosing volume	Dosing Route	Dosing Schedule	Animal Number
	(Therapeutic group**)		drink		
15	KH610 (Prophylactic group*)	-	Free to drink	-	6
16	KH610 (Therapeutic group**)	-	Free to drink	-	6

Note: * Prophylactic group: six mice, free access to drink the test sample, the test sample was given four weeks before cell injection.

** Therapeutic group: six mice, free access to drink the test sample, the test sample was given right after cell injection.

Vehicle, positive control groups: treatment was given right after cell injection.

5

Table 19: The treatment of animals with signal

Group		Treatment of mice with signal ^b				
		D46-D51 ^a	D52 ^a	D53-D59 ^a	D60-92 ^a	D93-D111 ^a
1	Vehicle	Vehicle	Vehicle	Vehicle	Vehicle	Vehicle
2	Positive control: Cyclophosphamide	Cyclophosphamide	Cyclophosphamide	Cyclophosphamide	Cyclophosphamide	Cyclophosphamide
3	KH51 (Prophylactic group*)	KHJ	KHJ1+KH51	KHJ1	KHJC	KHJ
4	KH51 (Therapeutic group**)	KHJ	KHJ1+KH51	KHJ1	KHJC	KHJ
5	KHJ (Prophylactic group*)	KHJ	KHJ1+KH51	KHJ1	KHJC	KHJC
6	KHJ (Therapeutic group**)	KHJ	KHJ1+KH51	KHJ1	KHJC	KHJC
7	KHR (Prophylactic group*)	KHJ	KHJ1+KH51	KHJ1	KH103C	KHJ
8	KHR (Therapeutic group**)	KHJ	KHJ1+KH51	KHJ1	KH103C	KHJ
9	KH103 (Prophylactic group*)	KHJ	KHJ2+KH51	KHJ2	KH103C	KHJ
10	KH103 (Therapeutic group**)	KHJ	KHJ2+KH51	KHJ2	KHJC+KH103C	KHJ
11	KH111 (Prophylactic group*)	KHJ	KHJ2+KH51	KHJ2	KHJC+KH103C	KHJC+KH103C

Group		Treatment of mice with signal ^b				
		D46-D51 ^a	D52 ^a	D53-D59 ^a	D60-92 ^a	D93-D111 ^a
12	KH111 (Therapeutic group**)	KHJ	KHJ2+KH51	KHJ2	KHJC+KH103C	KHJ
13	KH609 (Prophylactic group*)	KHJ	KHJ2+KH51	KHJ3	KHJ3	KHJ
14	KH609 (Therapeutic group**)	KHJ	KHJ2+KH51	KHJ3	KHJ3	KHJ
15	KH610 (Prophylactic group*)	KHJ	KHJ2+KH51	KHJ3	KHJ3	KHJ
16	KH610 (Therapeutic group**)	KHJ	KHJ2+KH51	KHJ3	KHJ3	KHJ

Note: a. Days after the cell injection

b. The doses were changed during the experiment as requested by the sponsor.

* Prophylactic group: six mice, free access to drink the test sample, the test sample was given four weeks before cell injection.

** Therapeutic group: six mice, free access to drink the test sample, the test sample was given right after cell injection.

Vehicle, positive control groups: treatment was given right after cell injection.

Bioluminescence Measurements

The inoculated mice were weighted and intraperitoneally injected luciferin at 150 mg/kg. After 10 minutes of the luciferin administration, the animals were pre-anesthetized with the mixture gas of oxygen and isoflurane. When the animals were in a complete anesthetic state, they was moved them into the imaging chamber for bioluminescence measurements with IVIS (Lumina II). The bioluminescence of the whole animal body, including primary and metastatic tumors, was measured and images are recorded.

Drugs and Materials

The test compounds (KH51, KHJ, KHR, KH103, KH111, KH606, KH610, KHJ2, KHJ3, KHJC and KH103C) were provided by RAAS. Cyclophosphamide (ShanXi Powerdone Pharmaceutical CO. LTD.; Lot. # 04120503).

Data Analysis: median relative bioluminescence

Bioluminescence (BL) of the whole animal body, including primary and metastatic tumors, was measured and images were recorded using a fixed intensity scale. Relative bioluminescence (RBL) value was calculated with IVIS Lumina II software and the data was recorded. Tumor growth curve was plotted with median relative bioluminescence.

$$RBL = RBL_t / RBL_0, \text{ where}$$

RBL_t --RBL value at time t

RBL_0 --RBL value at starting time

Data Analysis: survival animals and animals with signal of cancer

Animals were kept receiving bioluminescent measurement once a week until Day 111 after the cell injection. The bioluminescence of the whole animal body, including primary and metastatic tumors, was measured. The survival animals and animals with signal of cancer were recorded.

Results: median relative bioluminescence in different groups

On day 50 after the cell implantation, the median relative bioluminescence of the vehicle group was 153.43 and the positive control group was 1.40. While the KHJ prophylactic group and KHJ therapeutic group produced relative bioluminescence of 2.84 and 1.32 respectively. The results showed that the testing article KHJ had inhibition on tumor growth. The median relative bioluminescence of different groups is shown in FIG. 46.

Results: survival animals and animals with signal of cancer

Animals kept receiving bioluminescent measurement once a week until Day 111 after the cell injection. The bioluminescence of the whole animal body, including primary and metastatic tumors, was measured. The survival animals and animals with signs of cancer were recorded. On

day 111 after the cell injection, two mice died and three mice showed bioluminescence signals in the vehicle control group. In the positive control group, one mouse died which showed bioluminescence signal. However, in the KHJ treatment groups, all mice were alive, and one mouse in prophylactic group and one mouse in therapeutic group exhibited bioluminescence signal in this Molt-4-luc leukemia model.

The survival animals and animals with signal of cancer were shown in Table 20.

Table 20: Summary on day 111 after the cell injection

Group	Treatment	Animal Number	Animals # with bioluminescence signal	Survival animals #
1	Vehicle	6	3	4
2	Positive control: Cyclophosphamide	6	1	5
3	KH51 (Prophylactic group*)	6	4	3
4	KH51 (Therapeutic group**)	6	3	5
5	KHJ (Prophylactic group*)	6	1	6
6	KHJ (Therapeutic group**)	6	1	6
7	KHR (Prophylactic group*)	6	4	2
8	KHR (Therapeutic group**)	6	2	5
9	KH103 (Prophylactic group*)	6	3	4
10	KH103 (Therapeutic group**)	6	1	5
11	KH111 (Prophylactic group*)	6	2	6
12	KH111 (Therapeutic group**)	6	2	4
13	KH609 (Prophylactic group*)	6	3	5
14	KH609 (Therapeutic group**)	6	4	4
15	KH610 (Prophylactic group*)	6	4	4
16	KH610 (Therapeutic group**)	6	4	4

Note: * Prophylactic group: six mice, free access to drink the test sample, the test sample was given four weeks before the cell injection.

** Therapeutic group: six mice, free access to drink the test sample, the test sample was given right after the cell injection.

Vehicle, positive control groups: treatment was given right after the cell injection.

5 A molt-4-luc leukemia model was used to evaluate the anti-cancer efficacy of different compounds in Balb/c nude mice. On day 50 after the cell implantation, the median relative bioluminescence of the vehicle group was 153.43 and the positive control group was 1.40, while the KHJ prophylactic group and the KHJ therapeutic group produced relative bioluminescence of 2.84 and 1.32, respectively.

10 On day 111 after the cell injection, two mice died and 3 mice showed bioluminescence signal in the vehicle control group. In the positive control group, one mouse died which showed bioluminescence signal. However, in the KHJ treatment groups, all mice were alive, and one mouse in prophylactic group and one mouse in therapeutic group exhibited bioluminescence signal in this molt-4-luc leukemia model. The reasons for the death of the mice may be the tumor growth.

15 Here, the mice which showed bioluminescence died. It means that the tumor growth is the dominant reason leading to the death of the mice. Note: one mouse (1/6) in KH609 prophylactic group died on day 44 after the cell injection. GraphPad Prism 5 was used for graph preparation.

The results showed that the testing article KHJ had inhibition on tumor growth. In the study of KH609 and KH610 vs Leukemia cancer, it was found that KH609 and KH610 helped to
20 slow the growth of the Leukemia cancer cells.

Among the items tested, included were KHJ609, KHJ610, and KHJ, the code names for KunaminTM. As shown in FIG. 46, all the test items have slowed down the growth of the Leukemia cancer cells and all are below the vehicle Median Relative Bioluminescence.

In the KHJ Therapeutic group (FIG. 47) none of the mice died until day 106, and none of
25 them has shown a median relative bioluminescence in comparison with the vehicle group. Three

of them have developed Leukemia and one died at day 57. Also to compare with the positive group, which used a drug, one mouse in the positive group died at day 57 as well. Due to the fact that the three mice in the vehicle did not grow the Leukemia, CRO has been requested to inject 20 million more Leukemia cells into those three mice in the vehicle, as well as all six mice in the KHJ until day 150. All mice in the vehicle group as well as the positive control group died. Mice in the KHJ group continued to live up to 280 days.

In the KHJ Prophylactic group (FIG. 48) none of the mice died until day 106. One mouse (5-53) showed a median relative bioluminescence, and the signal has become weaker thanks to the help of KHJ in converting Leukemia cancer cells into KH good healthy cells (from human, from plant and from animal). In comparison with the vehicle group, three mice developed Leukemia and one died at day 57. Also to compare with the positive group, which used a drug, one mouse in the positive group died at day 57 as well. Due to the fact that the three mice in the vehicle did not grow the Leukemia, the CRO was requested to inject 20 million more Leukemia cells into those three mice in the vehicle as well as all six mice in the KHJ in both groups (prophylactic and therapeutic) until day 150. All mice in the vehicle group as well as the positive control group died. Mice in the KHJ continued to live up to 300 days.

In conclusion, KUNAMINTM has zero percent concentration of the juice. With higher concentration, more cells will be generated and it will be more efficacious in preventing and treating leukemia.

With the information contained herein, various departures from precise descriptions of the present subject matter will be readily apparent to those skilled in the art to which the present subject matter pertains, without departing from the spirit and the scope of the below claims. The present subject matter is not considered limited in scope to the procedures, properties, or components

defined, since the preferred embodiments and other descriptions are intended only to be illustrative of particular aspects of the presently provided subject matter. Indeed, various modifications of the described modes for carrying out the present subject matter which are obvious to those skilled in chemistry, biochemistry, or related fields are intended to be within the scope of the following

5 claims.

I claim:

1. A food composition for human consumption comprising:

a plurality of grape ingredients,

wherein the plurality of grape ingredients comprise ground flesh, seed, stem, and skin from

5 grapes, and

wherein the plurality of grape ingredients further comprise one or more KH Wine proteins.

2. The food composition of claim 1, wherein the wine is spray dried to create a powder.

10 3. A method of treating certain diseases in a patient comprising administering the food composition of claim 1 to a patient in need thereof, wherein the food composition has a concentration of KH Wine protein above 0%.

4. The method of claim 3, wherein KH Wine healthy cells from the KH Wine proteins, after
15 administration to the patient, send signals to damaged or sick cells, thereby triggering synthesis of proteins to transform the damaged or sick cells to become healthy,

wherein the KH Wine healthy cells send signals to other undamaged cells to synthesize proteins to protect the other undamaged cells from damage, infection, and from being prone to DNA and other cellular alterations, and

20 wherein the KH Wine healthy cells send signals to the patient's body to produce new cells that are healthy, thereby preventing the new cells from being affected by intracellular and extracellular damaging signals.

5. A food composition for human consumption comprising:

a plurality of pomace ingredients,

wherein the plurality of pomace ingredients comprises ground flesh, seed, stem, and skin from pomace in grapes, and

5 wherein the plurality of pomace ingredients further comprise one or more KH Pomace proteins.

6. The food composition of claim 5, wherein the food composition is a powder, juice, food supplement, or mixed beverage.

10

7. The food composition of claim 5, wherein the food composition is used in anti-aging cosmetics.

8. A method of treating certain diseases in a patient comprising administering the food composition of claim 5 to a patient in need thereof, wherein the food composition has a concentration of KH

15 Pomace proteins above 0%.

9. The food composition of claim 5, wherein the KH Pomace protein is KH602.

10. The method of claim 8, wherein KH Pomace healthy cells from the KH Pomace proteins, after
20 administration to the patient, send signals to damaged or sick cells, thereby triggering synthesis of proteins to transform the damaged or sick cells to become healthy,

wherein the KH Pomace healthy cells send signals to other undamaged cells to synthesize proteins to protect the other undamaged cells from damage, infection, and from being prone to

DNA and other cellular alterations, and

wherein the KH Pomace healthy cells send signals to the patient's body to produce new cells that are healthy, thereby preventing the new cells from being affected by intracellular and extracellular damaging signals.

5

11. A food composition for human consumption comprising:

a plurality of grape ingredients,

wherein the plurality of grape ingredients comprise ground flesh, seed, stem, and skin from grapes, and

10 wherein the plurality of grape ingredients further comprise one or more KH Grape proteins.

12. The food composition of claim 11, wherein the food composition is a powder, juice, food supplement, or mixed beverage.

15 13. A method of treating certain diseases in a patient comprising administering the food composition of claim 11 to a patient in need thereof, wherein the food composition has a concentration of KH Grape protein above 0%.

14. The method of claim 13, wherein KH Grape healthy cells from the KH Grape proteins, after
20 administration to the patient, send signals to damaged or sick cells, thereby triggering synthesis of proteins to transform the damaged or sick cells to become healthy,

wherein the KH Grape healthy cells send signals to other undamaged cells to synthesize proteins to protect the other undamaged cells from damage, infection, and from being prone to

DNA and other cellular alterations, and

wherein the KH Grape healthy cells send signals to the patient's body to produce new cells that are healthy, thereby preventing the new cells from being affected by intracellular and extracellular damaging signals.

Figure 1

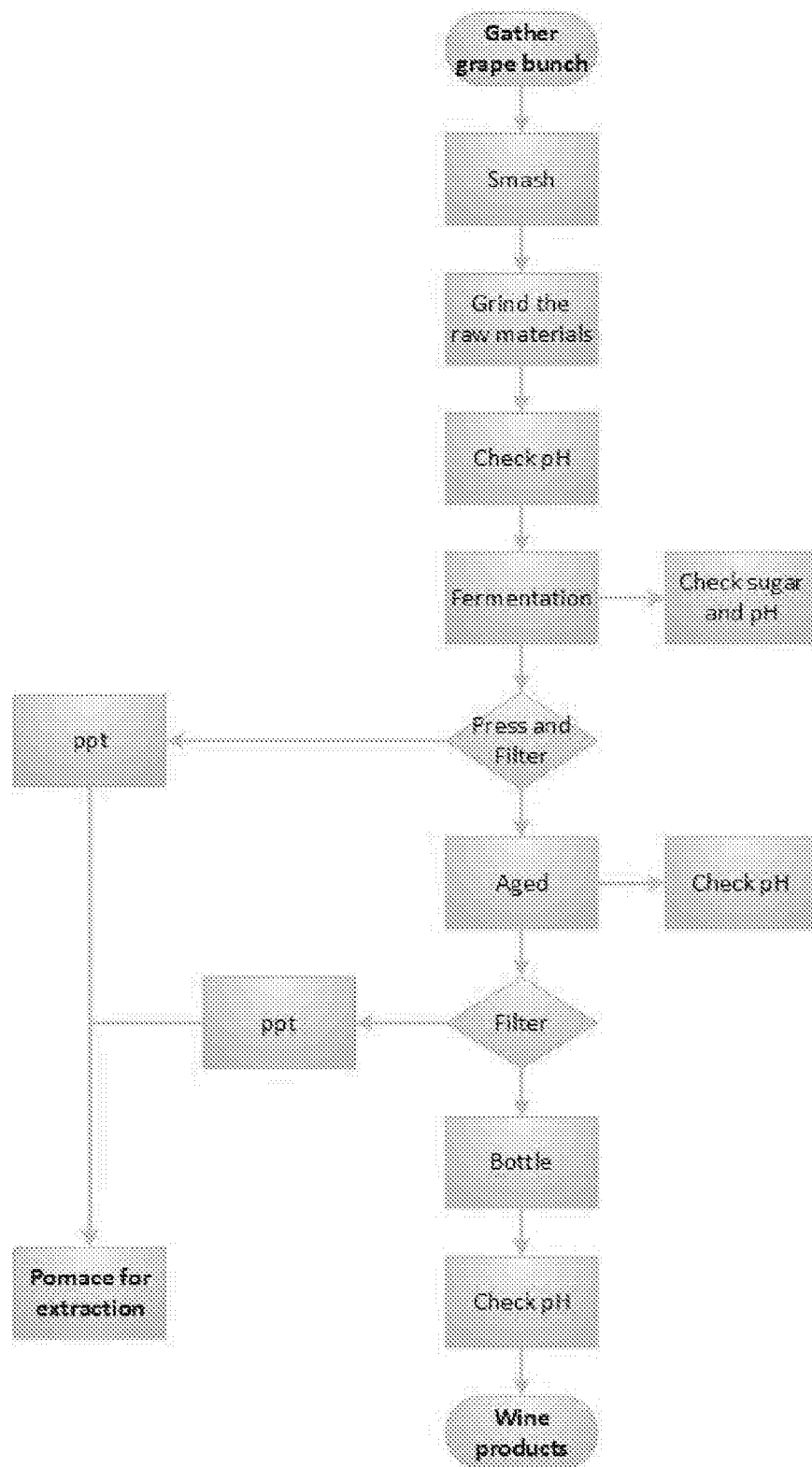


Figure 2

	YS	NOX	LDH/VLDL	YS
White Purple Golden Green	KW1100	0.000	0.000	0.000
	KW1101	0.000	0.000	0.000
	KW1102	0.000	0.000	0.000
	KW1103	0.000	0.000	0.000
Rice	KW1104	0.000	0.000	0.000
	KW1105	0.000	0.000	0.000
	KW1106	0.000	0.000	0.000
	KW1107	0.000	0.000	0.000
soybean	KW1108	0.000	0.000	0.000
	KW1109	0.000	0.000	0.000
	KW1110	0.000	0.000	0.000
	KW1111	0.000	0.000	0.000
white wine	KW1112	0.000	0.000	0.000
	KW1113	0.000	0.000	0.000
	KW1114	0.000	0.000	0.000
	KW1115	0.000	0.000	0.000
Red wine	KW1116	0.000	0.000	0.000
	KW1117	0.000	0.000	0.000
	KW1118	0.000	0.000	0.000
	KW1119	0.000	0.000	0.000
Young soy Edamame	KW1120	0.000	0.000	0.000
	KW1121	0.000	0.000	0.000
	KW1122	0.000	0.000	0.000
	KW1123	0.000	0.000	0.000
Hot pepper	KW1124	0.000	0.000	0.000
	KW1125	0.000	0.000	0.000
	KW1126	0.000	0.000	0.000
	KW1127	0.000	0.000	0.000
	KW1128	0.000	0.000	0.000
	KW1129	0.000	0.000	0.000
	KW1130	0.000	0.000	0.000
	KW1131	0.000	0.000	0.000
	KW1132	0.000	0.000	0.000
	KW1133	0.000	0.000	0.000
	KW1134	0.000	0.000	0.000
	KW1201	0.000	0.000	0.000
	KW1202	0.000	0.000	0.000
	KW1203	0.000	0.000	0.000
	KW1204	0.000	0.000	0.000
	KW1205	0.000	0.000	0.000
	KW1206	0.000	0.000	0.000
	KW1207	0.000	0.000	0.000
	KW1208	0.000	0.000	0.000
	KW1209	0.000	0.000	0.000
	KW1210	0.000	0.000	0.000
	KW1211	0.000	0.000	0.000
	KW1212	0.000	0.000	0.000
	KW1213	0.000	0.000	0.000
	KW1214	0.000	0.000	0.000
	KW1215	0.000	0.000	0.000
	KW1216	0.000	0.000	0.000
	KW1217	0.000	0.000	0.000
	KW1218	0.000	0.000	0.000
	KW1219	0.000	0.000	0.000
	KW1220	0.000	0.000	0.000
	KW1301	0.000	0.000	0.000
	KW1302	0.000	0.000	0.000
	KW1303	0.000	0.000	0.000
	KW1304	0.000	0.000	0.000
	KW1305	0.000	0.000	0.000
	KW1306	0.000	0.000	0.000
	KW1307	0.000	0.000	0.000
	KW1308	0.000	0.000	0.000
	KW1309	0.000	0.000	0.000
	KW1310	0.000	0.000	0.000
	KW1311	0.000	0.000	0.000
	KW1312	0.000	0.000	0.000

Figure 3

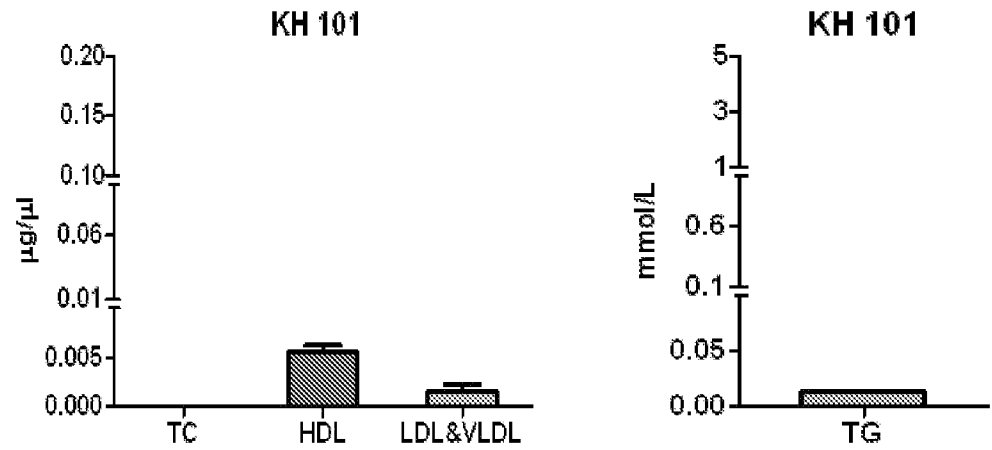


Figure 4

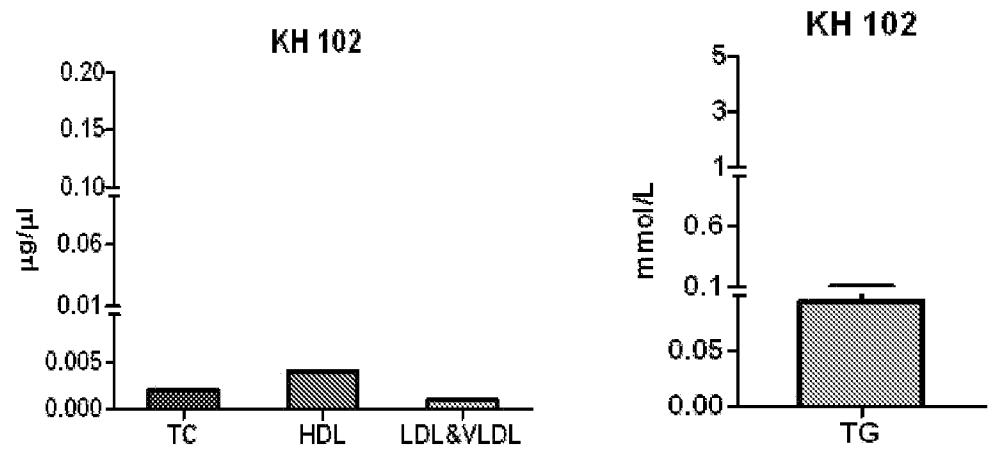


Figure 5

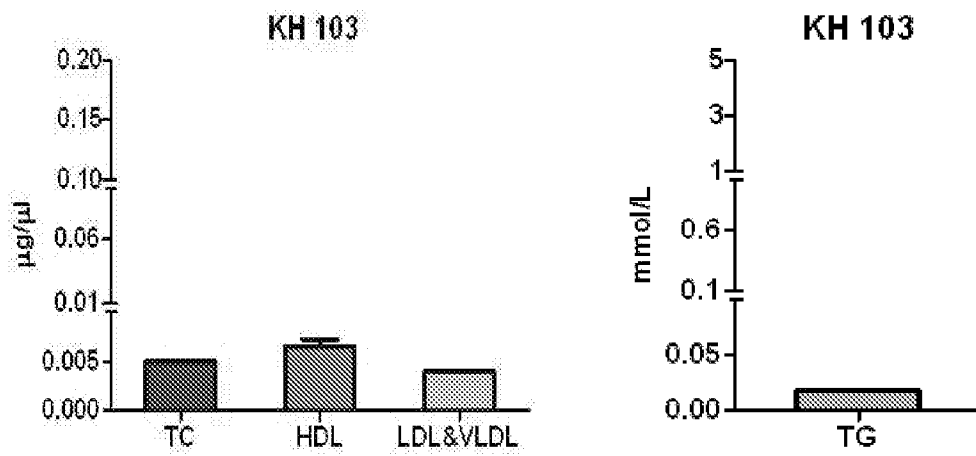


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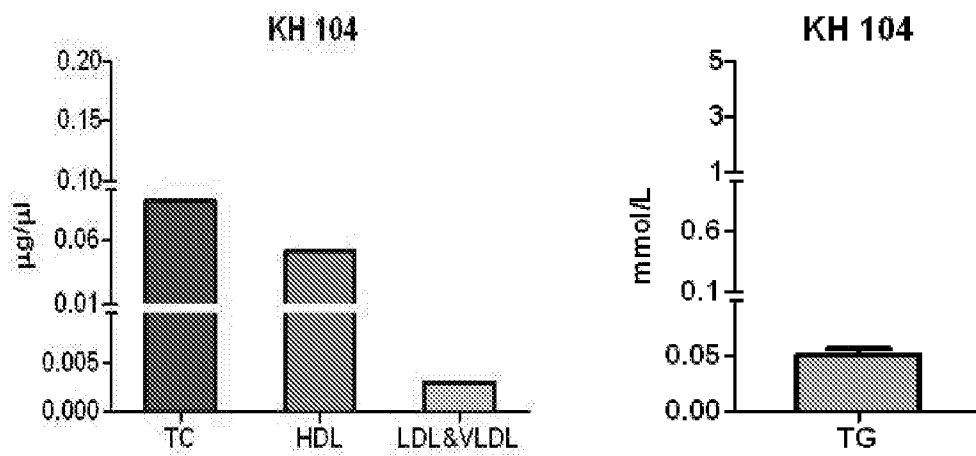


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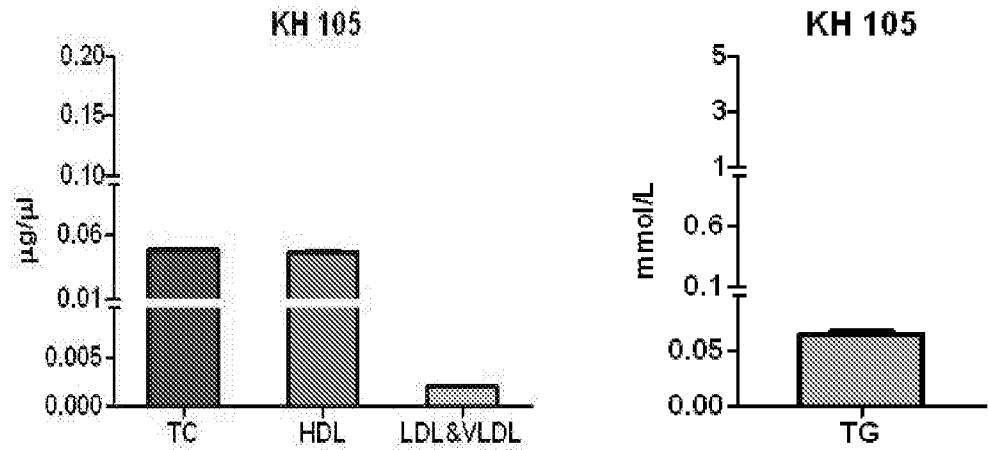


Figure 8

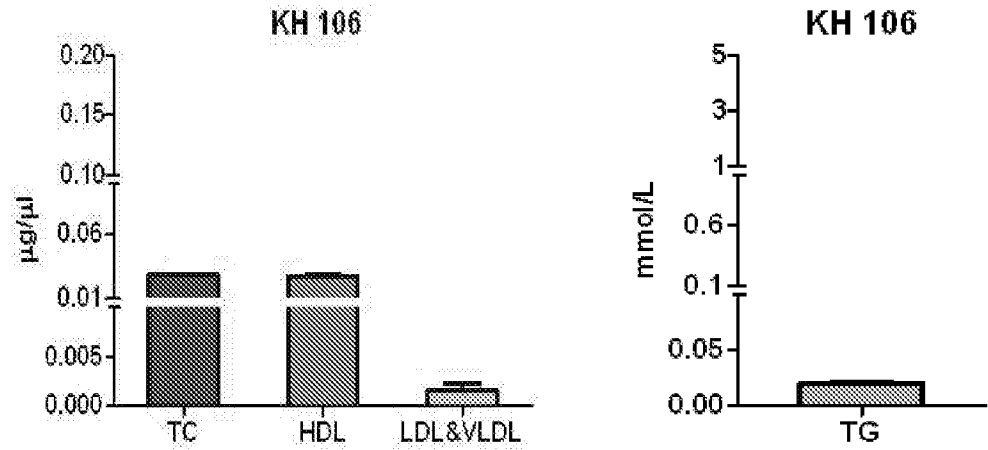


Figure 9

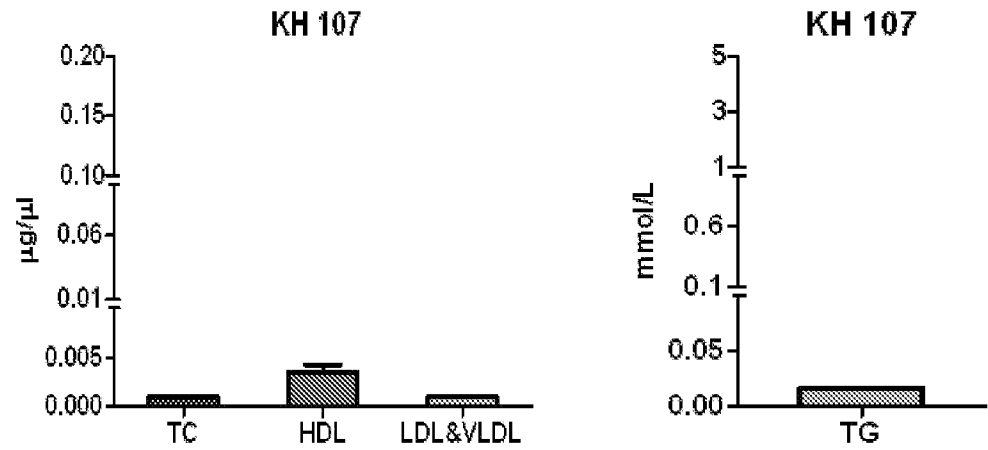


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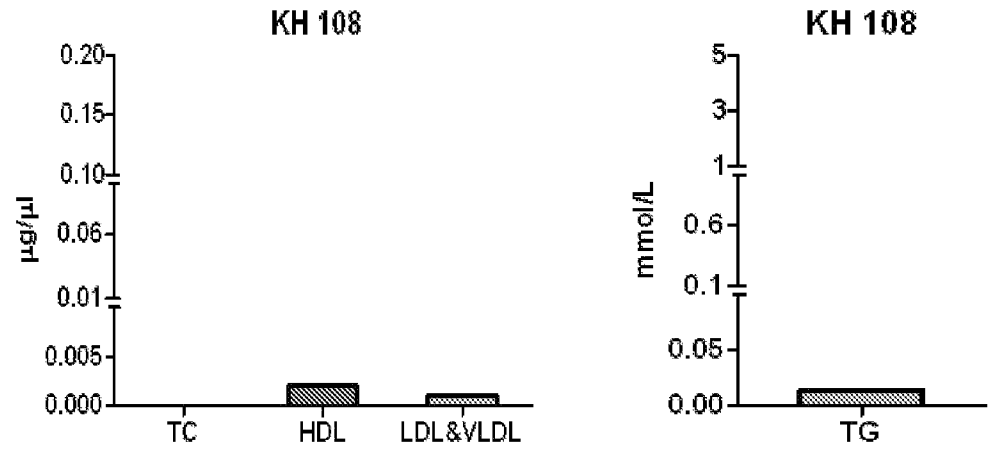


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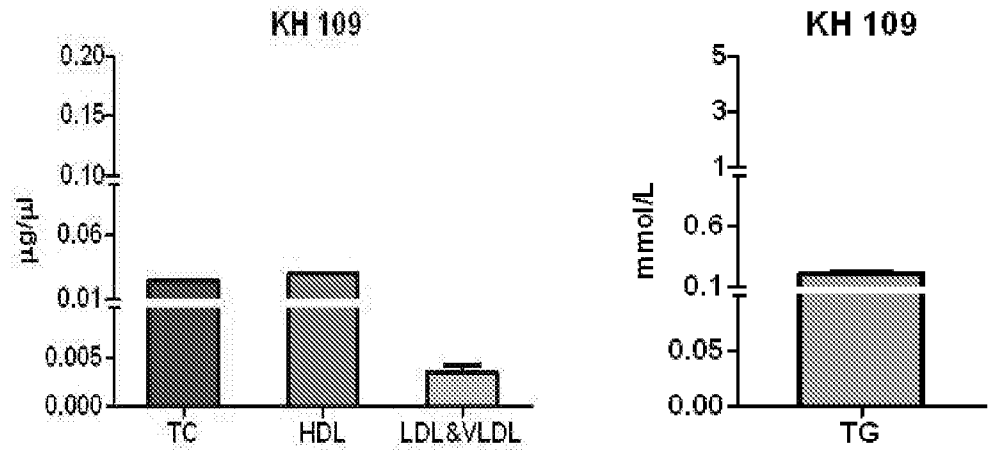


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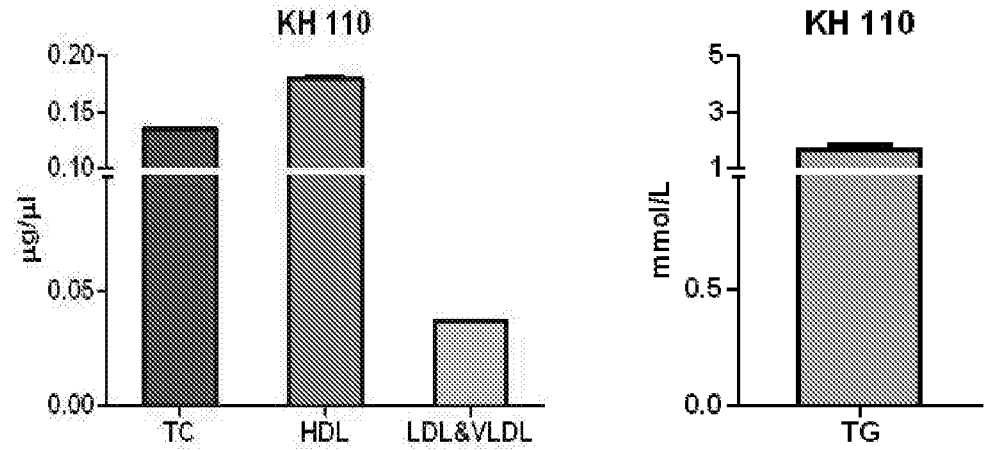


Figure 13

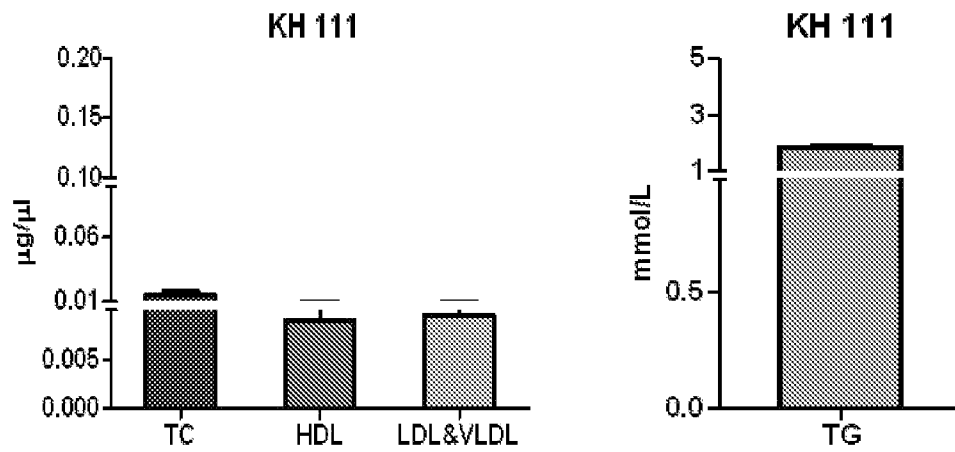


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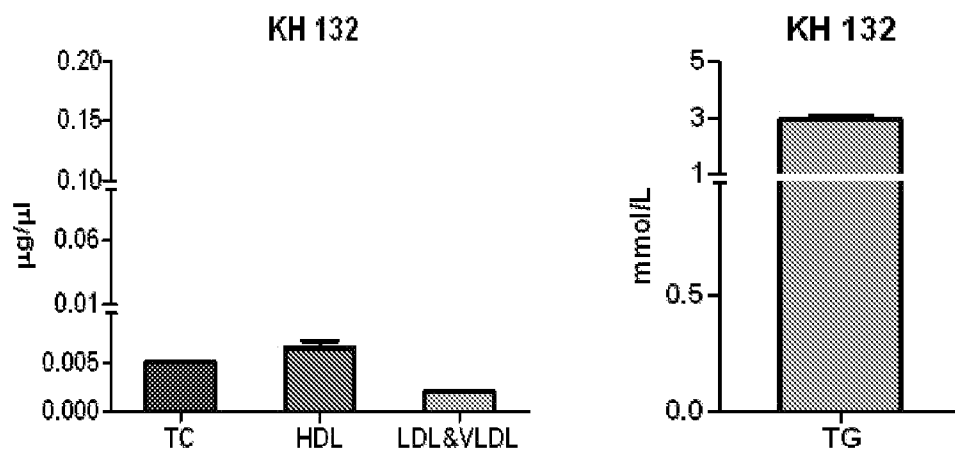


Figure 15

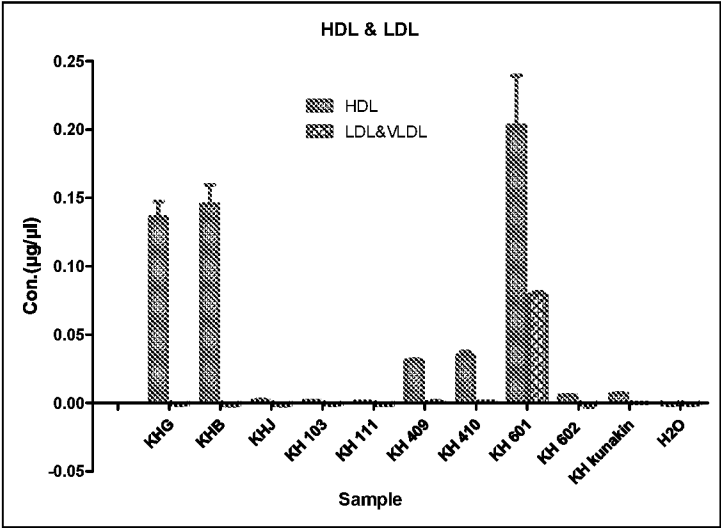


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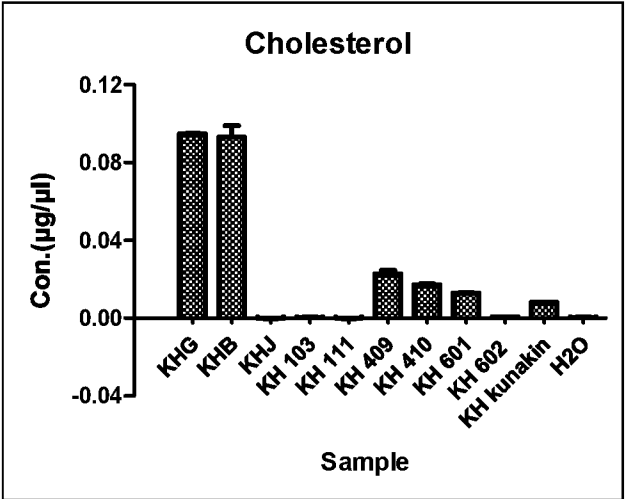


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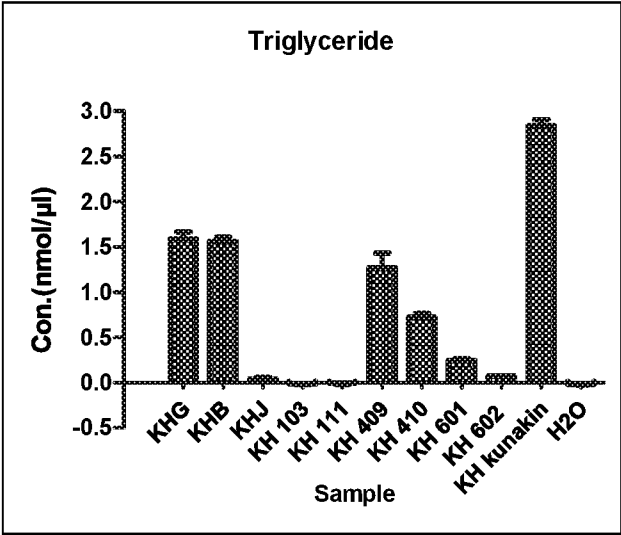


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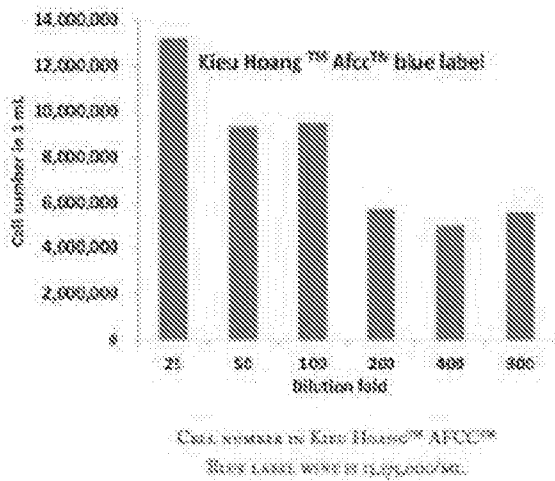


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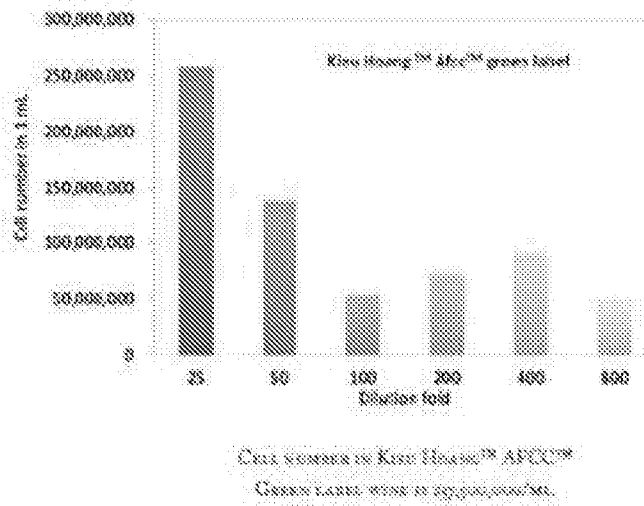


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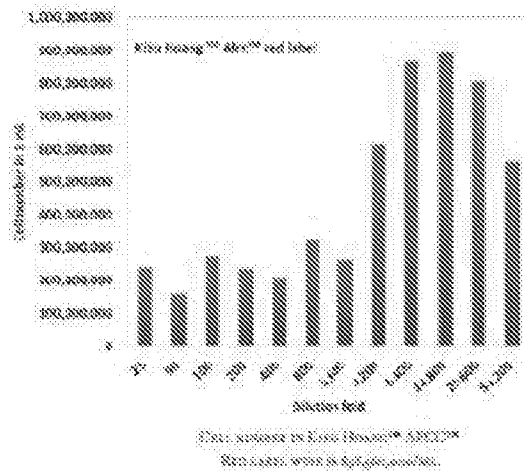


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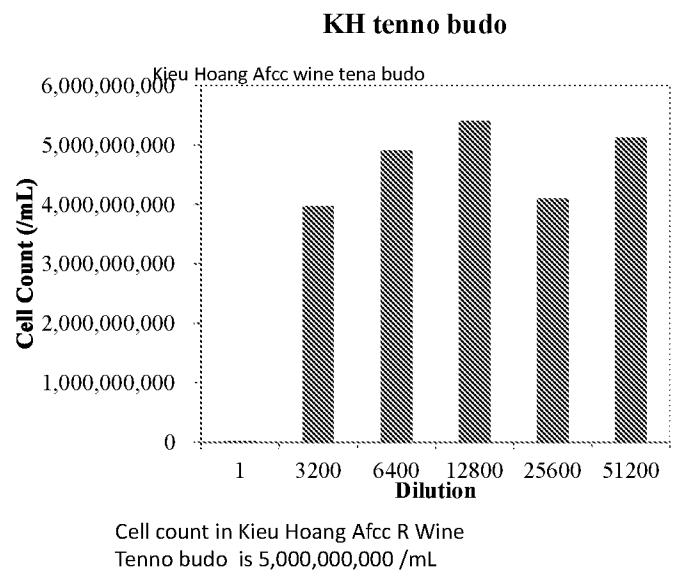
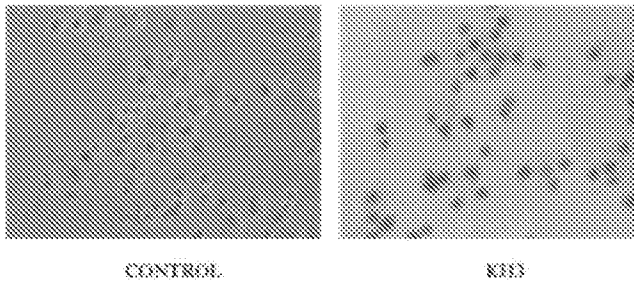


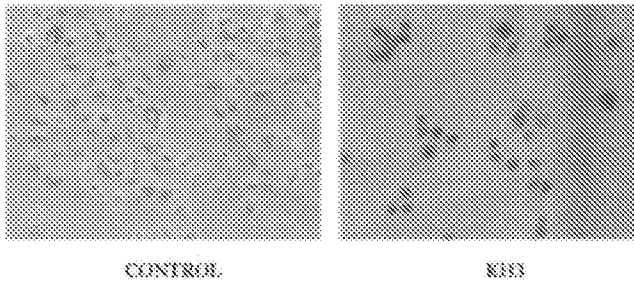
Figure 22

KIEU HOANG™ AFCC™ WINE INHIBITS THE GROWTH OF CANCER CELLS

KIEU HOANG™ AFCC™ WINE INHIBITS THE GROWTH OF LUNG
CANCER CELL.



KIEU HOANG™ AFCC™ WINE INHIBITS THE GROWTH OF BREAST
CANCER CELL.

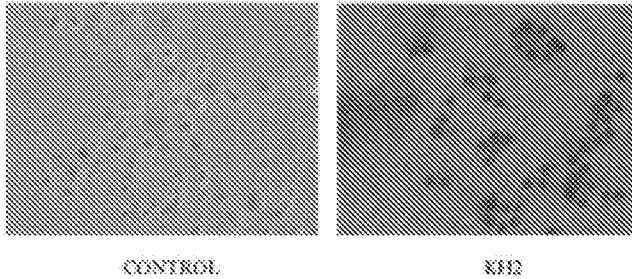


*NOTE: The number of cancer cells mixed with Kieu Hoang™ red label wine has been
reduced significantly as these cancer cells have turned into KHH non-cancer good-
quality cells (PATENT NUMBER : 43/23364)*

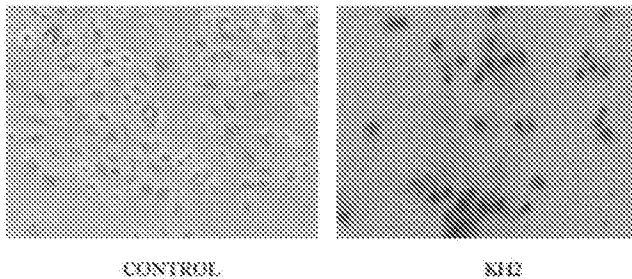
Figure 23

**KIEU HOANG™ AFCC™ WINE INHIBITS
THE GROWTH OF CANCER CELLS**

KIEU HOANG™ AFCC™ WINE INHIBITS THE GROWTH OF LUNG
CANCER CELL.



KIEU HOANG™ AFCC™ WINE INHIBITS THE GROWTH OF BREAST
CANCER CELL.

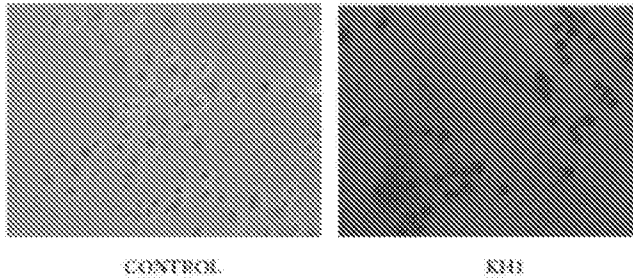


*Notes: The number of cancer cells mixed with Kieu Hoang™ green label wine has
been reduced significantly as these cancer cells have turned into KH non-cancer good-
healthy cells (PATENT NUMBER : 6699916)*

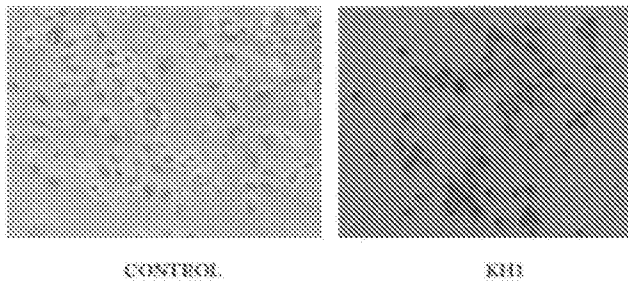
Figure 24

KIEU HOANG™ AFCC™ WINE INHIBITS THE GROWTH OF CANCER CELLS

KIEU HOANG™ AFCC™ WINE INHIBITS THE GROWTH OF LUNG
CANCER CELL.



KIEU HOANG™ AFCC™ WINE INHIBITS THE GROWTH OF BREAST
CANCER CELL.



*NOTE: The number of cancer cells mixed with Kieu Hoang™ blue label wine has
been reduced significantly as these cancer cells have turned into KH non-cancer good-
healthy cells (patent number : 699906)*

Figure 25

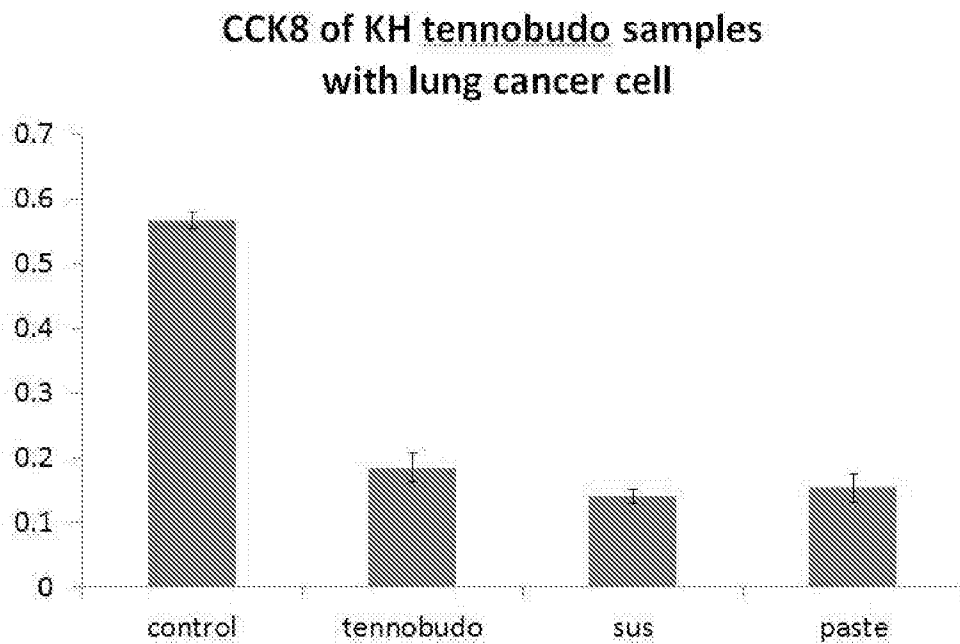


Figure 26

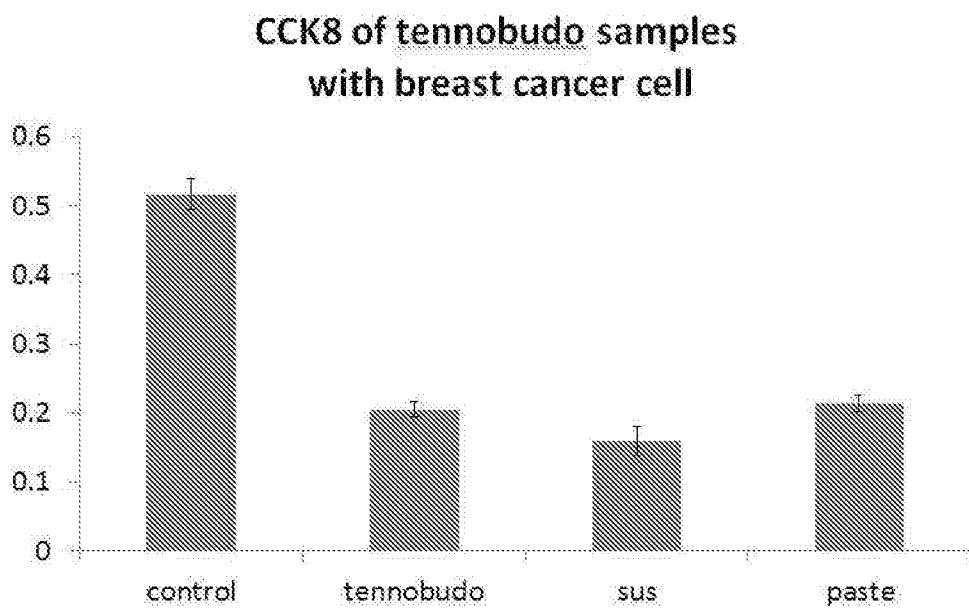


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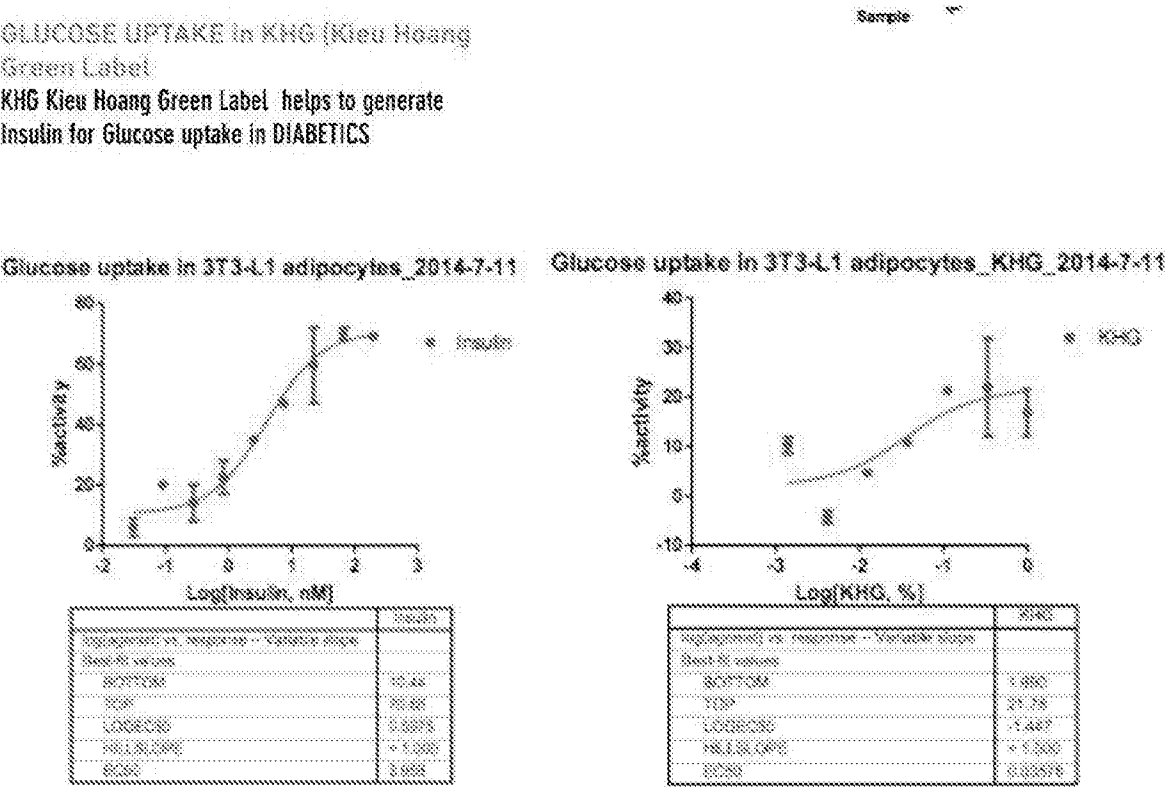


Figure 28

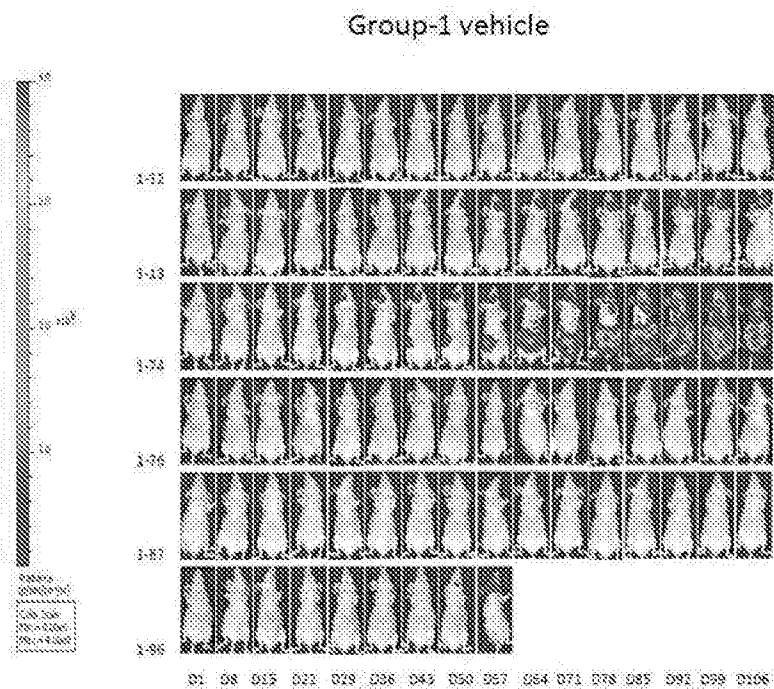


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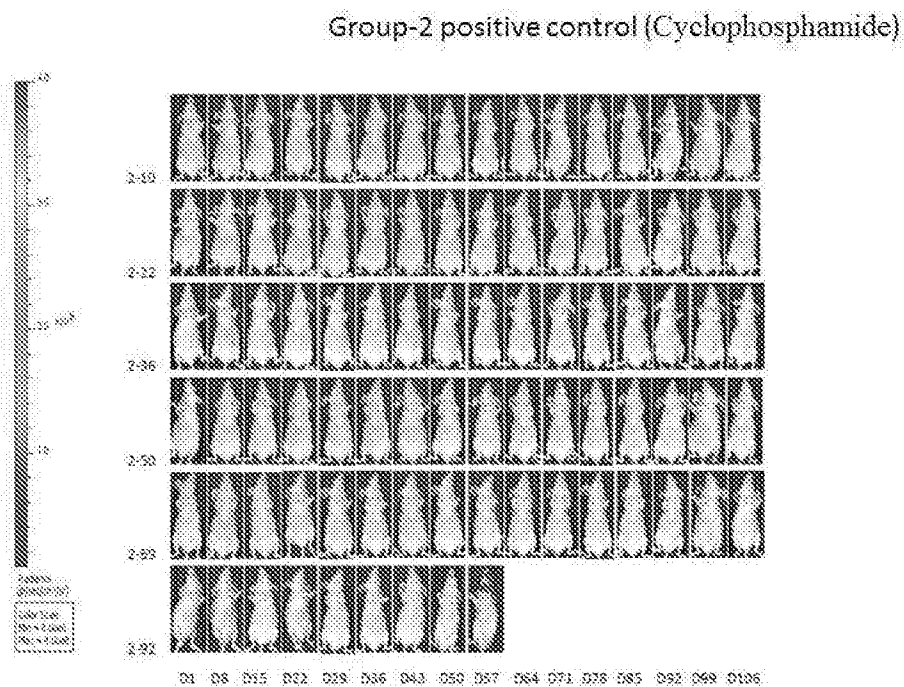


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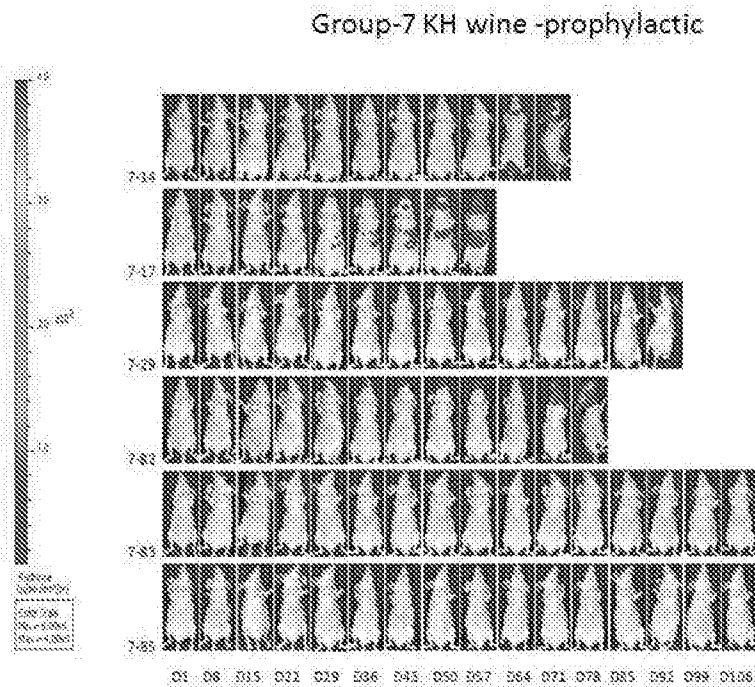


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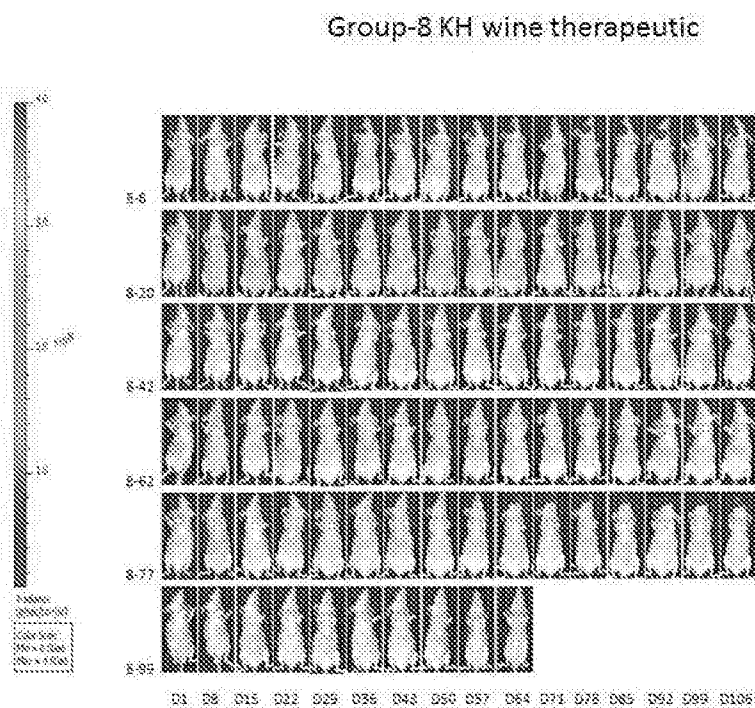


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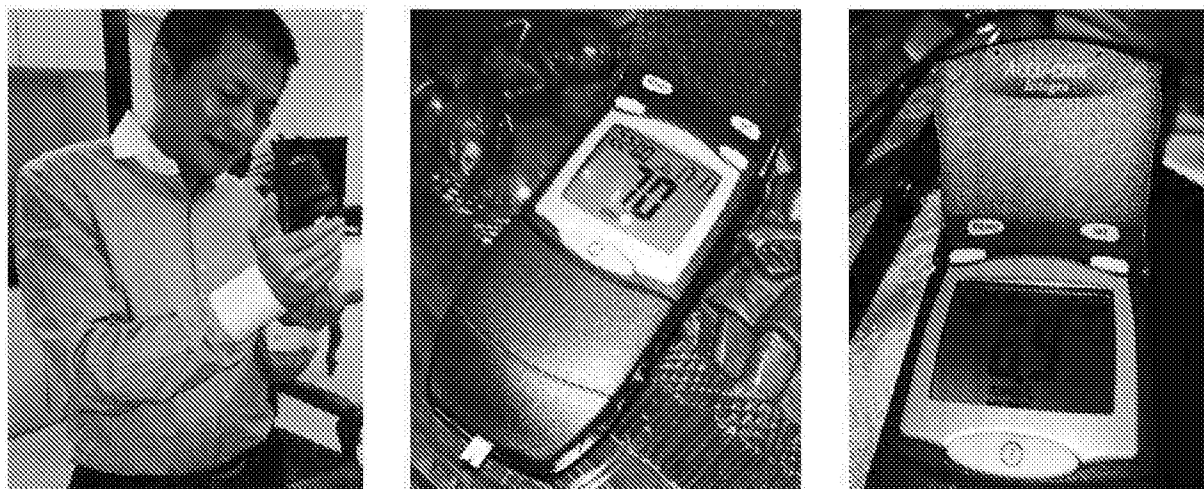


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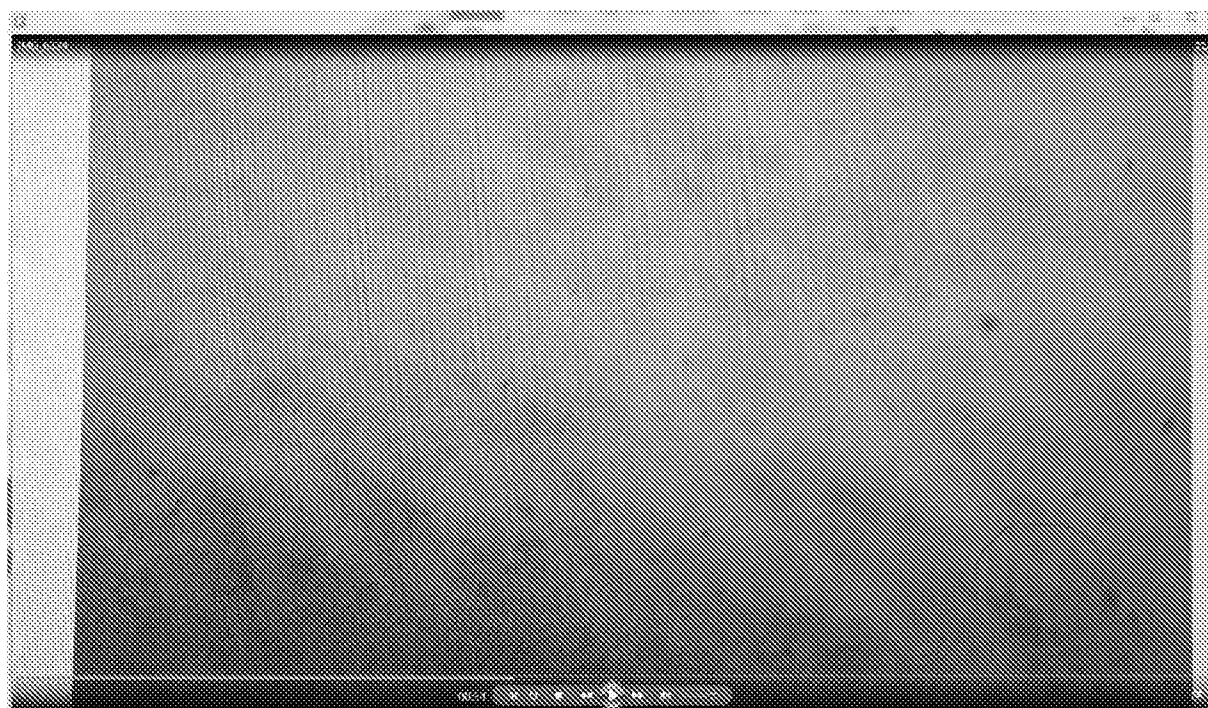


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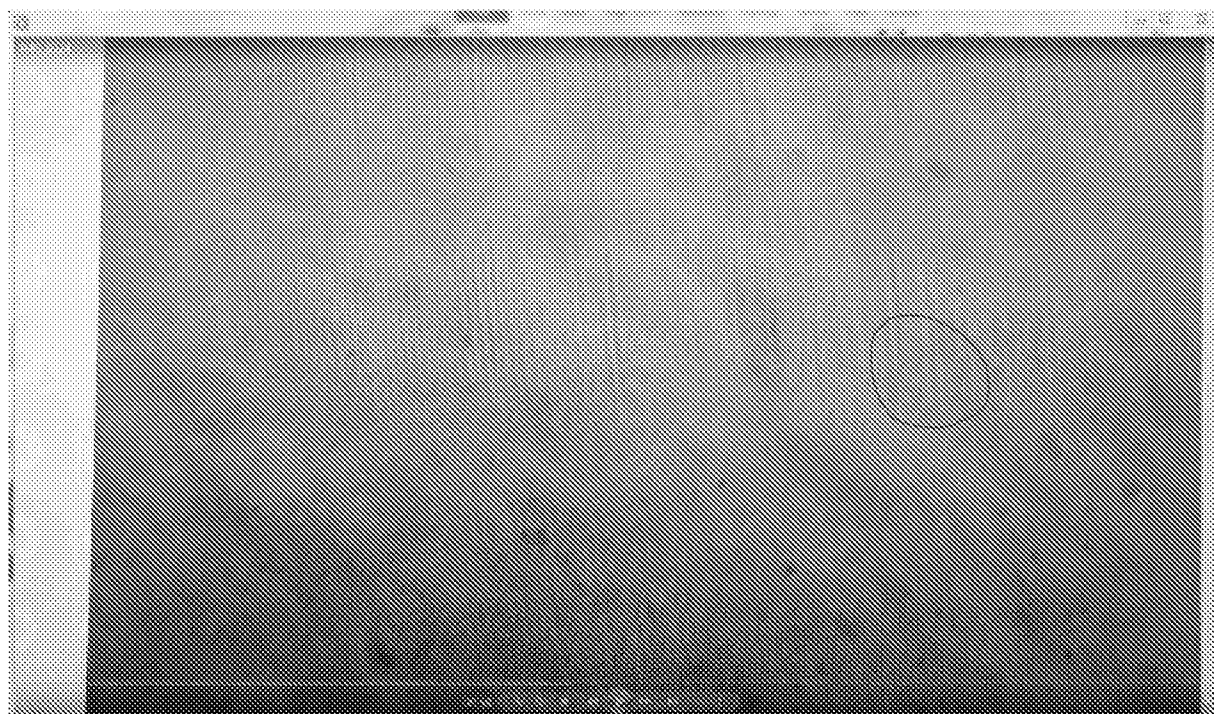


Figure 35



Figure 36



Figure 37

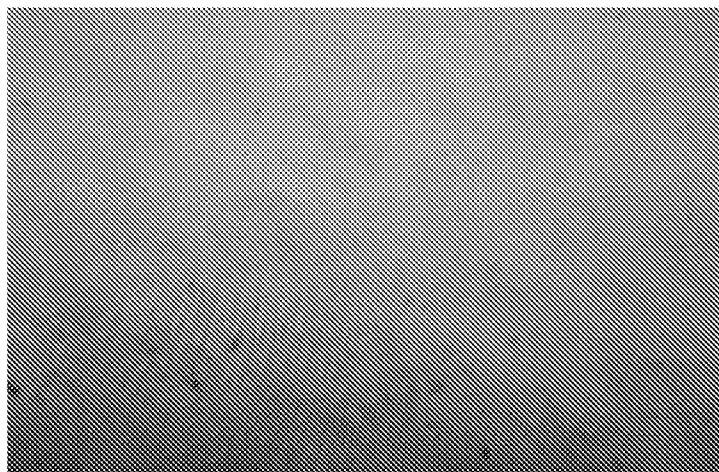


Figure 38



Figure 39

A



B



C



Figure 40



Figure 41

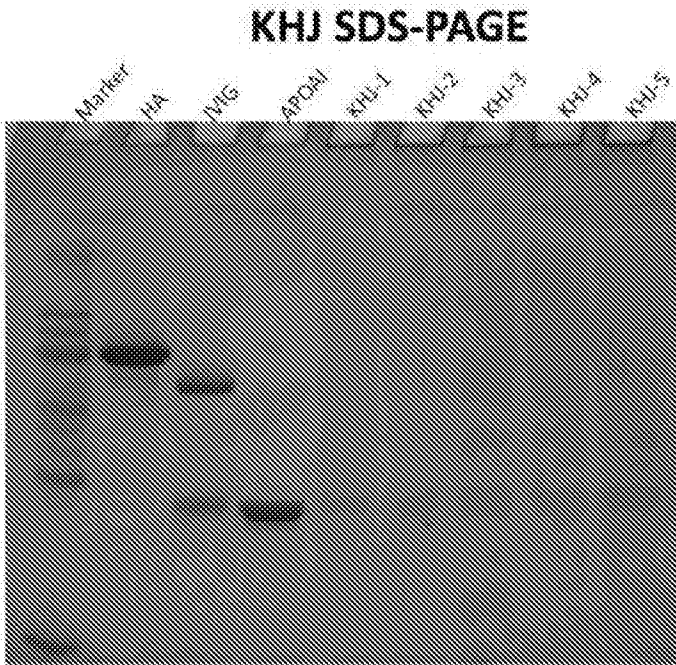


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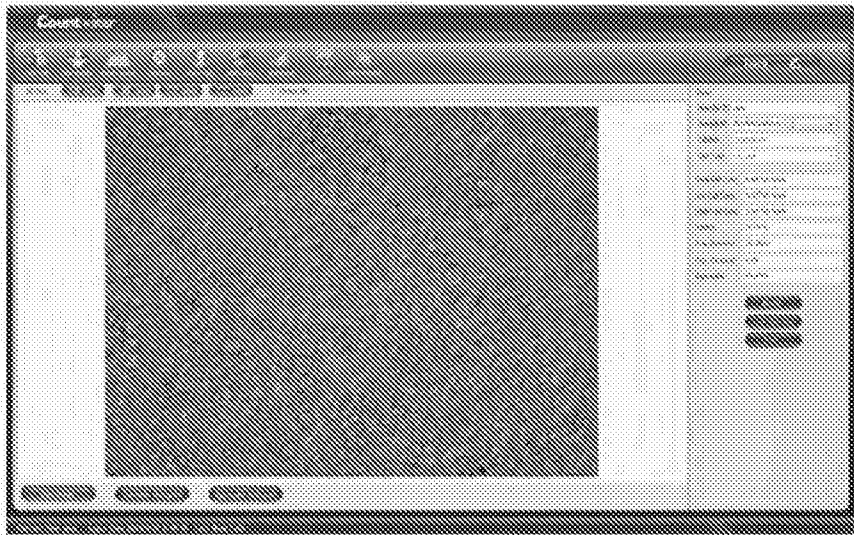
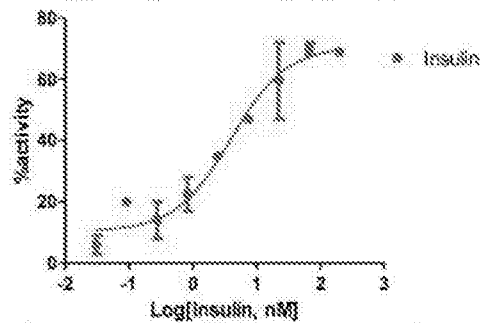


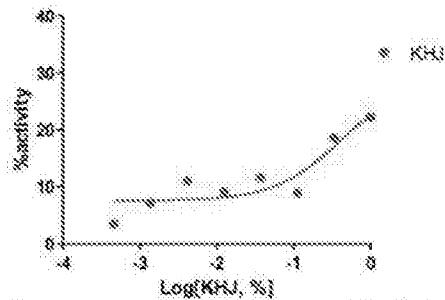
Figure 4.3

Glucose uptake in 3T3-L1 adipocytes_2014-7-11



	Insulin
log(agonist) vs. response - Variable slope	
Best-fit values	
BOTTOM	10.44
TOP	70.66
LOGEC50	0.5875
HILLSLOPE	-1.000
EC50	3.856

Glucose uptake in 3T3-L1 adipocytes_KHJ_2014-7-11



	KHJ
log(agonist) vs. response - Variable slope	
Best-fit values	
BOTTOM	7.543
TOP	28.66
LOGEC50	-0.3924
HILLSLOPE	-1.000
EC50	0.4062

Figure 44

Glucose uptake in 3T3-L1 adipocytes_KH 602_2014-7-14

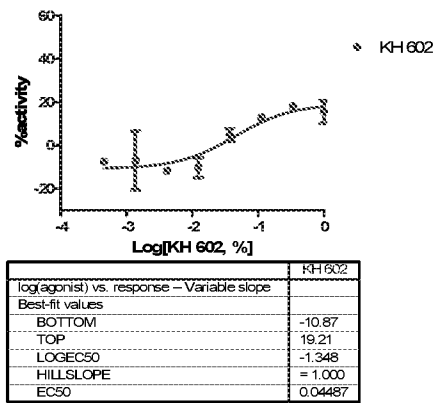
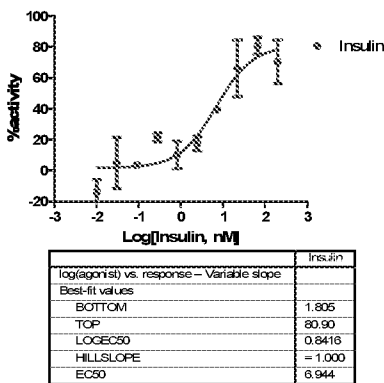


Figure 45

Glucose uptake in 3T3-L1 adipocytes_Insulin_2014-8-28



Glucose uptake in 3T3-L1 adipocytes_KH602_2014-8-28

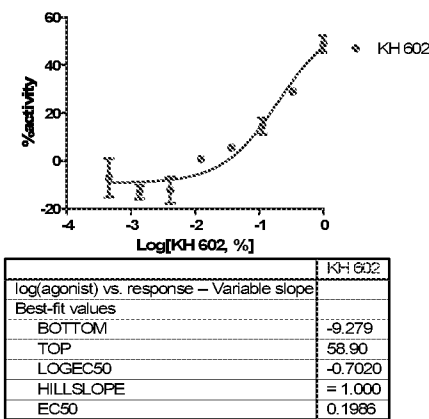


Figure 4.6

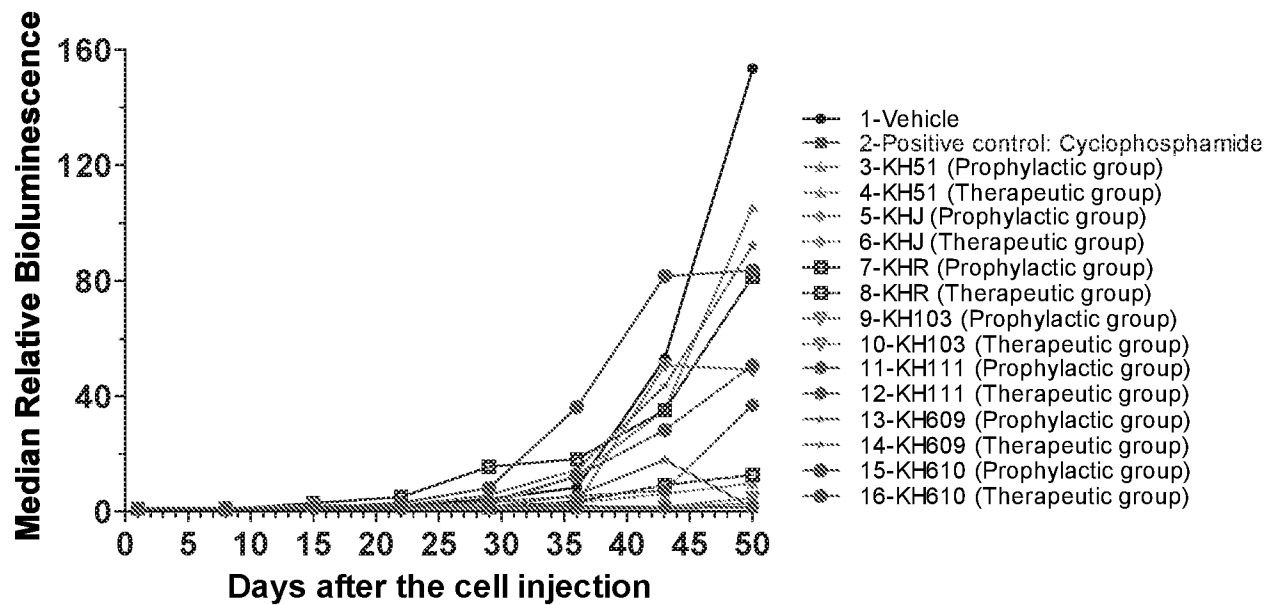


Figure 4.7

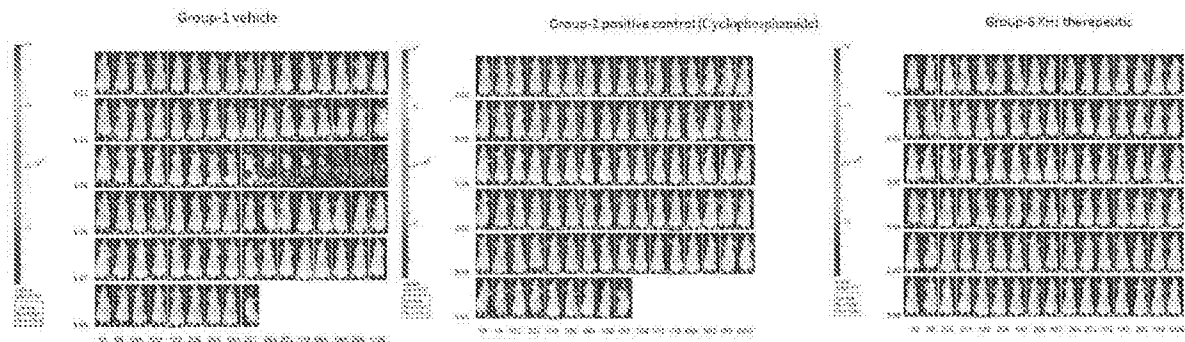
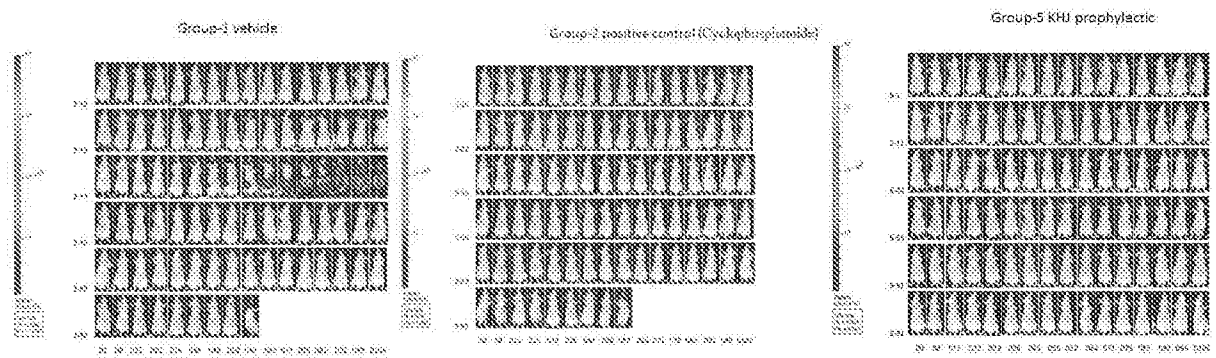


Figure 48



INTERNATIONAL SEARCH REPORT

International application No.

PCT/IB15/59989

A. CLASSIFICATION OF SUBJECT MATTER

IPC(8) - A61K 8/97, 36/87; A23J 1/14 (2016.01)

CPC - A61K 8/97, 36/87; A21D 2/368

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC(8) Classifications: A61K 8/97, 36/87; A23J 1/14 (2016.01)

CPC Classifications: A61K 8/97, 36/87; A21D 2/368

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)

PatSeer (US, EP, WO, JP, DE, GB, CN, FR, KR, ES, AU, IN, CA, INPADOC Data); Google Scholar; Google; EBSCO
grape ingredients, flesh, seed, stem, skin, KH proteins

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
Y	US 2008/0032015 A1 (WALPOLE, M) 07 February 2008; paragraphs [0005], [0014], [0016], [0018], [0024]-[0025], [0030]; claims 1-2	1-14
Y	WO 2013/126198 A2 (SHANGHAI RAAS BLOOD PRODUCTS CO., LTD.) 29 August 2013; page 13, lines 19-20; page 43, lines 28-30; page 44, lines 1-3; page 118, lines 1-7; page 132, lines 12-14	1-14
Y	US 2013/0122151 A1 (GHAEDIAN, R et al.) 16 May 2013; paragraph [0034]; claims 1, 38	2
Y	(RAAS NUTRITIONALS, LLC.) Kunamin TM - 30 Capsules. 3 December 2014. [Retrieved on: 04.06.2016]. Retrieved from <URL: http://www.raasnaturitionals.com/products/kunamin >; page 1	9
A	(SHI, J et al.) Polyphenolics in grape seeds—biochemistry and functionality. Journal of Medicinal Food. 2003. Vol. 6. No. 4. Pages 291-299; page 297, left column, 3rd paragraph; table 3	1-14

☐ Further documents are listed in the continuation of Box C.☐ See patent family annex.

* Special categories of cited documents:

"A" document defining the general state of the art which is not considered to be of particular relevance

"E" earlier application or patent but published on or after the international filing date

"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)

"O" document referring to an oral disclosure, use, exhibition or other means

"P" document published prior to the international filing date but later than the priority date claimed

"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art

"&" document member of the same patent family

Date of the actual completion of the international search

06 April 2016 (06.04.2016)

Date of mailing of the international search report

28 APR 2016

Name and mailing address of the ISA/

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P.O. Box 1450, Alexandria, Virginia 22313-1450

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