



Natural lyophilized (dried at low temperatures) mucus of snails of the Mucus pro class. It is not white like artificial mucin. Natural sublimated snail slime has color and smell!

Pay attention to photo: natural dried snail mucus is flakes, light snowflakes! There's no grains of powder, as in artificial snail slime.

Mucus pro class snail mucus has the highest characteristics. in the world!

A living product. Enzymatic processes are not stopped! Contains: Collagen, Allantoin, Elastin, Glycolic acid, Hyaluronic acid, Peptide Antibiotics, Vitamin A, C, E; amino

acids: lysine, methionine, threonine, leucine, isoleucine, phenylalanine, valine, histidine, tryptophan; Proteinogenic amino acids: Arginine, Lysine. Increased content of mucopolysaccharides.

Snail mucus Mucus pro class	
Allantoin	≥930 µg/g
Glycolic acid	≥1560 µg/g
Protein	33.4 g/100 g
PH	≥8,7





Mucus pro - equipment for the production of the purest shellfish mucus.

Mucus pro® mucus extractors do not use water, do not use acids and other reagents. The purity of liquid snail mucus is 100%.

And what is very important: the natural high alkalinity of mucus. Snail mucus has a high pH value and should not be acidic! The highest level of polysaccharides and key indicators. Only a live snail and electricity (up to 0.41 kWh) required. The lowest production cost of clam slime in the world!

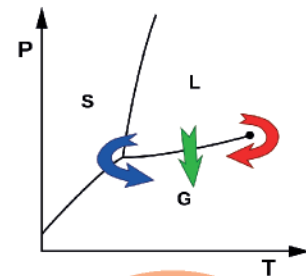
Works with all types of land and sea snails.

For more than 10 years we have been producing the highest quality, flawless natural snail slime and the world's best equipment for extracting shellfish slime!



Lyophilization (or sublimation) is a dehydration process (drying) products by quick freezing in a vacuum, where moisture evaporates, bypassing the liquid phase, and goes into a gaseous state. Substances are freed from water (or other carrier – solvent) by turning this liquid (along with the product of course) into solid form, by freezing, and water (during lyophilization) turns into steam, when a vacuum is applied to the frozen material, these vapors are removed from the air above the frozen material, without heat.

- Essentially: as you know, matter has three states: liquid, solid state, steam. (we do not take plasma into account), under the influence of heat (temperatures) these states are transformed. there is "Triple point" with a certain temperature and pressure, in which liquid (water or other solvent carrier) are simultaneously in three states (solid, liquid and vapor) in balance with all their physical states.



- For example: water at temperature: 0,01° C and steam pressure 611,73 Pa will move to a point of equilibrium with all three physical states. AND (the principle of lyophilization) with a slight decrease in temperature and pressure (or increasing the vacuum) – water turns into steam without turning into a liquid state. There are **Bulova** freeze-dryers for different volume of raw material: 2 kg, 12 kg, 100 kg, 300 kg.

