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天天好

Tallyho 生物科技

## 胶原三肽 Collagen Tripeptide

### 肌肤年轻的秘密 & 生命的支架

Tallyho胶原三肽是以海洋鱼皮为原料,采用独创的专利保护复合酶梯度定向酶切技术,经过一系列精制工艺而得到的高纯度原粉。

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**来源安全:** 以无污染的海洋鱼皮为天然蛋白来源;

**纯度高:** 胶原三肽含量可达50%以上,远高于市场上普通胶原产品;

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改善皮肤细胞的代谢能力,提高肌肤水分,减少皱纹和斑点。

##### 保护骨关节

增强骨质密度,缓解关节疼痛。

##### 胸部塑形

紧实结缔组织,使胸部挺拔并富有弹性。



Tallyho微信

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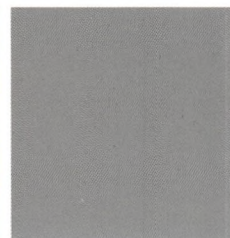
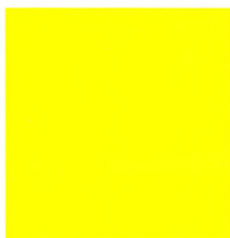
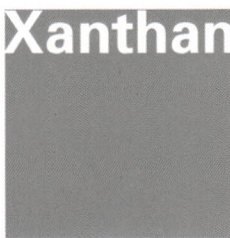
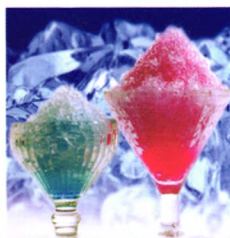
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