

Soy Peptide

Cat. No. CEFP-032

Lot. No. (See product label)

Introduction

Description Soy peptides are made from non-GMO soybean isolate protein or edible soybean meal using bio-

enzymatic technology. Soy peptide has a complete composition of essential amino acids and is a plant-based complete protein, which is a highly potential functional food raw material. Product Features: Complete amino acid composition, rich in nutrition Small molecular weight, easy to absorb High thermal

and acid stability Easy to dissolve No soy odor

Applications Soybean peptide has diverse biological activities and good functional properties, and has a wide range of

application prospects in the fields of food, cosmetics and medicine. In the food field, it is widely used as a nutritional supplement, immune enhancer and texture improver. In the field of cosmetics, it is favored for its anti-aging, moisturizing, whitening and repairing functions. In the pharmaceutical field, it shows important applications in blood pressure reduction, antioxidant, anti-inflammatory, intestinal health and

anti-cancer.

Product Information

Source Non-GMO soybean

Appearance Pale yellow to Light brown

Usage and Packaging

Package 1kg, 5kg, 10kg aluminum foil vacuum bag

Storage and Shipping Information

Storage Store in a cool, ventilated and dry place, avoid direct sunlight.

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