

Soluble Soy Polysaccharides (SSPS), Fermented

Cat. No. NATE-1284

Lot. No. (See product label)

Introduction

Description SSPS has stronger stability in dairy beverage with comparison to pectin. Due to the feature of refreshing, no slurry, mouth feeling, no sediment, good stability, no water precipitation, good flavor and taste, SSPS is applied to lactobacillus ferment drinks, low protein clear and refreshing beverage, juice drinking, functional dietary fiber drinks, health juice vinegar and ect.

Applications Used for ferment drinks

Synonyms Water-soluble soybean polysaccharide; Soybean soluble polysaccharide; SSPS

Product Information

Source Soy bean

Appearance White or slightly yellow powder

pH Stability 5.5±1.0