

Wheat Peptide

Cat. No. CEFP-016

Lot. No. (See product label)

Introduction

Description Wheat peptide is a small molecule functional amino acid peptide obtained by protease hydrolysis of

wheat protein. It is rich in 17 amino acids, of which glutamine content is much higher than other known peptides, up to 20%. Antioxidant effect: Wheat peptide can scavenge free radicals and protect cells from oxidative damage. Immunomodulation: Enhances the functioning of the immune system and helps to

ward off diseases. Anti-fatigue: Wheat peptide may help reduce the feeling of fatigue.

Applications In the food industry, wheat peptides are used in the production of protein-based beverages, milk powder,

pasta products, and flavored foods. In addition, the addition of wheat peptides to cosmetics may also

improve the texture of the product and serve to moisturize, nourish cells and repair the skin.

Product Information

Source Wheat

Appearance Off-white powder

Molecular

<1000 Da

Weight

Purity 99%

Solubility Water-soluble

Usage and Packaging

Package 1kg, 5kg, 10kg aluminum foil vacuum bag; or 20kg, 25kg Fiber Drum

Storage and Shipping Information

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

Tel: 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com

1/1