Creative Enzymes®

Rye Protein Isolate

Cat. No. EXTZ-339

Lot. No. (See product label)

Introduction

Description	Rye can be made into rye flour, which is nutritious and contains starch, fat, protein, vitamin B, phosphorus, potassium, etc. Because of the poor elasticity of protein, it is often blended with wheat to make black bread, and it can also be used to make oil, wine, and raise livestock.

Product Information

Form	powder