Creative Enzymes®

α-Lactalbumin

Cat. No. CEFX-101

Lot. No. (See product label)

Introduction

Description	α-Lactalbumin is rich in many essential amino acids, especially rich in histidine and tryptophan. It is highly biologically active and can bind with calcium ions in the body and participate in the formation of bones and teeth. In addition, α-lactalbumin has antioxidant, immunomodulatory, and antimicrobial effects, which help to enhance the immune function of the body.
Applications	α-Lactalbumin is widely used in the food industry for making milk powder, dairy products, nutritional drinks, and other products. Its good nutritional value and functionality make it an important ingredient in many health products and functional foods.

Product Information

Form	Powder
Purity	40%; 60%

Storage and Shipping Information

Storage	2 years under well storage situation and stored away from direct sun light