Creative Enzymes®

Mung Bean Protein Hydrolyzed

Cat. No. CEFX-134

Lot. No. (See product label)

Introduction

Description	Mung Bean Protein Hydrolyzed refers to the hydrolysis of mung bean protein by enzymes, which breaks down the large protein molecules into small amino acid residues (molecular weight of 500-3000 Dalton). This makes mung bean protein easier to digest and absorb.
Applications	Mung Bean Protein Hydrolyzed is a common food additive used in the production of food products, medicines and health products etc. Mung Bean Protein Hydrolyzed has certain nutritional value and can improve the taste of food products and the moisturising properties of food products, as well as increase the stability of the products.

Product Information

Form	Powder
Purity	90%
Solubility	Water soluble

Storage and Shipping Information

Storage	Keep sealed, away from light and in a dry place (recommended storage temperature below 25°C).