

# **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 Weight <1000 Da

**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.

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