Creative Enzymes®

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.