Creative Enzymes®

Bitter melon peptide

Cat. No. CEFP-022

Lot. No. (See product label)

Introduction

Description	Bitter melon peptide is a bioactive peptide extracted from bitter melon. It is a small molecular peptide chain produced by the hydrolysis or enzymatic hydrolysis of proteins in bitter melon. Bitter melon peptide is believed to have various physiological and health benefits, including lowering blood sugar, regulating blood lipids, antioxidant, anti-inflammatory, and antibacterial effects.
Applications	The applications of bitter melon peptide mainly focus on the following aspects: Lowering blood sugar and regulating blood lipids: Bitter melon peptide is widely used in products aimed at reducing blood sugar levels and regulating blood lipids. It serves as a natural blood sugar regulator and lipid-lowering agent. Antioxidant and anti-inflammatory: Bitter melon peptide exhibits certain antioxidant and anti-inflammatory effects, helping to prevent and alleviate inflammatory diseases and protect cells from free radical damage. Antibacterial effect: Bitter melon peptide is also used in some antibacterial products to prevent and treat certain bacterial infections, demonstrating some antibacterial efficacy. Health supplements and functional foods: Bitter melon peptide is added to health supplements and functional foods to enhance their nutritional value and health benefits, such as bitter melon peptide nutritional supplements and beverages.

Product Information

Source	Bitter melon
Appearance	Off-white powder
Molecular Weight	<1000 Da
Purity	99%
Stabilizers	Under suitable storage conditions, 24 months from date of manufacture.

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.