

Serrapeptase (food grade)

Cat. No. NATZ-054

Lot. No. (See product label)

Introduction

Description Serrapeptase, also known as Serratia peptidase, is a protease produced by the filamentous bacterium Serratia. This enzyme was initially discovered in bacteria found in the bodies of silkworms. Currently, serrapeptase is widely used in both clinical settings and health supplements due to its anti-inflammatory, anti-edematous, and fibrinolytic properties. Some studies suggest that serrapeptase also has the potential to improve cardiovascular health by helping to break down fibrin deposits in arteries, thereby promoting better blood circulation.

Product Information

Form powder