Creative Enzymes®

Resistant starch RS3

Cat. No. EXTZ-118

Lot. No. (See product label)

Introduction

Description	Resistant starch (RS) is a type of starch and its degradation products that are not digested and absorbed in the small intestine. There are several types of resistant starch, among which RS3 is known as retrograded starch. RS3 is produced through the gelatinization and subsequent cooling of starch. As a natural prebiotic component, RS3 has significant effects on promoting gut health, regulating blood sugar, and controlling body weight, and it is widely used in daily diets and functional foods.

Product Information

Form	powder