Creative Enzymes®

Stachyose

Cat. No. EXTZ-523

Lot. No. (See product label)

Introduction

Description

Stachyose is a naturally occurring oligosaccharide with good stability, composed of two alpha-galactose, one alpha-glucose, and one beta-fructofuranosyl unit. Widely found in plants of the Fabaceae, Lamiaceae, and Scrophulariaceae families, stachyose serves as a prebiotic and is hailed as a "natural super bifidus factor." Once ingested by the human body, it is directly broken down and utilized by gut microorganisms, exerting a variety of physiological functions. Main Functions of Stachyose 1. Anti-inflammatory 2. Liver protection 3. Lower blood lipids 4. Lower blood sugar 5. Immune regulation 6. Alleviate allergies 7. Moisten intestines and relieve constipation 8. Delay aging 9. Alleviate memory impairment 10. Promote mineral absorption

Applications

1. It can be added to liquid foods, such as lacto-fermented beverages, vinegar drinks, beer, and other beverages, to develop new types of functional foods. It requires only a small amount to achieve significant effects without altering the original flavor of the food. 2. It contains active factors that can adsorb toxic substances and pathogens in the gastrointestinal tract, enhancing the body's resistance to diseases and strengthening the immune system, which makes it widely applicable in the medical field. 3. When added to baked goods, it can help retain moisture and alter the rheological properties of the dough. 4. Stachyose is not hydrolyzed by digestive enzymes, and its metabolism does not depend on insulin, making it suitable for people with special needs such as diabetes, obesity, and hyperlipidemia. 5. Stachyose can promote the absorption of calcium and magnesium by the human body, making it an ideal ingredient for developing foods for pregnant women and the elderly. 6. The moisturizing and skin-care benefits of stachyose make it suitable for use in moisturizing and anti-allergenic cosmetics. 7. Stachyose can regulate intestinal flora, and it has good processing properties, making it suitable for the development of health food products such as instant powders, capsules, and oral liquids.

Product Information

Form	powder
Molecular Formula	C24H42O21
Molecular Weight	666. 59