Creative Enzymes®

Jackfruit Peptide

Cat. No. CEFP-033

Lot. No. (See product label)

Introduction

Description	Jackfruit Peptide Jackfruit is a tropical fruit rich in sugars, proteins, B vitamins (B1, B2, B6), vitamin C, minerals and other trace elements, which plays a positive role in maintaining the normal physiological functions of the body. Jackfruit peptide uses Jackfruit as raw material and utilizes bio-enzymatic technology to degrade its macromolecular proteins into small molecule peptides that can be easily absorbed by the human body, so that it can be better applied in functional foods. Product Characteristics: Pleasant taste Small molecular weight Nutritional richness High heat and acid stability
Applications	Jackfruit peptide has a variety of biological activities and good functional properties, and has a wide range of application prospects in the fields of food, cosmetics and medicine. In the food field, it is widely used as a nutritional supplement, immune enhancer and texture improver. In the field of cosmetics, it is popular for its anti-aging, moisturizing, whitening and repairing functions. In the pharmaceutical field, it shows important applications in antioxidant, anti-inflammatory, blood pressure reduction, intestinal health and anti-cancer.

Product Information

Source	Jackfruit
Appearance	Pale yellow to Light brown

Usage and Packaging

Package	1kg, 5kg, 10kg aluminum foil vacuum bag

Storage and Shipping Information

Storage	Store in a cool, ventilated and dry place, avoid direct sunlight.