Creative Enzymes®

Walnut Peptide

Cat. No. CEFP-034

Lot. No. (See product label)

Introduction

Description	The product is made from walnut protein or edible walnut meal, and utilizes bio-enzymatic technology to degrade the large molecule protein into small molecule peptide, which can make it better used in functional food. The product contains 18 kinds of amino acids, including 8 kinds of essential amino acids, rich in nutrition. Product features: Small molecular weight High thermal and acid stability Easy to solubilize
Applications	Walnut peptide can be used as nutritional supplements in food to enhance the antioxidant and protein content of food. In cosmetics for anti-aging, moisturizing and skin repair. In medicine, it has antioxidant, anti-inflammatory, neuroprotective and immunomodulatory effects, helping to prevent and treat many diseases.

Product Information

Appearance	Light yellow powder

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.