

Mung Bean Peptide Powder

Cat. No. CEFP-050

Lot. No. (See product label)

Introduction

Description Mung Bean Protein Peptide is extracted from mung beans by enzymatic

technology, rich in high quality protein and oligopeptides. Mung Bean is favored for its heat-cleansing, detoxifying and nutritious properties. The powder is green in color with a light mung bean aroma and is suitable for use in health foods and supplements. Mung Bean Protein Peptide is known for its immune-boosting, antioxidant and metabolism-boosting properties. Its rich amino acids and botanicals support digestive health, increase stamina, and help maintain healthy skin. Mung Bean Protein Peptide can also help regulate the body's environment and

enhance immune function.

Applications Mung Bean Protein Peptide is suitable for use in a variety of health foods and

nutritional supplements. It is especially suitable for consumers who need to boost immune system function, improve skin health and support the digestive system. It

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can be added to milkshakes, juices, and health foods.

Product Information

Appearance Powder

Molecular Weight <1000 Da

Usage and Packaging

Package 1kg, 5kg, 10kg aluminum foil vacuum bag; or 20kg, 25kg Fiber Drum

Storage and Shipping Information

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

Tel: 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com