Creative Enzymes®

Partially hydrolyzed guar gum,PHGG

Cat. No. EXTZ-554

Lot. No. (See product label)

Introduction

Description	Partially Hydrolyzed Guar Gum (PHGG), also known as galactomannan, is derived from guar beans using advanced enzymatic hydrolysis processing equipment to produce a low-molecular-weight galactomannan product. As a prebiotic, PHGG can ensure microbiota balance and intestinal health while effectively enhancing the absorption rates of iron and magnesium. Additionally, studies have indicated that PHGG holds significant potential in delaying aging, improving lipid profiles, protecting the liver, and aiding in weight control.

Product Information

Form	Powder