

Alpha-Amylase Inhibitor Protein (food grade)

Cat. No. CEFX-334

Lot. No. (See product label)

Introduction

Description The α -amylase inhibitor protein extracted from white kidney beans is a glycoprotein that inhibits amylase activity. The alpha amylase inhibitor protein from white kidney beans binds to α -amylase in the human body and forms a polymer, which irreversibly changes the spatial structure of α -amylase and renders it inactive. In this way, the amylase inhibitor protein in white kidney beans can realize the inhibitory effect on α -amylase. We use a patented process to extract the α -amylase inhibitor protein from highland white kidney beans. It has good dispersibility, water solubility and fluidity, strong adaptability and high activity.

Applications By limiting the activity of amylase in the body, α -amylase inhibitor protein effectively reduces and delays the conversion of starchy foods into glycogen, thereby reducing starch calorie absorption, without altering dietary habits or affecting the absorption of other nutrients. It can be used for weight management and assist in blood sugar management.

Product Information

Source White Kidney Bean

Appearance Off-white to light yellow uniform powder

Specific Activity $\geq 1000\text{U/g}$

Usage and Packaging

Package 2 kg/bag

Storage and Shipping Information

Storage The product may be stored for at least 24 months from the date of manufacture in its sealed container under normal temperatures in a dry and enclosed environment.