Creative Enzymes®

Fructo-oligosaccharides Powder

Cat. No. EXTZ-156

Lot. No. (See product label)

Introduction

Description	Fructo-oligosaccharides are found in thousands of natural plants that people often eat, such as bananas, rye, burdock, asparagus rhizomes, wheat, onions, potatoes, honey, etc. It is the only all-natural ingredient that has the dual physiological properties of super bifidogenic factor and water-soluble dietary fiber at the same time, and is widely used in the fields of food, health care, medicine, cosmetics and feed. Fructo-oligosaccharides is becoming increasingly popular as a prebiotic and is now added to many types of processed foods in the US.
Applications	As functional factors, Fructo-oligosaccharides can be used in dairy products, beverages, confectionery, pastries, livestock, meat and processed aquatic products.

Product Information

Appearance	White to light yellow
CAS No.	308066-66-2
Purity	95% Fructo-oligosaccharides
Function	Laxative: It promotes intestinal peristalsis, removes intestinal waste, improves constipation, prevents diarrhea and improves gastrointestinal function. Enhance immunity: Promote the synthesis of B vitamins in the body, improve the metabolism level of the body, enhance immunity and resistance to disease, while promoting the absorption of calcium, magnesium, iron and other minerals. Detoxification and Fire Reduction: Rapidly cleanses intestinal toxins, discharges toxins from the body, purifies the body's environment, inhibits the absorption of harmful substances, and prevents toxins from infringing on health and appearance. It can also remove bad breath and other symptoms caused by heat and toxins in the body. Slimming: FOS regulates the micro-ecological balance of the intestinal tract, accelerates intestinal peristalsis, discharges the accumulation of lodging and corruption, reduces the body's absorption of intestinal toxins, avoids toxins on the skin, protects the skin, and reduces pigmentation and acne formation. At the same time, FOS change intestinal pH, improve the absorption of calcium, iron, zinc and other trace elements, promote cell metabolism, so that the skin red, more elastic, help to improve the effect of skin care, your skin to reproduce the natural brightness. calories of FOS only sucrose 1/3, is a low-calorie food. Reduce tooth decay: Sucrose consumption is easy to cause tooth decay in children, the main reason is that sucrose is utilized by Streptococcus mutans, which causes dental caries, and these Streptococcus mutans metabolizes and produces “acid” that damages the teeth. FOS is not utilized by caries-causing Streptococcus mutans, which protects the teeth and cares for the stomach and intestines.

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.