

Galacto-oligosaccharide Powder

Cat. No. EXTZ-159

Lot. No. (See product label)

Introduction

Description

Using lactose in milk as raw material, β -galactosidase catalyzes hydrolysis of galactosidic bonds to generate galactose and glucose, and the hydrolyzed galactosides are transferred to lactose molecules to generate galacto-oligosaccharides. It is a prebiotic that cannot be absorbed by the human body, but can promote the growth and activity of probiotics in the intestine, so it is often used in milk products for infants and adults.

Applications

Galacto-oligosaccharide has a variety of functional properties such as promoting the proliferation of bifidobacteria, improving lipid metabolism, enhancing immunity, etc. It has become a research hotspot in food science and has been widely used in a variety of fields, such as dairy products, infant formulas, and health foods.

Product Information

Appearance

White to light yellow

Purity

90% Galacto-oligosaccharide 2-8

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.