Creative Enzymes®

Apigenin (food grade)

Cat. No. CEFX-416

Lot. No. (See product label)

Introduction

Description	Apigenin is a natural flavonoid compound that is widely found in many plants, especially fruits, vegetables and herbs such as chamomile, thyme, rosemary, coriander and celery. It has attracted the attention of researchers due to its various biological activities, especially in antioxidant, anti-inflammatory, anti-cancer and neuroprotective aspects.

Product Information

Appearance	Light Yellow Powder
CAS No.	520-36-5
Purity	98.00%
Function	1. Antioxidant and anti-inflammatory effects: Apigenin is a natural antioxidant that protects cells from free radical damage. In addition, it has anti-inflammatory properties that can reduce inflammatory reactions. 2. Antibacterial and antiviral effects: Apigenin has some inhibitory effects on some bacteria and viruses, so it can be used to develop some drugs to prevent and treat infectious diseases. 3. Reduction of blood pressure: Apigenin can lower blood pressure in a number of ways, including dilating blood vessels and slowing the heart rate. This makes it a valuable natural antihypertensive agent. 4. Improve heart health: Apigenin can help protect heart health by reducing myocardial ischaemia-reperfusion injury, lowering the incidence of cardiac arrhythmias, and more. 5. Protect liver health: Apigenin can inhibit fat deposition in liver cells, improve liver function and reduce liver damage. 6. Anti-inflammatory and anti-cancer: Apigenin has certain anti-inflammatory effects, which can prevent cell mutation and cancer. In addition, it also has anti-cancer effects, which can inhibit the growth and spread of tumours. 7. Anti-anxiety and depression: Apigenin can alleviate anxiety and depression symptoms, improve mood levels and help improve mental health.

Usage and Packaging

Package	25kg/bag, or according to customers' requirements

Storage and Shipping Information

Storage	In a cool, dry place away from direct sunlight