Creative Enzymes®

Chromium-Enriched Yeast Powder

Cat. No. CEFX-458

Lot. No. (See product label)

Introduction

Description	Chromium-enriched yeast is a product that uses bioconversion technology to convert inorganic chromium into organic chromium and enrich it in yeast cells. It has the characteristics of high absorption and utilization and high safety.
Applications	Lowering blood sugar index Subjects were given chromium-enriched yeast bread, and the results showed that chromium-enriched yeast had a milder postprandial blood sugar response to bread, which helped to lower the blood sugar index. Improving insulin resistance After the subjects were given chromium-enriched yeast, the results showed that blood sugar and glycosylated hemoglobin concentrations decreased, which was probably achieved by improving insulin resistance. Lowering blood lipids After giving type 2 diabetes patients 4 periods (8 weeks each period) of chromium-enriched yeast, the results showed that chromium-enriched yeast had a more significant effect on improving blood sugar and blood lipids than chromium trichloride.
Synonyms	Saccharomyces cerevisiae

Product Information

Appearance	Light yellow to dark yellow
Purity	Chromium content>2000 ppm

Usage and Packaging

Package	1kg/bag

Storage and Shipping Information

Storage	Store in cool and dry area impervious to light. Avoid storing with toxic and hazardous material. The shelf life should not be less than 24 months with an unbroken seal, storing under described condition.