

## **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

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unbroken seal, storing under described condition.

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