Creative Enzymes®

Resistant starch RS4

Cat. No. EXTZ-683

Lot. No. (See product label)

Introduction

Description	Resistant Starch RS4 is a type of resistant starch obtained through chemical modifications such as esterification, etherification, or cross-linking. Resistant starch refers to starch and its degradation products that cannot be broken down by digestive enzymes in the small intestine and ultimately enter the large intestine to be fermented by microbes. The chemical structure of RS4 provides high stability during heat treatment and makes it resistant to digestion. RS4 offers several health benefits, including reduced glycemic response, increased satiety, and improved gut health. It is widely used in the food industry to develop healthier food products.

Product Information

Form	Powder