Creative Enzymes®

Corn germ

Cat. No. CEFX-327

Lot. No. (See product label)

Introduction

Description	Corn germ powder is a powdered substance made from finely processed corn germ. This product is rich in unsaturated fatty acids, vitamin E, dietary fiber, and other nutrients, which provide numerous health benefits, such as helping to lower cholesterol levels, improve cardiovascular health, and provide sustained energy. Applications: It can be added to daily meals to enhance the unique flavor and nutritional value of food. In baking, corn germ powder can be used as one of the alternatives to wheat flour to make healthier bread or biscuits.

Product Information

Form	Powder