Creative Enzymes®

Glucan from barley

Cat. No. EXTZ-716

Lot. No. (See product label)

Introduction

Description	This product is β-glucan derived from barley flour. The primary physiological functions of β-glucan include lowering blood glucose (β-glucan is a high-viscosity polysaccharide that increases the viscosity of the contents of the upper digestive tract, forms mucus in the gastrointestinal tract, prolongs gastric emptying time, reduces starch digestibility, and promotes insulin secretion, thereby lowering blood glucose), lowering blood lipids (by forming viscous substances in the small intestine to limit the absorption of dietary cholesterol and the reabsorption of bile, thereby reducing cholesterol levels), improving gut health (by increasing the relative abundance of Bifidobacterium and Lactobacillus), and immune modulation (by promoting lymphocyte proliferation and enhancing macrophage activity, thereby boosting disease resistance), among others. Furthermore, β-D-glucan serves as a biomarker for fungal infections and candidiasis. Clinical studies have shown that β-D-glucan levels can be used to predict patient prognosis.

Product Information

Source	Barley flour
Appearance	White to faint yellow powder
CAS No.	9041-22-9
Molecular Formula	(C6H10O5)n
Molecular Weight	238,000
Purity	≥95%