

Enzyme-Treated Royal Jelly Powder

Cat. No. EXTZ-798

Lot. No. (See product label)

Introduction

Description

This product is made from fresh royal jelly through targeted enzymatic hydrolysis followed by low-temperature freeze-drying. The enzymatic process breaks down the macromolecular proteins in royal jelly into small peptides and free amino acids, significantly improving the product's water solubility and bioavailability for human absorption, while fully preserving core active ingredients such as 10-HDA. It is a deeply processed royal jelly product with high bioavailability and stability, widely used in dietary supplements, functional foods, and pet nutrition applications.

Applications

Food

Product Information

Form

Powder

Solubility

Water-soluble