Creative Enzymes®

Bee Pollen Enzymatic Hydrolysate Powder

Cat. No. CEGZ-6125

Lot. No. (See product label)

Introduction

Description	Bee Pollen Enzymatic Hydrolysate Powder is produced from bee pollen using enzymatic cell-wall disruption with a compound enzyme system and is supplied as a pale-yellow powder.
Applications	Solid beverages; compressed confectionery tablets; liquid beverages.

Product Information

Source	Bee pollen
Appearance	Pale-yellow powder
Form	Powder
Solubility	Soluble in water
Advantages	After enzymatic treatment, pollen particle size is reduced, zeta potential is optimized, and internal material is more fully released; microscopy shows outer-wall disruption and opened germination pores. The process is described as capable of degrading allergenic proteins to reduce allergenic risk while helping suppress miscellaneous microbial growth.

Usage and Packaging

Package	1 kg aluminum foil bag