

## Soluble Soy Polysaccharides (SSPS), Formulated

Cat. No. NATE-1236

Lot. No. (See product label)

### Introduction

**Description** SSPS has stronger stability in dairy beverage with comparison to pectin. Due to the feature of refreshing, no slurry, mouth feeling, no sediment, good stability, no water precipitation, good flavor and taste, SSPS is applied to lactobacillus ferment drinks, low protein clear and refreshing beverage, juice drinking, functional dietary fiber drinks, health juice vinegar and ect.

**Applications** Used for refreshing beverage

**Synonyms** Water-soluble soybean polysaccharide; Soybean soluble polysaccharide; SSPS

### Product Information

**Source** Soy bean

**Appearance** White or slightly yellow powder

**pH Stability**  $5.5 \pm 1.0$