

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±1.0