

## Soluble Soy Polysaccharides (SSPS), Fermented

Cat. No. NATE-1284

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 ferment drinks

#### 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