Creative Enzymes®

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