Creative Enzymes®

Cactus extract

Cat. No. EXTC-176

Lot. No. (See product label)

Introduction

Applications	Cactus extract can be used in functional food, drinks, health care products and pharmaceuticals.

Product Information

Source	A cactus is a member of the plant family Cactaceae within the order Caryophyllales.Most species of cacti have lost true leaves, retaining only spines, which are highly modified leaves. As well as defending against herbivores, spines help prevent water loss by reducing air flow close to the cactus and providing some shade. In the absence of leaves, enlarged stems carry out photosynthesis.
Appearance	Brown powder
Purity	10:1
Function	1. Slimming effect: cactus in alcohol acid-containing substance called, can inhibit the growth of fat; cactus contains triterpenoid saponins, triterpenoids is necessary for the body of material, they can directly regulate the function and regulation of the body to secrete fat enzyme activity, and promote rapid decomposition of excess fat, and can effectively prevent the absorption of fat in the intestine, inhibit fat synthesis in the liver, against the deposition of cholesterol in the blood vessel wall, gradual weight loss. Not only does not damage the vitality, but nutritional supplements, increase the body's energy; malic acid is the stomach and digestion, and can promote gastrointestinal peristalsis, so that played a laxative function. 2. Hypoglycemic effect: cactus contains a variety of flavonoids, such as quercetin glycosides and other -3- grapes, a significant hypoglycemic effect, can effectively improve type II diabetes glucose metabolism. 3. Antibacterial and anti-inflammatory effect: cactus against Staphylococcus aureus, Proteus, Escherichia coli, Bacillus subtilis, Bacillus cereus was inhibited.