

Qingdao Wanyuan Mountain Biotech Co., Ltd 青岛万源山生物科技有限公司

White Kidney Bean P.E.

Introduction

White Kidney Bean extract is a carbohydrate blocker that works by inhibiting the digestion of starches. By inhibiting their digestion, starches that are eaten are either left undigested in the gut or the amount of which is digested is reduced. These starches are either excreted and their calories not absorbed, or they are given to colonic bacteria to ferment (eat). When given to people who are not otherwise on a diet (during their highest carb containing meal), white kidney bean extract is able to reduce body weight and body fat levels similar to simple caloric restriction. In cases of overfeeding, white kidney bean extract can alleviate the expected increase of body fat gain and blood parameters like triglycerides and blood glucose over time. It is also possible that white kidney bean extract can protect against colon cancer in the same manner as soluble fiber.

Ingredient

Effective Component α-Amylase inhibiting protein

CAS 85085-22-9

MF

MW

MS

Item and Standard

ITEM	UNIT	STANDARD
Appearance		Yellowish or light yellow
Fineness		95%pass100mesh
Moisture	g/100g	≤10.0
Ash	g/100g	≤10.0
Protein	g/100g	<i>></i> 75.0
Inhibitory activities	U/g	≥1000
Pb	mg/kg	≤0.5
As	mg/kg	≪0.5
Hg	mg/kg	≪0.5
Aflatoxin B1	mg/kg	≤ 5.0
BHC	mg/kg	≤0.05
DDT	mg/kg	≤0.05
Total bacterial count	CFU/g	≤1000



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Coliform	MPN/g	≤0.92
Mould	CFU/g	≤50
Yeast	CFU/g	≤50
Salmonella		Negative
Staphylococcus Aureus		Negative

Production Process

1. White Kidney Bean Ultrafine grinding at low temperature 2. White kidney bean broken wall powder Use deionized water for water extraction 3. White kidney bean extract in aqueous solution White kidney bean starch was removed by centrifugation 4. Remove starch from white kidney bean and extract aqueous solution White kidney bean fibers and small molecular proteins were removed at critical state for the first time 5. White kidney bean partial protein subcritical aqueous solution White kidney bean type A protein and other small molecules were removed in the second fine separation at the critical state 6. White kidney bean partial protein solution Normal temperature and pressure separation 7. White kidney bean extract with high purity solution Freeze-drying ultrafine crushing package 8. Finished white kidney bean extract

Application

- ▶ Health product
- **▶**Beverage
- **▶**Dairy products
- ►Meet
- ▶Pet food





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Package

25kg

Storage

Please reading safety data sheet before carrying or using the product. Cool and dry, keep tightly closed, quality guarantee period is two years.