

Fermented Soybean Powder

Product Information

Description	Fermented Soybean Powder is produced by multi-strain solid-state fermentation, inactivation and drying of soybean. Fermentation breaks down large-molecule soybean proteins into small bioactive peptides and releases active components such as isoflavones. It modulates intestinal microecology, delivers antioxidant effects and supports lipid metabolism regulation. As a postbiotic ingredient with excellent heat stability, it is widely used in meal-replacement powders, solid beverages, dietary supplements and other functional foods.
Form	powder
Stability	24 Months
Storage	Store in cool, dry place