

Kefir ferment powder

Product Information

Description	Kefir ferment powder is derived from the traditional symbiotic fermentation system of kefir. It is produced via multi-strain deep fermentation, inactivation treatment and subsequent spray drying. Rich in various postbiotic active substances such as exopolysaccharides, organic acids and small-molecule peptides, this ingredient exhibits favourable free-radical scavenging capacity and antioxidant activity. It can modulate the levels of inflammatory factors and help maintain the homeostasis of intestinal microecology. As a postbiotic raw material, it withstands thermal processing, allows flexible storage conditions and is not restricted by live-bacteria viability requirements, delivering excellent production compatibility. Fine and loose in powder form with a mild fermented flavour, it can be widely incorporated into diverse food systems including solid beverages, bakery products, snack foods, ice-creams and dietary supplements. It brings functional benefits to end-products and is suitable for the development of raw materials for conventional foods and functional foods.
Appearance	White to light yellow-free-flowing powder
Form	powder
Stability	24 Months
Storage	Store in cool, dry place;